



# Elisabeth RUBIN

MANAGER

DELIZA

<http://www.deliza.fr>

## BILATERAL MEETINGS

02:00 pm - 06:30 pm

**DESCRIPTION** We study and manufacture every kind of liquid nitrogen equipment for cooking.  
Our liquid nitrogen fountain is patented and we sell it all over the world.  
It can be used obviously for Molecular Cooking and overall to make instantaneous and very easily delicious ice cream, sorbet and appetizers.

As it is a natural process (only very low temperature), it preserves taste and texture of delicate and high quality ingredients.  
It can promote your products more efficiently, when you receive clients or when you participate to trade shows.  
We can teach liquid nitrogen cooking and study any project of commercial activity with that and help you to make successful business.

Our clients :  
Mandarin Oriental, Atelier Des Sens Paris, Bristol Paris, Fauchon réceptions, MESSER gas, Top Chef, and recently -196°événements.

Go and see event pictures on these Facebook pages :  
[www.facebook.com/pages/Événements-196/801561439917662?sk=timeline](http://www.facebook.com/pages/Événements-196/801561439917662?sk=timeline)

[www.facebook.com/deliza.fr](http://www.facebook.com/deliza.fr)

See you soon !

**ORGANIZATION TYPE** SMEs

**ORGANIZATION SIZE** 1-10

**FOUNDING YEAR** 2009

## **DOWNLOAD DOCUMENT**

**AREAS OF ACTIVITIES** OTHER SECTORS RELEVANT TO THE THEMATIC FOCUS OF THE EVENT

## **Technological Offer**

### **LIQUID NITROGEN EQUIPMENT FOR COOKING, CATERING AND EVENTS**

Conception and manufacturing every kind of liquid nitrogen equipment for cooking (for ice cream shop, events, restaurant).

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