



*Once upon a time, there was a cone ...*

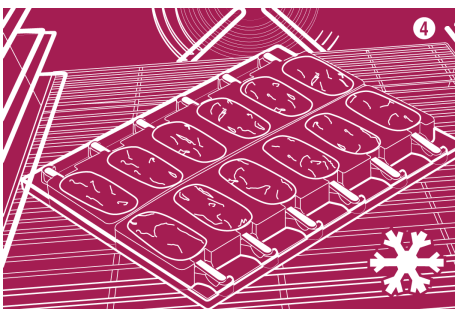
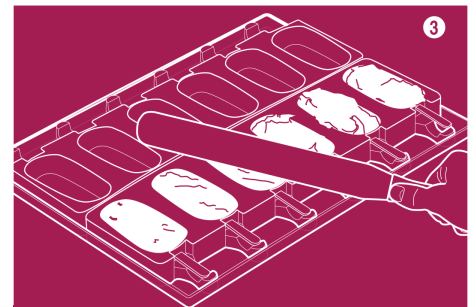
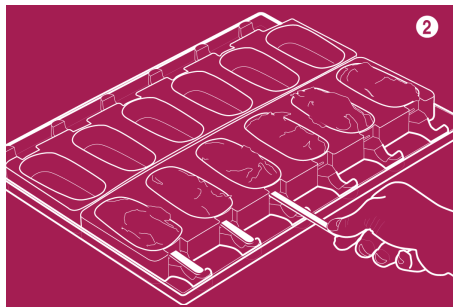
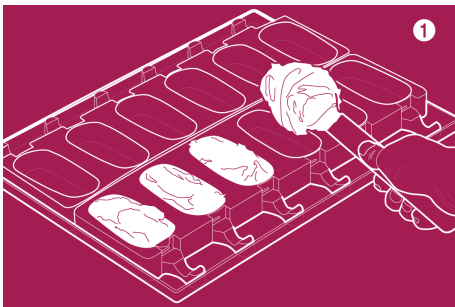
Today, Oppenheimer Comprital is the first to introduce an Artisan “Stick” Gelato concept to the Australian market. The **Lix Stix** Concept offers the operator complete flexibility. Firstly, flexibility of set up - as a stand-alone store with Lix Stix as the primary/only product; or as an add on concept to an existing Gelateria or other food store. Secondly, menu flexibility - you decide whether you will have a set option product offering, or a “made to order” product offering.

The steps are easy:

- 1) Fill the **Lix Stix** Mould with your Premium Comprital Royal Base (in as many or as few flavours as you wish);
- 2) Insert the stick into the hole;
- 3) Level the mix;
- 4) Blast freeze for 30 minutes;
- 5) Unmould your gelato;
- 6) Add your choc coating/crunch garnish.



The **Lix Stix** Mould is supplied with the tray (30x40cm) and a kit composed by 50 pcs gelato wood sticks.



**OPPENHEIMER PTY LTD**

P.O. Box 224 • Sydney Markets • NSW 2129 • Australia • Tel +61 2 9748 3111 • Fax +61 2 9648 3447  
E-mail [oppenheimer@oppenheimer.com.au](mailto:oppenheimer@oppenheimer.com.au) • Web [www.oppenheimer.com.au](http://www.oppenheimer.com.au)