

# -THREE2OH<sup>o</sup>

Chef Designed Liquid Nitrogen Systems

## Why -THREE2OH<sup>o</sup>?

### *The Science*

- At 320 Degrees below zero, liquid nitrogen freezes your choice of ingredients into a variety of premium frozen treats.
- Liquid nitrogen is green - an abundant and automatically renewable resource.
- The rapid chill provided by the liquid nitrogen, as well as the minimum aeration delivered by the system combine to produce a product of superior taste and texture. Ice cream, gelatos and sorbets which are dense and free of ice crystals.
- The system is designed and manufactured completely in the USA of 100% eco-friendly, commercial grade stainless steel.
- The system is the only NSF rated liquid nitrogen system in the marketplace.
- The system utilizes standard 110V power for optimum energy efficiency.
- The system is engineered for ease of operation and safety.



New Thinking. New Ice Cream.

## Why -THREE2OH<sup>o</sup>?

### *The Theatre*

- A unique and entertaining experience for your guests.
- A feast for the senses - sight, sound and taste.
- An interactive show. Your guests will marvel as the chef instantly transforms their favorite ingredients into their choice of frozen delight...ice cream, gelato, sorbet, frozen libation ... amid the smoke and sounds of the system!
- Total portability enables the system to adapt to a variety of venues and applications.
- The system can be decorated to compliment any event decor, season or theme.



With more than 20 years in the catering and restaurant businesses, the team at -THREE2OH<sup>o</sup> knows what it takes to impress an audience. Whether you are entertaining an audience of family and friends or need to impress our clients at a large corporate event, -THREE2OH<sup>o</sup> has the right package for you. Our goal is to have your guests so dazzled that they have to ask for -THREE2OH<sup>o</sup> for their next event.

## Why -THREE2OH<sup>o</sup>?

### *The Taste*

- The system enables you to produce a vast array of products: ice cream, sorbets, gelato, yogurt, pudding, as well as frozen libations.
- The science and the system yield a product that is dense and lush.
- The system utilizes the freshest ingredients to yield the finest frozen desserts on the planet.
- The system utilizes a limitless variety of ingredients to produce a one-of-a-kind taste and experience.
- The system enables you to produce any flavor, any time.
- Exotic, low fat, fat-free, organic and vegan products are readily produced to cater to a variety of clientele.
- Use our chef designed recipes or create your own.
- Customize flavors and mix ins by season or event.



**What's In  
Your Ice Cream?**