

HoReCa – ice cream parlours and 'gourmet' divisions of supermarkets

1 - ICE CREAM TUB

usually 5-litre but often 4,5-, 4,75-litre, also the socalled half-tub, constituting half of the indicated volumes

TREND: ice cream tubs executed industrially are stylized as an artisan product, decorated manually, "fresh" - as one speculates. The decoration usually comes out above the packaging edge, which results in a necessity of applying a convex lid.



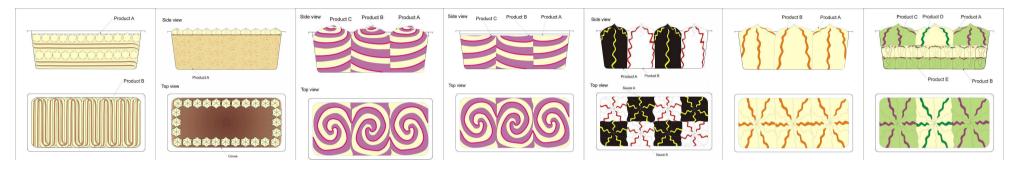


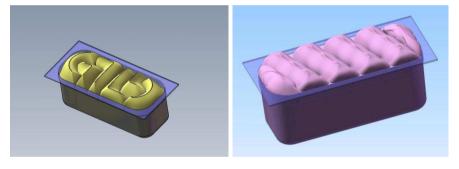
Tubs – example containers:



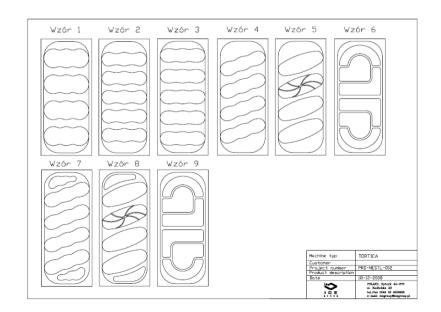


Tubs - example possibilities:











X Ice Group devices designed for dosing ice cream tubs:



Jumbo Servo Double







Robby Fiver – ice cream tubs dosed by means of a robot



2 - CUPS, "CHAMPAGNE" FLUTES, CHOCOLATE MOULDS OR OTHER KINDS OF BOWLS / MOULDS

Products of a distinct image; yet repeatable, standard, produced industrially and not "on the spot", that is in ice cream parlours. Products which can be simultaneously sold in multi-packs in a standard trade chain.









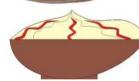


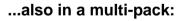
























Ice Group device designed for dosing the above products





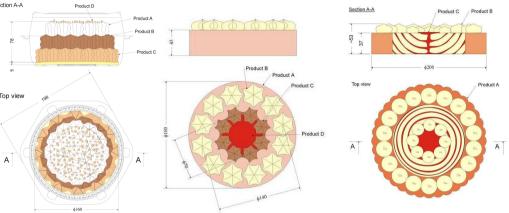
3 - LAYER CAKES AS A WHOLE OR IN PORTIONS:

TREND: a possibility of personalization at a point of sale, that is in an ice cream parlour.

Example photos of layers cakes executed industrially:



Example drawings:

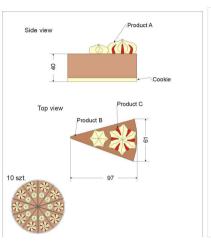


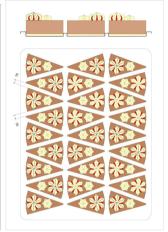
Packaging examples:



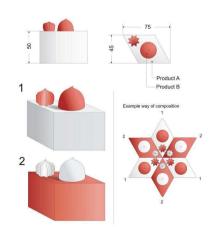


Layer cakes in portions:









Tortica – device for production of the whole layer cakes



4 - PRODUCTS FROM SILICONE AND PLASTIC MOULDS

individual portions













in this type of moulds, mousses and "bavarois" type products also appear, which can be fit for consumption even after their complete defrosting.

⇒ "cassatte" type ice cream – family product







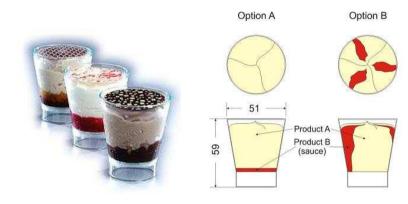
X Ice Group device designed for manufacturing products from silicone moulds:





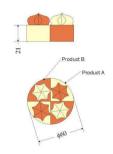
5 - MINI PRODUCTS

⇒ glasses in a "mini" version ~50ml



tortettes





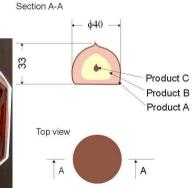


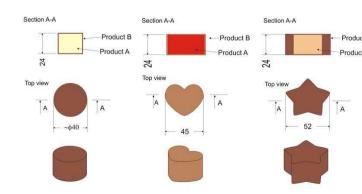
⇒ ice cream bon-bon candies













...also in multi-packs









other mini products manufactured industrially, which can be applied in ice cream parlours and which can also be sold in a retail chain in the form of multi-packs









X Ice Group devices useful in production of the above-mentioned ice cream:



Expert LVF (Linear Versatile Filler) in a version for "champagne" flutes



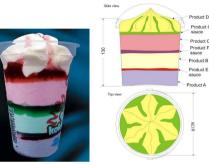


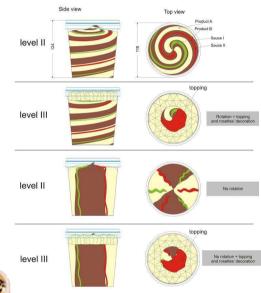
6 - "TAKE-HOME" TYPE PRODUCTS

- communicating ice cream parlours and → retail sales in classical retail chains

⇒ half-litre packaging







one-litre packaging











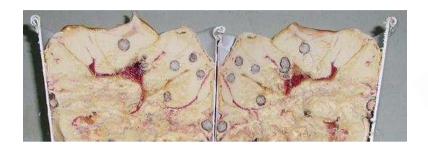


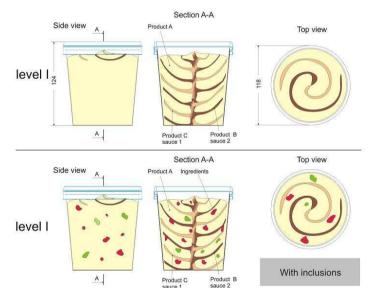






⇒ American Ice Cream





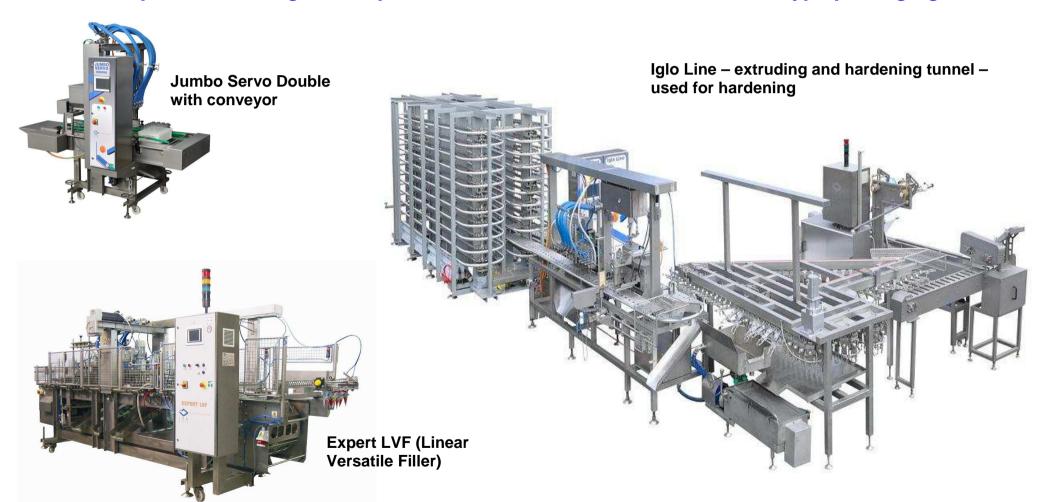


Packaging typical for American Ice Cream:





1 Ice Group devices designed for production of ice cream in "take-home" type packaging:





7 - BAKERY AND ICE CREAM PRODUCTS

- one of many examples





Ice Group device designed for manufacturing the above products:





Looking for new products?

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