

FABTECH

WHY GELATO?

Gelato as a concept is a time-tested concept due proven by its long history that began in Italy. In its true form, gelato is the authentic way of producing ice cream using all-natural ingredients.



GELATO VS INDUSTRIAL ICE CREAM

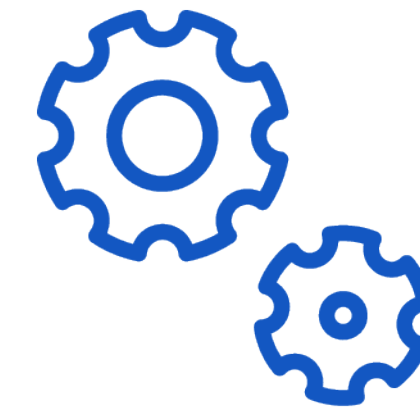
AUTHENTIC GELATO	INDUSTRIAL ICE CREAM
Natural Ingredients	Artificial Ingredients
25-40% Overrun (Air Content)	>100% Overrun (Air Content)
0-8% Fat Content	15-25% Fat Content
Small Batch Production	Large Industrial Production
Fresh Daily Consumption	Consumed Days/Months After
Shelf life of about 1 week	Shelf life 1 to 2 years



WHAT WE DO



Educate



Equip



Train



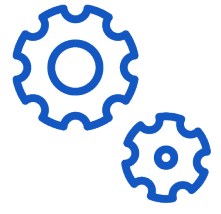
Supply



Educate

To promote transparency throughout the food chain, our team conducts comprehensive training and technical assistance to share the latest advances in the industry with all our clients. Our goal is to develop lasting partnerships that sweeten the lives of our suppliers and our clients.





Equip

Make use of every space in your kitchen with top-of-the-line equipment and our design expertise. We partnered with globally-recognized brands such as Iceteam 1927, Cattabriga, Sagi, and Ifi to truly provide you with complete kitchen solutions.





TRAIN

Together with Cattabriga, we provide courses in gelato, culinary, baking, and pastries education to equip you to become professionals.





SUPPLY

We care deeply about where food comes from and how it is produced. That is why we only distribute all-natural products from suppliers we trust.



OUR GELATO
/ ICE CREAM
JOURNEY



BAR DOLCI

Bar Dolci is the first gelateria café in Manila that produced authentic, artisanal gelato and macarons, utilizing only natural and quality ingredients. It was a proud Filipino brand, wholly owned by Gruppo Dolci, Inc. When it opened its doors to the public in December 2010, its vision as a company is to standardize the market with premium quality products made with all-natural ingredients, eventually uplifting the Filipino taste palate.

1ST

TOP 10 GELATO SPOTS
IN MANILA, 2014

**MAKERS OF THE
BEST GELATO**

WHEN IN MANILA, 2011



GRUPPO DOLCI

From Bar Dolci's humble beginnings, Gruppo Dolci came to fruition. Gruppo Dolci is a local food company with a mission of Honest Food that produces and distributes premium ingredients and finished products such as gelato, pastries, breads, pasta, and desserts. With a state-of-the-art commissary and a dedicated team of professional chefs, it offers a wide range of food solutions that can be customized to fit every need.



GELATENE

Gelateneo, named after the original training facility of Icteam 1927, is an educational institution and learning center in the Philippines dedicated to gelato and other desserts. Together with Cattabriga, Gelateneo Philippines aims to bring gelato in our country to the next level by equipping both newcomers and long-time professional alike.

GELATO CONCEPTS

SOFT GELATO / PREMIUM ICE CREAM

- No need of specialized personnel / trained people
- Recipe is basic (just add liquid)
- Highly customizable
- Fast return of investment



TWO TYPES OF MACHINES FOR SOFT GELATO / PREMIUM ICE CREAM

01 GRAVITY FEED MACHINE

- 1 Lt liquid will become 1.4 Lt Soft Ice
-
- Overrun = 40%
 - Overrun = % Increase in volume from the original mix / recipe
-

Users of this machine:

Small Ice cream shops / Start-ups



Cattabriga BIB G1

02 PUMP FEED MACHINES

- 1 Lt liquid will become 1.8 Lt Soft Ice
-
- Overrun = 80%
 - Overrun = % Increase in volume from the original mix / recipe
-

Companies who are using this type of machine:

- Dairy Queen, KFC



Cattabriga BIB Baby

GELATO / PREMIUM ICE CREAM

- Need specialized personnel
- Balancing of ingredients is very important
- Italian way of making ice cream
- Unlimited flavors possibilities



GELATO KIOSK TYPE

INVESTMENT:
P4.5 M

YIELD CAPACITY:
16 LITERS PER HOUR
14 CUPS PER LITER

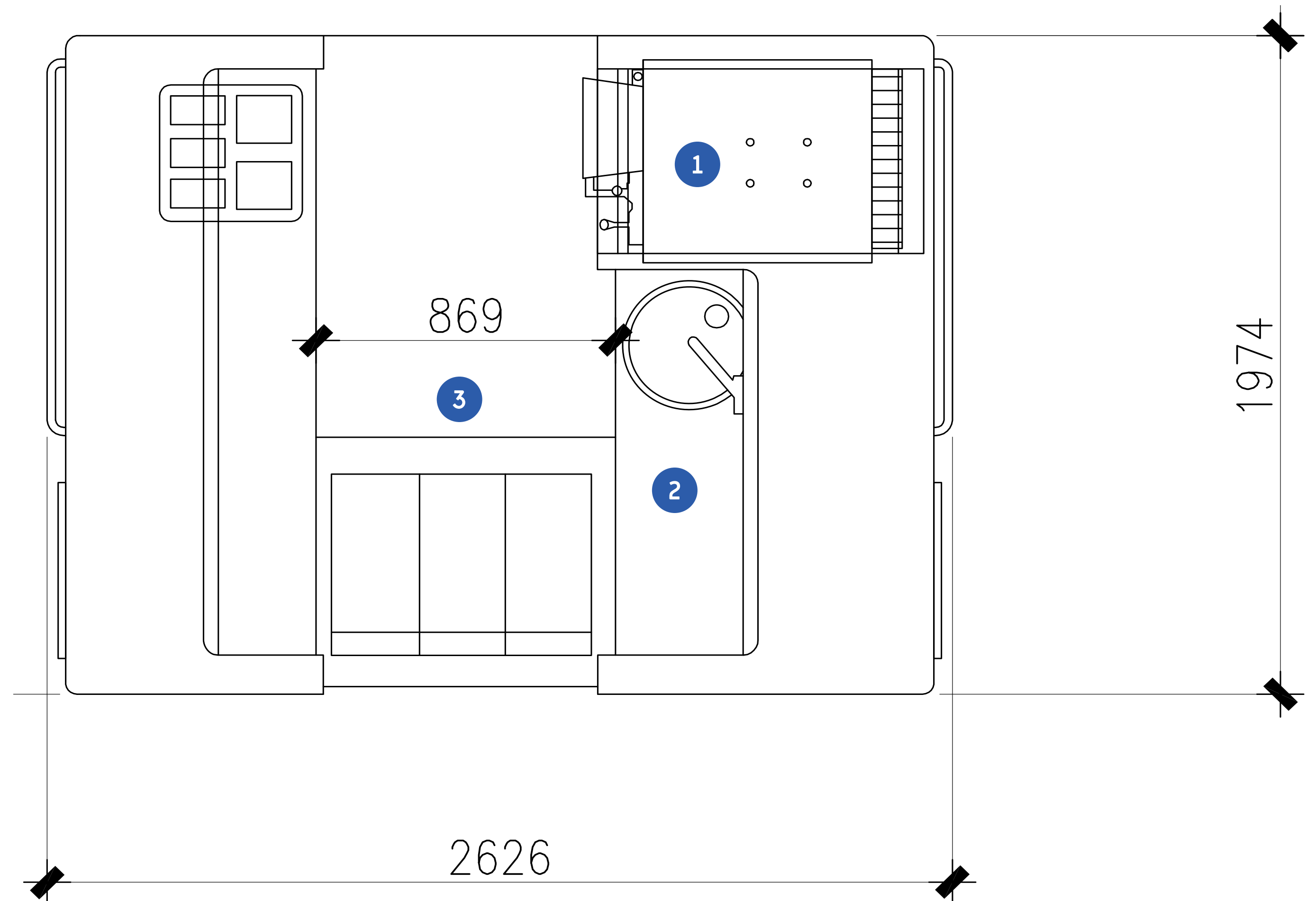
SELLING PRICE:
P150 PER CUP

ESTIMATED AVERAGE (PER DAY):
150 CUPS = P22,500

OPERATING EXPENSE (PER DAY):
UTILITIES: P500
INGREDIENTS: P4,500
EQUIPMENT DEPRECIATION: P4,100
MANPOWER: P1,000
TOTAL: P10,100

TIME TO ROI:
1 YEAR

*EXCLUDING RENTAL, TAXES, ETC.



1



Pasteurizer and Batch Freezer Combination Machine

Coldelite Compacta Vario 4

Compacta Vario is a two-in-one unit composed of two different cylinders: the upper cylinder pasteurizes ingredients, while the lower cylinder freezes the mix, producing gelato with excellent consistency. It is an all-in-one equipment, covering the majority of the production process of artisanal gelato.

- 4 kg per cycle
- 590mmL x 730mmW x 930mmH
- 220V / 60Hz / 1 Phase

2



Hand Mixer

Robot Coupe CMP 350 V.V.

The coup 350 V.V. hand Mixer homogenizes, crushes and mixes all your ingredients before putting them all in the gelato machine. This provides you with an excellent quality of gelato as it emulsifies the flavor of your product from the start of your process.

- 94mmL x 94mmW x 718mmH
- 220V / 60Hz / 1 Phase

3



Gelato Station type

Ifi Gelato Popapp

Gelato showcase is capable of maintaining the quality of gelato from storage display to distribution. It helps improve the appearance and extends the shelf life of gelato.

- 2626mmL x 1956mmW x 1379mmH

FRONT OF THE HOUSE GELATO / PREMIUM ICE CREAM SHOP

EQUIPMENT INVESTMENT:
P3.5 M

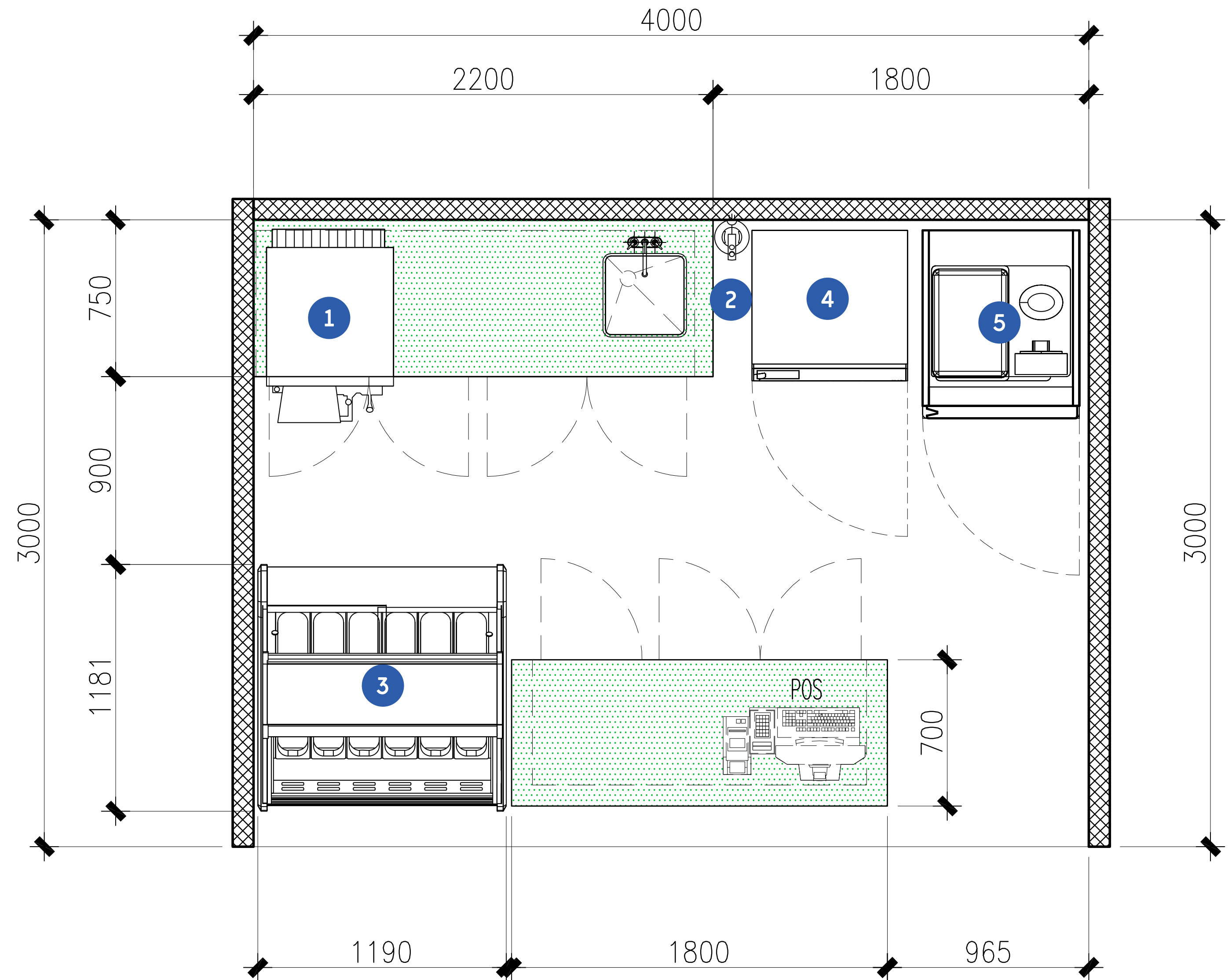
YIELD CAPACITY:
16 LITERS PER HOUR
14 CUPS PER LITER

SELLING PRICE:
P150 PER CUP

ESTIMATED AVERAGE (PER DAY):
150 CUPS = P22,500

OPERATING EXPENSE (PER DAY):
UTILITIES: P500
INGREDIENTS: P4,500
EQUIPMENT DEPRECIATION: P3,200
MANPOWER: P1,000
TOTAL: P9,200

TIME TO ROI:
3/4 YEAR



*EXCLUDING INTERIOR CONSTRUCTION, RENTAL, TAXES, ETC.

FRONT OF THE HOUSE GELATO PREMIUM ICE CREAM SHOP

EQUIPMENT LISTING

1



Pasteurizer and Batch Freezer Combination Machine

Coldelite Compacta Vario 4

Compacta Vario is a two-in-one unit composed of two different cylinders: the upper cylinder pasteurizes ingredients, while the lower cylinder freezes the mix, producing gelato with excellent consistency. It is an all-in-one equipment, covering the whole production process of artisanal gelato.

- 4 kg per cycle
- 590mmL x 730mmW x 930mmH
- 220V / 60Hz / 1 Phase

2



Hand Mixer

Robot Coupe CMP 350 V.V.

The coupe 350 V.V. hand mixer homogenizes, crushes and mixes all your ingredients before putting them all in the gelato machine. This provides you with an excellent quality of gelato for it emulsifies the flavor of your product from the start of your process.

- 94mmL x 94mmW x 718mmH
- 220V / 60Hz / 1 Phase

3



Gelato Showcase

Ifi Aktiva 12 flavors or any Ifi Showcase

The Aktiva 12 gelato showcase is capable of maintaining the quality of gelato from storage display to distribution. It helps improve the appearance and extends the shelf life of gelato.

- 1160mmL x 1179mmW x 1351mmH
- 220V / 60Hz / 1 Phase

4



Ice Cream / Gelato Freezer

Sagi KAGL6B

The KAGL6B ice cream freezer stores ice cream at a constant temperature, avoiding the melting process which could lead to crystallization.

- 750mmL x 900mmW x 2040mmH
- 220V / 60Hz / 1 Phase

5



Blast Freezer

Sagi DF51M

The DF51M blast freezer prevents the crystallization of your gelato, keeping the rich flavor of your product.

- 745mmL x 720mmW x 900mmH
- 220V / 60Hz / 1 Phase

CENTRAL COMMISSARY FOR 10 BRANCHES

EQUIPMENT INVESTMENT:
P4 M

YIELD CAPACITY:
32 LITERS PER HOUR
14 CUPS PER LITER

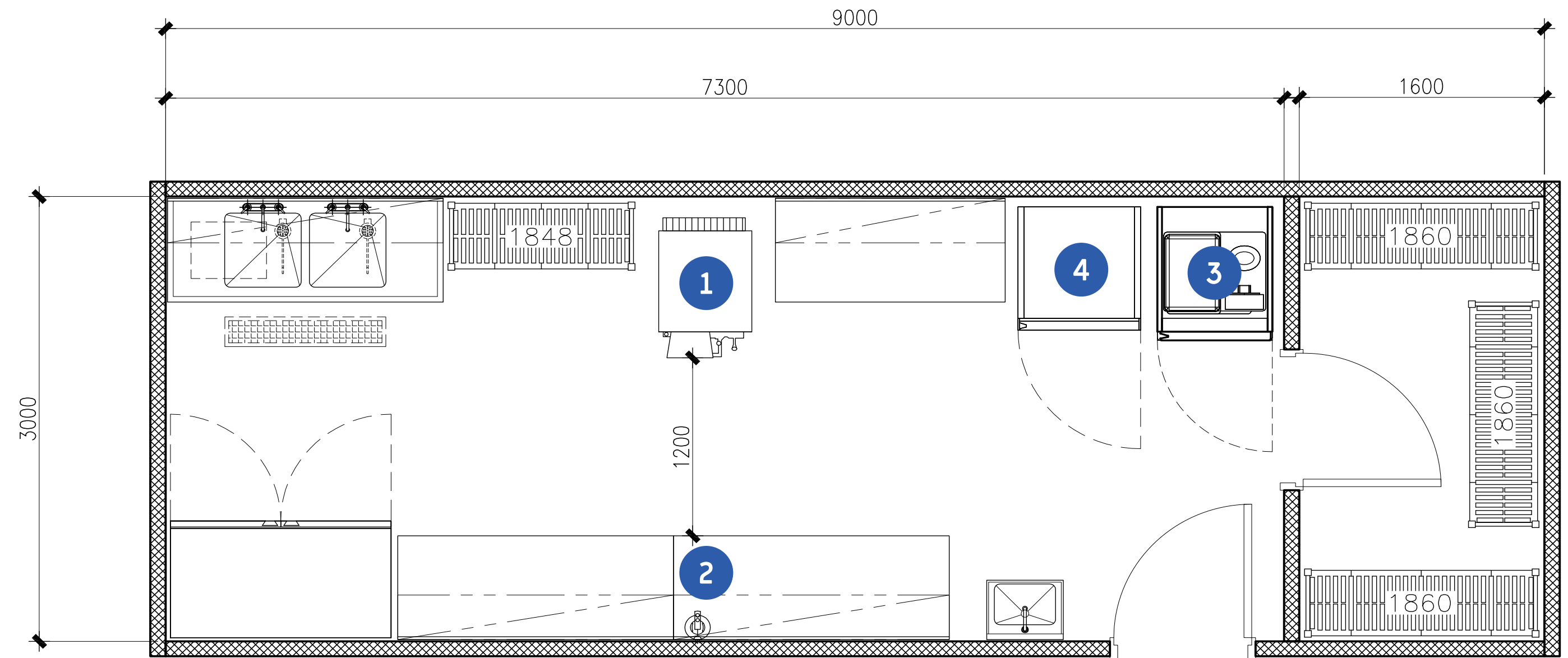
SELLING PRICE:
P150 PER CUP

ESTIMATED AVERAGE (PER DAY):
1,000 CUPS = P150,000

OPERATING EXPENSE (PER DAY):
UTILITIES: P1,500
INGREDIENTS: P30,000
EQUIPMENT DEPRECIATION: P3,700
MANPOWER: P2,000
TOTAL: P37,200

TIME TO ROI:
1 MONTH

*EXCLUDING INTERIOR CONSTRUCTION, RENTAL, TAXES, ETC.



CENTRAL COMMISSARY FOR 10 BRANCHES

EQUIPMENT LISTING

1



Pasteurizer and Batch Freezer Combination Machine

Coldelite Compacta Vario 8

Compacta Vario is a two-in-one unit composed of two different cylinders: the upper cylinder pasteurizes ingredients, while the lower cylinder freezes the mix, producing gelato with excellent consistency. It is an all-in-one equipment, covering the whole production process of artisanal gelato.

- 8 kg per cycle
- 600mmL x 770mmW x 1530mmH
220V / 60Hz / 3phase or 400V /
60Hz / 3 Phase

2



Hand Mixer

Robot Coupe CMP 350 V.V.

The Coupe 350 V.V. hand mixer homogenizes, crushes and mixes all your ingredients before putting them all in the gelato machine. This provides you with an excellent quality of gelato for it emulsifies the flavor of your product from the start of your process.

- 94mmL x 94mmW x 718mmH
- 220V / 60Hz / 1 Phase

3



Blast Freezer

Sagi HP101L

The HP101L blast freezer prevents the crystallization of your gelato, keeping the rich flavor of your product.

- 800mmL x 830mmW x 1850mmH
- 400V / 60Hz / 3phase

4



Ice Cream / Gelato Freezer

Sagi KAGL6B

The KAGL6B ice cream freezer stores ice cream at a constant temperature, avoiding the melting process which could lead to crystallization.

- 750mmL x 900mmW x 2040mmH
- 220V / 60Hz / 1 Phase

CENTRAL COMMISSARY FOR 20 BRANCHES

INVESTMENT:
P4.5 M

CAPACITY:
48 LITERS PER HOUR
14 CUPS PER LITER

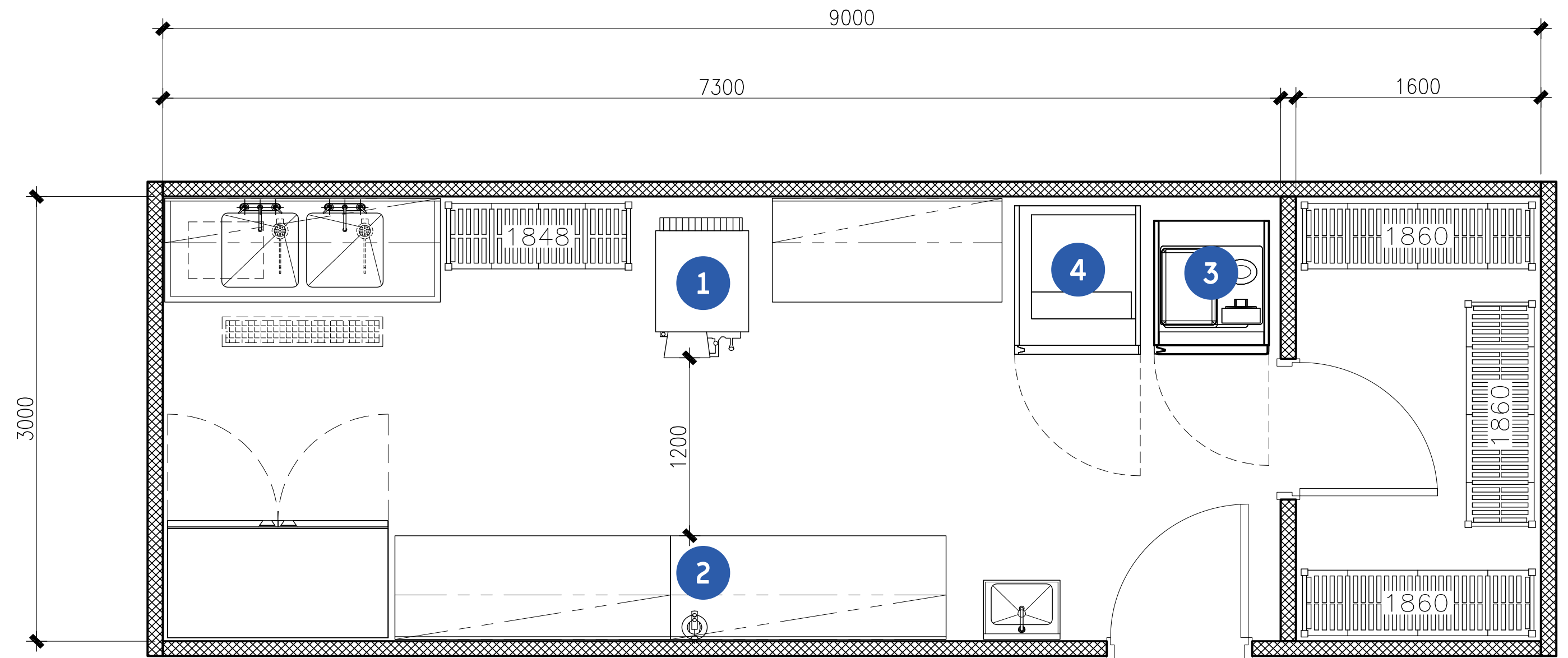
SELLING PRICE:
P150 PER CUP

ESTIMATED AVERAGE (PER DAY):
1,800 CUPS = P270,000

OPERATING EXPENSE (PER DAY):
 UTILITIES: P2,500
 INGREDIENTS: P54,000
 EQUIPMENT DEPRECIATION: P4,100
 MANPOWER: P3,000
 TOTAL: P63,600

TIME TO ROI:
3 WEEKS

*EXCLUDING INTERIOR CONSTRUCTION, RENTAL, TAXES, ETC.



CENTRAL COMMISSARY FOR 20 BRANCHES

EQUIPMENT LISTING

1



Pasteurizer and Batch Freezer Combination Machine

Coldelite Compacta Vario 12

Compacta Vario is a two-in-one unit composed of two different cylinders: the upper cylinder pasteurizes ingredients, while the lower cylinder freezes the mix, producing gelato with excellent consistency. It is an all-in-one equipment, covering the whole production process of artisanal gelato.

- 12 kg per cycle
- 600mmL x 770mmW x 1530mmH
220V / 60Hz / 3phase or 400V /
60Hz / 3 Phase

2



Hand Mixer

Robot Coupe CMP 350 V.V.

The Coupe 350 V.V. hand mixer homogenizes, crushes and mixes all your ingredients before putting them all in the gelato machine. This provides you with an excellent quality of gelato for it emulsifies the flavor of your product from the start of your process.

- 94mmL x 94mmW x 718mmH
- 220V / 60Hz / 1 Phase

3



Blast Freezer

Sagi HP102

The HP102 blast freezer prevents the crystallization of your gelato, keeping the rich flavor of your product.

- 820mmL x 1036mmW x 2140mmH
- 400V / 60Hz / 3phase

4



Ice Cream / Gelato Freezer

Sagi KAGL6B

The KAGL6B ice cream freezer stores ice cream at a constant temperature, avoiding the melting process which could lead to crystallization.

- 750mmL x 900mmW x 2040mmH
- 220V / 60Hz / 1 Phase

PACKAGE PROMO

If complete set is purchased from Fabtech, you can avail of our package promo which includes:

- 5% Discount
- P100,000 worth of complimentary MEC3 Ingredients
- 2 Complimentary participants to any Gruppo Dolci Gelato Class/Demo

CLIENTS



Antonio's



Karabella





EQUIPPED TO SERVE GELATO / ICE CREAM



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