



SOFT SERVE*

- Typically has less milkfat than ice cream
- More air is incorporated into it to achieve its fluffy texture
- 3% to 6% milkfat
- 40% to 65% overrun
- Stored at 25 degrees fahrenheit
- Made with a soft serve ice cream machine



GELATO

- Contains less cream and more milk compared to ice cream
- Lower fat content than ice cream
- Churned slower to give it a dense and creamy texture



ICE CREAM

- Contains at least 10% milkfat
- Churned as it's frozen to give it a lighter texture
- 10% to 16% milkfat
- 35% or less overrun
- Stored at 0 degrees Fahrenheit
- Made with a batch freezer



FROZEN CUSTARD

- Contains at least 1.4% egg yolk solids
- Has at least 10% milkfat to give it a thicker consistency



SHERBET

- Typically flavored with fruit
- Contains a lower milkfat content - between 1 and 2%
- Tends to be slightly sweeter than ice cream



SORBET

- This is a nondairy dessert
- Typically made with frozen juices, purees, and other flavorings like wine



FROZEN YOGURT

- Process is similar to ice cream
- Ingredients include yogurt cultures

SOFT SERVE MACHINE TYPES

TYPES OF MACHINES

Countertop

- Produces about 9.5 quarts to 53 quarts per hour
- Easy to operate and maintain, used for low- to medium-volume service
- Great for front of house operation

Free Standing

- Produces about 30 quarts to 150 quarts per hour
- Offers more features and options for medium- to high-volume service
- Perfect for back of house or front of house use

PRODUCTION STYLE

Continuous Production

- Most popular - great for high and low volume establishments
- Continuously produces frozen product and feed it into hoppers
- Dispenses large amounts of soft service with periodic mix refills

Low Batch Production

- Needs to be refilled between each batch
- Requires approximately 45-60 minutes of freezing time
- Great option for smaller operations with a tight budget

High Volume Batch Production

- Designed to meet high demand for larger establishments
- Able to accommodate various batch sizes

MACHINE FEED TYPES

There are two types of feed systems for soft serve machines.

Gravity-fed

- Relies on gravity to feed mix into the freezing cylinder with a fixed air ratio.
- Because there is less product overrun with these types of machines, the soft serve is more dense and flavorful than what is made with a pressure-fed soft serve machine.

Pressure-fed

- Also called pump-fed, these machines have a pump in the hopper that feeds the mix into the freezing cylinder which allows operators to control the amount of air that is added to the mix.
- Because there is more product overrun with pressure-fed soft serve machines, the product is more soft and creamy than what is made with a gravity-fed soft serve machine.

SOFT SERVE MACHINE TYPES

CONDENSER TYPES

Air-cooled

Draws in air to cool the condensing unit in order to cool down the ice cream machine so it can produce frozen desserts

Water-cooled

Cools the refrigeration components with water instead of air. Require a water line connection in order to operate.

NOTE: Overrun is the percentage of air that is introduced to the product during the freezing process, which will then cause the ice cream to expand. For example, if 1 gallon of product has a 50% overrun, it means that the product expanded 50% and you will yield 1.5 gallons of finished product.

HOPPERS

One

- One for only one flavor at a time

Two

- Two for two flavors at a time
- Some two hoppers include a flavor twist feature

CLEANING AND SANITATION

- Follow the manufacturer instructions for your specific equipment's cleaning procedures.
- The washed parts should be allowed to air dry and should be inspected before they are sanitized and reassembled.
- Only properly formulated cleaners and approved sanitizers should be used.
- Common household and glassware detergents are not satisfactory for cleaning soft serve/ice cream freezers.



SOFT SERVE BACK-OF-HOUSE BEST PRACTICES



Prevent cross-contamination and adulteration of foods and food contact surfaces with unsanitary objects, chemicals, dirt, debris and pests.



If soft-serve machines are in close proximity to other food prep areas, keep all utensils, containers, brushes and other items used for the soft-serve separate, especially from raw food items (e.g., meats).



Protect all containers, cones and condiments by keeping them in closed containers or re-sealable bags. Keep the area clean and free from clutter, pests, chemicals and other possible contaminants.



Dry mixes should be rotated following the “first in first out” principle and should not be used beyond their code or use-by date.



Transferring mix to the freezer supply tank should be done in a manner that prevents contamination; wear gloves, use sanitized utensils, do not recover spilled product.



Keep fresh sanitizer solution handy; use clean towels immersed in sanitizer solution for clean-ups.

Contact:



Email Lucy@Kentww.com for more details about what the Frostline® Frozen Treatsbrand has to offer, visit frostlinefrozentreats.com or call 800-442-5242.