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Chill-N Nitrogen Ice Cream launches new line of non-dairy, vegan milk alternatives



Chill-N Nitrogen Ice Cream now is available with a milk, yogurt, coconut milk, almond milk or oat milk base.

Great taste is everything. That's why Miami-based Chill-N Nitrogen Ice Cream (Chill-N), the made-to-order nitrogen ice cream pioneer, has announced the launch of three new alternative milk options to complement its traditional ice cream and yogurt menu across all of its locations.

Available in oat milk, almond milk and coconut milk, guests now can enjoy Chill-N's deliciously creamy ice cream whether they're looking for something dairy free, or simply a delicious new way to enjoy a snack or dessert.

"We're thrilled to bring our next-level ice cream to the vegan and dairy-free market," said Daniel Golik, founder of Chill-N Nitrogen Ice Cream. "We listened to the ever-evolving needs of customers, many of whom have allergies or dietary restrictions, so we innovated our menu to appeal to everyone, just as long as they like ice cream.

"This is our first launch in plant-based indulgence, and we can't wait to share it with Chill-N Nitrogen ice cream fans across all our stores," he added.

Here's how Chill-N works: customers choose a portion size, then an ice cream base (milk, yogurt, coconut milk, almond milk or oat milk) and then a flavor. Then the fun begins with the addition of premium toppings including candies, cookies and cereal, fresh fruit, sauces, nuts and even Cuban coffee — because, of course, it's Miami.

Each scoop of ice cream is hand-crafted to order and flash frozen on the spot using liquid nitrogen at a startling -320° Fahrenheit. Chill-N's unique freezing process results in a fresh ice cream that is ridiculously rich and decadently creamy.

"With the launch of our alternative milk options, our customers still get all the fun of Chill-N Nitrogen Ice Cream, minus the dairy," said David Leonardo, CEO of Chill-N Nitrogen Ice Cream. "In the lineup you'll find non-dairy versions of all of our classic and seasonal ice cream flavors and, when flash frozen with liquid nitrogen, almond, oat and coconut milk make the perfect blank canvas for whatever wild creations you can come up with. They are also a natural extension of our vegan and gluten-free options."

Chill-N is a family run nitrogen ice cream business and uses locally sourced products and ingredients. Since its inception in 2012, Chill-N has become famous for its unique flavors and combinations. Furthermore, the brand's proprietary software, hardware and technology allow Chill-N to rapidly produce large quantities of ice cream without sacrificing consistency or individuality. Currently, Chill-N Nitrogen Ice Cream has nearly 10 locations throughout South Florida and is actively looking to grow through franchise development.

A major store redesign was recently launched in Coconut Grove to deliver a more improved guest experience while featuring a softer color palette, more lighting and a modern edge.

Similarly, seasonal limited time offers such as an eggnog ice cream partnership with Farm Stores reinforced Chill-N's commitment to innovation and store profitability. Chill-N is available for dine-in, delivery and pickup orders via chillin.com. As Chill-N looks to capitalize on this momentum in 2021, it's this type of originality and forward thinking that will continue to increase guest frequency and reach.

For more information on franchise ownership or to find the nearest location, visit chilln.com.