



FAST, PRACTICAL, DELICIOUS, SAFE



A new era in kitchens:

The perfect combination of speed, convenience, and flavor with minimum smoke!

Miiti is designed to deliver a fast, efficient, and delicious cooking experience in modern homes, offices, and industrial kitchens. Thanks to its infrared technology, it transfers heat directly to food, reducing cooking time, lowering energy consumption, and providing maximum efficiency for the user.

Are you ready to switch to a smokeless and ductless cooking experience in your café or restaurant?



www.miiti.com.tr



USAGE AND MAINTENANCE TIPS



Easy Cleaning

Thanks to its smooth and easily accessible surfaces, MiiTi can be cleaned in a short time and helps you save time in the kitchen.



Balanced Cooking with Infrared

Infrared technology cooks food evenly from the inside out, helping preserve flavor, moisture, and nutritional value.



Clean and Comfortable Cooking Experience

Compared to traditional methods, it significantly reduces smoke formation. This ensures a comfortable and fresh cooking experience, even in enclosed spaces.



Regular Cleaning Recommendation

It is recommended to clean the tray and filament protection glass before and after each cooking session. Otherwise, residues left on the tray and glass surface after cooking may cause odors to linger for a while.



Tip for Long Cooking Sessions

When cooking for extended periods, adding a small amount of water to the tray prevents food residues from burning and makes cleaning easier.



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