



SINCE 1962

LIFESTYLE & FOOD TECHNOLOGY MADE IN ITALY

 **cooking innovation®**

Multicooker

Modulated-infrared
cooking systems

Cooking times

CB cooking innovation®

LEONARDO
CB cooking & self-cleaning innovation

CHEF

CB cooking innovation®



Multicooker



Gastronomy

Public kitchens

Hottellerie

Delicatessen and
gourmet shops

Supermarket



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 timing 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



FAST



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

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.

GRILL



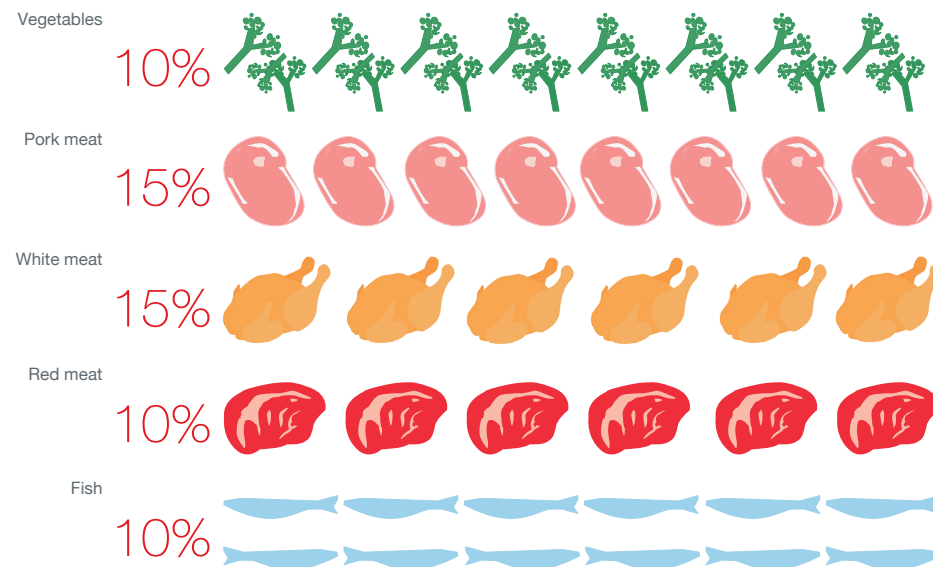
The extraordinary finishing. Ideal for an even browning and tasteful roasted aromas. Suitable for whole as well as pre-portioned products such as roasts, meat skewers as well as fish fillets.



Weight loss

- Preservation of the organo-leptic 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



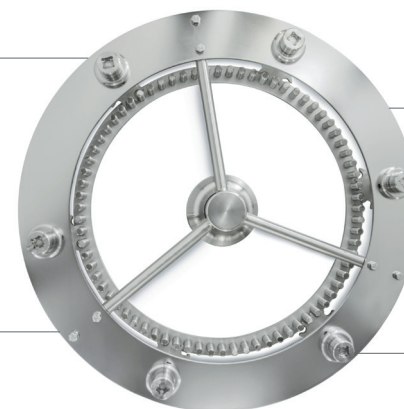
Planetary gear-system Maximum visibility of the product

Uniform
roasting

Uniform
cooking result

Up to 11
different types of
cooking tools

Product
oxygenation



Energy savings

- No warm-up phase
- Modulated energy output

FAST
40%
SOFT
50% + 40%



FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
WHITE MEAT				
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'	-	-	-

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
PORK MEAT				
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'	-	-	-

Pork meat

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
RED MEAT				
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'	-

Red meat

Notes

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
VEGETABLES				
ARTICHOKES	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

FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
FISH				
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'	-	-	✓



Fish



Notes



Carrot

Cauliflower

Rabbit

Spare ribs

Prawn

Umbrine

Whole fish

Octopus

Quail

Silverside

Recipes





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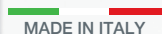
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