

Dream Cones

INEXPENSIVE ICE CREAM STARTUPS

PEOPLE ARE FALLING IN LOVE WITH THAI FRY ICE CREAM, MADE WITH THE SAME DELICIOUS INGREDIENTS WE USE TO MAKE GELATO. CROWDS COLLECT TO WATCH IT BEING MADE! THE SETUP COST IS MUCH LESS THAN FOR GELATO, REQUIRING ONLY A FREEZE PLATE. THE QUALITY OF THESE PLATES, MADE IN CHINA, VARIES CONSIDERABLY BUT OURS COME FROM A RELIABLE MANUFACTURER WE HAVE USED FOR A LONG TIME.

Thai Fry Ice Cream



Thai fry ice cream is made on a freeze plate using an ice cream base such as our **Express base**. Using a good base is important because it contains emulsifiers, stabilizers, creamers and milk proteins that prevent icing and make the ice cream creamy and delicious. Without these important ingredients the finished product tends to be icy and dry.



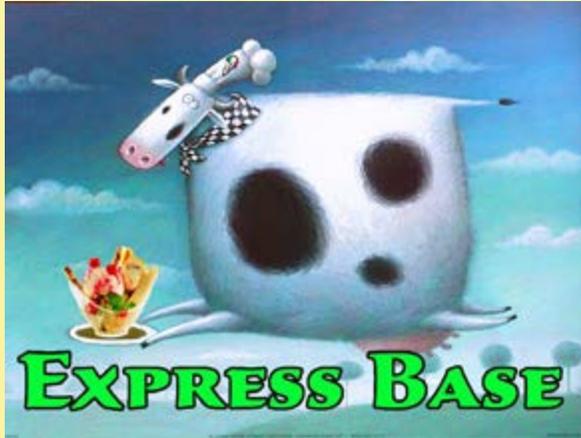
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Machine photo	Model	Pan size	Machine features	Main power			Rated power	Refrigerant	N.W.	G.W.	Machine dimensions	Packiange dimensions
		mm		V	Hz	Ph	Kw		Kgs	Kgs	mm	mm
	WF900 (Φ500)	Φ500	Single pan in round	220	50	1	0.9	R22	60	75	700X700X850	760X760X970
	WF900 (500x500)	500x500	Single pan in square	220	50	1	0.9	R22	60	75	600X600X850	660X660X970
	WF1120 (Φ500 + 6 small cooling containers)	Φ500	Single pan in rond, with six cooling containers for fruits and toppings	220	50	1	1.1	R22, R134A	90	125	1050X700X850	1130X780X980
	WF1120 (500x500 + 6 small cooling containers)	500X500	Freezing pan in square, with six cooling containers for fruits and toppings	220	50	1	1.1	R22, R134A	90	130	1150X700X850	1230X780X980
	CB-100 (Stainless steel)	770x400	Freezing pan made of stainless steel	220	50	1	0.9	R22	70	100	900X520X900	980X600X1030

A high-quality Panasonic compressor chills the freeze plate to -30C in a few minutes. For fastest operation, most vendors keep the machine running all day. You can conserve energy by covering the pan.

The selection of the round or square models is a matter of choice, however we recommend the units with the six refrigerated hoppers which keep fruits and condiments fresh.

Fry Ice Cream Ingredients



Express base is so delicious and easy to use! It contains everything, including lots of delicious NZ whole milk powder. Just add contents of bag to 2.5L of warm water, mix and keep cold. Each bag of mix makes about 40-50 portions.

Express base comes in eleven flavors but the most popular are: **unflavored, coconut, chocolate, vanilla and yoghurt.**

Other flavors include: coffee, mocha, capuccino and green tea.



[Watch Video](#)

Flavoring

Nothing improves the flavor of Thai Fry Ice Cream like our **natural fruit flavorings**. It is much more intense than just using fresh fruit alone. A tablespoon of our all-natural fruit pastes per portion improves the flavor of your ice cream 100%!

Our fruit pastses come in 2Kg containers-135 teaspoons! So economical!

The most popular flavors are:

Apple, blueberry, caramel, passion-fruit, rum raisen and strawberry.

Other popular flavors are made with cookies such as Oreo and chocolateb chip.





Thai Fry Ice Cream really brings in the crowds, who stand there salivating as they watch you make their special treat. The cost of the freeze plate and ingredients is just a small fraction compared to making regular ice cream.

There are many ways to make delicious fry ice cream that you can learn by watching on U-Tube. But there are not many suppliers who can match our quality machinery and oh, so delicious ingredients!

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