# CTLGO 2 0 1 1



Liquid nitrogen is found at a very low temperature (-196  $^{\circ}$ 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.

#### CO2 DRY-ICE GENERATOR

#### 120/0015

What is dry ice? Dry ice is the solid form of carbon dioxide or CO2. It is obtained by reducing the pressure and temperature of liquid CO2 in a controlled manner; this makes the CO2 change into pure white snowlike CO2. This snow can be used as it is or can be highly compressed to form tablets or pellets of various diameters.

#### Instructions for use

- 1. Screw your pill box onto the CO2 bottle.
- 2. Try to have the blue curtain closed to prevent the ice from escaping.
- 3. Gently open the release valve on the CO2 bottle and allow the gas to be released. Upon its high-pressure exit, it will begin to crystallize forming a compact tablet.
- 4. Close the CO2 bottle valve.

100%Chef nitro

**5.** Open the curtain and extract the dry-ice tablet.

**6.** It can produce another tablet right away.

Now you can make your very own dry ice at -78 °C in just a few seconds, whenever and wherever necessary.

Dry ice is used in the food industry to refrigerate and transport foods that should be kept at low temperatures without exposure to moisture.

However, in avant-garde cooking, it is generally used for visual effects or an aroma vaporizer, as well as fuming and carbonated drinks, fizzy reactions, impressive presentations at buffets, etc.

Making dry ice instantly is easy, safe and does not require much equipment. It can be handled without danger by yourself or fellow diners, and is odorless and tasteless.

This small device should be connected to standardized liquid CO2 containers. Said bottles can be rented from specialist food gas companies, which can provide tailor-made services without difficulty.

We advise against using beer dispenser CO2 bottles.







### CRYO-GLOVES

100%Chef nitro

## 120/0004

Cryo-Gloves are multi layer insulated gloves designed to provide protection to the hands and arms from the hazards encountered when working with ultra cold. They are light weight, flexible, durable, clean, allow for excellent dexterity, are very comfortable to wear for extended periods, and are extremely warm.



### FACE MASK

### 120/0012

Sight angle: 180° / Weight: 280 g.

Light-weight facial screen made of polycarbonate and with a sight angle of 180°. It provides a comfortable protection without confinement feeling. It incorporates a padded, adjustable ribbon to fit all sizes. Compliant with EN 166 CF



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