

Using Belpanna 100 CF

Instructions:

- a. Add all ingredients except for the Delipaste flavoring in a mixing bowl.
- b. Mix the ingredients for about 3-5 minutes.
- c. Slowly add the Delipaste flavoring and mix for an additional 3-5 minutes.
- d. Add the mixed product into the batch freezer and start the production cycle.

NOTE: Follow the equipment specific instructions in order to properly run the cycle.

Gelato	4-liter batch	8-liter batch	16-liter batch
Belpanna 100CF	300 gr.	600 gr.	1200 gr.
Delipaste	275-350 gr.	550-700 gr.	1100-1400 gr.
Fabbrisoff	10 gr.	20 gr.	40 gr.
Milk	2750 gr.	5500 gr.	11000 gr.
Heavy Cream	300 gr.	600 gr.	1200 gr.
Sugar	540 gr.	1080 gr.	2160 gr.
Dextrose	40 gr.	80 gr.	160 gr.

Sorbet	4-liter batch	8-liter batch	16-liter batch
Water	3000 gr.	6000 gr.	12000 gr.
Belpanna 100CF	300 gr.	600 gr.	1200 gr.
Delipaste	300-325 gr.	600-650 gr.	1200-1300 gr.
Fabbrisoff	10 gr.	20 gr.	40 gr.
Sugar	680 gr.	1360 gr.	2720 gr.
Dextrose	40 gr.	80 gr.	160 gr.

Using Nevepann 50F

Instructions:

- a. Add all ingredients except for the Delipaste flavoring in a mixing bowl.
- b. Mix the ingredients for about 3-5 minutes.
- c. Slowly add the Delipaste flavoring and mix for an additional 3-5 minutes.
- d. Add the mixed product into the batch freezer and start the production cycle.

NOTE: Follow the equipment specific instructions in order to properly run the cycle.

Gelato	4-liter batch	8-liter batch	16-liter batch
Nevepann 50F	150 gr	300 gr	600 gr
Delipaste	255-270 gr.	510-540 gr.	1020-1080 gr.
Fabbrisoff	10 gr.	20 gr.	40 gr.
Milk	2750 gr.	5500 gr.	11000 gr.
Heavy Cream	250 gr.	500 gr.	1000 gr.
Sugar	540 gr.	1080 gr.	2160 gr.
Dextrose	40 gr.	80 gr.	160 gr.
Skim Milk Powder	60 gr.	120 gr.	240 gr.

Using Morbifrutta

Instructions:

- a. Add all ingredients except for the Delipaste flavoring in a mixing bowl.
- b. Mix the ingredients for about 3-5 minutes.
- c. Slowly add the Delipaste flavoring and mix for an additional 3-5 minutes.
- d. Add the mixed product into the batch freezer and start the production cycle.
 - a. NOTE: Follow the equipment specific instructions in order to properly run the cycle.

Sorbet	4-liter batch	8-liter batch	16-liter batch
Water	3000 gr.	6000 gr.	12000 gr.
Morbifrutta	125 gr.	250 gr.	500 gr.
Delipaste	300-325 gr.	600-650 gr.	1200-1300 gr.
Fabbrisoff	15 gr.	30 gr.	60 gr.
Sugar	680 gr.	1360 gr.	2720 gr.

Using Nevepann 50C

This item requires an extra step for pasteurization of the base

Step 1: Prepare the base

Gelato	4-liter batch	8-liter batch	16-liter batch
Nevepann 50C	150 gr	300 gr	600 gr
Fabbrisoff	10 gr.	20 gr.	40 gr.
Milk	2895 gr.	5790 gr.	11580 gr.
Heavy Cream	125 gr.	250 gr.	500 gr.
Sugar	520 gr.	1040 gr.	2080 gr.
Dextrose	40 gr.	80 gr.	160 gr.
Skim Milk Powder	60 gr.	120 gr.	240 gr.

Pasteurization Instructions:

- Add all ingredients except for the Delipaste flavoring into the pasteurizer machine and run the production cycle.
- Follow the equipment specific instructions in order to produce the finished base.
- After the cycle is completed you have the base that you can use for the production.

Step 2: Prepare the flavor

Making The Flavor

Gelato	4-liter batch	8-liter batch	16-liter batch
Base with Nev. 50C			
Delipaste	255-270 gr.	510-540 gr.	1020-1080 gr.

Instructions:

- Combine the pasteurized base and delipaste flavoring in a mixing bowl
- Mix for about 5 minutes.
- Let the mixture sit for about 10 minutes
- Pour the mix into the batch freezer machine and run the production cycle.
 - NOTE: Follow the equipment specific instructions in order to properly run the cycle.