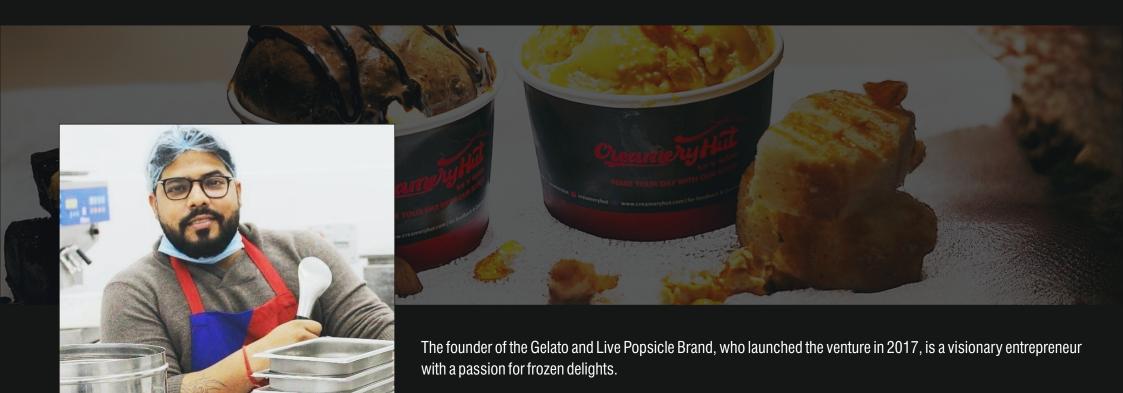


ABOUT THE CEO



Mr. Pradeep Lamba, CEO of Creamery Hut, brings over 20 years of expertise in the food sector, specializing in ice cream and Gelato. His impressive career includes leadership roles at renowned brands such as Bikanerwala, Mannfeeds (Mother Dairy) Gianis Foods, and Gelato Vinto, where he has excelled in product development, quality assurance, and marketing strategies. At Creamery Hut, Pradeep Lamba drives the company's vision, focusing on innovation, quality, and customer satisfaction. His commitment to fostering a collaborative workplace and exploring sustainable practices positions Creamery Hut for continued growth and success in the competitive dessert market.

With a deep love for crafting delectable treats, they set out to redefine the frozen dessert experience. Their innovative spirit and dedication have propelled the brand to new heights in just a few years. Through their commitment to quality and creativity, they have become a prominent figure in the frozen dessert industry. Their journey continues to inspire frozen treat enthusiasts around the world.

WORKING EXPERIENCE AS A CONSULTANT

Imperial Ice Cream - Agra (UP) Novelty Ice Cream - MP TLC the last Course - Punjab Chandigarh Laxmi Ice Cream - Tronica City UP Malai Castle- Panipat Haryana Gopal56 - Kalka Ji New Delhi White Cub - Gurgaon Haryana Bells Ice Cream - Phagwara Punjab My Scuzo International Pvt. Ltd. Delhi - developed - Ice Cream Live Fruit Popsicle & Gelato, Shakes etc.



CreameryHut was born from the culinary passion of dedicated individuals in 2017, introducing Gelato, the Italian ice cream and frozen desserts in India.

Our handcrafted creations blend taste and well-being seamlessly, offering a unique distinction: a reduced fat content compared to conventional ice cream, all while preserving a luxuriously creamy texture and vibrant flavours. Our gelato is meticulously crafted from real, natural ingredients, enriched with the nutritional goodness found in fresh fruits, nuts, and condiments. Each day, we meticulously create our gelato to ensure its unparalleled freshness, setting it apart from mass-produced, endlessly stored manufacturing Ice 'n' Gelato.

At CreameryHut, we are committed to dispelling misconceptions. Our gelato should never be confused with pectin, as our product is entirely vegetarian.

- Gelatos, premium ice cream, traditional ice cream, sorbet, sugar free ice cream., natural ice cream
- ❖ Ice cream sundae, ice cream soda, milk shakes, wale, wale cone/cups, popsicle ice cream cake
- Developing parlour concepts
- Complete suggestion of the ice cream machinery and the primary quality control aspect and laboratory aspects
- Dealing in setup of ice-cream/gelato/ natural ice cream kulfi
- Training services on manufacturing of traditional ice-cream, gelato
 & its allied products



THE INDIAN GELATO MARKET

In 2022, the Indian Ice Cream Market was valued at over USD 3 billion, and it is anticipated to maintain a compound annual growth rate (CAGR) of 13.49% from 2023 to 2028.

Meanwhile, the frozen dessert market in India achieved a market size of INR 255.7 billion in 2022. IMARC Group anticipates the market to surge to INR 503.9 billion by 2028, showcasing a growth rate (CAGR) of 11.5% from 2023 to 2028.

OUR BRAND USP

WE USE NATURAL FRUIT

❖ NO ADDED COLOR & PRESERVATIVE

ONE STOP DESSERT SOLUTION

❖ 100% PURE VEGETARIAN

LIVE MAKING PROCESS

100% NATURAL





WHY CREAMERY HUT

CreameryHut, the inaugural dessert parlor in India, provides patrons with a unique experience, allowing them to witness the creation of their favorite Popsicles. Our diverse product range includes premium offerings like Gelato, Sorbet, Ice cream, Shakes, Sundaes, and Waffles. We've meticulously designed our investment size, taking every aspect of the business into account, ensuring a minimal investment with rapid returns. With a well-established reputation and franchisees who've embraced the brand as ambassadors, Creamery Hut boasts numerous success stories from our brand partners that you can learn from.

ESTIMATED INVESTMENT

OUR STORE MODELS ARE ENGINEERED
BY FOLLOWING ALL INVESTMENT BUDGET IN MIND
YOUR GROWTH IS OUR FIRST PRIORITY! ESTIMATED CAPITAL INVESTMENT

ESTIMATED CAPITAL INVESTMENT	DESSERT PARLOUR	DESSERT PARLOUR CAFE
FRANCHISE FEE – SINGLE UNIT	200000	300000
INTERIOR, FIXTURES & LOOSE FURNITURE	As Per Shop Size	As Per Shop Size
SMALLWARES	50000	60000
MAIN BRAND SIGNAGE & BLADE SIGNAGE	50000	70000
MACHINERY	300000	450000
RAW MATERIAL & PACKING MATERIAL	150000	200000
TOTAL	INR 7,50,000	INR 10,80,000
GST Applicable as per Govt.norms		
AREA REQUIRED	UPTO 150/200 SQ. FT.	UPTO 350 above
BRAND ROYALTY @ 3% on Monthly Revenue		

Creamery Hut Dice 'n' Gelato MAKE YOUR DAY WITH OUR SCOOP

Note:-

- Raw Material & Packaging will be billed as per sales projection based on storage capacity of store.
- Freight will be charged as actual.
- Power Back up is in franchise scope.
- It's always suggestible to keep Rs. 3-4 Lac as working capital for a sustainable business.
- Locations needs to be approved by company.

PRE OPENING EXPENSES - FREE

- Designing & Layout
- Brand Training & Development
- Initial Digital Marketing Cost
- Branding & Marketing Material
- Inventory Management Tool
- Premium Quality Uniform of Creameryhut
- Operational Support & Regular Reviews

PREFERRED LOCATIONS

- Airport
- Business
- Malls
- HubsColleges/Institutions
- High Streets
- Metro Cities
- Supermarts

RETURN ON INVESTMENTS

OUTLET BENEFIT PER DAY SALE - 16000

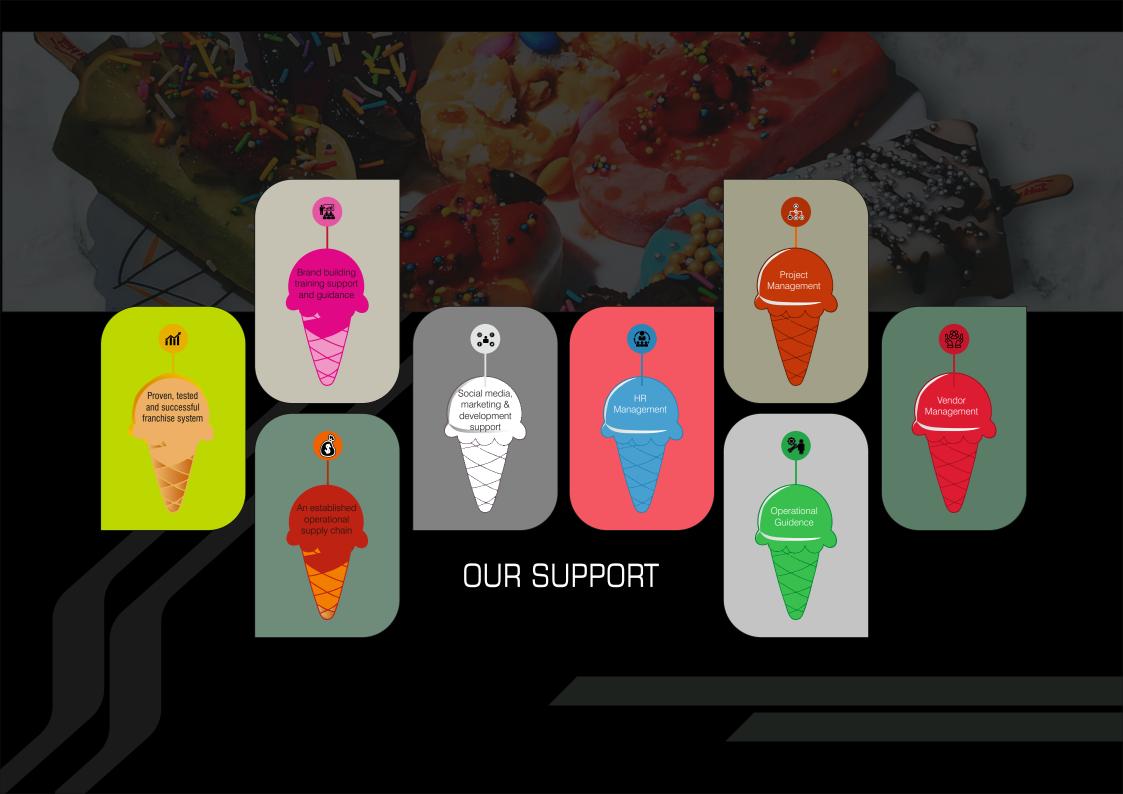
OPERATIONAL COST FIX

01	RENT IF (OWN NOT REQUIRED)	INR - 50,000
02	ELECTRICITY	INR - 18,000
03	STAFF SALARY	INR - 44,000
	TOTAL	INR - 1,12,000

OPERATIONAL COST VARIABLE

01	TOTAL RAW MATERIAL	INR-1,29,600
02	LOCAL STORE MARKETING	INR- 15,000
03	ROYALTY 3%	INR- 14,040
	TOTAL	INR- 159,000







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