



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.



Your Home Chef



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Pizza

It's been a long time since Pizza conquered the world. While it originated in Italy, it has over time become the favorite dish of people in many countries across continents. The secret of its popularity is pretty simple: Pizza is delicious and it is fast to make. Making Pizza in the Multicooker is also a simple task. Italian pizzaiolos argue that the Pizza does not tolerate any accessories such as rolling pins, and only good hands can make a real Pizza. The Multicooker bowl is very useful for moulding the Pizza. All you need to do is put the dough in the bowl and hand knead it from the center to the edges. Then top it with your favorite toppings. The rest will be taken care of by the Multicooker.

Pizza Tips

1. Make a Pizza dough as per recipe given in book on page no.46 using Dough program.
2. Pizza dough balls, wrapped separately, can be frozen for up to three months.
3. To make crispy Pizza, take the dough and rotate your hands around the edge to create a circle. Place the round over the top of your knuckles and pull gently to stretch it into a 6 to 8 inch pie. The thinner is the pie, crispier it will be. While stretching, if it tears, simply pinch it together.
4. Before applying Sauce on Pizza, place pie in the multi-cooker bowl, put a dollop of sauce in the center and use the back of your spoon to spread evenly. Start with sauce less than you need- otherwise your pie will be soggy. If you're using pesto sauce, simply dot spoonful of sauce around the dough.
5. While adding toppings to pizza, make sure first to add delicate green leafy vegetables. Then, sprinkle a layer of cheese. Next add seasonal vegetables and proteins (Bean sprouts, Tofu, paneer, meat) you like. Sprinkle Olive oil over fresh vegetables will ensure they roast nicely. To be creative use your leftover cooked food for toppings.
6. Try using varieties of cheese like mozzarella, bocconcini, buffalo mozzarella, emmental, brie, garlic boursinect for flavorful pizzas.
7. All ways remember to add a protein in the topping to make it healthy and complete food.
8. Use fresh herbs like, mint, basil, and coriander. They work amazingly well to enhance the flavor of Pizza.
9. Apply olive oil after the pizza is baked to avoid it drying and it will also enhance flavor of your pizza.



Pizza Margherita

Ingredients (3-4 Serving)

Dough: 2 pizza

Water: 200 ml

Olive oil: 1 tablespoon

Salt: 1 teaspoon

Flour: 2 ½ cups

Dry yeast: 1 ¾ teaspoons

For the topping:

Cheese ½ cup

Tomato slices 10-12

Basil leaves 6-8

Preparation:

1. In a bread making bowl put the bread dough ingredients in the order given in the recipe, and select program "Dough".
2. Roll the dough with help of rolling pin and poke the pizza base with fork or knife.
3. Place the base in the bowl add some tomato sauce, sprinkle some cheese add tomato slices & basil leaves.
4. Select Pizza mode, set the timer to 20 minutes and start the program. Let it bake, once the machine beeps, remove it from the bowl, drizzle some olive oil & fresh basil leaves and serve hot.



Neapolitan Pizza

Ingredients (3-4 Serving)

Dough (2 pizza)

200 ml water

1 tablespoon olive oil

1 teaspoon salt

2 ½ cups flour

1 ¾ teaspoons dry yeast

For the filling:

200 g fresh tomatoes

2 tablespoons olive oil

Herbs, Oregano and Basil to taste

½ garlic cloves

100 g grated cheese

Salt: as per taste

Preparation:

1. In a bread making bowl put the dough ingredients in the order given in the recipe, and select program "Dough".
2. Once the program is completed, remove the dough from the bowl and divide it into 2 equal portions. Cover one portion with cling film.
3. Stretch the dough with your hands into a circle, the size of the multi-cooker bowl. Put the dough in the bowl and give it the shape of a pizza, while making bumps at the edges.
4. Cover with peeled tomatoes, which have been chopped into thin slices. Season with salt and sprinkle garlic, grated cheese and basil.
5. Sprinkle with olive oil.
6. Select Pizza mode, set the timer to 20 minutes. Serve immediately after baking.



Vegetable Pizza

Ingredients (3-4 Serving)

Dough (2 pizza)

200 ml water

1 tablespoon olive oil

1 teaspoon salt

2 ½ cups flour

1 ¾ teaspoons dry yeast

For the filling:

2 sweet peppers

1 large tomato

Small onion

2 tablespoons olive oil

Herbs, Oregano and Basil to taste

½ garlic cloves

100 g grated cheese

Ground black pepper and salt to taste

Tip:

Optionally, you can lightly oil the pizza base with tomato sauce or tomato paste.

Preparation:

1. Put the bread dough ingredients into a bread-making bowl in the order mentioned in the recipe, and start the Dough program.
2. Once the program is completed, remove the dough from the bowl and divide it into 2 equal portions. Cover one portion with cling film.
3. Stretch the dough with your hands into a circle, the size of the multicooker bowl. Put the dough in the bowl and give it the shape of a pizza, while making bumps at the edges.
4. Cover with peeled tomatoes, which have been chopped into thin slices, and sweet pepper. Season with salt and sprinkle some garlic, grated cheese and basil.
5. Sprinkle with olive oil.
6. Select Pizza mode, set the timer to 20 minutes. Serve immediately after baking.

White Pizza "4 Cheese"



Ingredients (3-4 Serving)

Dough (2 pizza)

200 ml water

1 tablespoon olive oil

1 teaspoon salt

2 ½ cups flour

1 ¾ teaspoons dry yeast

For the filling:

100 g Mozzarella Cheese

100 g Parmesan Cheese

100 g Cheese Dorblu

100 g Cheddar Cheese

5-6 basil leaves

Olive oil, salt and ground black pepper to taste

Tip:

Another option for cheese pizza toppings "4 cheese": Mozzarella, Parmesan, Gorgonzola and Emmental in equal proportions

Preparation:

1. Place the bread dough ingredients into a bread-making bowl in the order mentioned in the recipe, and start the "Dough" program.
2. Once the program is completed, remove the dough from the bowl and divide it into 2 equal portions. Cover one portion with cling film.
3. Stretch the dough with your hands into a circle, the size of the multi-cooker bowl. Put the dough in the bowl and give it the shape of a pizza, while making bumps at the edges.
4. Top with layers of grated cheese.
5. Sprinkle with olive oil.
6. Select Pizza mode, set the timer to 20 minutes. Serve immediately after baking. Before serving, sprinkle pepper and garnish with basil leaves.



Pizza Marinara

Ingredients (3-4 Serving)

Dough (2 pizza)

200 ml water

1 tablespoon olive oil

1 teaspoon salt

2 ½ cups flour

1 ¾ teaspoons dry yeast

For the filling:

200 g tomatoes

1 tablespoon pickled capers

10 pitted black olives

2 fillets of salted sprats

2 tablespoons olive oil

Tip:

Optionally, you can also use green olives.

Preparation:

1. Place the bread dough ingredients into a bread-making bowl in the order mentioned in the recipe. Start the 'Dough' program.
2. Once the program is completed, remove the dough from the bowl and divide it into 2 equal portions. Cover one portion with cling film.
3. Stretch the dough with your hands into a circle the size of the Multicooker bowl. Put the dough in the bowl and give it the shape of a Pizza while making bumps at the edges.
4. Cover with peeled tomatoes, which have been cut into thin slices, chopped capers, olives and sardines.
5. Sprinkle with olive oil.
6. Select Pizza mode, set the timer to 20 minutes. Serve immediately after baking.

Focaccia With Cheese

Ingredients (3-4 Serving)

For the Dough

200 ml water

1 tablespoon olive oil

1 teaspoon salt

2 ½ cups flour

1 ¾ teaspoons dry yeast

For the filling:

200 g Parmesan Cheese

4-5 tablespoons olive oil

Salt: as per taste

Tip:

Focaccia — Italian for closed Pizza — means "bread baked on the hearth." It is prepared from yeast or unleavened dough with various fillings.



Preparation:

1. Place the bread dough ingredients into a bread baking bowl in the order mentioned in the recipe. Start the 'Dough' program.
2. Once the program is completed, remove the dough from the bowl and divide it into 2 equal portions.
3. Stretch each piece by hand into a circle to the size of the multi-cooker bowl. Place the flat circular dough in the bowl.
4. Cover it with finely diced cheese, a little salt and drizzle with olive oil.
5. Then cover it with a second round of dough. Seal the dough from the edges and poke with a fork at several places.
6. Select Pizza mode, set the timer to 20 minutes. Once the program is complete, carefully flip the Focaccia and leave the lid on for 5 minutes, so that the top gets slightly brown in colour. Serve hot.

Mushroom & Chicken Pizza

Ingredients (3-4 Serving)

Dough to make 2 pizzas
Water 200 ml
Olive oil 1 tablespoon
Salt 1 teaspoon
Flour 2 ½ cups
Dry yeast 1 ½ teaspoons
For the topping
Cheese ½ cup
Mushroom ¼ cup sliced
Boiled boneless chicken ¼ cup cut into small cubes
Basil leaves 4-6
Black olives 2 tablespoons sliced
Oregano 1 teaspoon
Chili flakes 1 teaspoon (optional)
Olive oil 2 tablespoons



Preparation:

1. Switch on the machine. Select Dough mode and start the program.
2. Roll the dough with the help of a rolling pin.
3. Poke the pizza base with fork or knife.
4. Place the base in the bowl and add some tomato sauce. Sprinkle some cheese and add sliced mushroom & cubed chicken.
5. Select Pizza mode, set the timer to 20 minutes. Once the machine beeps, remove the Pizza from the bowl and drizzle some olive oil for flavor. Add fresh basil leaves, oregano and chili flakes and serve hot.

Pizza Italiano

Ingredients (3-4 Serving)

Dough for 2 pizzas
Water 200 ml
Olive oil 1 tablespoon
Salt 1 teaspoon
Flour 2 ½ cups
Dry yeast 1 ¾ teaspoons
For the topping
Cheese ½ cup
Tomato 10-12 slices
Basil leaves 6-8
Red & yellow bell pepper ½ cup sliced
Sweet corn 1/2 cup
Jalapenos ¼ cup sliced
Green & black olives 4 tablespoons sliced
Oregano 1 teaspoon
Chili flakes 1 teaspoon (optional)
Olive oil 2 tablespoons



Preparation:

1. Switch on the machine. Select Dough mode and start the program.
2. Roll the dough with the help of a rolling pin.
3. Poke the pizza base with a fork or a knife.
4. Place the base in the bowl and add some tomato sauce. Sprinkle some cheese and add all the sliced toppings.
5. Select Pizza mode, set the timer to 20 minutes and start the program. Once the machine beeps remove the pizza from the bowl and drizzle some olive oil for flavor. Sprinkle oregano and chili flakes and serve hot.

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