



SINCE 1962

LIFESTYLE & FOOD TECHNOLOGY MADE IN ITALY

cooking *leo*

 cooking innovation®

# Multicooker

Modulated-infrared  
cooking systems

**Cooking** times



# MINI *leo*



## Modulated-infrared cooking systems

- Automatic energy modulation and auto programming based on the mass inserted in the cooking chamber
- Patented cooking system
- Without ventilation and steam
- Healthy cooking, no carbonizations
- Multicooker: simultaneous cooking with different cooking times for each type of food
- Constant cooking result

## Areas of use

- Gastronomy
- Rotisserie
- Deli
- Take-away
- Food-truck



## Maximum efficiency

- Cooking time reduction up to 50%
- Time optimization in the kitchen
- Easy preparation and regeneration of food

# Multicooker



Cooking programs



## SOFT 1



Ideal for all meats that need to reach a core temperature of 55/60°C and an even pink color of the meat: fillets, loins and all low-fat meat.



## SOFT 2



Ideal for all muscle-rich and collagen-rich meats that need to reach a core temperature above 80°C and are usually braised in the pot: pork knuckle, beef cheek, shoulder or pork belly.



## FAST



Ideal for cooking white meat, vegetables and fish as well as mussels and crustaceans with spectacular results at reduced cooking times.



## GRILL



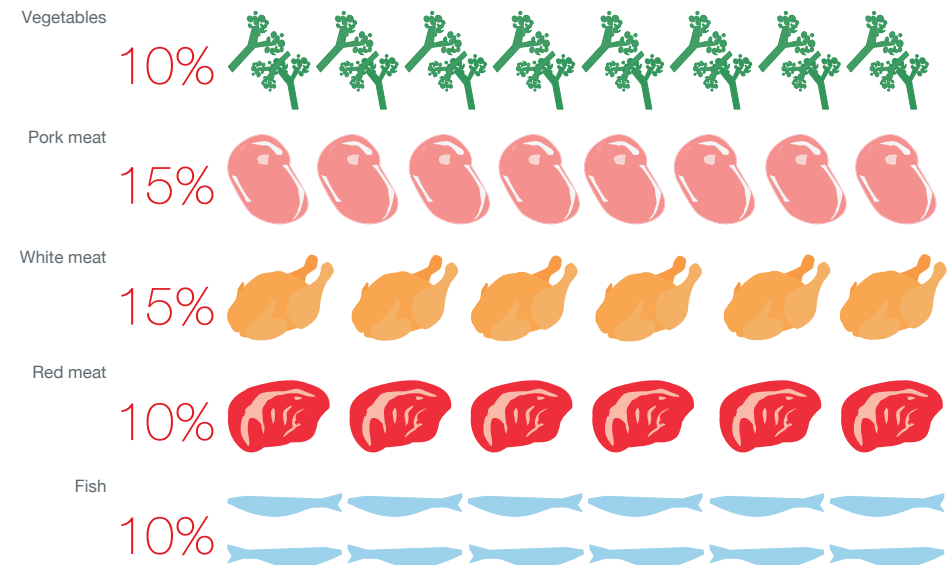
The extraordinary finishing. Ideal for an even browning and tasteful roasted aromas. Suitable for whole as well as pre-portioned products such as roasts, meat skewers as well as fish fillets.



### Weight loss

- Preservation of the organoleptic properties and exaltation of the product taste
- Average 15% savings in purchasing
- Sales increase

\*average



### Quality convinces

- Only 10% to 25% weight loss
- Healthy cooking
- Preservation of the organoleptic properties
- Exaltation of the taste of the products
- The perfect core temperature cooking system without burning the food fats during the cooking process
- Keep food warm longer

### Easy to use

- Intuitive usability with pre-installed programs
- Easy cleaning of the cooking chamber
- Easy to insert and remove the cooking tools
- Optimization in the kitchen, best cooking planning
- Modify programs or save new programs
- Visual program countdown signal
- Acoustic program end signal

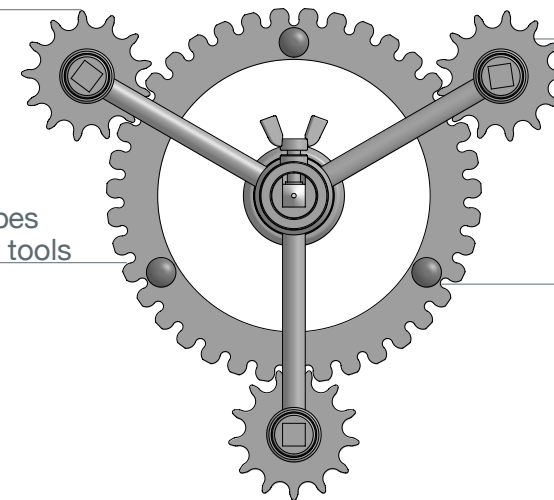
### Planetary gear-system Maximum visibility of the product

Uniform roasting

Uniform cooking result

Up to 9 types of cooking tools

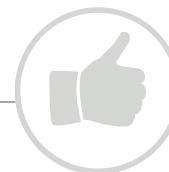
Product oxygenation



### Energy savings

- No warm-up phase
- Modulated energy output

**SOFT**  
 50% + 40%



**FAST**  
 40%





















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