

CTLGO
2 0 1 1

nitro

Liquid nitrogen is found at a very low temperature (-196°C) and, at the same time, its vapor pressure is very high. Therefore, on immediate contact with food and due to the sudden change in temperature, it rapidly evaporates and sends up plumes of bubbles, forming crystals that mix with the gas bubbles themselves. As a result, a kind of aerosol of nitrogen bubbles and dissolution micro-crystals is created, that is to say, instantaneous ice cream with an incredibly smooth texture.

Its applications can be really versatile and it will be up to the chef, pastry chef or bartender to choose what it is to be in each case of its final application.

Salva-

7

Salva-G®

120/0002
New radiating Teppan Nitro
with double bath.

3 mm griddle.	Measurements: 270 mm. x 210 mm.	Total external measurement of the vessel: 420 x 160 mm.	Double basin vat: 3.5 liters (each basin)	Supplied: double basin, griddle and set of twolids.
---------------	------------------------------------	---	--	---

New *Teppan Nitro* with double basin! Container with double basin and dual griddle and fry function. Thanks to its outstanding thermal properties, its nitrogen consumption is moderate. The griddle can reach very low temperatures with great stability and response to round-the-clock work.

Experiment with gelatin molds, sugar-coated foams, crunchies, ice-cold fruit wafers, chocolate confectionery, lollipops, decorative cones, ice creams with hot centers, etc. What's more, you can have a bath of LN2 in the other basin to submerge the pieces and chill them so that they last until they are served or make all kinds of *Nitro* dishes. Lightweight and shock-resistant manufactured in a closed-cell polypropylene container to ensure the utmost hygiene.

100%Chef

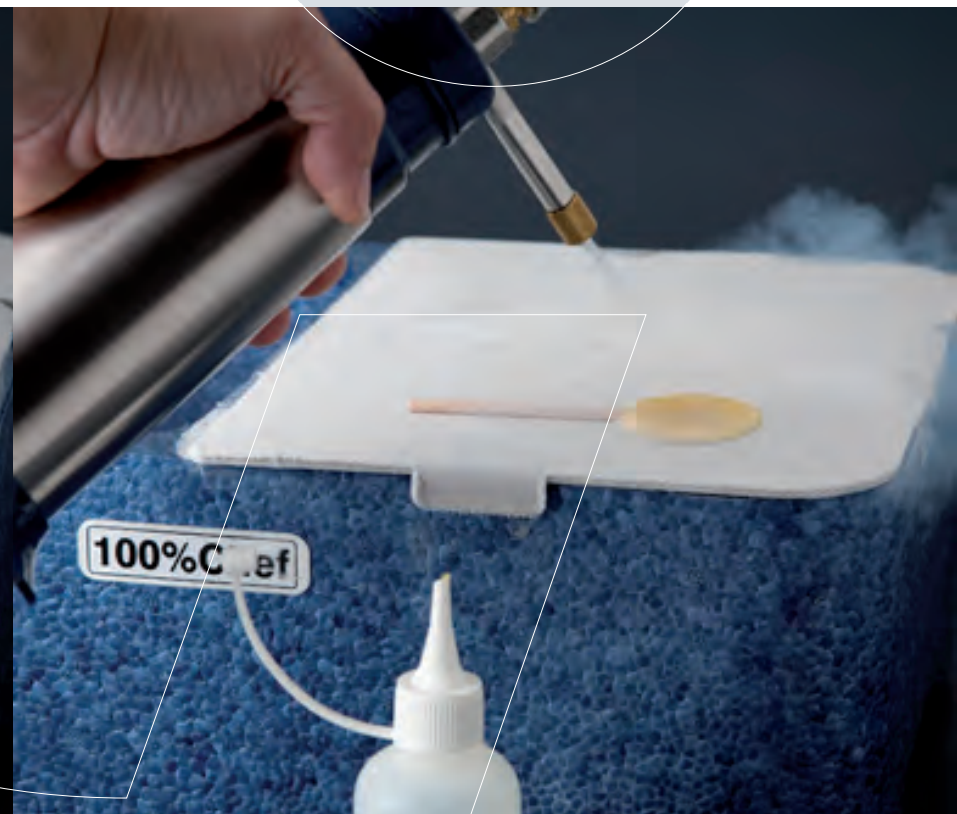
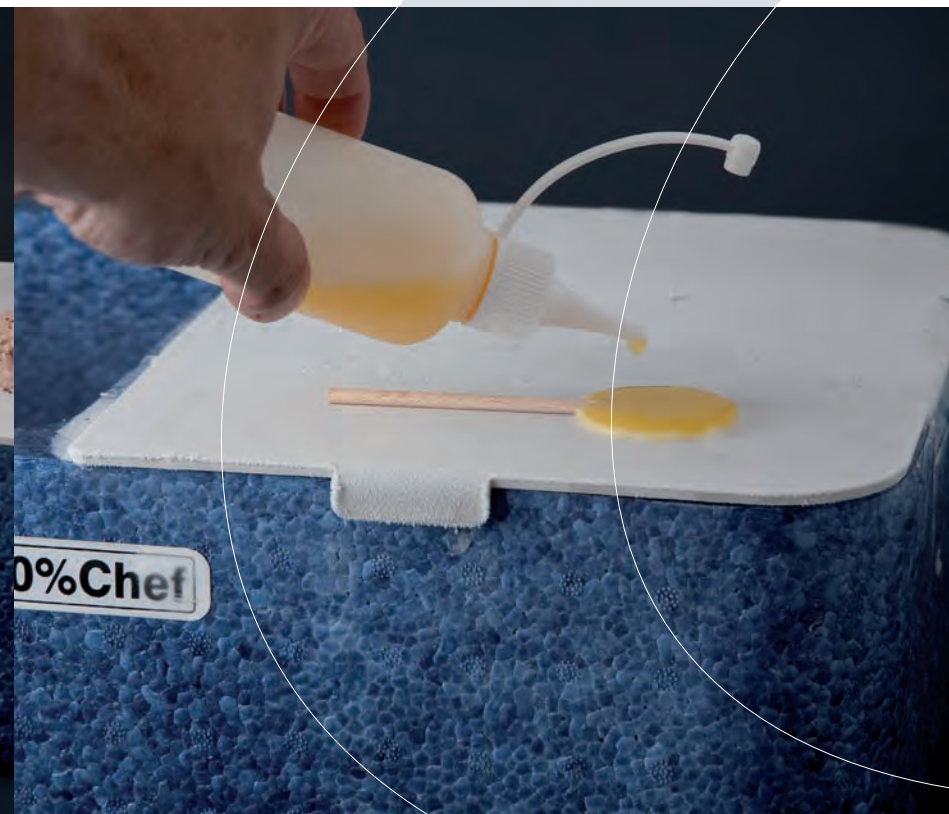


Double radiating
griddle available
for purchase
120/0018

100%Chef

TRICK

Keep the griddle in the freezer. Therefore, by the time you use it, it will rapidly reach the work temperature having consumed barely any nitrogen.





www.100x100chef.com

mòv. +34 655 469 367 • tel./fax +34 934 296 340