



SINCE 1962

LIFESTYLE & FOOD TECHNOLOGY MADE IN ITALY

cooking *leo*

 cooking innovation®

Multicooker

Modulated-infrared
cooking systems

Cooking times



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 exhalation of the product taste
- Average 15% savings in purchasing
- Sales increase

*average

Vegetables



Pork meat



White meat



Red meat



Fish



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

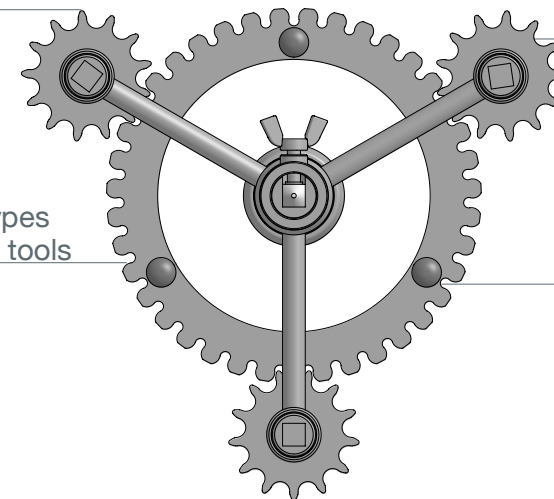
Planetary gear-system Maximum visibility of the product

Uniform
roasting

Uniform
cooking result

Up to 7
different types
of cooking tools

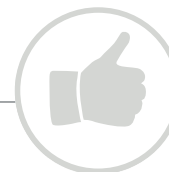
Product
oxygenation



Energy savings

- No warm-up phase
- Modulated energy output

SOFT
 50% + 40%



FAST
 40%

Notes

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'	-	-	-

White meat

Notes

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

Notes

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

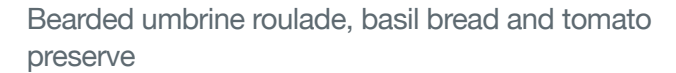
FOOD	FAST	SOFT 1	SOFT 2	THERMIC FOIL
VEGETABLES				
ARTICHOKES	15'	-	-	✓
BROCCOLI	15'	-	-	✓
BRUXELLES CABBAGE	18'	-	-	✓
CABBAGE	20'	-	-	✓
CAULIFLOWER	10'	-	-	✓
CARDOONS	-	-	150'	✓
CHESTNUTS	35'	-	-	-
EGGPLANTS	30'	-	-	-
FENNELS	14'	-	-	✓
HERBS	8'	-	-	✓
JULIENNE	12'	-	-	✓
NEW POTATOES	35'	-	-	-
ONIONS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

Notes

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



Recipes



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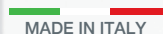
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