

VOILÀ LA CRÊPE ...is served!



POWDER MIX SINGLE-DOSE and INSTANT

UNIVERCIOK brings a classic to the best bars and ice cream parlours! A product that will give you fast and tasty results of great impact!

3 types of dough to meet the needs of everyone:



La Dolce: soft and delicate, suitable for breakfast or as a dessert or snack.



La Golosa: a cocoa mix with a strong taste for tasty combinations, suitable for any time of the day.



Les Gallettes: the savoury crepe made of buckwheat flour, great as a meal or as an appetizer.



PACKAGING

SINGLE-DOSE

- 60 g sachets, boxes with 15 sachets

POT

- 700 g (ONLY "LA DOLCE")

PERFORMANCE

60 g SINGLE-DOSE

1 sachet + 80/100 ml of sparkling water = 1 crepe

700 g POT

60 g of product + 80/100 ml of sparkling water = 1 crepe

READY IN 3 EASY STEPS

Making crepes is really simple and affordable for everyone. Minimum investment and small machines with high performance. Create a personalised menu that best fits your premises, drawing inspiration from the over **100 recipes** suggested by Univerciok experts



1. Pour 80/100 ml sparkling water and a SINGLE-DOSE sachet into a measuring cup for whisking



2. Whisk for 30 seconds



3. Pour the mixture onto the electric crêpe griddle heated to 200° and spread

SPECIAL MERCHANDISING

Discover our merchandising dedicated to the VOILÀ LA CRÊPE line.

menus, table displays, floor display, wall display, napkins, placemats and takeaway crepe holder.

Advertising material of great impact to increase sales at your location.



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