


ValGarda
breakfast



Maty[®]

Yoghurt dispenser

Where style meets taste!
Try it for breakfast



*Fresh and delicious yoghurt, ready immediately...
with a **Maty**® dispenser.*



Whether it is traditional white or accompanied by honey or fruit jams, **yoghurt is the unquestionable hotel breakfast protagonist.**

Everyone can agree on the solution: those looking for something exquisite and those who pay attention to their diet.

Maty® will take care of making this moment an authentic taste experience.

The latest arrival among breakfast solutions, **Maty®**, is an innovative yoghurt dispenser designed and produced by Valgarda.

It aims to change the way yoghurt is served in hotel breakfast buffets.

Inspired by the elegant lines and shapes of the **Gemma Dispenser**®, the machine has an internal refrigerator that guarantees the product's preservation at the right temperature in compliance with HACCP regulations.

The temperature is visible on the display in the upper part of the dispenser.

The only clearly sustainable solution, **Maty**® guarantees maximum food safety even during self-service use thanks to contactless technology.



TECHNICAL DATA

Dimensions: L 280 mm W 580 mm H 560 mm
Machine power: 100-240Vac - 50/60Hz
Power consumption: Working 70VA - Max 85VA



Gemma®
dispenser

ADVANTAGES

- Ideal storage temperature guaranteed
- Maximum hygiene, no product contamination
- Reduction of consumption
- Impossibility of stealing single portions from the buffet
- Automatic daily cleaning (expected every 6 hours of work)
- Optimisation of storage space: with one bag of product, you get almost 5 kg of yoghurt (4.8 kg)
- No cold chain management is needed for product preservation



After careful and scrupulous research, Valgarda has selected a delicious powder preparation, **Valgarda Yo**, which allows you to borrow the **Maty® dispenser** free of charge.

By purchasing a minimum quantity of our delicious yoghurt, the Maty® dispenser will be at your disposal at no cost.

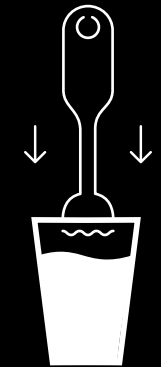
- Available in practical 800g bags
- Valgarda Yo is gluten-free
- It can be stored at room temperature and has a shelf-life of 24 months
- The preparation consists of a few simple steps



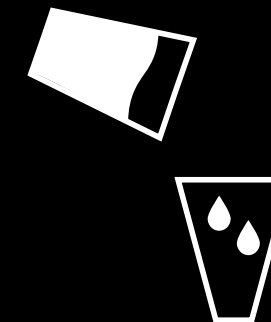
How to prepare Valgarda Yo



- 1.** Mix the contents of the 800 g bag with 4 litres of cold water



- 2.** Mix with an immersion blender at maximum speed for 3 minutes



- 3.** The yoghurt is now ready to be poured into the provided container

Notes:

-  We recommend preparing the yoghurt the day before and storing it in the fridge to serve it cold in the morning.
-  Consuming the yoghurt within 48 hours after the preparation is recommended when stored in the fridge.



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Valgarda Srl

breakfast.valgarda.it

export@valgarda.it