

M I T T



FAST, PRACTICAL, DELICIOUS, SAFE

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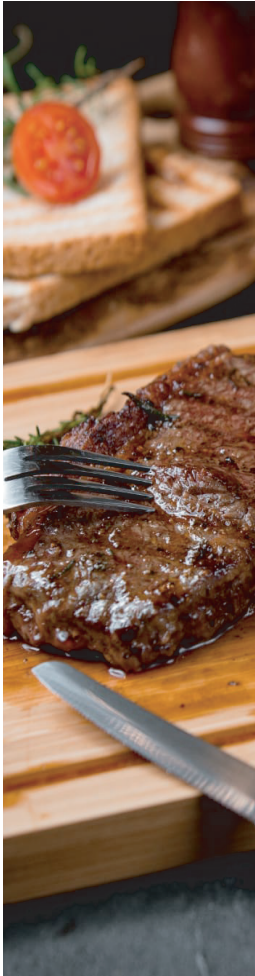
*Innovative Approaches in Kitchens
Speed, Convenience, and Flavor All in One...*

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ABOUT...



Preparation of Food Using Infrared Technology

Our products, which are ready for production after extensive research and testing in our R&D Center using infrared technology, have been developed to deliver an effective and delicious cooking experience in modern home kitchens, office kitchens, and industrial kitchen environments. They are designed not only to make life easier for our users by enabling fast, efficient cooking while preserving the nutritional value of food, but also to help them create valuable moments with their loved ones.

Our product, equipped with infrared technology, transmits heat directly to the food, shortening cooking time and reducing energy consumption. Each product is specially designed according to its intended use and supported by high-quality metal components. The metal parts used are manufactured from long-lasting and recyclable materials, ensuring sustainable use while reducing environmental pollution.

Home Type Infrared Grill

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The MiiTi home-use model makes time spent in the kitchen more enjoyable, practical, and efficient, transforming cooking into an effortless experience.

Thanks to its advanced rapid cooking feature, food is prepared in a short time, allowing you to spend less time in the kitchen and more quality time with your loved ones.

While its aesthetic design adds elegance to your kitchen, its user-friendly structure offers comfort that can be easily used by individuals of all ages. In short, with MiiTi, preparing meals becomes not only practical but also an experience enriched with flavor and shared moments.



Office Type Infrared Grill

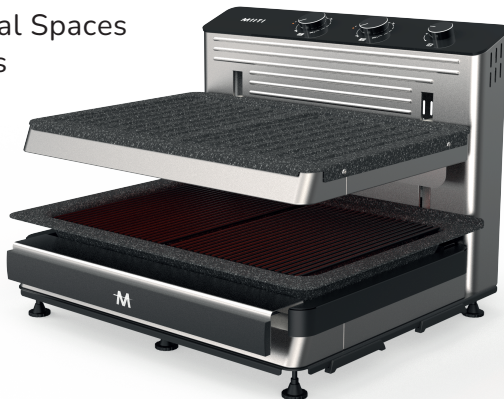
Our office-type infrared cookers are specifically designed to simplify meal preparation in workplaces and enhance efficiency.

Thanks to their dual-zone structure, different foods can be cooked simultaneously at varying temperatures and heat levels. The zones can be adjusted independently or a single unit can be operated separately. This feature provides significant convenience to users by saving energy and offering advantages in both cost and time.

With their aesthetic and compact design, they integrate perfectly into office environments; their powerful performance and user-friendly features deliver high cooking efficiency.

Applications Areas

- Office Kitchens
- Small Commercial Spaces
- Mall Food Courts



Industrial Type Infrared Grill

High Performance and Energy Efficiency

Our industrial-type infrared cookers deliver powerful, high-capacity cooking solutions specifically designed for large-scale kitchens and commercial environments.

Their three-zone design allows different foods to be cooked simultaneously at varying temperatures and heat levels. Since each zone operates independently, they provide flexible solutions for diverse cooking requirements.

Additionally, one or two units can be operated separately. This feature ensures energy savings and offers significant convenience in terms of both cost and time.

Applications Areas:

- Restaurants and Cafes
- Small and Large-Scale Industrial Kitchens
- Factory and Business Kitchen



TECHNICAL SPECIFICATIONS

	MiiTi 04	MiiTi 06	MiiTi 09
DIMENSION (mm): (Depth x Length x Height)	392 x 427 x 365	528 x 523 x 400	756 x 528 x 400
NET WEIGHT (kg):	15,5	27	38
COOKING SURFACE (mm):	275 x 233	455 x 303	685 x 303
SCREEN TYPE:	Button-controlled	Button-controlled	Button-controlled



TECHNICAL SPECIFICATIONS

	MiTi 04	MiTi 06	MiTi 09
POWER (WATT):	1748	3618	5355
VOLTAGE (VOLT):	220 / 230	220 / 230	380 V AC ~
FREQUENCY (HERTZ):	50 / 60	50 / 60	50 / 60
CURRENT (AMPERE) :	7,66	15,75	23,4



FEATURES AND BENEFITS

1. Fast Cooking

- A faster and more efficient cooking process saves time and allows meals to be prepared quickly.

2. Energy Efficiency

- Saves energy by cooking food quickly.

3. Easy Cleaning

- Smooth and easy-to-clean surfaces help reduce time spent in the kitchen.

4. Eco-Friendly Materials

- Our products are made from natural materials and high-quality steel. The materials used enhance the durability and longevity of the products while offering an environmentally friendly and sustainable solution.

5. Odorless and Smokeless

- Does not produce odors or smoke during cooking, ensuring a clean and healthy air environment in offices or enclosed spaces.

6. Preservation of Food Taste and Nutritional Value

- Retains the natural flavors and nutritional value of food. The direct heating method quickly cooks the outer part of the food while preserving its nutrients, flavor, and moisture inside. Infrared cooking ensures food is cooked evenly from the inside out.

7. Customized Cooking to Suit Taste Preferences

- Allows for customized cooking to match individual preferences, offering rare, medium, and well-done options to meet all needs.

COOKING TIPS

Product Name	Cooking Time on MiiTi (min)
Beef meatball (minced)	5
Beef cubes (skewer)	7
Beef sausage	2
Beef sirloin	5
Beef ribeye	4
Homemade beef meatball	10
Beef chop	5
Beef T-bone steak	5
Lamb meatball (minced)	5
Lamb cubes (skewer)	7
Lamb beyti	7
Lamb culatello	6
Lamb loin (back)	6
Chicken wings	11
Chicken schnitzel	10
Chicken nugget	9
Chicken breast	6
Chicken thigh	7
Chicken chop	6
Chicken drumstick	7
Turkey sausage	8
Horse mackerel	4
Salmon	5
Mullet	4

Product Name	Cooking Time on MiiTi (min)
Gilthead seabream	4
Sea bass	4
Potatoes (with oil)	10
Potatoes (without oil)	10
Red pepper	8
Green pepper	8
Zucchini	9
Artichoke	8
Asparagus	4
Button mushrooms	7
Celery	7
Brussels sprouts	7
Broccoli	5
Carrot	8
Leek	3
Banana	4
Quince	7
Avocado	2
Apple	3
Pear	8
Pumpkin	7
Chestnut	8
Bread	2
Halloumi cheese	3

***The cooking times specified in the table are for recommendation purposes only. Cooking times may vary depending on the type of product and the thickness of the food. You may increase or decrease the cooking times according to your taste.

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