

Gaufre Ella

EXPO
MILANO 2015

GAUFRE ELLA,
DELICIOUS AND EASY
TO MANAGE

 **no**
HYDROGENATED
FATS

 **WATER**
based

 **street**
FOOD

 **SERVICE**

 **high**
YIELD



natfood
products & services


THE PRODUCT

This is the typical Liege waffle, **delicious and light**, with nib sugar.
Mix the powder with water and melted butter.

**Gaufre Ella can be sweet or savoury,
a delicious lunch or a lovely snack!**

Gaufre and **waffles** mainly differ from each other in terms of ingredients and cooking: the gaufre batter is **light** and is cooked in deep griddles, becoming **crunchy outside and soft inside**.

**VERY HIGH
TURNOVER**

ADVANTAGES

- It's part of the sector of **high-quality fast food**.
- **It follows the market trend of high-quality meals** that are also fast and **convenient**.
 - It's innovative, thanks to its originality, **incredible simplicity** and its fantastic taste.
 - Perfect for customers that appreciate natural **tastes and high quality**, and who are always searching for conviviality.
- **It pleases consumers** from 5 to 85 years old, in its **sweet or savoury version**.
- Perfect for lunch or dinner, as well as at any moment of the day and **great to take away**.

GAUFRE ELLA IS A MIXTURE OF SIMPLE AND HIGH-QUALITY INGREDIENTS THAT BLEND TOGETHER IN AN EXCEPTIONAL WAY.



ONE SINGLE
PREPARATION FOR
SWEET OR SAVOURY
GAUFRE ELLA



PREPARATION FOR GAUFRES

› 1kg bag
› 10 bags x crt

Cod. 6324



NIB SUGAR

› 150 g bag
› 10 bags x crt

Cod. 6325

HOW TO SERVE IT

CREATE YOU MENU WITH HIGH ADDED VALUE AND LOW COST BY USING:

CUSTARDS

Orange
Pistachio
Traditional custard
Zabaione



LA LELLA



TOPPING

Pistachio
Mint
Dulce De Leche
Liquorice
Honey
Maple Syrup
Strawberry
Wild Berries
Sour Cherry
Hazelnut
Chocolate
Caramel
Coffee
White Chocolate
Pomegranade



CRUNCHES

Hazelnut Crunches
Amaretto Biscuits
Meringues
Coconut
Peanut Crunches
Chocolate Crispies
Chocolate Confetti
Cinnamon
Chocolate Drops



PUREES

Hazelnut Creams
Apricot
Strawberry
Wild Berries
Pear



! SERVE IT
WITH ICE
CREAM AND
YOGURT



La Lella



THE **SOFT CREAM** YOU'LL WANT TO POUR ON **EVERYTHING!**

SOFT, CREAMY AND DELICIOUS COCOA AND HAZELNUT CREAM.

- **Very easy to use**, it's ready-to-use in 5kg buckets.
- **Stored at room temperature** (in dry place, max 20°C).
- Prepared with **high quality ingredients**, such as lean cocoa powder and hazelnut.

SPECIAL LA LELLA DISPENSER

- **Easy, clean and simple** to manage.
- **No need** of spoons, pastry bags etc.
- **Easy to clean.**
- It works even with **small amounts of product.**
- The product is **immediately ready to use.**
- Strong **visual impact.**

**TWO FUNCTIONS:
HOT AND ROOM TEMPERATURE**

Thanks to its smooth taste,
it's perfect to fill and top:



Ice cream and soft yogurt



Cold creams



Cones



Crêpes



Mini Crêpes



Waffles



Coffee and hot beverages



Gaufres



Baked products and pastries



MINI 1 HOT CREAM LA LELLA

- › Capacity 2 litres
- › Cm 16 x 37,5 x 45,5 H
- › Watt 590
- › Kg 8,5

Cod. 8579

MINI 1 HOT CREAM LA LELLA

- › 5 kg bucket

Cod. 1573



HOW TO MANAGE GAUFRE ELLA

IT'S REALLY EASY!

**PREPARE
PRESERVE
HEAT
FILL AND SERVE**

- Prepare them in the morning, show them plain, heat them and fill them as your client wishes.
- Our preparation is made of high quality ingredients: high quality flour, butter, nib sugar. Only this mix makes **Gaufre Ella** be fragrant all day long.
- Cook many **Gaufre Ella**, put them in layers and show them, and in 20 seconds they are ready to serve. Heat them and spread an incredible fragrance everywhere!



SWEET RECIPE

Watch the video



Pour 750ml of water



Add 300g of melted butter



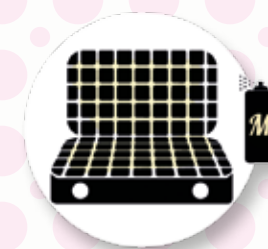
Add 1kg of powder preparation



Use a whisk to mix well



Wait 1 minute, then add 150g of nib sugar and mix



Let the mixture rest for one hour. Then pour the preparation on the griddle



**YIELD:
18 SWEET
GAUFRES PER BAG**

HOW TO PREPARE



Pour the preparation in the griddle



Spread the batter



Choose your filling



Close and turn



The sweet gaufre is ready to serve

SAVOURY RECIPE

Watch the video



Pour 1350ml of water



Add 100g of melted butter



Add 1kg of powder preparation



Use a whisk to mix well



Let the mixture rest for one hour. Then pour the preparation on the griddle

YIELD:
22 SAVOURY
GAUFRES
PER BAG

HOW TO PREPARE



Spread the grated cheese on the griddle



Pour the batter



Add a pinch of salt and oregano



Close and turn



The savoury gaufre is ready

ALTERNATIVE FILLINGS



Tuna



Salami and cheese



Ham and cheese

GAUFRE ELLA FOR BREAKFAST

DISPLAY SLICES OF GAUFRE ELLA DURING BREAKFAST TIME!

Spread a great fragrance by cooking Gaufre Ella and stimulate your clients.



POS MATERIAL



TOTEM
› Cm 55l x 155h

Cod. 8482



COUNTER CROWNER
› Cm 21l x 30h

Cod. 8480



SWEET AND SAVOURY MENU

Cod. 8481

SPECIAL TAKE AWAY SET ROUNDED OR TAPAS!



ROUNDED TAKE AWAY TRAY

› 180 pices package

Cod. 8461



TAPAS GAUFRE TRAY

› 220 pieces tray

Cod. 8462



GLASS UPSTAND WITH DOME

Cod. 6514



CHEESE GRATER

Cod. 8592



SPECIAL FORK

Cod. 8593



LADLE

Cod. 8594

MOBILE SHOP

GAUFRE ELLA IS MORE VISIBLE ON THE CART!

- With the **right product placement** you can increase consumptions.
- **Expand your shop** outdoor!
- Attract **new clients**.
- **Use the traffic area** in front of your shop to your advantage.



GAUFRE ELLA CART
complete with closing walls
and sign
› Cm 115l x 75p x 240h

Cod. 9919

GAUFRE ELLA CART,
1 TUB
complete with closing walls
› Cm 115l x 75p x 240h
(not in stock, upon
request only)

Cod. 8700

EQUIPMENT

The gaufre griddle comes with a timer pre-set at 2 minutes.
All you **need to do is set** the thermostat at 5.
The griddle **can be turned for better yield of finished gaufres.**



GAUFRE ELLA GRIDDLE

> 1200 Watt
> 26l x 43p x 24h cm (closed)
(h 55 cm open)

Cod. 8591

**EASY TO PREPARE,
IN ONLY
2 MINUTES!**

EASY TO USE

Pour 1 ladle of batter in the centre of the griddle, close the griddle and turn it. The batter will spread all the way to the edges. When the griddle beeps, turn it again, open and serve the gaufre.

GAUFRE ELLA SWEET AND SAVOURY CAN BE PREPARED IN ADVANCE AND THEN WARMED UP FOR ABOUT 30 SECONDS IN THE GRIDDLE BEFORE FILLING AND DECORATING, OR FILL IT AND THEN FINISH BAKING IN A SMALL OVEN. **ONCE COOKED, GAUFRES MUST BE CONSUMED IN THE SAME DAY.**

THE BATTER CAN BE STORED IN THE **FRIDGE** FOR UP TO 24 HOURS

