

Franchising Gelato Artigianale Italiano - Technical sheet

INFORMATION:

Company Name: Franchisor: konstantopoulou p.bortolini m.o.e

Trademark: Gelato Artigianale Italiano

Vat Number: 997562070

Website: www.gelatoartigianaleitaliano.com

Sector: Bar - Restaurant - Ice cream shop

CONTACTS:

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Facebook: [Gelato Artigianale Italiano](#)

Blog: [Gelato Artigianale Italiano](#)

INFORMATION ABOUT THE FRANCHISE:

Foundation year: 2010

Number of Countrys so far: 2

Initial investment: From euro 25.000 on.

Entry fee: Euro 10.000 (with training course included)

Advertisement contribution: NO

Initial training: YES

ACTIVITY DESCRIPTION:

Gelato Artigianale Italiano is a brand founded in 2010 that has a specific goal: to build and develop a chain of shops specialized in the preparation and sale of homemade ice cream of high quality. Who wants to try to open an ice cream shop by himself? That is not an easy question: open it alone or have the support of the franchising?

Some turn away from the option of franchising because they think they can do it alone. What is special about franchising? Should you throw yourself in the adventure of opening an ice cream shop without any experience using lower-grade products (like dry milk /milk powder)? In this case you prefer the savings to the quality of the good, but above all you would not know the detailed kinds of risks that every business faces. The unavoidable result? No satisfied/happy customers, a decline in sales, and the early closing of the shop. Unfortunately, going out of business happens often, and beyond the disappointment and the lost time, the individual has lost lots of money!

Why not commit yourself to Gelato Artigianale Italiano? It's simple: as a member in Franchising we can offer many years of experience in this kind of business, the exclusive supply of raw materials, a snappy and winning lay out, the opportunity to know and so to avoid several problems that a specific business like this can have, and ultimately the necessary and essential specific training you need for "learning the Italian art" and "exciting" and enticing the customers with an excellent product.

THE QUALITY IS OUR STRONG POINT!

From the beginning, Gelato Artigianale Italiano has been characterized and diversified from a lot of choices that a low profile market could offer. Many alternatives are often just ice cream made with powder and industrial products. Instead our Italian ice cream has to be made with fresh milk and products offered from nature. We always have used fresh greek milk made in Rodi from Rodogal, a Company that has made biologic milk since 1930. The product that was born in a foreign country with Italian skills is an excellent and amazing Italian ice cream: The Gelato Artigianale Italiano.

THE SERVICES OF GELATO ARTIGIANALE ITALIANO:

1. Consulting service and support for the right location:

To find the right location can seem to be an easy thing but you have to look very carefully. For example, rent can be too expensive and the area not suitable for the shop, too much time waiting...so many problems can abound. For these reasons we of Gelato Artigianale Italiano help and support the franchisee finding the perfect location, advising it during the research with the strength of our consolidate experience.

2. Project planning of the shop:

Once we have found the right location and shop we have to do the layout of it and study the disposition of the equipment and realize the design plan.

3. Training of the staff and assistance for the opening. A school like a holiday:

Our staff will receive and welcome the new franchisees in our headquarters in Rodi before the opening and will provide good training for the staff. The training will include complete instruction on the equipment and on the preparation of the products. But after the training, be sure you have time to discover the beauty of Rodi and enjoy the warm weather. Once the training is finished, our staff will assist you for the opening ceremony and will help with special needs. This support can continue for two more days with specific requests.

Link to topfranchising page: [Gelato Artigianale Italiano](#)

Link to conffranchising page: [Gelato Artigianale Italiano](#)

MODELS OF AFFILIATION:

We can offer three models of franchising and shops that depend on the different needs and economic resources.

Here follows the three models of franchising of Gelato Artigianale Italiano:

A) Equipment for the Laboratory: 1 batch freezer/ice cream machine + 1 pasteurizer + 1 basic cooled window + furniture +layout + Merchandising + Launching Institutional Advertisement + training course to Rodi (Greece) Tot.: Euro 100.000

B) Equipment for the Laboratory: 1 batch freezer/ice cream machine + 2 pasteurizer + 1 basic cooled window + furniture +layout + Merchandising + Launching Institutional Advertisement +

training course to Rodi (Greece) Tot.: Euro 115.000

C) Equipment for the Laboratory: 2 batch freezer/ice cream machine + 2 pasteurizer + 1 basic cooled window + furniture +layout + Merchandising + Launching Institutional Advertisement + training course to Rodi (Greece) Tot.: Euro 140.000

It's possible to reprieve the payment for a easier start-up for the business.

Connfranchising: European Association Franchising is a guarantor of the quality and the professional reliability of the Franchisor Company and will be at your complete disposal to give you more detailed information and to follow step by step in every phase of the affiliation and in the next period of the start up of Gelato Artigianale Italiano.

For more info:

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News on topfranchising.it of [Gelato Artigianale Italiano](http://www.gelatoartigianaleitaliano.com)