THE EASY & GOOD GELATO COMPANY

WWW.GELATOMANUFACTURING.COM
Ice cream is our passion and we have innovation in our DNA. Our vocation is to continue developing products to sweeten and make people’s lives happier. Our goal is to find the perfect balance between the quality of the product and the simplicity in the preparation.

... because if it can be made easily why complicate things?....
QUALITY AND INNOVATION
To achieve excellent ice cream is within the reach of everyone. EasyGelato bases are easy to achieve an optimum result within a minimum time. The results are amazing.

TECHNOLOGY AND PRODUCTION
Vocation to be different. We use the best technology to ensure the flavor of the artisan tradition is maintained.

CUSTOMER FOCUSED
We move with the market trends. Our challenge is to continually exceed the expectations of our customers.

EXPERIENCE
Since 2001 we have been acquiring experience in everything that surrounds the ice cream world: ingredients, recipes, preparation techniques, the market and it’s trends. Today we help our clients by transmitting all our know how of the business to make their shops successful. We provide our clients with excellent ingredients to make their products better.
We want to help you
What do you need?

Would you like to incorporate gelato into your business?
We can help you develop your project and we can teach you how to make your own gelato.

Do you need products?
We want to be your supplier!
You will be amazed by our complete range of bases to make artisan ice cream in an easy way with extraordinary results.
We have everything you need for your shop!

Gelato Origins
Discover our natural gelato made in our workshop. We manufacture daily with much care, using only the best ingredients.
HOW TO MAKE AND SELL GELATO

1. RAW MATERIALS
We supply the bases to make ice cream easily, simply mix with water or milk... and that's it!

2. ICE CREAM MACHINE
Transforms the liquid base into ice cream. The process takes between 10 to 15 minutes. We select the best machines according to your needs.

3. ICE CREAM COMPLEMENTS
According to the recipe, creams, sauces and other complements are mixed to enrich the ice cream after it’s removed from the machine. The combination is irresistible!

4. BLAST CHILLER
The finished ice cream is placed in the blast chiller to freeze fast and therefore keep intact all of the qualities of the product.

5. CONSERVATION AND SALES PROJECT
We will instruct you in all the processes and advise you on the best machinery to conserve the ice cream and showcase it for sale.

Your best ally
We will design, budget and install your production center and Gelato sales area.

We are your technological and logistical partner, we will help you to install your successful Gelato venture. Count on us to develop your own ice cream brand, personalized projects and adapt to your needs.

Maximum warranty on machinery, technical assistance and after-sales service.
We will help you design and make your personalized ice cream parlor, bar or coffee shop with “tailor made” furniture and decoration.
OUR PRODUCTS

EASYGELATO CREAMS
Bases ready to make Gelato. Prepared by adding milk, mixing and allowing to stand for 10 minutes.

- EASYGELATO CREAM
- EASYGELATO CHOCOLATE TRUFFLE
- EASYGELATO MADAGASCAR VANILLA
- EASYGELATO CREAMY YOGHURT
- EASYGELATO COFFEE LATTE
- EASYGELATO ITALIAN HAZELNUT
- EASYGELATO SICILIAN PISTACHIO
- EASYGELATO WHITE CHOCOLATE

EASYGELATO FRUIT BASED
Bases ready to make Gelato. Prepared by adding water, mixing and allowing to stand for 10 minutes.

- EASYGELATO STRAWBERRY
- EASYGELATO RASPBERRY
- EASYGELATO LEMON
- EASYGELATO MANDARIN
- EASYGELATO MANGO
- EASYGELATO PASSION FRUIT
- EASYGELATO PINEAPPLE
- EASYGELATO MOJITO

EASYGELATO SOFT LINE
Powder bases for soft ice machines. Prepared by adding water, mixing and allowing to stand for 10 minutes.

- EASYGELATO SOFT NATURAL YOGHURT
- EASYGELATO SOFT VANILLA
- EASYGELATO SOFT PREMIUM CHOCOLATE

EASYGELATO HEALTHY & SPECIAL LINE
Powder bases ready to make Gelato. Prepared by adding water, mixing and allowing to stand for 10 minutes.

- EASYGELATO CREAM ZERO
- EASYGELATO CHOCOLATE ZERO
- EASYGELATO YOGHURT ZERO

- EASYGELATO VANILLA ZERO
- EASYGELATO STRAWBERRY ZERO

- EASYGELATO CRÈME BRULÉE
- EASYGELATO TROPICAL BLUE
- EASYGELATO PEANUT BUTTER
- EASYGELATO GREEN TEA MATCHA
- EASYGELATO LEMON PIE
- EASYGELATO BUENISSIMO
## Our Products

### Granita Line - Slush Ice
Complete range of bases to prepare Slush Ice drinks. Prepared by adding water and incorporating the mixture in the Slush Ice Machine.

<table>
<thead>
<tr>
<th>Base Type</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>EasyGranita Lemon</td>
<td>lemon</td>
</tr>
<tr>
<td>EasyGranita Strawberry</td>
<td>strawberry</td>
</tr>
<tr>
<td>EasyGranita Orange</td>
<td>orange</td>
</tr>
</tbody>
</table>

### GelatoVariagato Line:
Complete range of creams to mix with ice cream, the perfect complement.

- GelatoVariagato Strawberry
- GelatoVariagato Wild Berries
- GelatoVariagato Orange
- GelatoVariagato Amarena Cherry
- GelatoVariagato Peach
- GelatoVariagato Dark Chocolate

### GelatoTopping Line
Complete range of sauces and syrups to decorate and complement ice creams, desserts and drinks.

- GelatoTopping Dulce de Leche
- GelatoTopping Chocolate Cream
- GelatoTopping Chocolate
- GelatoTopping White Chocolate
- GelatoTopping Toffee
- GelatoTopping Vanilla
- GelatoTopping Coffee
- GelatoTopping Caramel
- GelatoTopping Honey
- GelatoTopping Strawberry
- GelatoTopping Mango
- GelatoTopping Berry

### Complements

- Dried Toppings
- Bases for Crepes, Waffles & More
- Cones & Wafers
- Coffee, Chocolate & Drinks
- Packaging & More
We prepare Gelato daily with only the best selected ingredients. We make it in the original artisan way, following the processes that we have learnt from the best Gelaticians in Italy. This ice cream is not rushed, it’s made slowly to conserve all the flavor and nothing is lost in transport. It’s simply “delizioso”!

All of these flavors are available in:

2.5 L. 5 L.
JOIN OUR WINNING TEAM!

We also have at your disposal an already consolidated business concept that simplifies the work and minimizes the risk of your investment. Join a family that is growing in the world: ferretti gelato cafe

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