



Cryo Cooking: Simply Cool



Molecular gastronomy is the very latest culinary trend. 'Eating is entertainment, and it can be spectacular'. These words were spoken by European and world champion Toine Smulders, one of the most famous chefs in the Netherlands and the man who used this latest phenomenon for his desert during the world championships in Dubai.

This modern method of cooking is now easily available to everyone thanks to the simple system developed by Cryo Solutions BV. We can offer you a suitable concept based on your individual requirements and at an attractive price. Concepts may, for example, include the purchase and/or rental of equipment and the supply of both liquid nitrogen and dry ice.

Cooking with Nitrogen

At various trade fairs, Cryo Solutions gave demonstrations in cooking with nitrogen, also known as molecular gastronomy, which involves cooking with the help of liquid nitrogen. For example, extremely smooth ice-cream can be made in this way by dripping liquid nitrogen into the cream as it is being whisked. If you would like to use this technique, we can put you in touch with our 'trade show chef'.



Please see the following page for further information on Cryo Cooking concepts and logistics >>>



Cryo Cooking: Concepts

Cooking Set 1

- 1x DS1000W (RVS dispensing vessel)
- 1x Spectrum8 Dispensing vessel including dispensing device
- 1x Safety set

Cooking Set 2

- 1x DS1000W (RVS dispensing vessel)
- 1x Lab 30-50 Dispensing vessel including dispensing device
- 1x Safety set

Cooking Set 3

- 1x DS100W (dispensing vessel)
- 1x 60-100 litre pressure vessel
- 1x Safety set

Cooking Set 4

- 1x DS100W (dispensing vessel)
- 1x 60-100 litre pressure vessel
- 1x TW3Kor MVE103 storage vessel for dry ice, approx. 40L
- 1x Safety set

The sets may be rented or purchased. Extra equipment or exchange for larger units can also be arranged as required.

Cryo Cooking: Logistics



Supply of liquid nitrogen

- 8 litre drop delivery; full for empty exchange system
- 30 or 60 litre drop delivery to client address
- 60 or 100 litre drop deliveries to client address



Supply of dry ice

- Delivery of dry ice, 5 Kg CO2 3mm pallets
- Delivery of dry ice, 12 Kg CO2 3mm pallets
- Delivery of dry ice, 25 Kg CO2 3mm pallets

You can also contact us for information regarding catering with Cryo Cooking, but also regarding the options available for on-site assistance at receptions and parties. Please feel free to ask us about the options available.