

HoReCa – ice cream parlours and ‘gourmet’ divisions of supermarkets - *current trends review*

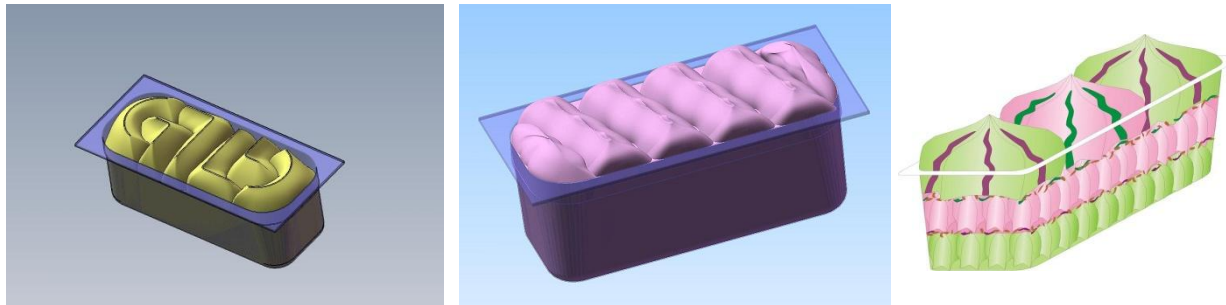
1 – ICE CREAM TUB

- ➔ usually 5-litre but often 4,5-, 4,75-litre, 10-litre also the so-called 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 possibilities:



Tubs – example containers:



Ice Group devices designed for dosing ice cream tubs:



Jumbo Servo Double



Jumbo Robot – ice cream tubs dosed by means of a robot



Tortica XL

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



...also in multi-packs:



✂ Ice Group devices designed for dosing the above described products:



**Jumbo Servo Double
with conveyor**

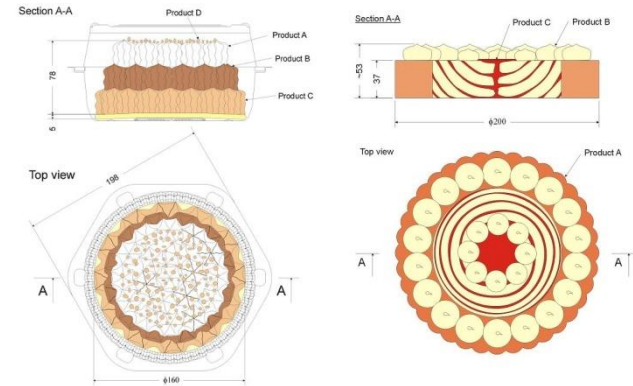
3 - LAYER CAKES AS A WHOLE OR IN PORTIONS:

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

Example photos of layers cakes executed industrially:



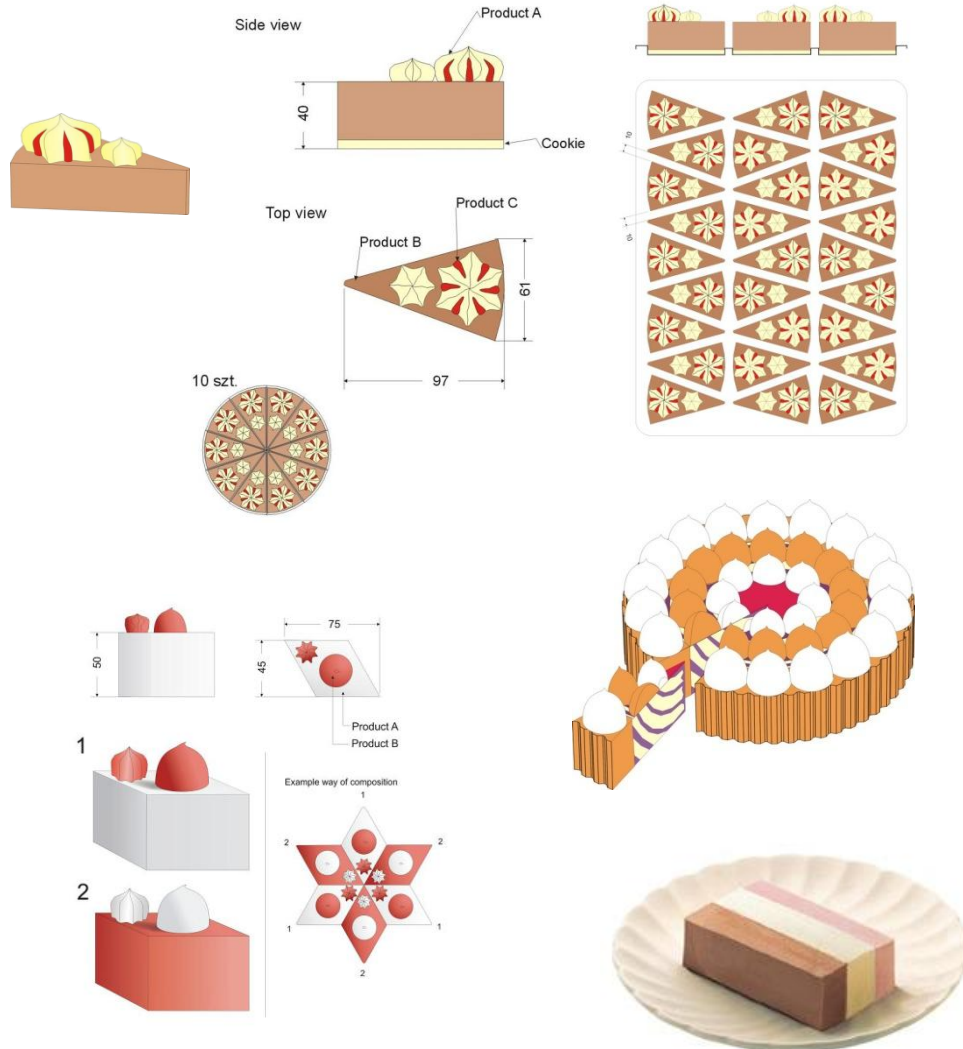
Example drawings:



Packaging examples:

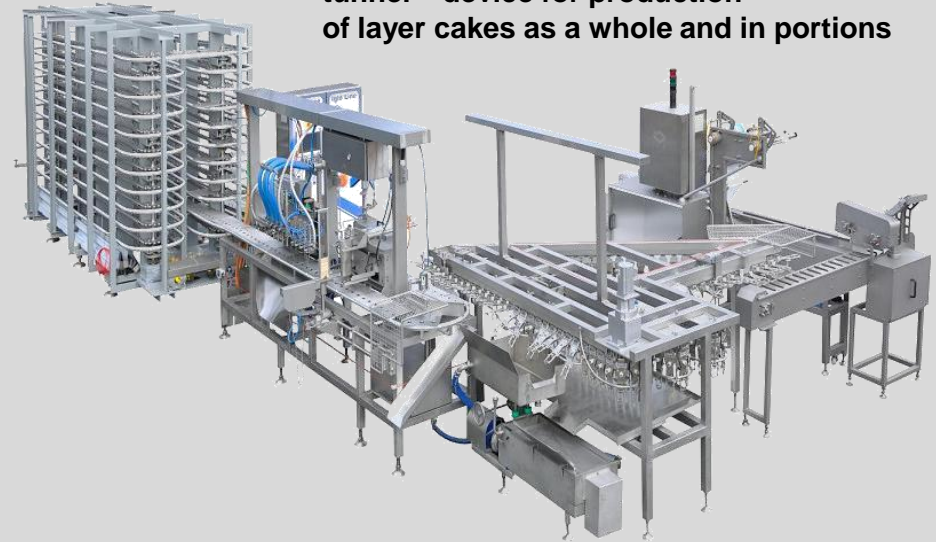


Layer cakes in portions:



✘ *Ice Group devices designed for production of layer cakes, as a whole and in portions:*

Iglo Line – extruding and hardening tunnel – device for production of layer cakes as a whole and in portions



Tortica – device for production of whole layer cakes



4 - PRODUCTS FROM SILICONE AND PLASTIC MOULDS:

➔ individual portions

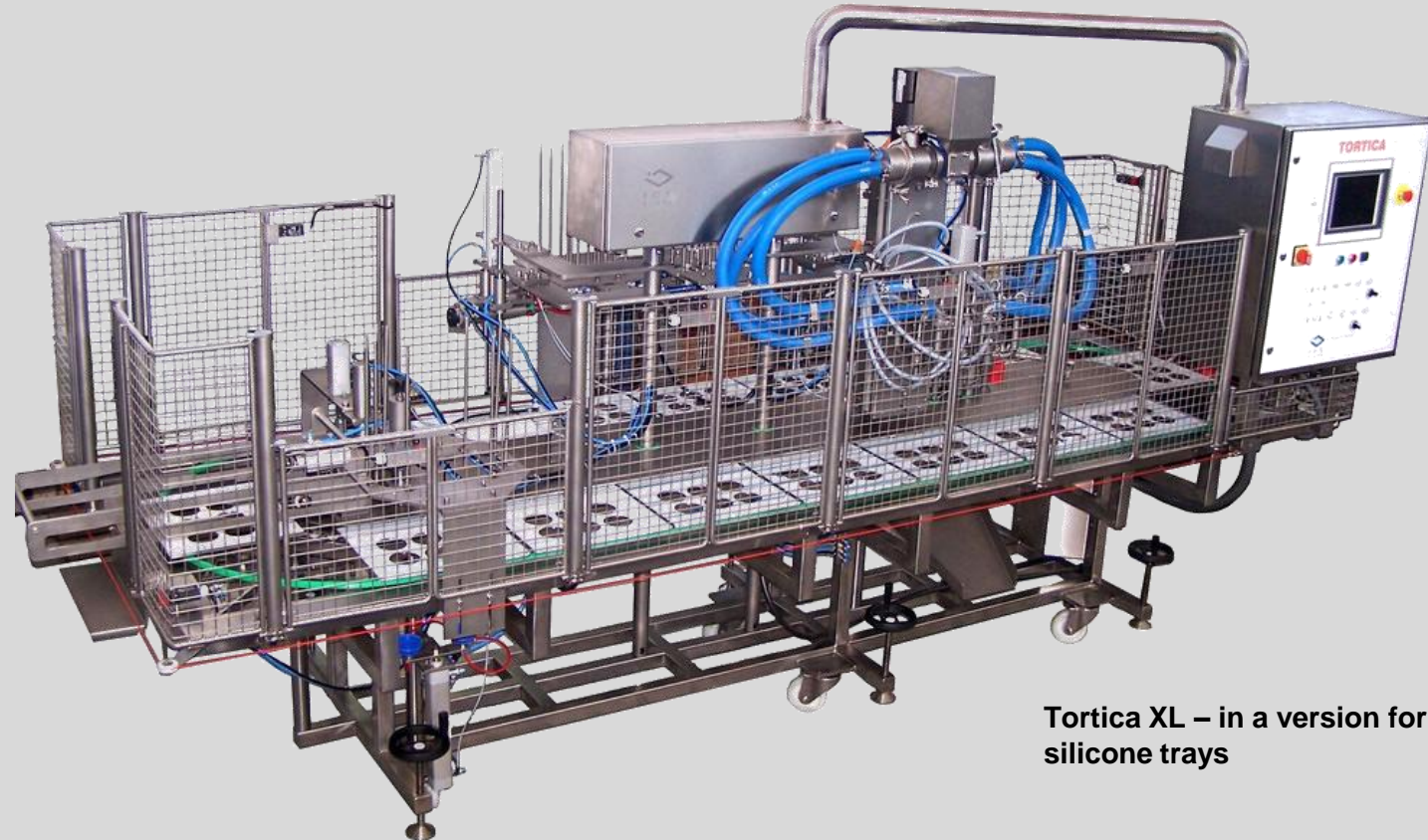


➔ „cassatte” type ice cream – family product



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

✂ *Ice Group devices designed for manufacturing products from silicone moulds:*

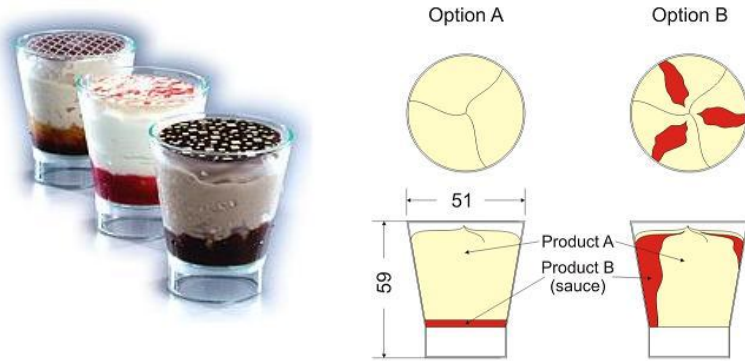


Tortica XL – in a version for silicone trays

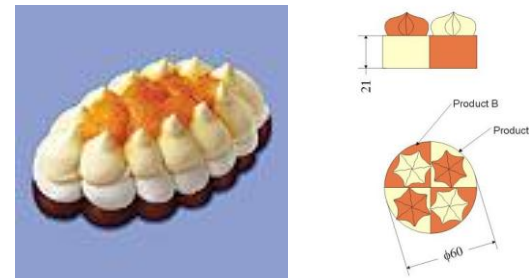


5 - MINI PRODUCTS:

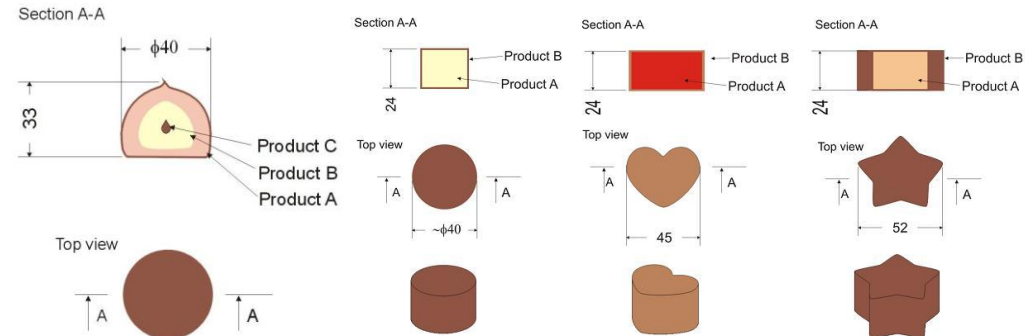
⇒ glasses in a „mini” version ~50ml



⇒ 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



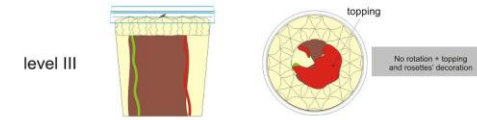
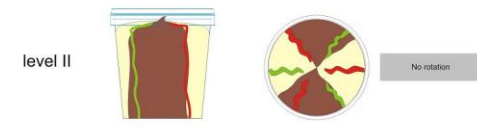
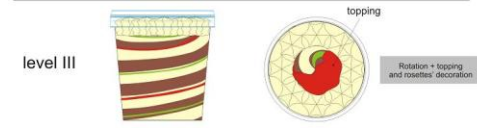
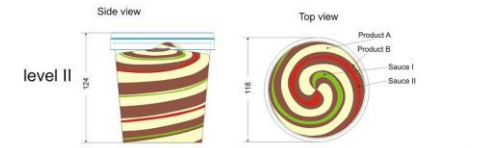
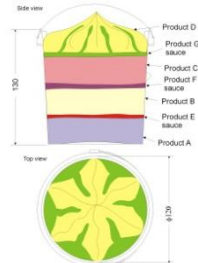
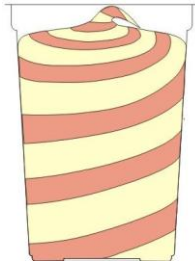
✳ Ice Group devices useful in production of the abovementioned products:



6 - „TAKE-HOME” TYPE PRODUCTS

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

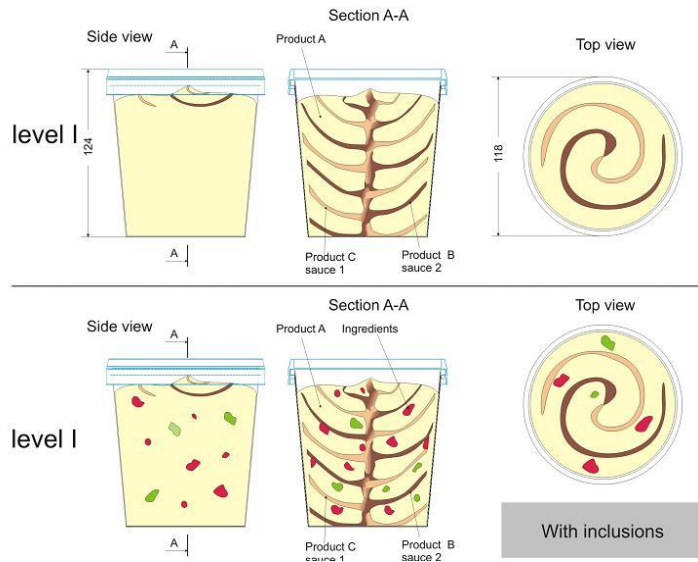
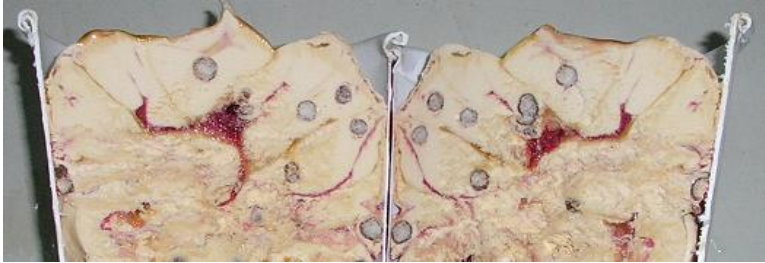
⇒ half-litre packaging



⇒ one-litre packaging



➔ American Ice Cream



Packaging typical for American Ice Cream:



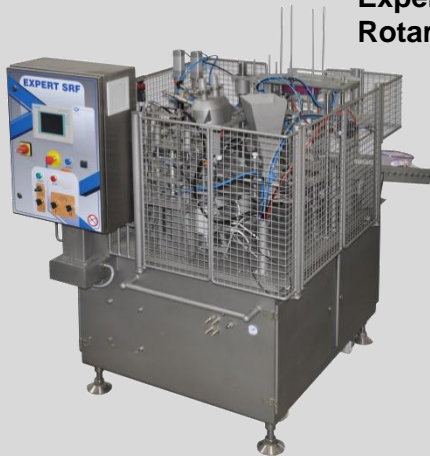
✂ Ice Group devices designed for production of ice cream in „take-home” type packaging:



**Jumbo Servo Double
with conveyor**



**Iglo Line – extruding and hardening tunnel
– used for hardening**



**Expert SRF (Standard
Rotary Filler)**



**Expert LVF (Linear
Versatile Filler)**

7 - BAKERY AND ICE CREAM PRODUCTS



✂ Ice Group device designed for manufacturing the above products:

Jumbo Servo Double





ice cream machines

ICE group

ICE GROUP sp. z o.o.
ul. Kadłubka 43, 44-270 Rybnik, Poland
Tel: +48 32 422 98 35, 422 98 36, 710 85 20
710 85 21, 710 85 22, 710 85 23
Fax: +48 32 710 85 24
e-mail: icegroup@icegroup.pl
www.icegroup.pl

Arek Geratowski
(President and Commercial Director)
mobile phone: +48 507 123 060
arek@icegroup.pl



Mariusz Goik
(General Manager and Vice-President)
mobile phone: +48 501 065 357
mariusz@icegroup.pl



Reema Tomaszewska-Handall
(Commercial Division Coordinator)
mobile phone: +48 509 715 339
reema@icegroup.pl



Ewa Bernacka
(Export specialist)
mobile phone: +48 502 261 754
ewa@icegroup.pl



Aga Gańczorz
(Export Specialist)
mobile phone: +48 502 373 722
aga@icegroup.pl



Aleksander Zinkowski
(Export specialist)
mobile phone: +48 507 090 510
alek@icegroup.pl



NEW 2012!

Ice Group's initiative:



POLISH COMPANIES
FOR TECHNICAL SUPPORT
OF FOOD PRODUCTION
IN TRANSFORMING COUNTRIES
ONE-POT PROGRAM

TECHNICAL EMERGENCIES

7 days a week, 8:00 – 20:00



+48 881 522 522



+48 884 339 339

www.icegroup.pl



ice cream machines

ICE group

Ice Group production program



EXPERT CRF ▲
rotary cup, cone filler



EXPERT SAF ▲
rotary cup, cone and bulk filler



EXPERT LVF ▲
linear cup, cone filler



FROSTO ▲
400-1800
automatic continuous freezers

MASTER FF ▲
1200-4000
Ingredient feeders



POLPAK 3000 ▼
automatic "pouches"
(bags) filler

HES ▲
horizontal extruding station



EXPERT RVF ▲
rotary bulk filler



EXPERT LVF ▲
linear bulk filler



DESERTA ▲
log machine



FILL & CLIP ▼
automatic machine
for ice cream "sausage"



SPRINTER 8000 ▲
sandwich machine



IGLO LINE ▲
up to 9 000
extruding and hardening tunnel



TECHNOMIX ▼
HTST
mix plant



IGLO LINE ▲
up to 20 000
extruding and hardening tunnel

