

* SUMMER2020 *

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CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER SWEET & SOUR MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	45 ml.	100 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	60 ml.	110 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	90 ml.	120 ml.	BUILD
1 lit.	NO ICE	120 ml.	300 ml.	500 ml.	PRE BATCH

SYRUP

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CUP (ML)	ICE	MIXER SYRUP	MIXER SWEET & SOUR MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	45 ml.	100 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	60 ml.	110 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	90 ml.	120 ml.	BUILD
1 lit.	NO ICE	120 ml.	300 ml.	500 ml.	PRE BATCH

FILL THE GLASS
FULL OF ICE

POUR IN INGREDIENTS

STIR WITH A LONG BAR SPOON DECORATE AND SERVE

ATE Fruit



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Limeades

LIME PUREE

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CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER LIME PUREE *PRE-DILUTED	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	30 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	25 ml.	45 ml.	160 ml.	BUILD
480 ml.	FULL GLASS	30 ml.	60 ml.	180 ml.	BUILD
1 lit.	FULL GLASS	90 ml.	180 ml.	750 ml.	PRE BATCH

*PREBATCH MIXER LIME JUICE diluting 1 part of Mixer Lime Puree with 5 parts of water

▶ LIME JUICE

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER LIME JUIGE 99,5%	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	20 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	25 ml.	160 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	30 ml.	180 ml.	BUILD

DECORATE AND SERVE



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FRUIT PUREE

CUP (ML.)	IGE	MIXER FRUIT PUREE	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH

SYRUP

		Ú	F.	
CUP (ML.)	ICE	MIXER SYRUP	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	35 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH







