



SOOPER[®]
Since 1982

SOOPER WAFFLE CONE = INSTANT MIX =

Just Add Water & Bake!



Make fresh, crispy, premium waffle cones right at your outlet with **SOOPER** Waffle Cone Instant Mix.



Designed for ice cream parlours, cafés, dessert counters, bakeries, hotels, caterers and cloud kitchens, this easy-to-use mix helps you make delicious waffle cones with consistent taste, colour, aroma and crunch.



Available in exciting flavours

- ★ Classic Vanilla
- ★ Dutch Chocolate
- ★ Butterscotch
- ★ Red Velvet



Fresh Cones. Happy Customers. Better Desserts.

Children love ice cream even more when it is served in a fresh, crunchy, aromatic waffle cone. With **SOOPER** Waffle Cone Instant Mix, every scoop becomes more attractive, more premium and more profitable.



Premium Grade
Quality



Easy
Preparation



Now With
Oil



Consistent
Results



Attractive
Flavours



100%
Vegetarian

Net Wt: 1 Kg



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ONE MIX. MANY PROFITABLE SERVING IDEAS.

SOOPER Waffle Cone Instant Mix is not limited to regular cones. With the same batter, you can create multiple dessert formats for your outlet and make your ice cream menu more exciting.



Serving Possibilities

1

Classic Ice Cream Cone

Serve freshly rolled vanilla, chocolate, butterscotch or red velvet waffle cones with any scoop ice cream.



2

Waffle Taco

Shape the warm waffle into a taco shell and fill with ice cream, chocolate sauce, nuts, sprinkles and fruit toppings.



3

Waffle Cup

Make small edible cups for softy, gelato, mousse, kulfi bites, rabdi, falooda or mini sundaes.



4

Waffle Bowl

Create large dessert bowls for brownie sundaes, sizzling brownie, fruit cream, loaded ice cream and café desserts.



5

Waffle Glass

Shape the waffle into an edible glass and serve shakes, cold coffee, thick shakes or dessert drinks.



6

Kids' Party Cones

Make colourful mini cones and serve with sprinkles, chocolate dip and fun toppings for children's parties.



Simple Method



1. Take the required quantity of **SOOPER** Waffle Cone Instant Mix in a bowl.



2. Add water gradually and mix to form a smooth batter.



3. Rest the batter for a few minutes for better results.



4. Pour the batter into a preheated waffle cone maker.



5. Bake until golden and crisp.



6. Shape immediately while warm into a cone, taco, cup, bowl or glass.



7. Cool completely before filling with ice cream or desserts.

Ideal For



Ice cream parlours



Gelato counters



Cafés and dessert shops



Hotels and restaurants



Caterers and party suppliers



Bakeries and cloud kitchens



QSR and kiosk formats



School and birthday party desserts

Business Benefits



More Value Per Scoop



Low Skill Requirement



Better Menu Variety



Less Dependency on Ready Cones



Great Visual Appeal



Higher Customer Satisfaction

Flavour Range

- ★ Classic Vanilla
- ★ Dutch Chocolate
- ★ Butterscotch
- ★ Red Velvet



Make Every Ice Cream More Exciting!

Just add water & bake. Shape it your way. Serve it fresh.