

Accessori/ Accessories

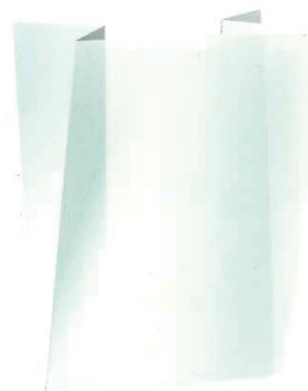
Cod.101095007

Espositore per gelati
Display for ice-creams



Cod.101095008

Sacchetto trasparente
per uso alimentare / Plastic Bag



Consigli di preparazione / Suggestions for preparation

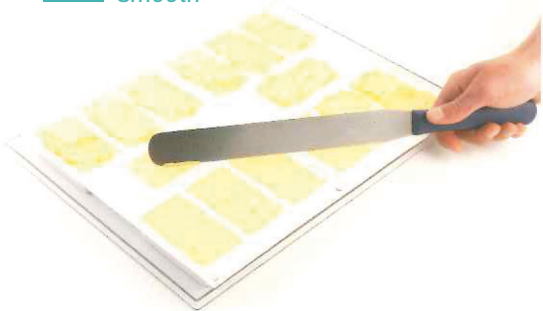
1 Posizionare i biscotti
Place the biscuits



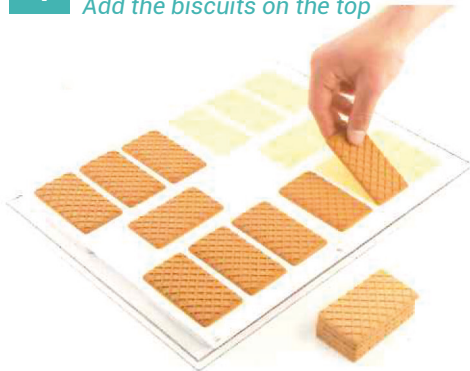
2 Riempire con il gelato
Fill the moulds with ice cream



3 Livellare il gelato
Smooth



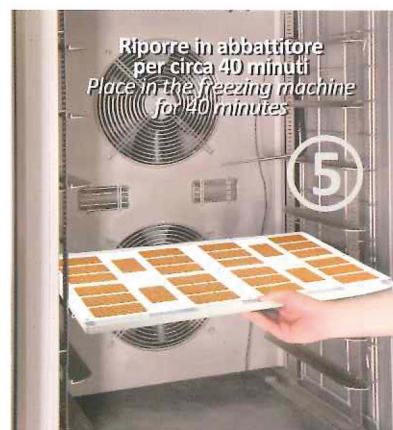
4 Ricoprire con biscotti
Add the biscuits on the top



6 Estrarre i biscotti
Pull the ice cream biscuits



7 Lasciare ammorbidire per circa
24-36 ore a 15°C e poi decorare
a piacimento
*Leave the ice cream biscuits soften
for 24-36h at -15°C and decorated
them as one likes*

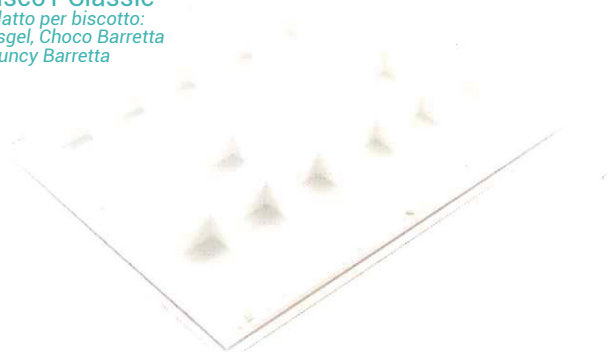


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Cod.101095006

Bisc01 Classic

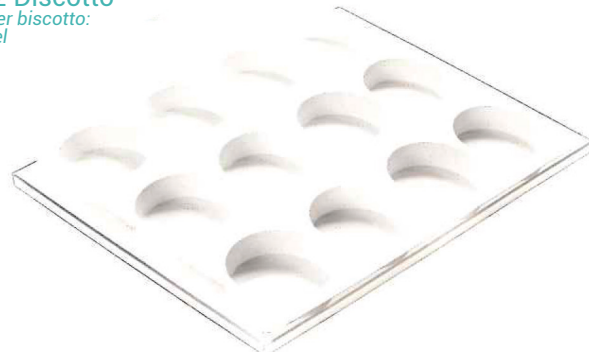
Adatto per biscotto:
Bisgel, Choco Barretta
Cruncy Barretta



Cod.101095009

Bisc02 Discotto

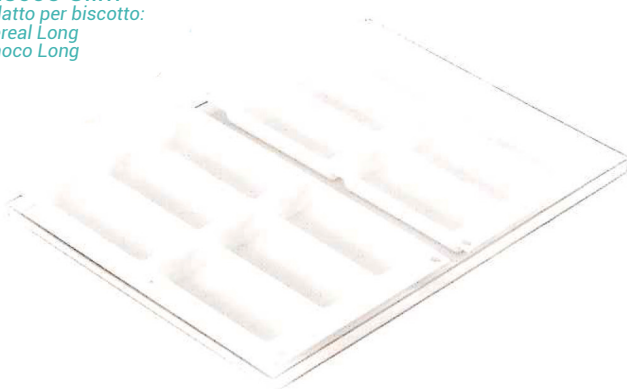
Adatto per biscotto:
Cioccogel



Cod.101095011

Bisc03 Slim

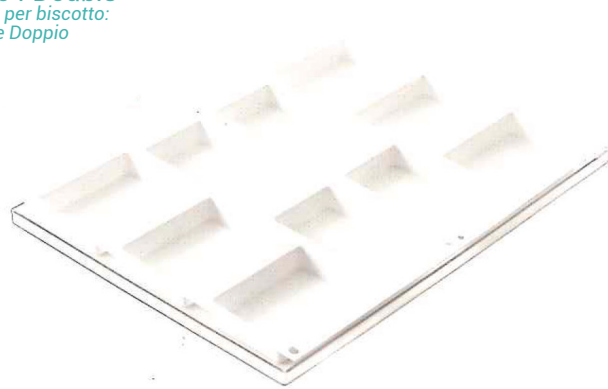
Adatto per biscotto:
Cereal Long
Choco Long



Cod.101095012

Bisc04 Double

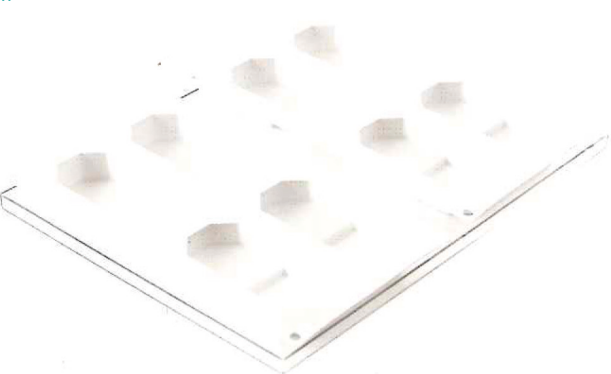
Adatto per biscotto:
Grande Doppio



Cod.101095014

Bisc05 Crock

Adatto per biscotto:
Bon



Cod.101095013

Bisc02M Mini discotto

Adatto per biscotto:
Mini Cioccogel



Cod.101095016

Bisc4M Mini double

Adatto per biscotto:
Mini Vaniglia
Mini Cacao



Cod.101095015

Bisc05M Mini Crock

Adatto per biscotto:
Mini Bon

