

Gelato Bros

Gelato Production Scale Up



Gelato Bros is an artisanal frozen dessert producer. It was increasingly unable to meet demand for its products and fulfil new and larger orders, due to the scale and nature of its equipment. The business used its REPF grant to purchase equipment that would help it to increase production and expand its product range. This included the purchase of a large industrial-sized blender and a chocolate enrobing machine. The new blender has a 28-litre capacity which has increased their blending capacity by 14 times.

Before the funding the business had to hand-dip each frozen dessert bar individually - highly labour intensive. The chocolate enrober now automates this process, ensuring consistency as well as increasing production speed, making it feasible to produce new items as well as larger quantities.

As well as enhancing production efficiency, the new equipment will result in a range of other benefits such as reduced cost, increased profit margins and support for local suppliers. The project has already resulted in the creation of a local job and has helped the business expand its market reach by enabling them to pursue new listings with larger regional and national retailers.

<https://gelatobroshq.com/>