



# OUR SECRET – YOUR SUCCESS

INDIVIDUAL GIOVANNI L. PARTNERSHIP MODELS – OUR PASSION FOR YOUR BUSINESS

OUR GELATO IS PURE JOY – AND THE MOST BEAUTIFUL REASON TO BRING PEOPLE TOGETHER.



## GELATO HAS ALWAYS MEANT MORE TO US.

We turn gelato into an experience that touches people, inspires them and brings them together. We believe that uncompromising enjoyment, true artisanal passion and a deep understanding of quality, sustainability and hospitality are the corner stones defining Giovanni L.

For more than 20 years, we have been bringing joy to our partners and guests with a product that is truly one of a kind. We only want to say:

*Meet me at Giovanni L.  
Eure  
Sabine und Jörg Fischer*



» OUR IMPRESSIVE GELATO MOUNTAINS DRAW CUSTOMERS IN. OUTSTANDING FLAVOUR AND QUALITY CREATE LOYAL GUESTS.

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# IT'S NOT JUST THE TASTE THAT DELIGHTS IT'S WHAT LIES BEHIND IT.

## WHAT MAKES OUR GELATO SO SPECIAL?

At Giovanni L., artisanal passion meets carefully chosen ingredients, natural purity, and a genuine commitment to quality. We focus on transparency, regional sourcing, and ecological responsibility – true craftsmanship instead of mass production. Every detail matters: you can taste it, **and that makes the whole difference.**



## CAREFULLY CHOSEN INGREDIENTS

Our gelato sparks your curiosity from the moment you read the list of ingredients:

For our Stracciatella gelato, we use only smooth-melting Ecuadorian dark chocolate. Our lemon juice comes directly from Sicily. And our fruits, such as strawberries or raspberries, are the pure sole ingredient – completely free of additives and always naturally full of flavor.

**Only the finest ingredients make it into our Gelato de Luxe!**



## NATURALNESS

You won't find any ready-made mixes, preservatives, or artificial colourings in our gelato creations – which is why they taste genuinely and purely of what they contain.

Our fruit sorbets are characterised by an especially high fruit content – so we don't need any added flavourings. Local and exotic fruits alike turn our sorbets into a truly remarkable taste experience.





## REGIONALITY

Fresh from the region whenever possible – that is our guiding principle when selecting our ingredients. For example, our marzipan and nougat come from neighboring Lübeck, and our milk is sourced from local farms in our immediate surroundings. Our manufactory, where our entire gelato assortment is produced, is located in beautiful Kiel in Schleswig-Holstein – keeping our gelato fresh and truly regional.



## MANUFACTURING PLANT SUSTAINABILITY

At Giovanni L., indulgence goes hand in hand with responsibility: regional dairy products arrive at our manufactory unpackaged, reducing packaging waste, while sustainable alternatives such as biodegradable cups, bamboo spoons, and edible wafer cups ensure an environmentally friendly enjoyable experience. Even beyond production, caring for the environment remains a priority. In our service headquarters, we use exclusively green electricity, further supported by our own solar system. Our electric vehicle fleet, supports our as well committed to sustainability.



## VEGAN

A wide range of our Gelato de Luxe creations is made without milk and appeals not only to our vegan customers. Our gelato specialists at Giovanni L. have even developed vegan versions of our beloved classics, vanilla and chocolate, for pure plant-based enjoyment.



## MILK FROM GRAZING COW FOR BETTER ANIMAL WELFARE

Because happy cows give better milk! Together with Nordsee Milch eG, we stand for freshness, regional sourcing, and animal welfare. For our gelato, we use milk exclusively from grazing cows in North Frisia. Species-appropriate animal husbandry, GMO-free feed, and plenty of grazing time vital elements to support our priorities. This is what creates the unique taste of our delicious **Gelato de Luxe**.

More About Nordseemilch



# WE LOVE WHAT WE DO

## AND WHAT WE'VE ALWAYS DONE

It begins with a moment. A spoonful of gelato that awakens childhood memories – reduced to the essentials and yet unmistakable. Giovanni L. was born from the belief that enjoyment is more than a product. Gelato is part of a culture. Quality is an attitude. And special places emerge wherever dedication and care become visible.

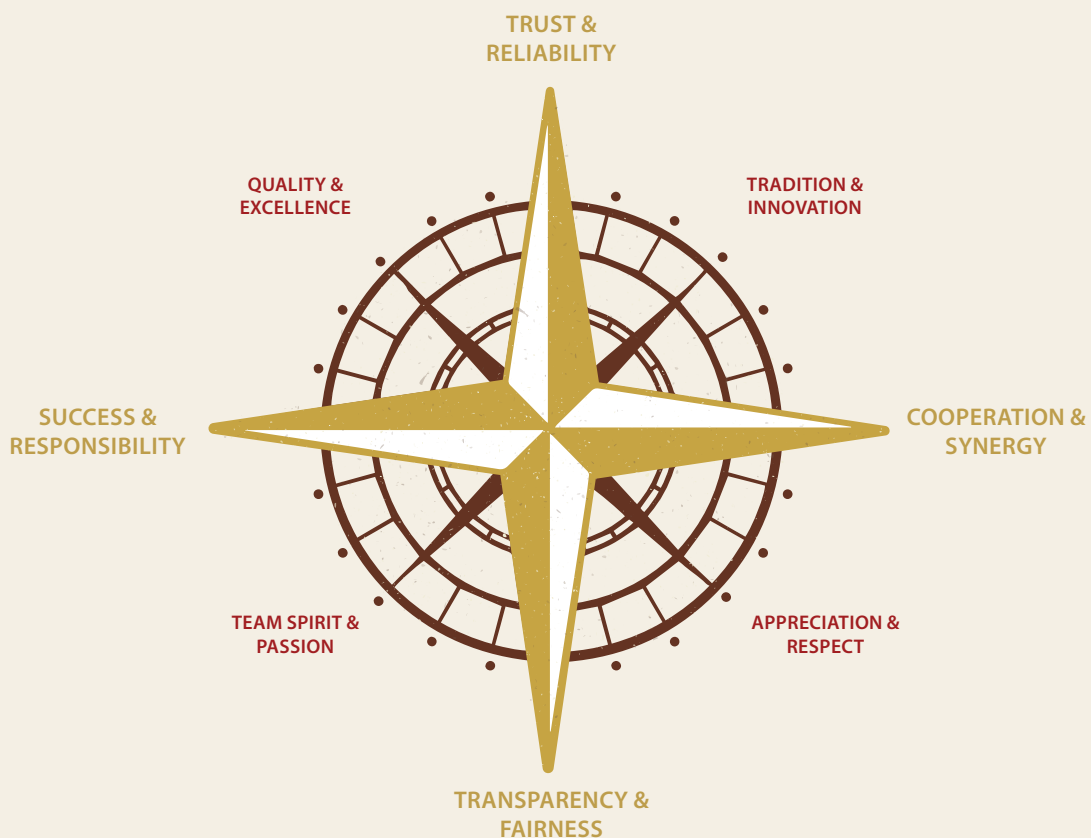
Such moments are no coincidence. They arise when people work together who share the same commitment to quality. People who don't just sell, but create an experience.

That's why we seek partners who understand that gelato carries identity – and that a product only unfolds its full impact when it is consistently conceived and crafted with excellence.



# WHAT WE STAND FOR

## THE GIOVANNI L. VALUES-COMPASS FOR OUR PARTNERSHIP



# THREE WAYS TO GIOVANNI L. GELATO

## A CONCEPT TAILORED TO YOUR BUSINESS MODEL

Whether as a fully branded Giovanni L. café, an integrated brand within your own store, or a premium gelato addition to your gastronomic concept – we offer our partners flexible ways to present our unique gelato authentically. Three models, one goal: top quality, exceptional flavor, and a harmonious enjoyment experience that fits perfectly with your concept.



	FLAGSHIP-PARTNER	BRAND-PARTNER	SELECT-PARTNER
<b>Concept foundation</b>	Complete Brand Presentation – Exclusive & Premium	Brand Partnership with Visible Integration	Entry Model Without Brand Commitment
<b>Product</b>	Mountain-Gelato de Luxe	Mountain-Gelato de Luxe & Mountain-Gelato	Mountain-Gelato & Cucina-Edition
<b>CI &amp; branding</b>	Full CI integration & brand licensing	Use of defined brand elements (logo, corporate identity, visual world)	No CI usage
<b>Coaching</b>	All trainings included	Basic and advanced trainings	No requirements
<b>Marketing</b>	National campaigns mandatory + social media managed by Giovanni L.	National campaigns + regional coordination	No requirements
<b>Menu</b>	Extensive flagship menu	Optional variations	No requirements
<b>Store concept</b>	Full Giovanni L. store concept	Individual CI concept development	No requirements
<b>Support</b>	Support with store selection & business planning, design, opening, and controlling	Implementation of style guide & brand consulting	Logistics & assortment planning
<b>Contract</b>	5-year term with renewal option	2-year term with renewal option	1-year term
<b>Price-structure</b>	Flagship-pricing plus logistics	Brand-pricing plus logistics	Select-pricing plus logistics
<b>Key-Facts</b>	<ul style="list-style-type: none"> <li>⊕ MAXIMUM BRAND IMPACT &amp; PREMIUM POSITIONING</li> <li>⊕ FULL SUPPORT FROM GIOVANNI L.</li> <li>⊕ EXCLUSIVE SETUP &amp; PRODUCT ASSORTMENT</li> <li>⊕ MAXIMUM DIFFERENTIATION IN THE MARKET</li> <li>⊕ SOCIAL MEDIA SUPPORT FROM GIOVANNI L.</li> <li>⊕ A COMPLETE, AUTHENTIC GIOVANNI L. EXPERIENCE</li> </ul>	<ul style="list-style-type: none"> <li>⊕ VISIBLE BRAND PRESENCE INCREASES TRUST &amp; SALES</li> <li>⊕ PROFESSIONAL SUPPORT (CI, MARKETING, TRAINING)</li> <li>⊕ CLEAR QUALITY STANDARDS (GOLD STANDARD)</li> <li>⊕ ADDITIONAL ASSORTMENT &amp; BRANDED UTENSILS</li> </ul>	<ul style="list-style-type: none"> <li>⊕ FULL INDEPENDENCE &amp; FLEXIBILITY</li> <li>⊕ NO OBLIGATIONS REGARDING CI, TRAINING, OR MARKETING</li> <li>⊕ RAPID IMPLEMENTATION</li> <li>⊕ FULL CONTROL OVER PRICING &amp; PRESENTATION</li> </ul>



# GIOVANNI L. GELATO CAFÉ

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## OUR QUALITY – YOUR SUCCESS

### YOUR SELF-EMPLOYMENT WITH GIOVANNI L.

**YOU LOVE AUTHENTIC GELATO CRAFTSMANSHIP AND VALUE TOP-TIER QUALITY?**

**Then Giovanni L. is the perfect fit for you:**

We combine uncompromising indulgence with a proven system — for everyone who wants to launch their own business while relying on the strength of an established brand.

### READY TO JOIN GIOVANNI L.?

**Your Profile for a strong Partnership**

- ⊕ Entrepreneurial spirit, team mindset, and a true hands-on attitude
- ⊕ High self-motivation and a genuine drive to actively shape success
- ⊕ Enjoyment in working with people and a strong service orientation
- ⊕ Solid business acumen
- ⊕ A sense for responsibility and reliability

With our long-standing expertise in Gelato de Luxe, we guide you in creating your own Giovanni L. gelato café – from the initial concept to full implementation.

Whether it's first-time investment, product costing, or selecting the ideal location, we know exactly what it takes to succeed.

**Giovanni L. stands for more than exceptional gelato:**

- ⊕ A well-thought-out overall concept
- ⊕ Perfectly coordinated system products
- ⊕ Exclusive consumables
- ⊕ Recommendations for decorative store design
- ⊕ Display cabinets and freezer units

You receive everything from a single source – perfectly coordinated and seamlessly aligned.

**Our support team combines the best of both worlds:** the expertise of a producer with the experience of successful system gastronomist. We're happy to share this knowledge with you – so you can start in the best possible way.





# YOUR GIOVANNI L. BRAND-SPOT

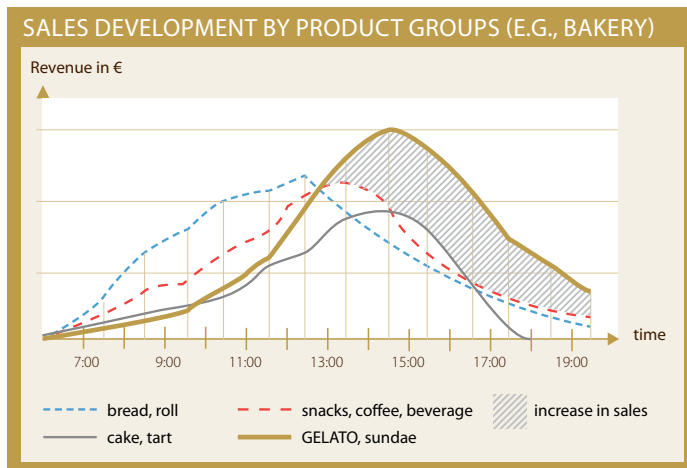
## ADDITIONAL REVENUE, CLEVERLY INTEGRATED



### GIOVANNI L.: MORE... BRAND. REGULARS. TURNOVER.

The Giovanni L. brand spot fits seamlessly into almost any setting and creates a striking brand feature at your premises. It enhances the appeal of your offering and generates additional revenue – particularly during quieter periods.

You can make more efficient use of existing space and operational capacity, thereby unlocking new revenue opportunities. Our concept enables you to generate attractive additional revenue from a relatively small area.



### So much more than just delicious gelato:

- ⊕ Additional revenue
- ⊕ Optimised staff utilisation
- ⊕ Enhanced brand image
- ⊕ Added value for guests and customers
- ⊕ Leveraging competitive advantages
- ⊕ Gelato complements the core product range
- ⊕ Collaborative partnership
- ⊕ Driving growth through cooperation

# BRAND-PARTNER

A BRAND PARTNERSHIP BASED ON CLEAR STANDARDS



MOUNTAIN-GELATO DE LUXE

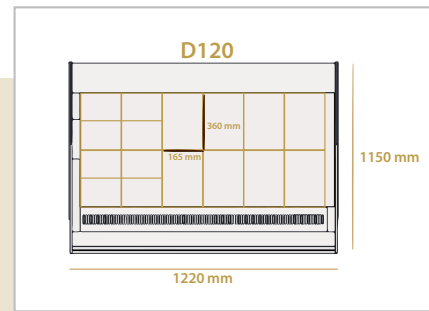


MOUNTAIN-GELATO

## The visible brand partnership

For businesses that want more than just gelato – for those who want to make our brand truly tangible. Show your guests: “There is a story behind this.” A brand partnership is the step from a good product to a strong identity. Become part of a brand that people value, love and instantly recognise.

## PRODUCT & SHOWCASE – TAILORED TO YOUR BUSINESS



## ASSORTMENT SELECTION

GL SHOWCASE PLANOGRAM | EXAMPLE FOR A G9\*

## PRICING STRUCTURE

OUR RECOMMENDED PRICES FOR THE 2026 SEASON

OUR GELATO PRICES   SEASON 2026	
RECOMMENDED RETAIL PRICE FOR OUR GIOVANNI L. PARTNERS	
<b>CLASSIC</b> Unsere Klassiker nach traditionellem Rezept	2,00 € – 2,20 €
<b>PREMIUM</b> Unsere Sortenvielfalt mit dem gewissen Extra	2,20 € – 2,40 €
<b>ROYAL</b> Erläusene Zutaten für exklusive Sorten	2,50 € – 2,70 €
<b>SIGNATURE</b> Luxuriöse Kreationen der Spitzenklasse	2,80 € – 3,00 €





# TOP QUALITY FOR YOU

## OUR CUCINA EDITION

## GASTRONOMY IS OUR PASSION – AND OUR EXPERTISE

**Gelato crafted with the same uncompromising quality that has made our cafés so successful. Using only the finest ingredients – and always just this little bit more. Because De Luxe at Giovanni L. stands for more than extraordinary flavor; it stands for real added value to elevate your individual gastronomy concept.**

We have our roots in the hotel world and in many years of running our own restaurants. That's why we truly understand your daily business – and why we know exactly what matters.

As a passionate manufacturer and committed partner, we're right by your side. We know what moves this industry – and what you need to run your operation smoothly, day after day. Our premium gelato delivers reliable quality, efficient handling, and a preparation process that even semi-skilled team members can manage with ease.

And thanks to its space-saving deep-freeze storage, you always have enough product on hand – ready for every sunny day and every rush of guests. Innovation is part of who we are: with new flavours released regularly, we bring variety to your menu and create fresh moments of delight for your guests again and again.

Our gelato leaves a lasting impression – and makes people genuinely happy. Because when you serve a flavour experience that guests remember, it stays with them. And often, that's exactly why they return – or why they consciously choose your place.

# SELECT-PARTNER

## PREMIUM GELATO WITHOUT BRAND COMMITMENT



MOUNTAIN-GELATO



CUCINA-GELATO

### The first step into the world of Giovanni L.

For everyone who wants to integrate premium gelato into their own concept — without brand commitment. No obligations. Just quality – pure and uncompromised. Select is the moment your business says: “We want to become better.” And we say: “Here is the flavour that will take you there.”

## YOUR SHOWCASE BECOMES A TRUE HIGHLIGHT

Our special gelato creations offer your guests an exclusive taste experience in no time. They enhance your existing desserts or create unforgettable moments of indulgence all on their own. With step-by-step guides for our new creations and optional gelato menus, we’re always happy to support you – right at your side.



## A BIG MOMENT FOR DESSERT. MINIMAL EFFORT



**SPAGHETTI PISTACHIO**

Vessel: Round dessert bowl

Step	Ingredient	Unit	Quantity
1	Cream	1/2 portion	30 g
2	<b>Pistachio Verde ice cream</b>	2 scoop	140 g
3	homemade Pistachio sauce	1 ladle	40 g
4	Chocolate shavings, white	1 tsp	4 g
5	roasted pistachio pieces	1 tsp	4 g



# PREMIUM GELATO

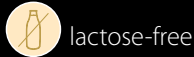
## FOR HOSTS WHO APPRECIATE TRUE FLAVOUR

You want to offer your guests more than just a simple scoop of ice cream? Then Giovanni L. is the right place for you. Our handcrafted gelato combines Italian tradition with modern recipes and stands for indulgence at the highest level. Whether creamy and classic, fruity and refreshing, entirely plant-based or delightfully refined – our range offers the right choice for every target group and every season.

Our manufactory, operating at an industrial standard, produces the entire assortment in Kiel – with artisanal care, modern technology and consistent quality control. Plant-based ingredients, strict hygiene standards and regular audits ensure outstanding flavour and absolute safety. Many of our gelato varieties and fruit sauces are also halal-certified.

Giovanni L. makes a culinary statement and turns gelato into a highlight. Gelato with character. For hosts with taste.

All our recipes are unique



lactose-free



contains gluten



halal



vegan



The Classic varieties are year-round favourites, perfected in both flavour and texture and crafted according to traditional recipes.



**Choco VIC**  
Very Intense Chocolate – Gelato



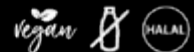
**Frozen Yoghurt**  
with over 40% natural yoghurt



**Hazelnut**  
made from roasted hazelnuts



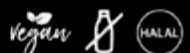
**Lemon**  
ripe fruit from Sicily



**Raspberry**  
with 51% fruit content



**Strawberry**  
with 51% fruit content



**Vanilla**  
the classicgelato



Giovanni L.  
**PREMIUM**

The Premium varieties offer a diverse selection with that certain extra. Made with selected ingredients, refined recipes and an intense taste profile, they represent a modern expression of artisanal gelato craftsmanship – created for discerning connoisseurs.



**Apple Crumble**  
with biscuit pieces



**Apricot & Skyr**  
apricot gelato and gelato with skyr, swirled with homemade sea buckthorn sauce



**Banana Choc<sup>3</sup>**  
with Ecuadorian dark chocolate and banana biscuits



**Belgian Milk Chocolate**  
with crunchy chocolate chips



**Black & White**  
duet of chocolate



**Caramel Popcorn**  
with homemade popcorn marble



**Chunky Peanut**  
two types of peanut gelato with salted caramel



**Cinnamon Bun**  
with wholemeal biscuits, cinnamon almonds and cinnamon marble



**Coconut Kiss**  
with homemade coconut and almond marble



**Cookie Dough**  
with dough and chocolate chips



**Cookies & Cream**  
two types of gelato combined with cookie



**Dulce de Leche**  
Argentinian milk caramel speciality



**Eggnog Stracciatella**  
with Ecuadorian dark chocolate

contains alcohol

NEW



**Frozen Yoghurt Passion Fruit**  
with homemade passion fruit marble



**Kinder**  
with white chocolate with a nut-cocoa sauce

NUT HALAL



**Malaga**  
with homemade rum-raisin sauce

contains alcohol



**Mango Passion Fruit**  
with 36% fruit content

vegan ✂ HALAL



**Marzipan**  
with Lübeck marzipan

NUT HALAL



**Miss Pinky**  
our Gelato-Princess

HALAL



**Mister Knister®**  
lemony crackling fun

HALAL



**Mum's Dough Bowl**  
with cake dough

HALAL



**Red Fruit Jelly & Vanilla**  
refined with yogurt and red berry marble



**Rhubarb Quark**  
with homemade wild berry marble



**Skyr Blueberry**  
gelato with Skyr and homemade elderberry-blueberry sauce

HALAL



**Spanish Cream**  
ice cream with 47% cream

HALAL

NEW



**Speculoos Caramel**  
Hergestellt mit Biscoff® Creme und Biscoff® Crumbs



**Stracciatella**  
with Ecuadorian dark chocolate

HALAL



**Strawberry Matcha**  
with Japanese matcha and homemade strawberry sauce



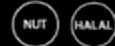
**Strawberry Yoghurt**  
yoghurt gelato with strawberry  
marble and Ecuadorian dark  
chocolate



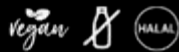
**Tahiti Lemon Basil**  
South Pacific lime with  
fresh basil



**Walnut Caramel**  
with caramelized walnuts



**Wild Berry**  
with 39% fruit content



**Woodruff & Lime**  
fruity and fresh



**Yoghurt Cherry**  
yoghurt gelato with nutty  
chocolate cookie crunch



Exquisite ingredients for exclusive flavours serve as true showcases – inspired by trends and unmistakable in taste. They combine creative ideas with masterful execution, turning your showcase into a talking point.



**Almond Biscuit**  
with caramelized almond flakes,  
pieces of cake and honey-  
almond creme



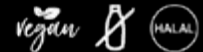
**Baklava**  
Mit echtem Pistazien-Baklava,  
Honig und Haselnüssen



**Blueberry Muffin**  
with blueberry sauce and  
biscuits



**Choco vegan**  
Choco VIC - with no milk at all



**Cookie vegan**  
with Ecuadorian dark chocolate  
and biscuit pieces



**Espresso Macchiato<sup>7</sup>**  
with homemade coffee sauce  
and coffee crystals



**Lemon Cheesecake**  
with quark and lemon cookie  
marble



NEW

SCAVI & RAY  
\*\*\*\*\*

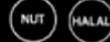


**Limoncello Spritz**  
with Scavi & Ray® Limoncello

contains alcohol



**Mozart Praline**  
with Lübeck nougat, marzipan  
sauce and pistachio sauce



**Nut Nougat**  
with Lübeck nougat and  
roasted hazelnuts



**Pistachio Verde**  
our world cup gelato



**Pumpkin Seed**  
with Styrian pumpkin seed oil (pgi)  
and caramelised pumpkin seeds



**Royal Mint**  
three types of mint gelato with  
Ecuadorian dark chocolate



**Rum Ball**  
with pieces of cake, chocolate  
sprinkles and marzipan

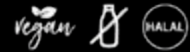
contains alcohol



**Salted Toffee Crunch**  
with salted caramel, choco crispies,  
brownie pieces and caramelized  
almond pieces



**Vanilla vegan**  
without soy, almond and  
rice milk



**Walnut Vegan**  
with caramelized walnuts



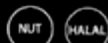
Our Signature varieties stand for the highest quality, exceptional compositions and a touch of luxury. A gelato experience defined by elegance and sophistication.



**Yuzu Lemon**  
with buttermilk and yoghurt



**Roasted Pistachio**  
with roasted pistachio pieces and  
fine pistachio cream



**Triple Noir**  
with red cameroon cocoa, chewy  
brownies and Ecuadorian dark  
chocolate



# WE PROTECT WHAT WE LOVE

## THE VIGILANT GUARDIANS OF OUR UNCOMPROMISING QUALITY

Our mission is to provide you with gelato of the highest quality – day after day. Continuous improvement is at the heart of our quality philosophy.

It begins with the selection of the finest ingredients and doesn't end with production. It includes a quality-management approach that monitors and checks every step along the way. From sourcing raw materials to receiving, processing and finally releasing our products, we carry out ongoing internal inspections and audits.

What matters most are taste, appearance, texture and product safety. To ensure all of these, we rely on a comprehensive HACCP\* system.

**All ingredients are individually traceable back to their origin.**



Unannounced hand bacteria swab



Hygiene swab from the maturation tank

**An independent laboratory checks every sample – five per production, before release.**

As an EU-approved facility, we can supply even larger volumes worldwide – always meeting the highest standards of food safety. For all products, you have access to complete specifications with ingredient lists, allergen information, nutritional values and further details, available at any time in our Giovanni L. Academy.

**With Giovanni L., you choose genuine quality – guaranteed.**



Sampling from the production chain



- + HACCP-COMPLIANT QUALITY MANAGEMENT SYSTEM
- + FACILITY WITH VALID EU APPROVAL
- + HALAL-CERTIFIED PRODUCTION
- + DETAILED AND COMPREHENSIVE PRODUCT SPECIFICATIONS
- + REGULAR HYGIENE AUDITS AND STAFF TRAINING
- + COMPUTER-CONTROLLED CLEANING PROCESSES
- + PRECISE INSPECTION OF ALL INCOMING GOODS
- + CONTINUOUS MONITORING OF INTERNAL PROCESSES & WORKFLOWS

\*Hazard Analysis Critical Control Point

# OUR PREMIUM-GELATO

THREE VARIETIES. ONE RECIPE. NO COMPROMISES.



## MOUNTAIN-GELATO DE LUXE

Our Mountain Gelato de Luxe is our legendary mountain-style gelato: impressively shaped, pre-decorated and a true eye-catcher in any showcase – just the way people know and love Giovanni L. gelato. It stands for maximum visibility, outstanding artisanal quality and a strong brand presence in every Giovanni L. gelato café. Available in 9-liter and 3.5-liter pans, it reveals its full impact in our distinctive Giovanni L. showcases.

**Our Mountain Gelato de Luxe is crafted for maximum presence in the showcase.**

Carton size: 359 x 233 x 255 mm  
 Pallet dimensions: 1200 x 800 x 1810 mm  
 Gross weight: 63 St. x 9L | 432 kg  
 Gross weight: 126 St. x 3,5L | 350 kg



### Additional benefits:

- ⊕ You save valuable working time
- ⊕ Creates a showcase that immediately catches the eye
- ⊕ Guarantees consistent quality – pan after pan
- ⊕ Provides planning reliability thanks to its long shelf life (**BBD: 30 MONTHS**)



## MOUNTAIN-GELATO

With Mountain-Gelato, we expand our premium concept with a variant that offers the same recipe, the same quality and the same pre-decorated appearance – but with a slightly flatter shape and in a 5-liter pan. A flexible addition that preserves the character of the original Mountain-Gelato while opening up new application possibilities. If needed, it can be closed overnight directly in the showcase using a lid.

**Practical like our Cucina Edition – impressive like Mountain-Gelato de Luxe.**



Carton size: 367 x 163 x 186 mm  
 Pallet dimensions: 1200 x 800 x 1810 mm  
 Gross weight: 120 St. x 5L | 435,6 kg

\*Lid available as an optional extra.





## CUCINA-EDITION



The 2.5-liter and 5-liter pans are practical, resealable, stackable, hygienic and have a shelf life of **36 months**. Thanks to their standard size, they fit perfectly into any gelato showcase and are ideal for kitchen preparation as well as the creation of stylish desserts. **Simply open, portion, reseal – done.**

Pallet dimensions: 1200 x 800 x 1280 mm  
 Gross weight: 153 St. x 5 L | 566 kg  
 Gross weight: 306 St. x 2,5 L | 581 kg

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👤 ❤️ 🛒

Gelato Kollektion ▾
Zutaten-Vielfalt
Store Ausstattung
Interieur-Design
Print-/POS-Material



## GIOVANNI L. – PARTNER SHOP

The Giovanni L. B2B Shop is the central ordering platform for our cafés and retail partners. Here you'll find everything you need for your business – from our latest gelato collection and high-quality ingredients to interior design elements and POS materials. Fast delivery, a clear structure and personalised support make shopping particularly easy and efficient.

The clearly structured mobile platform allows you to place orders at any time, directly via your smartphone – even in the midst of your daily business routine.



**(Above)** The desktop view: Choose your products at your leisure on your laptop, browse new items and choose your selection of flavours according to the season.




# THE GELATO MENUS

## OPTIMISED FOR MAXIMUM IMPACT

A gelato menu is more than just information – it is both a sales tool and an enhancer of enjoyment. With high-quality imagery, creative design, clear structure and a pleasant tactile feel, it sparks curiosity, provides orientation and inspires guests to try something new. To give you even more flexibility in your offering, we work with two seasonal menus: spring/summer and autumn/winter – perfectly matched to gelato varieties, product diversity and the preferences of your guests.



### OUR MASTERPIECE

The gelato menu that leaves nothing to be desired. Innovation and variety come together to create incomparable moments of indulgence.

### VEGAN VARIETY

Many of our gelato creations are also available in vegan versions – enjoyment without compromise.

## TAILORED TO YOUR GUESTS

Our team creates your gelato menu together with you – personal, efficient and perfectly aligned. No need to click through generic online generators. We advise you directly on which content, flavours and formats suit your business best – adapted to your kitchen, your service workflow, your available space and the expectations of your guests. This is how a menu is created that truly convinces – functional and designed to drive sales.

## THE COMPACT SELECTION FOR OUR BRAND PARTNERS



served on our gold-plated dishware



Our finest served in preserving jars



A crispy waffle bowl, sustainable and delicious



Example: The inside of the small ice cream menus with preserving jars



# DIGITAL SYSTEM LANDSCAPE

EFFICIENT PROCESSES. SMART TECHNOLOGY. MORE SERVICE.

We are taking new paths and bringing smart technology into our gelato cafés. Yet despite all innovation, one thing remains unchanged: the true Giovanni L. feeling. Modern self-order terminals, NFC-based ordering directly at the table and intelligent service robotic streamline operations and noticeably ease the workload for your team. Your guests order with comfort, processes are managed efficiently and waiting times are reduced. The result: higher service quality, increased average ticket values and a contemporary brand experience – perfectly aligned with our premium gelato concept.

## SELF-ORDER TERMINALS | POS SYSTEM | ORDERCUBES



- +** **MODERN POS SYSTEM**  
Your KPIs always in view
- +** **ORDER VIA SOT**  
Innovative – simple – fast & intuitive
- +** **GUEST EXPERIENCE AT THE SOT**  
Interactive experience – intuitive selection – digital ordering & payment
- +** **ORDERCUBES FOR INDOOR & TERRACE**  
Direct mobile order & payment via NFC technology
- +** **SERVICE & PAY FUNCTION**  
Direct communication: Table > team smartwatch > order > payment
- +** **EFFICIENT WORKFLOW**  
Performance boost through digital support



# AN EXPERIENCE THAT LASTS.

SUPPORT THAT STRENGTHENS YOUR GELATO CAFÉ

*Giobotics®*



Our service and cleaning robots provide relief exactly where everyday operations get tight, allowing your team to focus on what truly matters: **your guests.**

This turns a café visit into an experience people talk about – and one they are happy to return to.



**BELLABOT**  
#thewaiter

No matter whether your guests place their order at the self-order terminal, via an OrderCube or directly with your team: BellaBot recognises which tables the orders need to be delivered to.



**HOLABOT**  
#thecollector

Whether used as a clearing assistant directly at your guests' tables or as a mobile bussing cart: HolaBot transports dirty dishes from the dining area to the kitchen. Fast – discreet – tireless.



**SH1**  
#multifunktional

Low water and chemical consumption, strong brush pressure and impressive manoeuvrability – the SH1 removes stubborn stains and excels on greasy and slippery surfaces. Simply powerful for kitchen, storage and guest areas.



**NEXARO NR 1700**  
#thecleanthinker

This agile and versatile vacuum robot for commercial cleaning is easy to set up and ensures cleanliness across the floor. With its strong suction power, it uses AI support to clean tile, stone and carpet surfaces.

» WHEN PROCESSES RUN SMOOTHLY, YOU GAIN TIME FOR WHAT TRULY MATTERS: REAL CLOSENESS TO YOUR GUESTS.



# SOME OF OUR PARTNER COMPANIES

FROM RETAIL, LOGISTICS & THE INDUSTRY

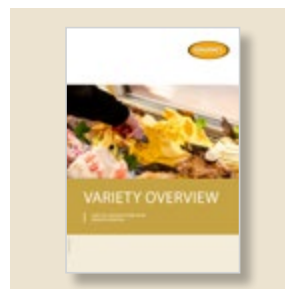


## DOWNLOADS FOR YOU

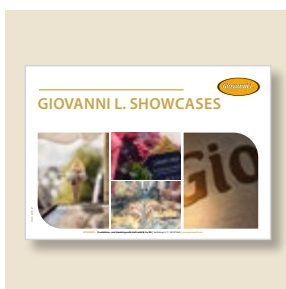
ALWAYS UP TO DATE



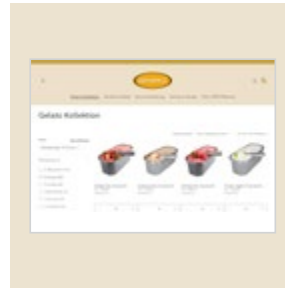
OUR CONCEPT BROCHURE  
Available here in digital format ...



VARIETY OVERVIEW  
Our gelato at a glance



SHOWCASE OVERVIEW  
The key points at a glance



GIOVANNI L. B2B-SHOP  
Products and decorative items



# TEAM & CONTACTS

Our specialists combine strategic consulting with hands-on operational support. With clearly defined areas of responsibility, we ensure direct communication, swift decision-making and strong partnerships.

*Patrick*



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