



No stock, no waste, no specialized personnel, a good turnover and a pleasant job!

Become the focal point of your town by adopting our turnkey ice cream parlour concept.

We stand by your side to assist you before, during and after the opening with specialized advice on manufacturing (exclusive recipes, training) and marketing.

New in the business, you will quickly become one of the best in town. Take an already well-known product and turn it into a great show. Gain both customer trust and loyalty against the concurrence already in place.

Create a new market by multiplying the consumption of ice cream. Confirm the concept of homemade ice cream by using only the best ingredients and a daily production that guarantees freshness.

Learn to maximize your margins by comparing them to those of other LGM ice cream parlours and by monitoring your interests more closely.

The investment in machines (around 150 000 euros) can be amortized very quickly; the decoration is not very expensive although very eye-catching. The premises should be well located in a very frequented area and have a façade of about 4 to 5 meters and an entire surface of approximately 50 m<sup>2</sup> (laboratory and sales area).



For more information contact us on: +33 (0)493 07 10 40 vte@nikaia-icecream.com











