



ValGarda
breakfast



Popcake[®] machine

*The original pancake,
ready in a minute with a simple gesture*

It is distributed exclusively in Europe by Valgarda Srl



POPCAKE® MACHINE
is the exclusive automatic machine for the
preparation of hot and fragrant pancakes.

Robust and compact **POPCAKE® MACHINE** is able to **satisfy the actual needs of the hotel hospitality and catering sector.**

Its weight less than 23 kg and its small size (Length 53 cm, Heights 36, Width 36 cm), make it a versatile piece of equipment that can be positioned on the breakfast buffet or in a professional kitchen.

POPCAKE® MACHINE is managed by **simple but functional software** which allows the operator to **adjust the size and color of each pancake**; as well as deciding the quantity per portion.

Particular attention is paid to the health and safety of those who use it: the machine works well in all environments, external and internal.

Its use is particularly safe, because there is no contact with heating parts or oil/grease, usually used in the traditional pancake cooking. Furthermore, it does not require any aspiration hood.

IRRESISTIBLE TEMPTATION:

Unlike traditional fried pancakes, the patented **POPCAKE®** cooking technology allows you to **create a dessert with only 3% fat**, while maintaining all the flavor and texture of the traditional dessert.



ACCESSORIES



SENSORE TOUCH FREE

POPCAKE® MACHINE is also available in a **contactless version**.

Thanks to its **Touch Free** technology it is possible to interact with the **POPCAKE®MACHINE** without touching it: hygiene and safety are guaranteed.

The **touchless sensor** detects a simple movement of the hand in front of the **Touch Free** sign and automatically activates the machine, preparing hot and fragrant pancakes in less than a minute.

The **Touch Free** kit can be ordered separately and then installed by qualified Valgarda technical staff on the traditional **POPCAKE® MACHINES** already on the market.

IL PIATTO GIREVOLE

The **Warmer Turntable** is available for the **POPCAKE®MACHINE** to keep the delicious pancakes warm and fragrant. The turntable can be perfectly integrated into the machine.

Thanks to a special heating lamp, **Warmer Turntable** is able to keep pancakes warm and soft for 20-25 minutes, preserving their fragrance.

Size: Length 34,06cm x Width 34,06cm x Heights 39,05cm

Thanks to POPCAKE® SWEET MIX, a balanced blend of pre-measured ingredients, preparing pancakes becomes very simple and quick.

Simply add the right amount of water at the correct temperature and shake the bag, in order to get a homogeneous batter that will make up a pancake.

POPCAKE® SWEET MIX comes in the form of a powdered product contained in special 730 g bags.

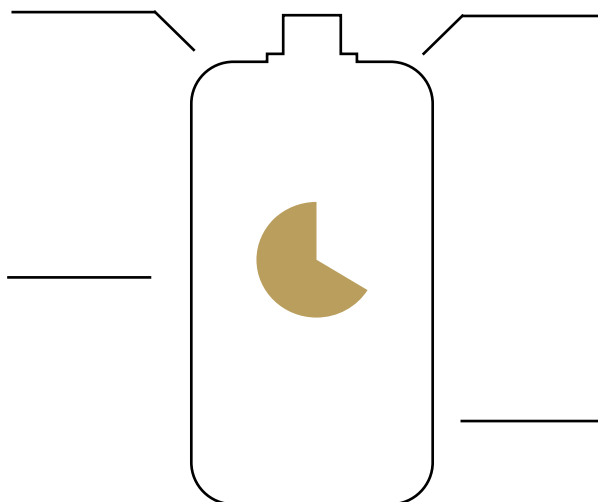
Once the bag has been shaken, it is placed inside the POPCAKE®MACHINE which will take the necessary dose at each request, keeping the product away from the contact with the internal parts; **reducing the cleaning operations to a minimum.**

POPCAKE® SWEET MIX

Characteristics of the bags:

They are robust and impact resistant.

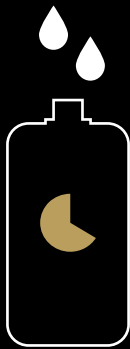
They are part of an "obvious and easy" operation and provide the exact dosage of ingredients in order to eliminate any kind of waste.



They have a HACCP certified valve which guarantees the freshness of the product and prevents it from bacterial contamination.

They are specifically designed for the POPCAKE® MACHINE.

How to use the bag:



- 1.** Add the correct amount of water to the bag, using the steel bottle provided.



- 2.** Shake the bag vigorously for twenty seconds.



- 3.** Open the lid and insert the bag into the appropriate slot.



TIPS FOR USE

Valgarda Breakfast offers different creative ways of serving the product.

From the more traditional tandem with maple syrup topping, to the exclusive combination with jams and hazelnut cream that only Valgarda can offer with its dispensers; each pancake can be complemented in a different way and become a tasty alternative dessert.







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