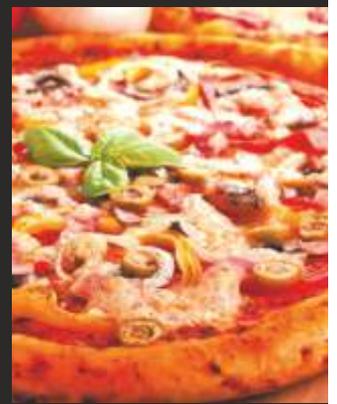




BLACK
white
EXCLUSIVE KITCHEN COLLECTION



Your Home Chef

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

 *esign 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



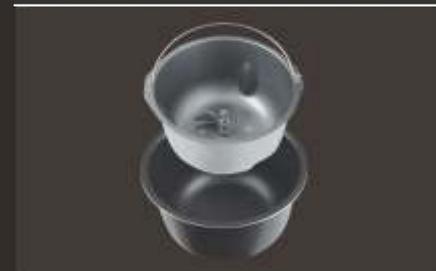
Automatic stirring to achieve creamy yoghurt texture

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



www.vitek.in

9

Yogurt, Jam & Salad |

Natural Yogurt

Ingredients (6-8 Serving)

1 jar of ready yogurt with no additives (such as "active") sold in stores

2 litres of boil milk (pasteurized milk)

Tip:

Cooking time for yoghurt is largely dependent on the quality of the ingredients. Check on the yoghurt after 4 hours, and if necessary, readjust the preset time accordingly.

Preparation:

1. Boil fresh milk, cool it to a temperature of 40°C, remove the foam and drain.
2. Mix the milk with yogurt, pour into bread bowl.
3. Set the bowl in multi cooker, close the lid and select Yogurt mode for 6 Hrs.
4. Store the ready yoghurt in the refrigerator.





Yogurt, Jam & Salad |

Yogurt With Fresh Fruit

Ingredients (6-8 Serving)

150 ml natural yoghurt
(see. Recipe)

1 litre child pasteurized milk

10 berries fresh strawberries

Tip:

- You can prepare the same way with any yogurt with fresh fruit or berries, preferably soft and ripe.
- Adjust sugar quantity depending upon sourness of the fruit used

Preparation:

1. Chop strawberries in a blender, add the lukewarm milk and continue blending.
2. In the finished mixture add yogurt, stir well.
3. Pour the mixture into bread making bowl.
4. Place the bread bowl in multi cooker, close the lid and select Yogurt mode for 6 Hrs. Ready yogurt store in the refrigerator.

Yogurt, Jam & Salad |

Orange Jam

Ingredients (6-8 Serving)

1 kg of oranges

1 lemon

1 kg of sugar

½ cup light apple juice

Tip:

Orange jam has spicy bitterness and an intense flavor and goes well with chocolate cakes. It can be used with pies too.

Preparation:

1. Wash oranges and lemons. Remove fruit peel using peelers, not touching the white layer. Cut the peel into thin strips. Peel off white layer of the skin and discard it, and cut the pulp into slices (remove the seeds).
2. In the bowl kneading blade, Add chopped peel and pulp, fill with sugar and leave for 2 Hrs. During this time, oranges give juice.
3. Add the apple juice and select Jam mode.
4. Once the program is over pour the jam into the jar.





Yogurt, Jam & Salad |

Plum Jam

Ingredients (6-8 Serving)

1 kg of sour plums
500 grams of sugar
2 cloves
50 grams of fresh ginger
2 tablespoons lemon juice

Tip:

After cooking jam, etc. Remove and wash the inner cover multi cooker to remove any sticky dirt.

Preparation:

1. Wash the plums, cut in half, remove the seeds. Grate Ginger.
2. In the bread making bowl, put plums, add sugar and lemon juice. Stir and leave for a few Hrs. till the sugar is completely dissolved.
3. Before cooking, add grated ginger, cloves, and select Jam mode.
4. Once ready pour the jam into the jar.

Yogurt, Jam & Salad |

Kiwi Jam

Ingredients (6-8 Serving)

Kiwis 10 roughly chopped

Sugar 3 ½ cups

Water 2 cups

Tip:

Always use ripe fruit to make jams.



Preparation:

1. Add all the ingredients into bread making bowl and allow the sugar to dissolve.
2. Once sugar is dissolved, switch on the machine and select Jam mode.
3. Cool the jam and refrigerate.

Amla Jam

Ingredients (6-8 Serving)

Amla 30 (roughly chopped, deseed)

Sugar 4 cups

Water 2 cups



Preparation:

1. Add all the ingredients into bread making bowl and allow the sugar to dissolve.
2. Once sugar is dissolved, switch on the machine and select the Jam mode.
3. Cool the jam and refrigerate.

Yogurt, Jam & Salad |

Mix Fruit Jam

Ingredients (5-6 Serving)

Mix fruit or seasonal fruits
(your choice) – 1 kg

Strawberry – 500 grams

Pineapple – 200 grams

Grape – 100 grams

Kiwi – 100 grams

Plum – 100 grams

Roughly chopped or pureed

Sugar 500 grams

Lemon juice 1 tablespoon

Tip:

Always use ripe fruit to make jams.



Preparation:

1. Add all the ingredients into bread making bowl and allow the sugar to dissolve.
2. Once sugar is dissolved, switch on the machine and select Jam mode.
3. Cool the jam and refrigerate.

Grilled Vegetable Salad



Ingredients (3-4 Serving)

Capsicum Red/ green/ yellow: 2 each cut in cubes
Zucchini: 1 green cut into cubes
Mushrooms: 1 cup
Oil: 2 teaspoons
Salt: as per taste
Black pepper powder: 1 teaspoon
Crushed garlic: 2 teaspoons
Basil leaves: 6-8 numbers
Iceberg lettuce: 1 bulb
Cherry tomato: 8-10 numbers
Mayonnaise: ¼ cup
Finely chopped parsley for garnish

Preparation:

1. Marinate capsicum, Zucchini and mushrooms with crushed garlic, black pepper powder, oil and salt.
2. Switch on the machine. Select Pizza mode and set the timer to 15 minutes. Put all the marinated vegetables in the bowl for roasting. Once the machine beeps take out the vegetables and cool it.
3. Take a salad bowl, break the lettuce leaves, add roasted vegetables, mayonnaise, adjust the seasoning and toss the salad. Serve chilled. Garnish with some chopped parsley.

Yogurt, Jam & Salad |

White Pumpkin Salad

Ingredients (3-4 Serving)

White pumpkin (doodhi) 2 cups
(medium peeled and shredded)

Lemon juice 2 tablespoons

Olive oil ¼ cup

Crushed garlic 4 cloves

Strawberries chopped ½ cup

Coriander finely chopped 2 tablespoons

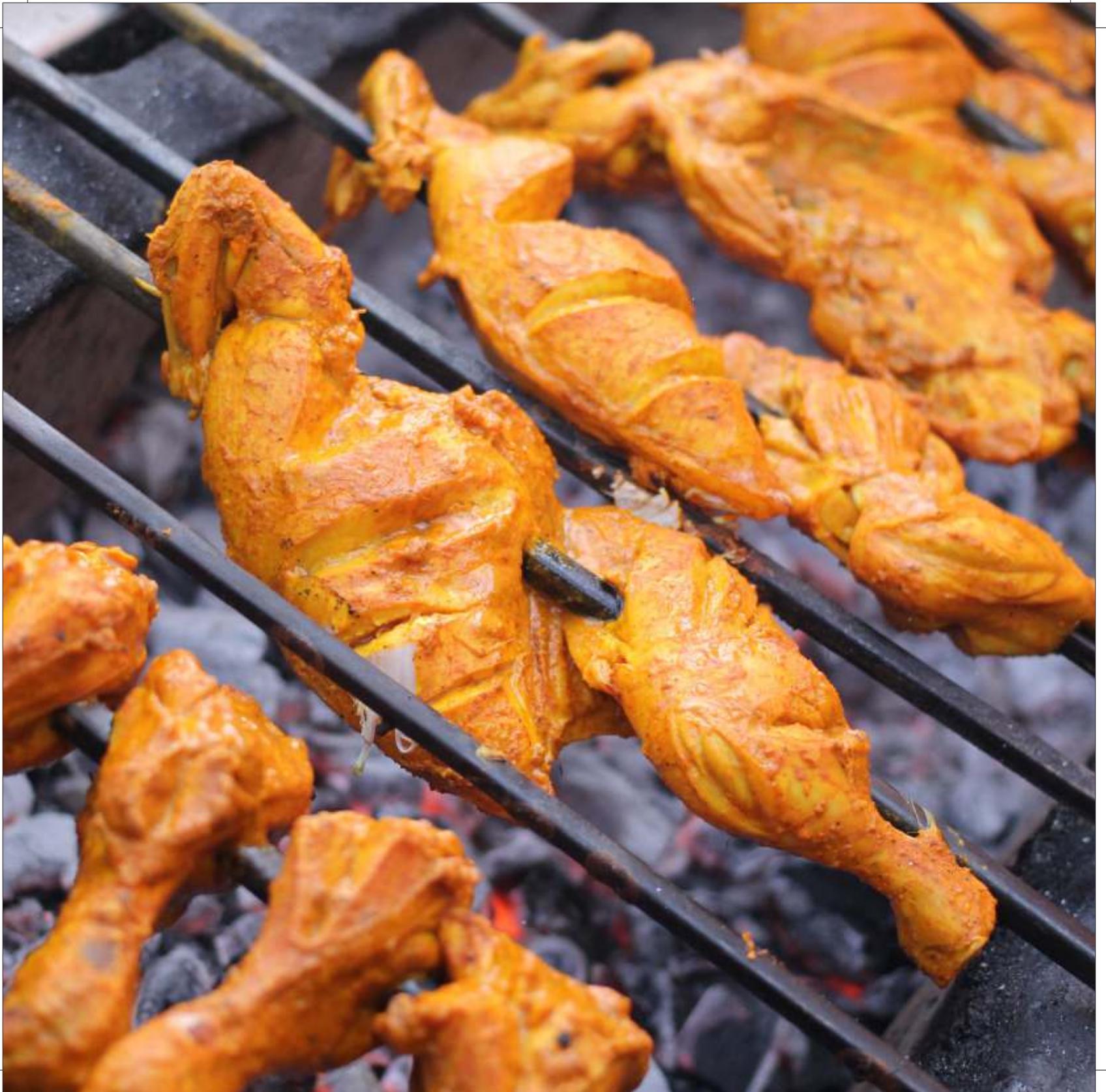
Tip:

Don't blanch the pumpkin for long time. It will lose its crispness. (blanching time-10 sec.) After blanching immediately put in cold water and refrigerate it.



Preparation:

1. Switch on the machine. Select Boiling mode (🍲), with Vegetable mode (🥬), set the timer to 10 minutes and start the program. Blanch the shredded pumpkin.
2. Remove it and cool it in the refrigerator.
3. In a bowl take lemon juice, oil, salt & pepper and crushed garlic and make a dressing.
4. Now take a mixing bowl, add chilled shredded pumpkin, lemon dressing, strawberries, adjust the seasoning and garnish with finely chopped coriander and serve cold.



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