



Cremino Gold

COLD COFFEE CREAM

A NEW CONCEPT THAT MAKES THE DIFFERENCE. GROW UP YOUR SALES

Almar Cremino Gold is a new product and a unique concept that makes the difference in your coffee shop and restaurant. It is a cold coffee cream, very dense, similar to an ice cream, very easy to prepare and serve.

An Italian style amazing cream, for the coolest places.

Suitable for the new cold cream machines, for the best texture and flavour. Almar Cremino Gold is made with the finest ingredients without hydrogenated fats. Let us tempt you with aromas and exquisite flavors of our velvety coffee creams in five different delicious recipes.

8 GOOD REASONS TO CHOOSE ALMAR CREMINO



- 1. Unique:** it is a new product that make the difference between your business and the other ones
- 2. Very easy to prepare:** impossible to make mistakes during preparation. Just mix one bag with 700 ml of water.
- 3. Very quick to serve:** don't waste time during the service. Just pour the product from the machine into the glass.
- 4. Only one product = many different tastes:** you can serve it simple or garnish with toppings, grains and decorations to create thousands of different personalized recipes.
- 5. High profit:** very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
- 6. Self selling:** customers see the machine with product in the coffee shop and ask for Cremino.
- 7. It's good and healthy:** it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.
- 8. Direct support on site:** Almar assists you on site during introduction of Cremino to your customers.



The new product that makes the difference and grows up your sales



Pakaging: 400g Bags (25 bags for each box) - 800g Bags (20 bags for each box)

Shelf life: 36 months. Storage at room temperature.

Machine: machine for cold creams.

How to serve: serve in glasses of 130/150 ml

ADV and POP support: desk panel and table menu.



HOW TO PREPARE:



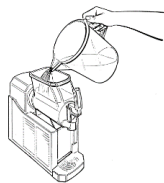
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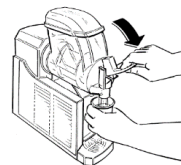
400g/800g of cremino +
700/1400 ml of water



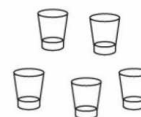
Mix very well the
content of one bag
with water



Pour the mix into
the machine



After 30/40 minutes
the product is ready
to be served



20/40 servings

Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Cremino is ready to be served. Nr. 20 servings for each 400g bag- Nr. 40 servings for each 800g bag

Night preservation

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

Machine: cleaning and maintenance

Almar Nina Machine is very economic, easy to use and maintain.

Cleaning: twice a week, take off the transparent bowl from the machine and the mixer and clean directly into the kitchen sink. This operation takes not more than 5/10 minutes.

Maintenance: the machine maintenance is very easy. Once a month, it is enough to clean the small condense on the back of the machine by using a vacuum cleaner.



www.almar.it