



LIFESTYLE & FOOD TECHNOLOGY MADE IN ITALY

cooking *leo*  
 cooking innovation

# Multicooker

Modulated-infrared  
cooking systems

## Cooking times

MINI *leo*



# Multicooker



Gastronomy

Rotisserie

Deli

Take-away

Food-truck



## 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

## Maximum efficiency

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

## 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.



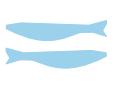
### SOFT 2



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



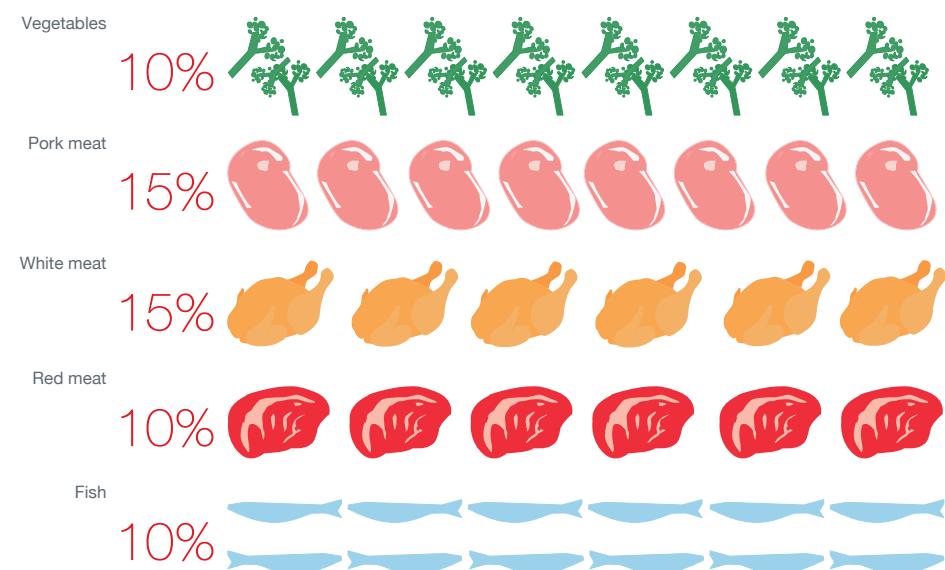
The extraordinary finishing. Ideal for an even browning and tasteful roasted aromas. Suitable for whole as well as pre-portioned products such as roasts, meat skewers as well as fish fillets.



### 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

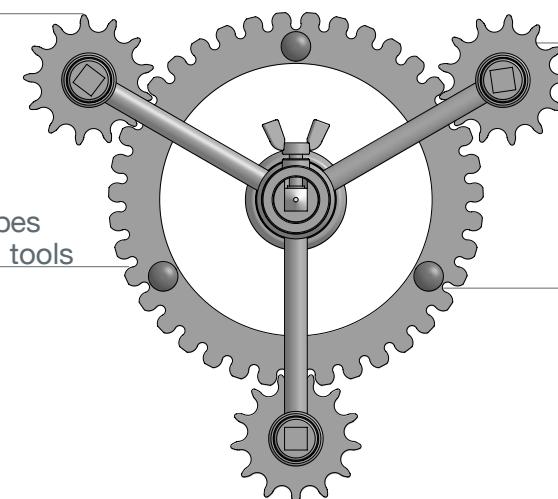
### Planetary gear-system Maximum visibility of the product

Uniform  
roasting

Up to 9 types  
of cooking tools

Uniform  
cooking result

Product  
oxygenation



### Energy savings

- No warm-up phase
- Modulated energy output



**SOFT**  
50% + 40%

**FAST**  
40%

## Cooking times

### Notes

# White meat

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
<b>WHITE MEAT</b>				
CHICKEN	60'	-	-	-
CHICKEN BREAST	-	45'	-	-
COCKEREL THIGHS	35'	-	-	-
COCKEREL	50'	-	70'	-
DRUMSTICK	45'	-	-	-
FILLED ROAST	65'	-	-	-
QUAIL	30'	-	-	-
ROAST THIGH COSCIA	45'	-	-	-
ROASTED TURKEY	50'	-	-	-
RABBIT	35'	-	-	-
SKEWERS	30'	-	-	-
SPATCHCOCK (BUTTERFLYING)	50'	-	-	-
THIGH	45'	-	-	-

## Cooking times

### Notes

# Pork meat

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
<b>PORK MEAT</b>				
BELLY	35'	-	-	-
COPPA ROAST	15'	-	-	-
DEBONED SHOULDER	90'	-	300'	-
HAM	-	-	150'	-
LOIN	-	90'	-	-
LOIN SKEWERS	10'	-	-	-
MEAT ROULADES	10'	-	-	-
MEAT SKEWERS	25'	-	-	-
PORK CHOP	20'	-	-	-
RIB	30'	-	90'	-
SALAMELLA - SAUSAGE	28'	-	-	-
SHANK	70'	-	180'	-
1/2 SHANK	50'	-	-	-
SAUSAGE	20'	-	-	-
SAUSAGE SKEWERS	10'	-	-	-
VIENNA SAUSAGE	15'	-	-	-

## Cooking times

### Notes

# Red meat

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
<b>RED MEAT</b>				
CALF BRISKET	-	-	180'	-
CALF LOIN	-	150'	-	-
CALF RUMP	-	90'	-	-
CALF RUMPSTEAK	-	90'	-	-
HAMBURGER	-	30'	-	-
LAMB	15'	-	-	-
LAMB LOIN	-	60'	-	-
LAMB SHANK	-	-	150'	-
ROASTBEEF	35'	120'	-	-
ROASTED CALF	70'	-	-	-
SIRLOIN	-	45'	-	-
VEAL SHUNK	-	-	180'	-

## Cooking times

	FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
<b>VEGETABLES</b>					
ARTICHOKE	15'	-	-	-	✓
BROCCOLI	15'	-	-	-	✓
BRUXELLES CABBAGE	18'	-	-	-	✓
CABBAGE	20'	-	-	-	✓
CAULIFLOWER	10'	-	-	-	✓
CARDOONS	-	-	-	150'	✓
CHESTNUTS	35'	-	-	-	-
EGGPLANTS	30'	-	-	-	-
FENNELS	14'	-	-	-	✓
HERBS	8'	-	-	-	✓
JULIENNE	12'	-	-	-	✓
NEW POTATOES	35'	-	-	-	-
ONIONS	50'	-	-	-	-
PEPPERS	25'	-	-	-	-
POTATOES	50'	-	-	-	-
PUMPKIN	18'	-	-	-	✓
SLICED CARROTS	18'	-	-	-	✓
SLICED CELERIAC	20'	-	-	-	✓
VEGETABLES MIX	13'	-	-	-	✓
WHOLE CARROTS	50'	-	-	-	-
ZUCCHINI	8'	-	-	-	✓

 **Vegetables**

Notes

## Cooking times

### Notes

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
<b>FISH</b>				
AMBERJACK ROLL	10'	-	-	✓
BASS	15'	-	-	-
COD	8'	-	-	✓
CUTTLEFISH	5'	-	-	✓
MACKEREL	15'	-	-	✓
MUSSELS	10'	-	-	✓
OCTOPUS	-	-	60'	✓
PRAWNS	8'	-	-	-
SALMON	8'	-	-	✓
SCAMPI	5'	-	-	-
SEA BASS 2 Kg	30'	-	-	-
SEA BREAM 800g	15'	-	-	-
SEA SALAD	12'	-	-	✓
SQUID	5'	-	-	✓





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# Recipes



Cauliflower puree, roasted cauliflower florets, saba and peanuts



Roasted rabbit, liver pate and roasted onion



Carrot, lemongrass and yoghurt



Spare ribs, spices, red onions and mustard



Bearded umbrine roulade, basil bread and tomato preserve



Whole fish, mayonaise and baby spinach



Octopus, bel pepper, gel lime and coriander



Quail, celeriac and freeze-dried raspberry



Sliverside, potatoes and smoked fleur de sel



Prawn, fennel and bergamot streusel



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