



**PACIFIC KITCHENS**

& CATERING EQUIPMENT



# Cooking Sorted

Issue 8



# The Expo Buzz and Raving Reviews

The Fijian Tourism Expo held at Sheraton was a delightful affair that left a sweet taste in the attendees' mouths. We had the pleasure of introducing our newest venture, The Ice Cream Factory, which received an overwhelming response. The event was graced by notable personalities, including Daniel Roy from Tanoa Resorts, Fiji's beloved TV personality, Andy Blake, and Brent Hill, CEO of Tourism Fiji.

Daniel Roy, Tanoa Group GM couldn't resist exclaiming, "The Ice Cream Factory's soft serve is the perfect treat to beat the Pacific heat! It's like a little slice of heaven in every bite." Andy Blake shared his enthusiasm, stating, "I've tasted ice cream all over the world, but The Ice Cream Factory's creations truly stand out!" Brent Hill, the tourism guru himself, expressed his excitement, "The Ice Cream Factory is a game-changer for Fiji's hospitality industry! It adds an extra layer of delight to the visitors' experience."



Left to right: Rosemary (ARS Accountant, Daniel Roy (Tanoa Group GM), Ana (ARS Sales), Ratnesh (ARS Sales), Luisa (Fiji Airways), Andy Blake (South Seas)



# The Swirl Showdown

## Traditional Tub Ice Cream vs. Soft Serve Delights

In the world of frozen desserts, traditional tub ice cream, and soft serve vie for attention. Let's explore why soft serve reigns supreme for hotels, resorts, and culinary establishments.

### **Storage and Shelf Life: Soft Serve Saves the Day**

Traditional tub ice cream demands significant freezer space, limiting ingredient storage. In contrast, compact soft-serve machines optimize kitchen space. Soft serve powder has a longer shelf life, reducing wastage and ensuring a consistent supply of treats, leading to cost savings and improved revenue.

### **Consistency and Versatility: Soft Serve Rules the Texture Game**

Soft serve maintains a consistently creamy texture, unlike tub ice cream prone to temperature fluctuations. Its velvety smoothness delights customers, while its versatility allows for various flavors, mix-ins, and toppings, elevating the dessert experience and driving customer satisfaction.

### **Revenue-Boosting Potential: Soft Serve, A Cool Profit-Maker**

Soft serve's refreshing appeal draws customers, generating increased sales. Lower cost per serving and reduced wastage contribute to improved profit margins. Faster serving times accommodate more guests, boosting revenue. Its ease of preparation minimizes labor costs, freeing up staff resources for other tasks.

### **Embrace the Soft Serve Revolution**

Soft serve's space-saving design, longer shelf life, consistent quality, versatility, and revenue-boosting potential make it an exceptional choice. Join The Ice Cream Factory in offering an unforgettable dessert experience. Say goodbye to traditional tub ice cream and embrace the future of frozen delights with our high-quality soft serve powder and compact machines.



# Irresistible Flavors

## A Tropical Symphony of Soft Serve Delights

When it comes to flavors, The Ice Cream Factory offers a symphony of taste sensations with its Supernova Vanilla and Vegan Coconut options. These delectable creations have taken the Fijian Tourism Expo by storm, leaving attendees craving for more. Among the flavors, the Vegan Coconut has emerged as an absolute crowd-pleaser, captivating both locals and tourists alike.

The Vegan Coconut flavor has become the talk of the town. Its creamy texture, combined with the exotic aroma of fresh coconut, creates a truly unforgettable indulgence. With every spoonful, you'll be whisked away to a tropical paradise, savoring the essence of Fiji's natural beauty.

Indulge in the wonders of soft serve delights and discover the allure of the Vegan Coconut flavor. With our high-quality soft serve powder sourced from Australia, you can be confident in serving a product that embodies both exceptional tastes and a commitment to natural, preservative-free goodness.



Time to  
**Serve Swirls**  
your way

## Own it!

Buy your own soft service machine from **PACIFIC KITCHENS**  
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- Get ingredients at discounted offers.

## Lease it!

For as low as \$10 per month  
You buy the ingredients, we handle the rest!

- Full set-up done at premises.
- Meet the monthly purchase volumes of ingredients, the machine is fully maintained at a minimum cost of FJ\$10.00 per month.

## Hire it!

We get everything done for you!

- Our carts can be customized to a theme.
- Cost is based on the number of serves or hours, whichever is practical.
- Range of topping to suite your audience.



## 2L Smoothie Blender with sound proofing cover

- Sound Enclosure
- BPA-free 2L Jug
- Vented Gripper Jug Lid
- Molded plastic finish
- Pre-programmed cycles: Batters, Mixed Drinks, Smoothies, Frozen Treats, Whole Juice and Hot Soup
- Illuminated, capacitive Touch interface
- Spare jugs are stackable
- Power 10 amps
- Dimensions: 219 x 229 x 394[H]

now

**\$1150**

was  
**\$1400**

Terms & Conditions apply. Price only valid till 31st June, 2023. While stocks last.





# Talk to us today!

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## What we offer?

- Service exchange pool of soft serve ice cream machines.
- Spare parts in stock.
- Trained Technicians for all servicing needs.
- Training provided for machine usage.
- Assistance with menu costings.
- Helping you develop exciting new menus.

## Scan for more info



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