



This device complies with CE
safety and hygiene regulations

CES
Imports

USA Master Distributor for




MULTICOOKER



LEONARDO 780/9

Cooking & Self-Cleaning Innovation
Modulated-Infrared Cooking System

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Modulated-infrared cooking systems Multicooker LEONARDO

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



Equipment Control With Digital Transformation



Innovation knows no bounds and takes no breaks - just like us at CB. CB Synergy is an easy and immediate service able to connect your machinery to advanced monitoring software. Simply connect your cooking appliances to the mains and access the intuitive application. In no time at all, you will be able to view data selected for you that is constantly updated. Whether it is the culinary chronology, consumption, or the technical operation of the machinery, you will have all this information at your fingertips, at any time and from anywhere. Being interconnected with your own machines has never been easier.

Maximum Hygiene With Automatic Cleaning

The LEONARDO multi-cooker guarantees maximum reliability and hygiene with completely automatic washing in using the Self-Cleaning Innovation system in any service situation, be that in a supermarket, delicatessen, eatery or commercial restaurant, ensuring correct HACCP traceability. The advantages of Self-Cleaning Innovation are tangible, above all in your kitchen.

It saves you costs and cleaning time.

- Maximum sanitation
- Completely autonomous cleaning
- Patented system
- Ease of use for the operator
- Checks on cleaning history
- Savings on costs (Wages)

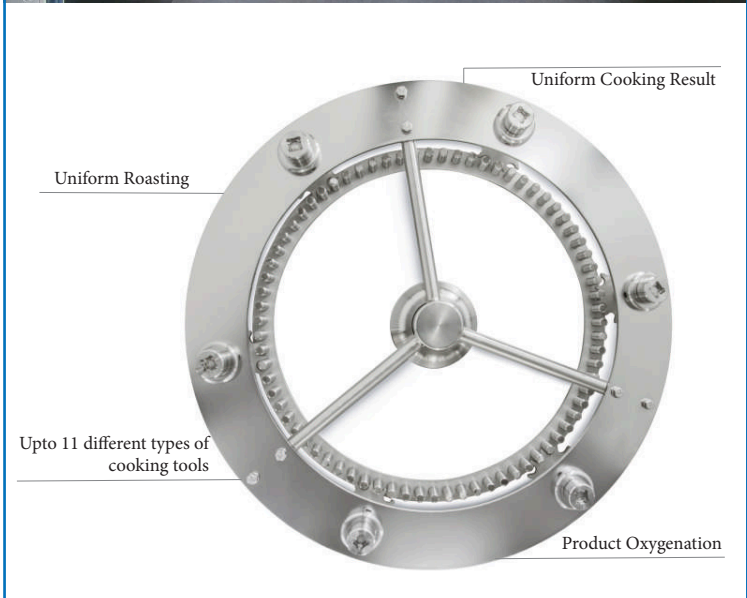
Types of cleaning

- Precleaning
- Daily cleaning

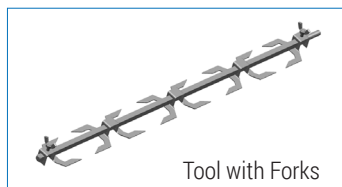
Maximum Efficiency

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

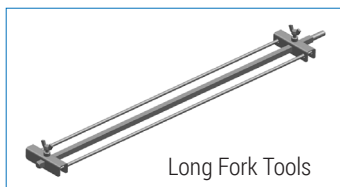
Planetary System



TOOLS



Tool with Forks



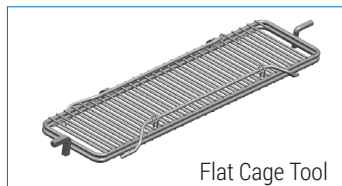
Long Fork Tools



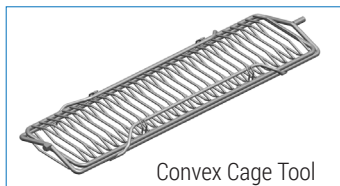
Quick Tools for Chicken



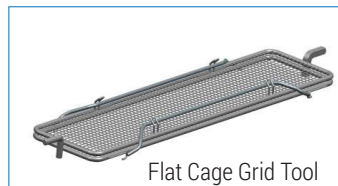
Quick Tools for Chicken Rocket



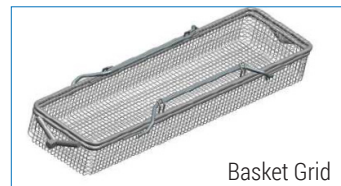
Flat Cage Tool



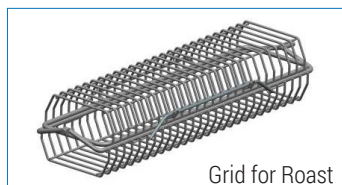
Convex Cage Tool



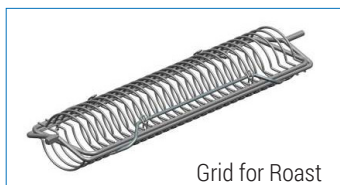
Flat Cage Grid Tool



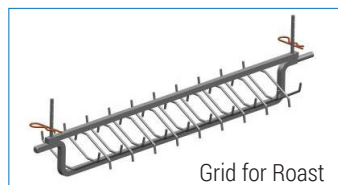
Basket Grid



Grid for Roast



Grid for Roast



Grid for Roast



Clamps Set



Hoods with labyrinth inox filters with rosette Ø 150 mm,
on request with motor kit 675 m³/h with changeable speed (230V~ - 180W)

SUPPLIES



Thermic Cooking Foil



Thermic Cooking Bags,
600 pieces



Herbs Can



Heat Gloves



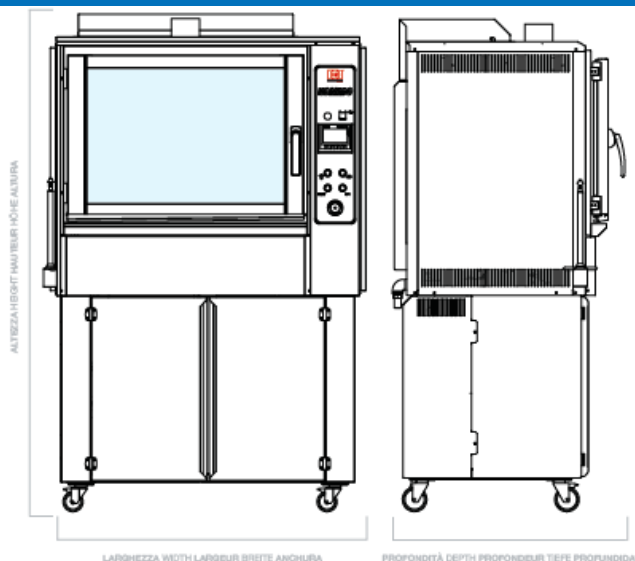
Alkaline Degreaser



Rinse Tank

TECHNICAL SPECIFICATIONS

Panel Requirement	32 A breaker (3P+N+T)
Electrical connection	Max. Current 23 A
Water connection	Water connection 3/4" Temperature 41 + 95°F Water hardness ≤ 40° F Flow of water ≥ 4.8 GPM
Drainage	Water Ø 1.25 inches Water softener Ø 0.75 inches Safety valve Ø 0.83 inches Discharge flow rate ≥ 2.6 GPM
Power cables	1
Note	Ethernet cable



Model	Tools	Capacity	Width	Depth	Height	Voltage	Power	Weight
Leonardo 780/9	9	45 Kg (99.2 lbs)	1280 mm (50.4")	900 mm (35.4")	2000 mm (78.7")	230 V 3 Phase	15.2 KW	350 Kg (771.6 lbs)

All information believed to be correct at the time of publishing

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