

Gelato Club Spa was born by the combination of different skills and professional experiences.

The starting point of this innovative start-up was to preserve and guarantee the Italian excellence all over the World.

Therefore Movo® begins: a new experience into the gelato World. From the selection of the best Italian raw materials and the development of innovative production processes, our exclusive recipes were born: MovoChef® allows simply anyone to make and serve an always fresh and delicious gelato. Movo® does this removing all the specific skills required and minimizing the initial investment.

Thanks to our gelato liquid mixture we guarantee the Italian quality all over the World!

Movo® key points:

- High margin profit
- 12 months of shelf life at room temperature
- Top quality ingredients
- No cold chain
- No dyes nor preservatives
- No other ingredients to be added (no milk nor water)
- No specific skills required
- It works with any kind of machine (from traditional batching machines until soft ice cream makers)

Our development areas are two: franchising and distribution.

On the one hand, Movo asks for the expansion of monobrand Movo shops in selected territories. The boutiques go from the smallest and compact islands to the more complete and elaborate traditional shops. Our structures are all flexible, modular and customizable around our clients needs. On the other hand, Movo ask for the distribution of the product MovoChef. Thanks to its extreme simplicity and flexibility, Movo concept is suitable to many different locations: from coffee shops, hotel and restaurant, until catering and more complex solutions such as LSD.

Movo: one heart, tons of souls!

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