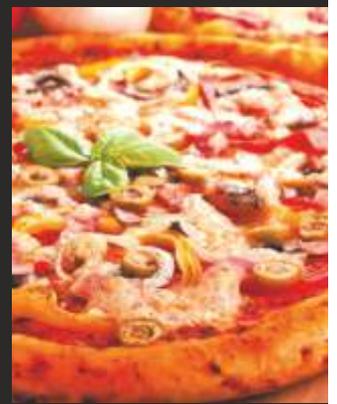




BLACK
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EXCLUSIVE KITCHEN COLLECTION



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



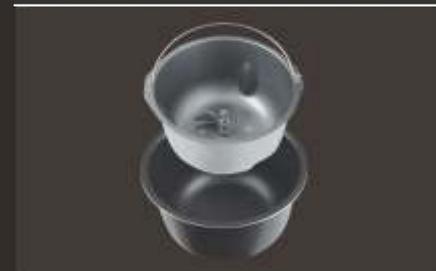
Automatic stirring to achieve creamy yoghurt texture

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.







Porridge

It has long been known that food from cereals extremely helpful. And above all, because they are a rich source of energy and nutrients - fiber, roughage, cleanses the intestines, and other elements. People who eat at least 3-5 meals per week, made with whole grains, an order of magnitude less frequently faced with heart disease. Each type has certain cereals useful properties. Therefore, almost every dish of them can be used in dietary and preventive nutrition. For example, many cereals facilitate removal of cholesterol from the body, strengthen the walls of blood vessels, improve heart & liver and gastrointestinal tract.



Porridge |

Oat Milk Porridge With Dried Fruit

Ingredients (2 Serving)

8-10 tablespoons Hercules
1 cup milk
1 cup water
1 teaspoon sugar
3 tablespoons dried blueberries

Tip:

While preparing milk porridges, dilute milk with water to a ratio of 1:1 to avoid milk to spill over during boiling. If you boil undiluted milk, watch it during heating, so as not to miss its boiling point, with out spilling over.

Preparation:

1. In a bowl pour oatmeal, add milk, cold water, sugar and blueberries and mix.
2. Switch on the machine. Select Porridge mode, set the timer to 25 minutes and start the program. When the porridge boil, simmer. While stirring occasionally.

Porridge |

Millet Milk Porridge With Dried Apricots

Ingredients (2-3 Serving)

1 cup millet

2 cups of milk

1 cup water

10 pieces of dried apricots

2 teaspoons sugar

Butter and salt to taste

Tip:

To remove the bitterness characteristic of millet, barley necessary before cooking pour boiling water for 1-2 minutes, then drain the water.

Preparation:

1. Apricots rinse with hot water.
2. Switch on the machine. Select Porridge mode, set the timer to 50 minutes and start the program. Pour some milk and water in cooking bowl, add dried apricots, sugar & salt, stir and close the lid.
3. When the porridge boils, stir and cook, stirring occasionally. Add butter to the finished porridge.





Porridge |

Rice With Apples Milk Porridge

Ingredients (2-3 Serving)

1 cup of rice

1 cup water

1 cup milk

1 apple

Sugar and butter to taste

Preparation:

1. Rinse the rice thoroughly with cold running water.
2. Switch on the machine. Select Porridge mode, set the timer to 40 minutes and start the program. Pour some water in the bowl and add the washed rice.
3. When the water boils, pour the milk and cook until tender, stirring occasionally.
4. Peel the apple and grate it. Add it to the cooked cereal along with sugar for 5 minutes before the program is complete
5. Hold the lid further 5 minutes.

Porridge |

Millet Milk Porridge With Pumpkin and Raisin

Ingredients (2-3 Serving)

100 grams pumpkin
2 tablespoons small seedless raisins
1 cup millet
2 cups water
1 cup milk
Sugar and salt to taste

Tip:

It's best to use a soft, ripe and sweet pumpkin for the preparation of this dish.

Preparation:

1. Peel the pumpkin, cut into small cubes or grate. Wash the raisins.
2. Millet to sort and rinse with cold running water. The washed millet, pour a glass of boiling water, 10 minutes to drain water to remove bitterness.
3. Switch on the machine. Select Porridge mode, set the timer to 50 minutes and start the program. Pour some water in the bowl and add the millet and stir.
4. After 10 minutes, add the milk, pumpkin, raisins, sugar & salt, stir and cook until the end of the program, stirring occasionally.



Viscous Buckwheat Milk Porridge

Ingredients (2-3 Serving)

1 cup buckwheat (preferably slipped)

1 cup water

3 cups of milk

2 tablespoons butter

1 tablespoon sugar

Salt: as per taste

Tip:

To speed up the process of buckwheat, the grits can be pre-soaked in a glass of water for 2-3 minutes. In this case, boil the milk first before adding the swollen rump. Simmer, stirring occasionally.

Preparation:

1. Switch on the machine. Select Porridge mode, set the timer to 50 minutes and start the program. Pour some water in the bowl and let it boil. When the water boils, add the grits, stir.
2. When the water boils again, add sugar and salt. When the water is absorbed, pour the milk and simmer until the end of the program, stirring occasionally. Add some oil in the finished porridge



Porridge |

Semolina Milk Porridge With Banana

Ingredients (2-3 Serving)

½ cup semolina

1 cup milk

1 cup water

½ banana

Sugar, salt and butter to taste

Tip:

- For milk not to spill over during boiling, it is necessarily be diluted with water in a ratio of 1:1. But with fully loaded bowl, it is necessary to control boiling. Otherwise, the liquid may spill over.
- If your taste porridge is ready before the end time of the program, simply turn off multicooker.

Preparation:

1. Switch on the machine. Select Porridge mode, set the timer to 40 minutes and start the program. Pour some milk and water in the bowl.
2. When the liquid boils, pour a thin stream of semolina, stirring constantly. Cook, stirring, until thickened.
3. At the end of cooking, add sugar and a pinch of salt. Banana peel, cut into slices, put in the porridge, stir and keep the finished pudding, covered for 15 minutes. When serving put oil to taste.



Creamy Cereal With Oatmeal

Ingredients (2-3 Serving)

½ cup oatmeal
1 cup milk
1 cup water
1 tablespoon brown sugar
½ teaspoon cinnamon
2 tablespoons raisins
1 apple
Sugar, salt and butter to taste

Tip:

For the preparation of this dish is better to use sweet apples.

Preparation:

1. Wash Raisins. Wash Apples and cut into thin slices.
2. Switch on the machine. Select Porridge mode, set the timer to 30 minutes and start the program. Add the cereal, water, milk and sugar in the bowl.
3. When the porridge boils, add the raisins, apples and cinnamon. Cook, stirring, until thickened.
4. In the finished porridge pour the cream, put the butter, stir and leave the lid on for 5 minutes. Serve and garnish with slices of apples.

Multicooker



Porridge |

Corn With Sour Cream Milk Porridge

Ingredients (2-3 Serving)

1 cup corn grits
1.5 cups of milk
1.5 cups of water
1 tablespoon sugar
2 tablespoons sour cream
½ teaspoon cinnamon
Salt and butter to taste

Tip:

For milk not to spill over during boiling, it is necessarily be diluted with water in a ratio of 1: 1. But with fully loaded bowl, it is necessary to control boiling. Otherwise, the liquid may spill over.

Preparation:

1. Switch on the machine. Select Porridge mode, set the timer to 40 minutes and start the program. Pour some milk and water in the bowl.
2. When the liquid starts to boil, add grits. Cook, stirring, until thickened. At the end of cooking, add sugar, salt and cinnamon.
3. In the finished cereal put sour cream, butter, mix and leave the lid for 5 minutes. Serve and garnish with slices of apples.



Chocolate Mix Cereal with Carrot

Ingredients (2-3 Serving)

1/3 cup rice
1/3 cup corn grits
1/3 cup pearl barley
1 cup milk
1 cup water
1 carrot
2 tablespoons raisins
Sugar, salt and butter to taste

Tip:

In cereals and cheese casserole is better to add dark raisins - the dish will look elegant.

Preparation:

1. Peel the carrots and cut them into small cubes and add them in the bowl along with cereal and raisins after rinsing them.
2. Switch on the machine. Select Porridge mode, set the timer to 40 minutes and start the program. Pour some water in the bowl.
3. When the water boils, add the grits, carrots and raisins, stir and bring to a boil.
4. Add the milk, sugar and salt. Cook, stirring, until thickened. In the finished porridge put the butter to taste.

Multicooker

Porridge |

Porridge Mix Fruit

Ingredients (2-3 Serving)

Oats: 2 cups

Milk: 3 cups

Sugar: 1/4th cup

Chopped fruits (apple/ strawberry):
1/4th cup



Preparation:

1. Switch on the machine. Select Porridge mode, set the timer to 20 minutes and start the program. Put all the above ingredients in the bowl and mix it well.
2. Once the machine beeps, remove and serve the hot porridge. Garnish it with some fresh fruits.

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