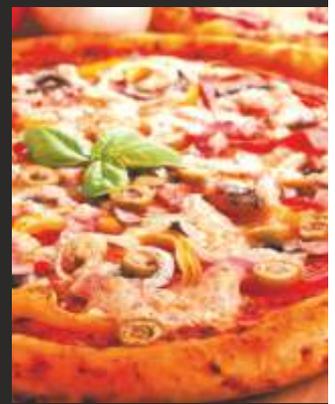


 **VITEK**

**BLACK**  
*white*  
EXCLUSIVE KITCHEN COLLECTION



*Your Home Chef*

**Multi Cooker – Breadmaker 5G**  
68 Multi Cooker Programs, 15 Bread Maker programs

 *Design Francais*

## 4D baking: 3D heating+Convection

Upper Heating Element

Convection

Middle Heating Element

Lower Heating Element



3D heating enables uniform heat distribution and fast cooking  
Convection ensures perfect baking and crust

Cottage Cheese



Cottage cheese draining sieve

Bread



Dough kneading and 15 baking programs

Deep Fryer



Deep frying basket

Yoghurt



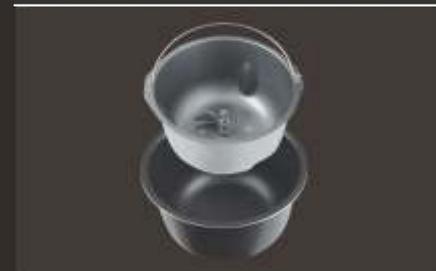
Automatic stirring to achieve creamy yoghurt texture

DIY (Multi-chef) 4 steps



4 steps to a perfect dish (program every step t°, t)

DOUBLE BOWL Technology



2 bowls: multi-cooker bowl+dough kneading and bread baking bowl



VITEK appliances are made using cutting-edge technology with the aim of improving your daily life. We bring simplicity, creativity and convenience to your home.

VITEK's mantra is "Technology for life", which means we make technology work for you in ways that enhance the quality of your life. This mantra has made VITEK one of the most recognized brands in the European Union, Russia and the CIS States.

VITEK's Kitchen Appliances are an attractive addition to any kitchen with their stylish designs and eye-catching colours and patterns. Their design & quality make cooking & baking an easy and enjoyable experience.

In addition, all components, especially those that come into direct contact with food, are carefully chosen with an eye on health and safety.

VITEK Household Products take the effort out of daily chores. A lot of attention has been paid to create products that are easy to handle and efficient in use.

VITEK is always striving to add products that you will be proud to own. Enjoy the VITEK experience!

Using cutting-edge technologies, we create reliable appliances aimed at achieving better quality of life for our consumers



## Preface

VITEK, a brand synonymous with quality in every household in Europe, CIS & Russia, launches a stylish, smart & elegant Multicooker. This product has a variety of programs & functions that can satisfy many a culinary whim of an Indian foodie. It is easy to cook, fast & hygienic. VITEK, a brand savvy for innovative products, offers a whole new approach to baking and cooking.

This appliance is a versatile combination of a full featured Multicooker and traditional Bread maker. It covers almost the entire

spectrum of classic recipes in culinary tradition and has nothing to compare with in the Indian market.

Now, one can bake in the new appliance anything - from bread to casseroles, because of the unique convection process. The device has two heating elements, and thus, hot air circulates inside the bowl providing a qualitative volumetric heating. Convection cooking allows one to achieve the result of the traditional oven for a wide range of pastries, vegetables, cheese casseroles, roasting meat or fish, etc.

The Multicooker has all the advantages of this type of technology, and therefore, has become familiar to almost every household in Europe, CIS & Russia: fast heating, economical, hygienic design, ease and accuracy of programming. At one's disposal are all the necessary range of automatic programs and functions for manual programming.

VITEK's Multicooker is the one and only bread maker that has a round baking dish. Our device offers not only a new form, but also new opportunities for programming, time





& temperature, for different processes of making bread - kneading, lift the dough and baking.

Now, more about the programs and functions. Your Multicooker is equipped with this marvelous invention. There are 6 automatic programs - Soup, Rice, Porridge, Pilaf, Pizza & Cheese.

Our Pizza program - allows convection heating that facilitates making Pizza easily and quickly in your own kitchen.

A set of additional programs covers all possible operations that any Chef can cook, i.e., cooking, roasting, stewing and frying for all major product categories - vegetables, meat, fish and chicken. One's task is only to choose the right type of products and the operation required. If one wishes to cook food that is not listed in the program menu, one should choose the program that is logically closer to an existing program. For example, if you need to prepare juice, one should choose a program for

cooking vegetables. Similarly, if one wishes to fry seafood, the logical choice would be for frying fish, etc.

The program, Deep Frying is another pleasant surprise for users. Now you can use the Multicooker as Fryers. There are special accessories for deep-frying as well. Your Multicooker is economical in oil consumption as well.

Wish you a pleasant cooking and baking experience with this versatile VITEK appliance.





## Dough Patties

(Select Program Dough mode)

INGREDIENTS	
Water	125 ml
Milk	125 ml
Egg	1 medium
Vegetable Oil	2 tablespoons
Salt	½ teaspoon
Sugar	1 tablespoon
Wheat Flour	3 ½ cups
Dry fast yeast	1 ½ teaspoons

**Tip:**

On producing the right amount of flour never rammed flour and lightly tapping jars on the table.

## Shortcrust Pastry

(Select Program Pasta Dough mode)

INGREDIENTS	
Margarine / Butter (previously melted)	200 g
Sour cream	5 tablespoons
Egg	1 large
Sugar	½ cup
Salt	1 teaspoon
Vanilla	1 tablespoon
Wheat Flour	4 cups
Baking powder	1 teaspoon

**Tip:**

After kneading shortcrust pastry, dough need to roll up into a ball, wrap in plastic wrap and put into the refrigerator for 30 minutes.

### Yeast Dough

(Select Program Dough mode)

INGREDIENTS	
Water	70 ml
Milk	70 ml
Egg	1 medium
Vegetable Oil	2 tablespoons
Salt	1/3 teaspoon
Sugar	2 teaspoons
Wheat Flour	2¼ cups
Dry Yeast	1 teaspoon

**Tip:**

If you use fresh compressed yeast, then decide the amount based on the weight of the flour. For 100 grams of flour (2/3 cup), take 2 grams of fresh yeast.

### Pastry Dough

(Select Program Dough mode)

INGREDIENTS	
Water	105 ml
Sour Cream	110 ml
Egg	2 medium
Butter	5 tablespoons
Salt	½ teaspoon
Sugar	5 tablespoons
Wheat Flour	3 4/5 cups
Dry Yeast	2½ teaspoons

**Tip:**

You can substitute regular sugar with vanilla sugar or fresh vanilla pod when making Pastry.

## Pasta Dough |

INGREDIENTS	
Water	220 ml
Olive oil	1 tablespoon
Salt	1 ½ teaspoons
Wheat flour	2 cups
Flour of durum wheat	1 cup

**Tip:**

Once they're cooked, homemade pasta and noodles should be allowed to dry out for an hour so that they retain the shape.

### Dough Pasta Or Noodles

(Select Program Pasta Dough mode)

**Preparation:**

1. Put all the ingredients required for bread bowl, close the lid and select the program Pasta Dough.
2. Remove the finished dough from the bowl, roll it into a ball, cover in a plastic wrap and refrigerate for 30 minutes.
3. Thinly roll out the dough on a board, which should be sprinkled with flour. Fold the dough rolls and cut them into strips with a sharp knife.

INGREDIENTS	
Water + egg	325 ml
Vegetable oil	2 tablespoons
Salt	1 teaspoon
Wheat flour	4 cups

**Tip:**

When cutting the dough for ravioli and dumplings, you should roll out portions, so that the dough does not dry out.

### Dough Dumplings, Ravioli

(Select Program Pasta Dough mode)

**Preparation:**

1. Beat the egg in a measuring cup and add water to a predetermined volume.
2. Put all the remaining ingredients in a bread bowl, close the lid and select the program Pasta Dough.
3. The finished dough is removed from the bowl, roll into a ball, cover in plastic wrap and refrigerate for 30 minutes.

### Corn Tortillas

#### Ingredients (3-4 Serving)

Water 1  $\frac{3}{4}$  cups

Oil 2 tablespoons

Maize flour 2 cups

Plain flour  $\frac{1}{2}$  cup

Salt 1 teaspoon



**Tip:**

For a convenience, take out the bread making bowl from the machine, add all the ingredient to bowl and then install the bowl in the machine.

**Preparation:**

1. Add the ingredients to bread making bowl as per list. For better result add all ingredients given in list, in an order, top to bottom.
2. Switch on the machine. Select Pasta Dough mode and start the program.
3. Once the dough is done, then remove the dough from the bowl. Roll it into tortillas. You can make up to 15 tortillas using this recipe.

## Pasta Dough |

### Lachha Paratha

#### Ingredients (3-4 Serving)

Water	2 cups
Ghee/oil	2 tablespoons
Whole wheat flour	3 cups
Maida	1 cup
Salt:	as per taste
Ghee	for shallow frying the parathas



**Tip:**

For a convenience, take out the bread making bowl from the machine, add all the ingredient to bowl and then install the bowl in the machine.

**Preparation:**

1. Add the ingredients to bread making bowl as per list. For better result add all ingredients given in list, in an order, top to bottom.
2. Switch on the machine. Select Pasta Dough mode and start the program.
3. After kneading the dough, roll the dough with help of rolling pin into thin parathas. Apply ghee, then make folds, stretch the paratha, roll it nicely and keep aside. Shallow fry parathas with ghee on tawa and serve hot.



**Tip:**

For convenience, take out the bread making bowl from the machine, add all the ingredient to bowl and then install the bowl in the machine.

### Kulcha

#### Ingredients (3-4 Serving)

Water	1 cup
Curd	¼ cup
Oil	2 tablespoons
Flour	3 ½ cups
Baking powder	½ teaspoon
Baking soda	½ teaspoon
Ghee for frying	¼ cup
Salt	as per taste
Nigella seeds	2 tablespoons

**Preparation:**

1. Add the ingredients to bread making bowl as per list. For better result add all ingredients given in list, in an order, top to bottom.
2. Switch on the machine. Select Pasta Dough mode and start the program.
3. Then make small balls of the dough and keep it for resting 15 to 20 minutes.
4. Then roll the dough apply ghee, sprinkle nigella seeds and bake it in the oven.

## Pasta Dough |

### Chapati

#### Ingredients (3-4 Serving)

Water 2 cups

Oil 2 tablespoons

Wheat flour 4 cups

Salt: as per taste

Oil for brushing: ½ cup

#### Tip:

For convenience, take out the bread making bowl from the machine, add all the ingredient to bowl and then install the bowl in the machine.

#### Preparation:

1. Switch on the machine. Select Pasta Dough mode put all the above ingredients and start the program.
2. Once the machine beeps, take out the dough and make small balls, and make the chapati.



**Tip:**

For convenience, take out the bread making bowl from the machine, add all the ingredient to bowl and then install the bowl in the machine.

### Pizza Dough

#### Ingredients (3-4 Serving)

Water 400 ml

Oil 2 tablespoons

Flour 5 cups

Salt 2 teaspoons

Dry yeast 3 teaspoons

**Preparation:**

1. Switch on the machine. Select Dough mode and put all the ingredients and start the program.
2. Cover the dough with wet muslin cloth.
3. Refrigerate the dough for further use.
4. Enjoy making variety of pizza in Pizza mode and recipes given in Pizza section.

## Pasta Dough |

### Thepla

#### Ingredients (3-4 Serving)

Oil 4 tablespoons
Yogurt 1 cup (need based)
Wheat flour 4 cups
Gram flour 1 cup
Methi /Fenugreeks leaves – ½ cup
Jaggery /goud 2 tablespoons
Chili powder 1 teaspoon
Turmeric powder 1 teaspoon
Coriander powder 1 teaspoon
Jeera powder 1 teaspoon
Salt: as per taste

#### Tip:

Use only yogurt instead of water for making dough, to store the thepla for longer time. Also Methi leaves can be replaced with any green leafy vegetable. Also can use grated duhi (Bottle gourd) and Muli (Reddish) instead of Methi leaves. Adjust, yogurt quantity to make semi- soft proper dough.



#### Preparation:

1. Switch on the machine. Select Pasta Dough mode and start the program. Put all the above mentioned ingredients in the bread making bowl.
2. Once the machine beeps, remove the dough from the bowl and make the theplas.

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Developed by Koncepts 8879797988

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