



TAORMINA GRANITA

With dehydrated fruit

FOR A REFRESHING AND TASTY BREAK

The real Italian granita prepared with the best dehydrated fruit for a full and refreshing taste. The true Italian summer tradition. The Almar granita will make you dream of summer! Almar granita is produced with carefully selected raw materials, it is easy and quick to prepare, it contains neither preservatives nor allergens.

7 GOOD REASONS FOR CHOOSING GRANITA TAORMINA ALMAR



1. **With real dehydrated fruit**
2. **Fresh and tasty:** available in **19 variants**, it satisfies even the most demanding customers.
3. **Good and healthy:** Gluten-free, GMO-free, without preservatives and allergens.
4. **Easy to prepare:** just mix the preparation with 4 liters of water and then pour it into the slush machine.
5. **Quick to serve:** it doesn't waste time in the room.
6. **Very high profit margins:** the cost per portion is very cheap. The selling price is about **7 times the cost** per portion.
7. **Easy to transport and store:** the preparation bag of 700g does not take up much space and is transported easily thanks to its the reduced weight and size.

Packaging:

Packaging: 700g bag (600g Blue Caribbean, Mojito) - (25 bags for each box).

Storage: 36 months. Store at room temperature.

Recommended machine: slushing 1/2/3 tanks.

Available items: glass.

18 DIFFERENT FLAVORS



1. Ace
2. Watermelon
3. Orange
4. Blue Caribbean
5. Coconut
6. Cola
7. Energy on the rock
8. Strawberry
9. Black - Passion Fruit
10. Wild berries
11. Lemon
12. Tropical
13. Pomegranate
14. Melon
15. Mint
16. Mojito
17. Peach
18. Sex on the beach

PREPARATION



+



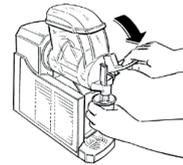
1 bag of granita
+ 4 liters of water



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

In a bowl, mix the content of a bag with 4 liters of water. Pour the mixture into the machine. After 45/50 minutes the granita is ready to be served - Nr. 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.



NAXOS GRANITA

Neutral base for Italian granita

THE BEST SOLUTION TO OFFER A WIDE RANGE OF FLAVORS

A practical and fast way to serve excellent granita!

The true Italian summer tradition. The Almar granita will make you dream of summer!

Thanks to the Almar super-concentrated syrups, it is possible to offer up to 20 different flavors with one single neutral base and a slush machine with a tank.

The neutral base for Almar granita is produced with carefully selected raw materials, it is easy and quick to prepare, it does not contain dyes, preservatives or allergens.

7 GOOD REASONS FOR CHOOSING GRANITA NAXOS ALMAR



1. **One slush machine, many flavors:** only one slush machine is enough to satisfy even the most demanding customers' tastes.
2. **Fresh and tasty:** you can choose up to 20 different flavors.
3. **Good and healthy:** Gluten-free, GMO-free, no preservatives nor allergens.
4. **Easy to prepare:** just mix the preparation with 4 liters of water and then pour everything into the slush machine. The syrup has to be poured directly into the glass.
5. **Quick to serve:** once the neutral base has been poured into the glass, just add the syrup taste required by the customer and mix well.
6. **Very high profit margins:** the cost per portion is low. The selling price is about **5 times** the cost per portion.
7. **Easy to transport and store:** the preparation bag of 700g does not take up much space and is transported easily thanks to its reduced weight and size.

Packaging:

Packaging: 700g bag (600g Blue Caribbean, Mojito) - (25 bags for each box).

Storage: 36 months. Store at room temperature.

Recommended machine: slush machine with 1 tank.

Available items: glass.

SYRUPS FOR GRANITA NAXOS 20 DIFFERENT FLAVORS:



1. Ace
2. Pineapple
3. Watermelon
4. Orange
5. Banana
6. Blue Curacao
7. Coffee
8. Coconut
9. Cola
10. Cherry
11. Strawberry
12. Wild berries
13. Lemon
14. Pomegranate
15. Melon
16. Mint
17. Mojito
18. Passion fruit
19. Peach
20. Pina Colada

Packaging:

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

Storage: 24 months. Store at room temperature.

Portions: 150 portions per bottle

Accessories: dosing pump



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.



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