



## AMALFI ICE GRANITA



The real granita ice prepared with the best dehydrated fruit for a full and refreshing taste. The dilemma will be which flavors to serve! Crema Dilemma granita is produced with carefully selected raw materials, it is easy and quick to prepare, gluten free, and it contains neither preservatives nor allergens.



### REASONS FOR CHOOSING GRANITA ICE

We only use real dehydrated fruit available in 10 flavors

Good and healthy: Gluten-free, GMO-free, without preservatives and allergens.

Easy to prepare: just mix the preparation with 4 liters of water and then pour it into the Gabtron 2L machine.

Quick to serve: it doesn't waste time in the room.

Very high profit margins:

The selling price is about **7 times the cost** per portion.

Easy to transport and store: the preparation bag of 700g does not take up much space

### Packaging:

**Packaging:** 700g bag (600g Blue Caribbean, Mojito) - (25 bags for each box). **Storage:** 36 months. Store at room temperature. **Recommended machine:** Gabtron 2L- 1/2/3 tanks.



# Flavors In A Bag

- 1, Lemon
- 2, Watermelon
- 3, Orange
- 4, Mint
- 5, Wild Berry
- 6, Matcha Kyoto

## PREPARATION

- 1 bag of granita + 4 liters of water
- Mix well the content of a sachet with water
- Pour the mix into the machine
- After 45/50 minutes the product is ready to be served
- 33 portions of 180 ml

## Night maintenance

If at the end of the day the product is left in the machine, set the machine in preservation mode to preserve the product and save energy. The day after set again the machine at the maximum power. After 15 minutes the product is ready again to be served.

Machine: maintenance and cleaning

Machine maintenance is very simple: just clean the radiator located on the rear side of the machine once a month by removing the dust that has deposited. Once or twice a week disassemble the transparent tank and wash it in the sink together with the spiral.

This operation takes no more than 5/10 minutes.

# SYRUPS FOR GRANITA

## 15 DIFFERENT FLAVORS



1. Amarena
2. Watermelon
3. Orange
4. Coconut
5. Cola
6. Strawberry
7. Wild berries
8. Lemon
9. Pomegranate
10. Melon
11. Mint
12. Mojito
13. Peach
14. Pina Colada
15. Tropical blue

### Packaging:

Packaging: 1 kg bottle - (6 bottles for each box).

Storage: 24 months. Store at room temperature.

Portions: 150 portions per bottle

Accessories: Integrated dispenser



## PREPARATION

In a container, mix the content of a bag of neutral base for slush with 4 liters of water. Pour the mix into the container of the machine. After 50 minutes the neutral granita is ready to be served. Serve the neutral granita in the glass and add the taste of the syrup chosen by the customer.