



CREATIVEINGREDIENTS

Service with a Passion

A Guide to **starting your own Gelato Store**

Let's start with **creating your Gelato**



VS



GELATO

You will need

- MEC 3 Flavour Paste
- MEC 3 Ripple Sauce
- MEC 3 Base Soave
- Sugar
- Milk
- Cream

SORBETTO

You will need

- Capfruit Fruit Puree
- MEC 3 Fruit Paste
- MEC 3 Ultragel Mix
- Sugar
- Water

Now Let's make sure you have **your Gelato Equipment**

OPTION 1



BATCH FREEZER
VALMAR SNOWY

&

PASTEURISER
VALMAR SWEETY

OPTION 2



A COMBINATION
BATCH FREEZER & PASTEURISER IN ONE

VALMAR SMARTY

OR

VALMAR MULTI VP

Next You'll Need



BLAST FREEZER HIBER



STORAGE FREEZER
HIBER GELATO FREEZER



DISPLAY CABINET
FRIGOMECCANICA (TWIN)

And now for the Final Touch ups



We supply

- Cups
- Spoons
- Spatulas
- Takeaway Containers
- Gelato Tubs for Display

ADDITIONAL ITEMS YOU WILL REQUIRE:

UTENSILS:

- Knives (Commercial Grade)
- Long Handle Spoons (Commercial Grade)
- Long Handle Spatulas
- Whisks
- Forks
- Tea Spoons
- Dessert Spoons
- Tongs
- Scissors
- Peelers
- Ladles (Large & Small)
- Clock for Production Area
- Paper Towel and Holder
- Tea Towels
- Plastic Food Storage Containers

ELECTRONIC:

- Electronic Scales
1gr increments
- Microwave
- High Speed Stick
Blender

TOOLS:

- Stainless Steel
Buckets
- Stainless Steel
Bowls
- 5lt Plastic Jugs
- Chopping Boards

**GIVE US A CALL
AND WE'LL SUPPORT YOU AND YOUR GELATO!
+613 9383 1777**