

Perfect Kitchen

Fotile's stylish appliances are not only sleek and innovative, they ensure optimal efficiency, creating a complete kitchen for modern lifestyles.



◀ FOTILEV HOOD (JQG9009/JQS9011)

The newly launched FotileV Hood (JQG9009/JQS9011) is as smart as a GPS - its unique Optimal Airborne Grease Control Zone is located precisely 580mm above the kitchen hob and can lock down airborne grease that emanates from pans, leading the grease out of your kitchen effectively. It has a wide and smooth chamber entrance to capture oil residue and extract airborne grease efficiently. The FotileV Hood also features a brand new fan system, Automatic Airborne Grease Extraction System which faces downwards at a 30 degrees angle, leading airborne grease out in one straight line with zero to minimal obstruction. There is also the Automatic Turbo System which increases the fan power when it detects that the exhaust is low in pressure. Furthermore, FotileV is a proud recipient of the Red Dot Design Award 2013 as well as the Good Design & Quality award 2014 by CIS Network and MIID.



▲ KQD50F-C2 OVEN

The built-in oven, KQD50F-C2 having 8 baking program. The Advanced Convection System allows different food to be cooked together and no flavor transfer. Fotile oven is Energy class A oven which save energy without compromising baking efficiency.



▲ SCD26-C2 STEAM OVEN

The SCD26-C2 Steam Oven pure steam and rapid heating technology can generate a large amount of hot steam in short time, while the dynamic steam balance system lets steam spread and circulate evenly all the time.



▲ HW25800K-C2 MICROWAVE OVEN

The HW25800K-C2 microwave oven, with its one-key menu and rapid heating function truly simplifies the cooking process. It also features a unique air ventilation technology, intelligent thermostatic control and efficient cooling system.



▲ MIG 76203 HOB

With its combination of an induction and gas hob, MIG 76203 is one of Fotile's versatile hob models which adapts Fotile's latest EPS technology for efficient cooking. The induction hob also uses high quality Schott Ceran glass from Germany.



▲ GAG86210 BURNER

The GAG86210 hob is the latest EPS technology by Fotile that achieves 3 Efficiency : Efficient air inlet, Efficient mixture and Efficient burning. From stewing to deep frying, EPS burner can do it. The hob looks elegant with tempered glass surface complemented with cylindrical knobs.

FOTILE FLAGSHIP SHOWROOM

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