

CE

This device complies with CE safety and hygiene regulations

CES
Imports

USA Master Distributor for



MULTICOOKER



MINI LEO

Modulated-Infrared Cooking System

CES Imports

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Modulated-infrared cooking systems Multicooker MINI LEO

CB presents the top of the line CB COOKING INNOVATION, tools that combine the infrared cooking method with a built-in rotating movement: the food being cooked rotates continuously and harmoniously from the upper part of the oven, where it is exposed to infrared rays and it is cooked, to the lower part of the oven, where it is enriched with oxygen. From meat, to fish, to vegetables, everything is cooked in the best way, simply setting the cooking time.

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

Cooking Programs

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 130/140°F 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 105°F and are usually braised in the pot: Pork knuckle, beef cheek, shoulder or pork belly.

GRILL

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



Energy Savings

- No warm-up phase
- Modulated energy output

Easy to use

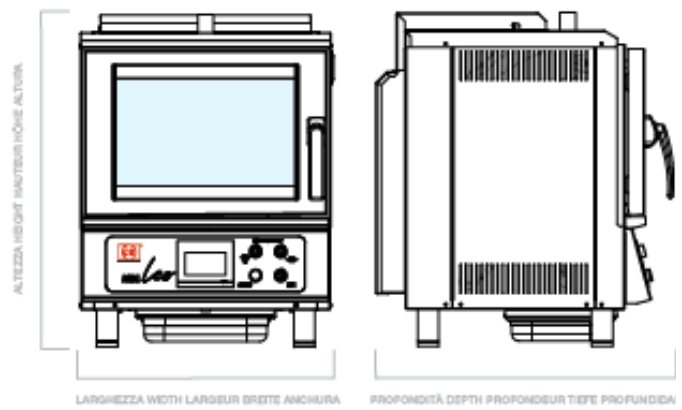
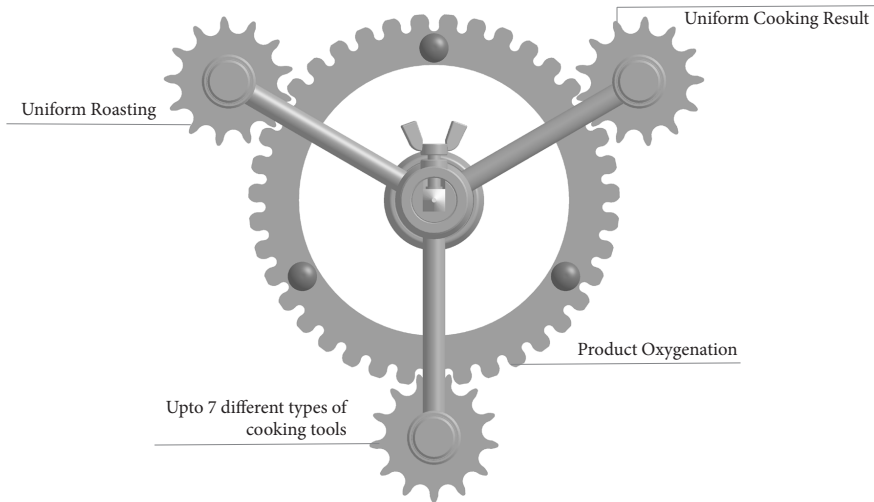
- Intuitive usability with pre-installed programs
- Easy cleaning of the cooking chamber
- Easy to insert and remove the cooking tools
- Optimization in the kitchen, best cooking planning
- Modify programs or save new programs
- Visual signal countdown program
- Acoustic signal program end

Quality convinces

- Only 10% to 25% weight loss
- Healthy cooking
- Maintenance of the organoleptic properties
- Exaltation of the taste of the products
- The perfect core temperature cooking system without burning the food-grade fats during the cooking process
- Keep food warm longer inside any hot display counters

Maximum Efficiency

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



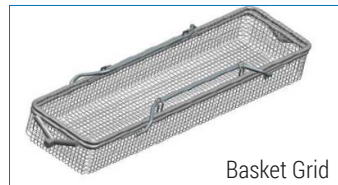
TOOLS



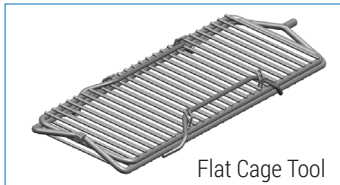
Tool with Forks



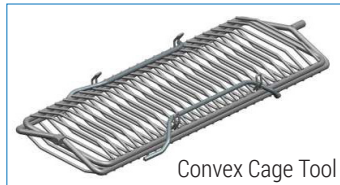
Quick Tools for Chicken



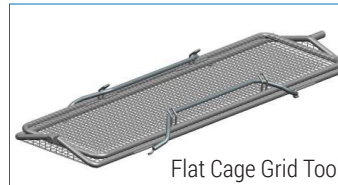
Basket Grid



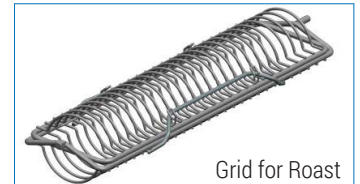
Flat Cage Tool



Convex Cage Tool



Flat Cage Grid Tool



Grid for Roast

SUPPLIES



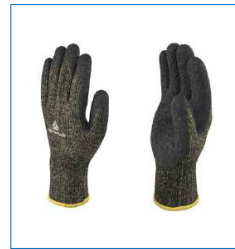
Thermic Cooking Foil



Thermic Cooking Bags,
600 pieces



Herbs Can



Heat Gloves



Alkaline Detergent

TECHNICAL SPECIFICATIONS

Panel Requirement	16 A
Electrical connection	Max. Current 14 A
Power cables	1

Model	Tools	Capacity	Width	Depth	Height	Voltage	Power	Weight
Mini Leo	3	9 Kg (19.8 lbs)	600 mm (23.6")	650 mm (25.6")	800 mm (31.5")	230 V 3 Phase	3.1 KW	75 Kg (165.3 lbs)