



LIFESTYLE & FOOD TECHNOLOGY MADE IN ITALY

 cooking innovation®

# Multicooker

Modulated-infrared  
cooking systems

Cooking times

**(CB)** cooking innovation®

**LEONARDO**  
(CB) cooking & self-cleaning innovation

*Belvedere*

**LEONARDO**  
(CB) cooking & self-cleaning innovation

**CHEF**

(CB) cooking innovation®



# Multicooker



Gastronomy  
Public kitchens  
Hottelerie  
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



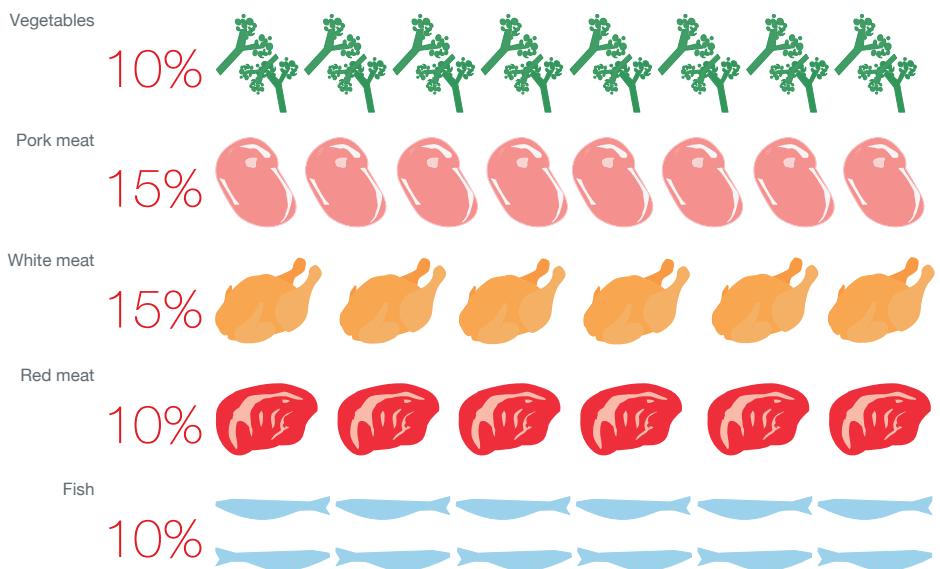
The extraordinary finishing. Ideal for an even browning and tasteful roasted aromas. Suitable for whole as well as pre-portioned products such as roasts, meat skewers as well as fish fillets.



### 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%

**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**
**Notes**


# Vegetables

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'	-	-	✓

**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'	-	-	✓





CB cooking innovation®

Notes

---

---

---

---

---

---

---

---

---



Carrot



Rabbit



Prawn



Whole fish



Quail



Silverside



Cauliflower



Spare ribs



Umbrine



Octopus

Recipes



CB SRL  
Via Vienna, 41  
24040 Bottanuco  
Bergamo, Italy

[www.cb-italy.com](http://www.cb-italy.com)  
[info@cb-italy.com](mailto:info@cb-italy.com)



+39.035.499491  
+39.035.907545



[VISIT OUR WEBSITE](#)

MADE IN ITALY



Management  
System  
ISO 9001:2008  
www.tuv.com  
ID: 9195082848



Le fotografie rappresentate contengono optional.

Pictures are shown with accessories.

Les photos représentées sont avec des options.

Die Produktbilder sind mit Zubehör abgebildet.

Las fotografías muestran los opcionales.

La ditta CB si riserva il diritto di apportare qualsiasi modifica per il miglioramento delle sue apparecchiature.

The company CB reserves the right to make amendments to its equipment in order to improve it.

Document non contractuel. La CB pratique une politique d'amélioration permanente et se réserve le droit de

modifier ses appareils sans notification préalable.

Das Unternehmen CB behält sich vor, Änderungen oder Ergänzungen der bereitgestellten Informationen oder

Daten vorzunehmen.

La empresa CB se reserva el derecho de realizar modificaciones para mejorar sus aparatos.