

# cookeo extra crisp

**FR** DONNEZ DU CROUSTILLANT À VOS PLATS ! **EN** GIVE YOUR DISHES THAT EXTRA BIT OF CRISPINESS! **IT** RENDI I TUOI PIATTI PIÙ CROCCANTI!



*Moulinex*

**FR** Facile à utiliser : posez, programmez, savourez !  
**EN** Easy to use: set-up, program, enjoy! - **IT** Facile da usare : posa, programma, degusta!



1

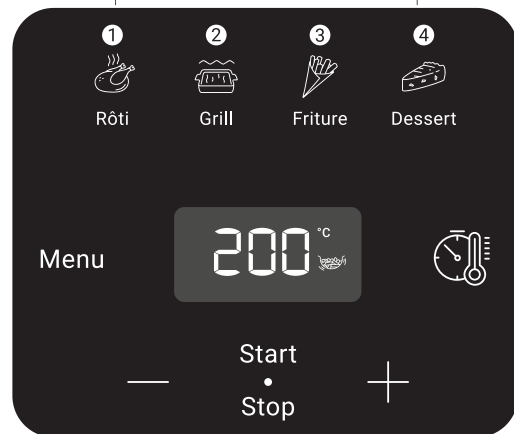


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3

**FR** Ecran digital intuitif - **EN** Intuitive digital display - **IT** Schermo digitale intuitivo



**4 fonctions automatiques**  
 4 automatic functions  
 4 funzioni preimpostati

**Minuterie**  
Timer  
Timer

**Température**  
Temperature  
Temperatura

**Touche de réglage -**  
Adjustment button -  
Regolazione -



**Départ/Arrêt**  
Start/Stop  
Avvio / Stop

**Touches de réglage +**  
Adjustment button +  
Regolazione +

**FR** Remuer vos frites dans le bol du Cookeo à mi-cuisson (Fonction Friture) - **EN** stir your fries in the Cookeo bowl halfway through cooking (Air fry function) - **IT** Mescolare le patatine fritte a metà cottura (Funzione «Frittura»)



**FR** Posez votre appareil sur votre plan de travail sans risque grâce aux pieds de sécurité  
**EN** Place your appliance on your countertop without risk thanks to the safety feet.  
**IT** Posiziona Extra Crisp direttamente sul piano cucina senza rischi grazie ai piedini di sicurezza

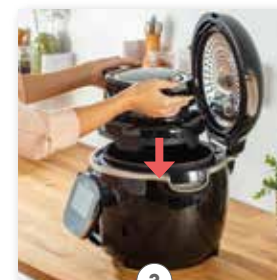
**FR** Première utilisation: poulet rôti - **EN** First use: roasted chicken  
**IT** Primo utilizzo : pollo arrosto



1



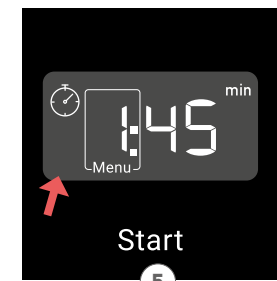
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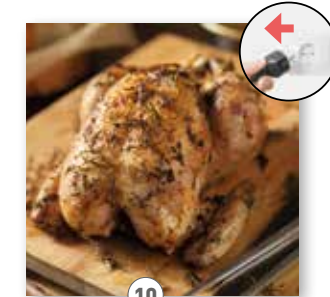
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9



10



11



12

# extra crisp

ALIMENT - FOOD - DIBO				
 <b>Frites surgelées - Frozen french fries - Patatine fritte surgelate</b>	33 min.	200°C	700 g	✓
<b>Frites fraîches - Home made french fries - Patatine fritte</b>	33 min.	200°C	700 g	✓
 <b>Potatoes surgelées - Frozen potatoes - Patate arrosto surgelate</b>	33 min.	200°C	700 g	✓
<b>Nuggets de poulet frais - Fresh chicken nuggets - Nuggets di pollo freschi</b>	15 min.	200°C	600 g	
<b>Poulet rôti - Roasted chicken - Pollo arrosto</b>	45 min. / 50 min.	200°C	1 kg - 1,2 kg	
<b>Mini muffins - Mini muffins - Mini muffins</b>	18 min. / 22 min.	160°C	100 g / muffin	
 <b>Gâteau - Cake - Torta</b>	50 min.	160°C	700 - 900 g	

**FR** Retrouvez toutes les recettes combinées «Haute Pression & Extra Crisp» sur l'app Cookeo

**EN** Find all the combined «High Pressure & Extra Crisp recipes» on the Cookeo app

**IT** Ritrovate tutte le ricette combinate «Alta pressione & Extra Crisp» sull'App Cookeo



**APP COOKEO!**  
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