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There are many display cases that are available in the market, but which display case is the best for a retailer? by [Vickey Hill](#)

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There is a big trend of desserts in America. With many bakeries and dessert shops booming, it is a must for them to have top quality display cases and machines. Display cases elegantly show your dessert creations, while providing the correct storage. Retailers want the best available in the market and for gelato, bravo gelato machines are the best types of gelato machines. These machines and cases come from Italy, making them the finest choice for retailers.

There are cases for all types of desserts, such as pastries, cakes, pies, and ice cream. There are also multiple models and designs for cases. Each dessert requires different specifications within a case. Manufactures all around the world provide dessert cases and machines, but the top quality cases and machines come from Italy. They are engineered to be the most modern and durable cases; providing the best models with high-quality glass and refrigeration. Display cases are a huge part of gelato serving. They have to be the right temperature and also presentable so the gelato can be shown off. For creating gelato, bravo gelato machines may be the ideal machine.

There are also different types of gelato machines; batch freeze and soft serve. Soft serve is made for the customer on the spot and batch freeze is the gelato made in a large amount prior and stored frozen. Each of these machines has different components to make the different types of gelato. Both gelato machines are made by Carpigiani products, which is the industry leader in gelato machines.

Italian gelato can often be mistaken for ice cream, but it is quite different. It has less fat than ice cream, so it gives a greater flavor. Ice cream is also made in large batches, unlike gelato, which is made fresh every day in small quantities. Authentic Italian gelato deserves authentic Italian gelato machines and cases.

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