

Foodsmith  *Series*

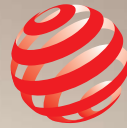
THE FORGE

Award-winning, revolutionary cookware,
at home in your kitchen.



pacifica
powered by **Joyoung**

Product Design Winner



reddot award 2019
winner

“THE FORGE attracts attention with a warm, non-technical appearance.
The pot, with its ceramic-like appeal, can also be used as a serving dish.”

– Statement by the Jury



THE FORGE

Pleasing
to the eye,
a beauty
on the table.



THE FORGE

Special Steam Pot with Chicken Function



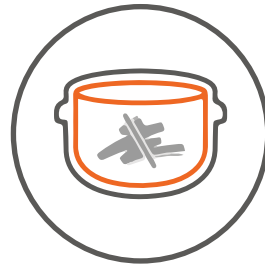
Sleek Design



Interchangeable Pots
for Flexible Usage



High Temperature
Steam Cooking



Uncoated Non-Stick
Inner Pot



Special steam pot
chicken function



Healthy Food Process

THE FORGE



THE FORGE

Product Details



1.

Press and hold “Cancel” for 2 seconds to stop cooking.

- To prevent accidental operation.



2.

User-friendly menu buttons to pause cooking.

- Add ingredients anytime.



3.

Adjustable steam direction

- Protect your cabinets from heat and steam wherever THE FORGE is placed.

Interchangeable Pots for Flexible Usage

Gain unrestricted function with
THE FORGE



Electric
Steamer



Rice
Cooker



Electric
Cooker



Baby Food
Steamer



Steriliser

Display & Details

The machine of the future, THE FORGE is a kitchen professional unlike any other.

Tempered Glass Smart Touchscreen

- Access a variety of functions and cooking modes with just one click.

Assistive Voice Guidance

- Comes equipped with voice guidance to assist you.



Innovative Technology

Step into the future of cooking.

Abandon the traditional methods of cooking through heat conductivity in an inner pot and embrace the latest in cookware technology with THE FORGE. High-temperature steam from a water chamber directly heats up both, your ingredients, as well as the water simultaneously.

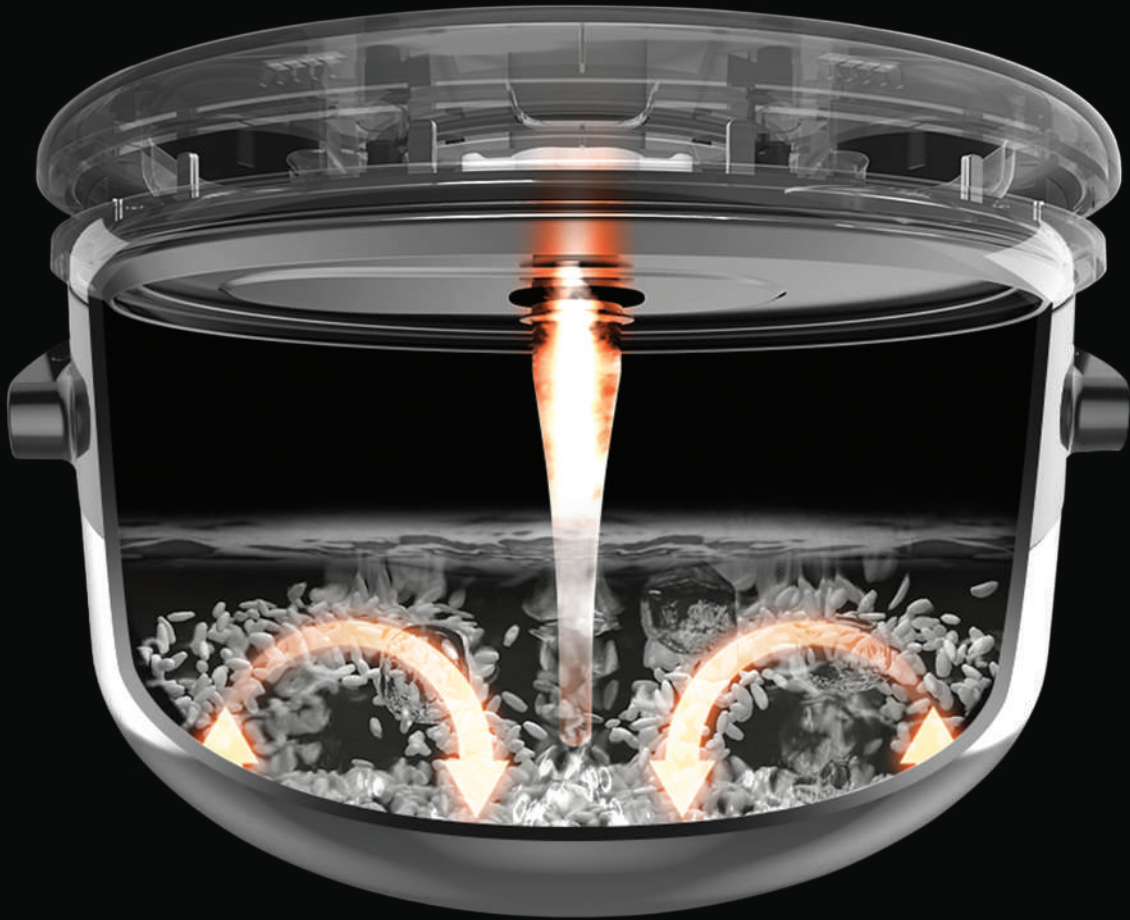
The result? Even something as simple as cooked rice boasts a special texture that makes it infinitely more enjoyable to consume.



High Temperature Steam Cooking

Superior Steam Extraction Technology

A micro-pressure level of 5.6 bar is used to instantly release 120° superheated steam into THE FORGE that kick-starts a 360° cooking effect within. Even rice comes out plumper and tastier than ever.



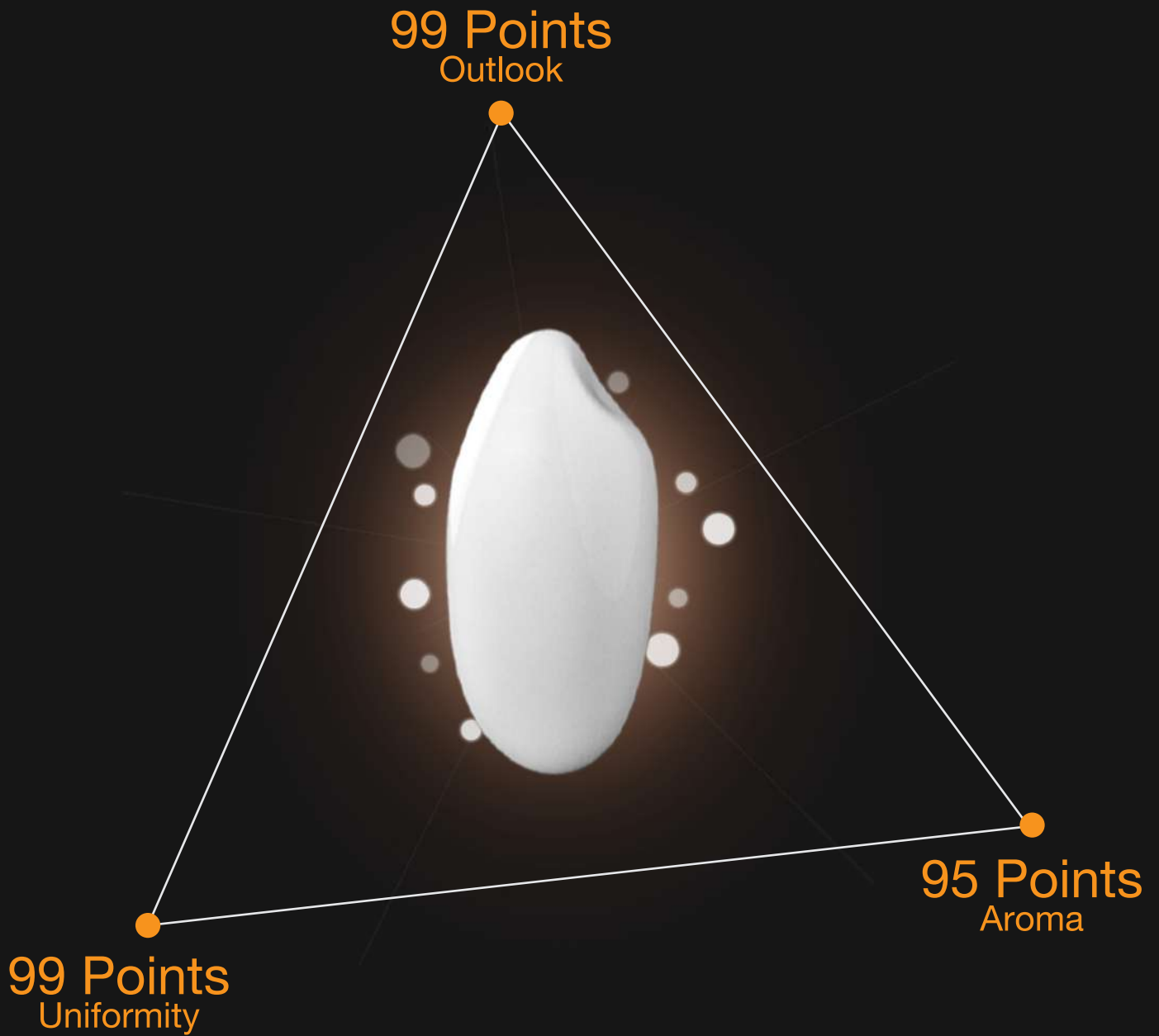
One's greatest pleasure in life is enjoying
the perfect bowl of steamed rice.

Soft & Sweet | Plump & Chewy | Silky & Smooth

High Temperature Steam Cooking

The perfect grain of rice with THE FORGE.

Rice from THE FORGE scored 93.5 points in the Platinum Evaluation.



Other Machines

88 Points
Taste

89 Points
Uniformity

Interchangeable Pots for Flexible Usage

Change it to make it.
Just let your creativity soar.

Getting creative in the kitchen becomes easy when you are not limited by your machine's pot material and its capacity.

Now, you can enjoy the flexibility of cooking whatever your family desires with just the switching of a pot.



Stainless Steel
Vacuum Pot



Round
Glass Pot



Oval
Glass Pot



Steriliser



Stainless Steel Vacuum Pot



A vacuum pot unlike any other.
An innovation in electric cookers.

Stainless Steel Vacuum Pot

A vacuum pot unlike any other.
An innovation in electric cookers.

Revolutionary, Uncoated Non-Stick

- Does not peel off or dissolve. Retains its original structure.
- Lifelong liner replacement service.

Innovative Double-Layered Vacuum Structure

- Keeps soup warm and fresh for up to 8 hours with superior insulation technology even when unplugged.

SUS304 Stainless Steel

- Highly resistant to a wide range of environments and substances.



Stainless Steel Vacuum Pot

A pot of steaming hot chicken soup...
without adding a single drop of water.

Enjoy nutritious, full-flavoured steamed chicken soup made with just steam condensation and nutritious moisture from the ingredients itself.

Heart-warming and comforting, rich in flavour and nutrition, right at home in your own kitchen.



Stainless Steel Vacuum Pot

Innovative technology that makes it easy as 1, 2, 3.



1.

Put all ingredients into the vacuum pot without adding any water.



2.

Activate THE FORGE and select the “Steamed Chicken” function.



3.

Tasty steamed chicken soup is ready to be served!

Stainless Steel Vacuum Pot

2-ways for healthy, homemade, speciality, hypoglycemic rice.

- Soak rice in water 2 hours before cooking. Drain rice and pour into Vacuum Pot. Select “Steamer” and steam for 10 minutes.
- Add rice and water into Vacuum Pot simultaneously. Select “Steamer” and steam for 10 minutes. Pour out water and steam for an additional 10 minutes.

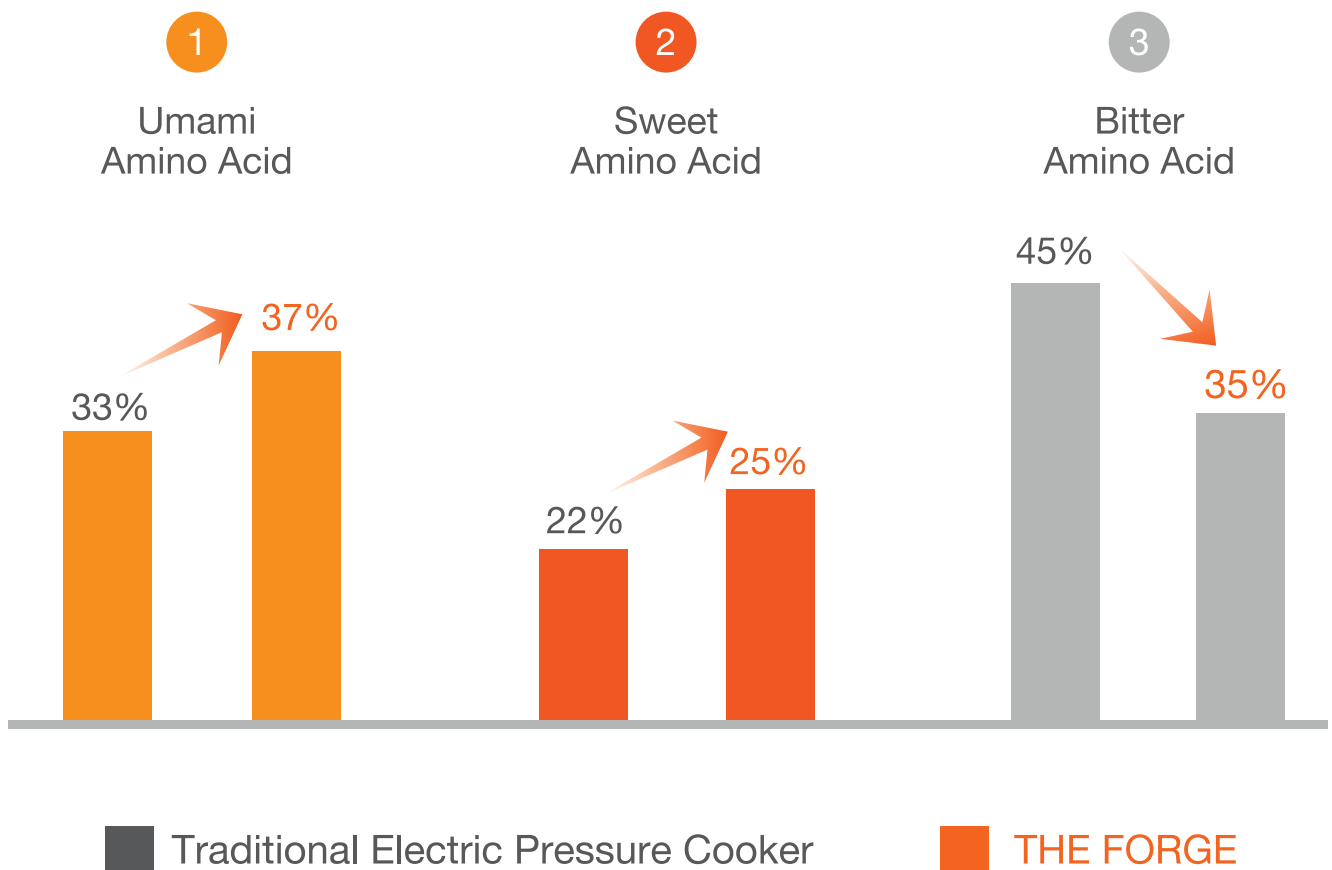


Stainless Steel Vacuum Pot

Discover the secret to an extra delicious,
steaming pot of soup.

It lies in its amino acid content.

High temperature steam of 120°C increases umami and sweet amino acids
that enhance the taste and flavour of your chicken soup.



* Note: Comparison of chicken soup's nutrient content made by using
THE FORGE and a traditional electric pressure cooker.

Oval Glass Pot

Steam or stew.
The choice is yours.

THE FORGE offers incredibly flexible usage.
Just pick your inner pot to match your cooking needs.
The Oval Glass Pot is perfect for steaming and cooking.



* Note: This Oval Glass Pot is not standard equipment and needs to be purchased.

Oval Glass Pot



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Oval Glass Pot



Baby Food



Steamed
Cakes



Steamed
Seafood



Stewed
Fungus



Double-Layered
Milk Custard



Steamed
Fish

Steriliser

Remove 99.9% of bacteria with
THE FORGE Sterilisation Function.

Baby Bottles | Daily Tableware | Glassware



* Note: This steriliser is not standard equipment and needs to be purchased.

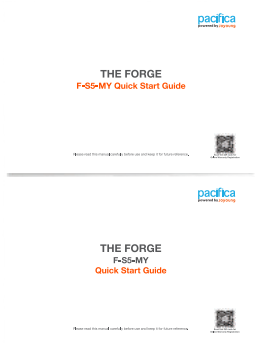
The Complete Set



THE FORGE



Packaging Box



Instruction
Manuals



Steam
Rack



Rice
Paddle



Cleaning
Brush



Measuring
Cup

Product Specifications

Foodsmith  *Series*

THE FORGE



Product Name: THE FORGE

Product Model : F-S5-MY

Rated voltage: 220 ~ 240

Rated frequency: 50Hz

Rated capacity: 3.0L

Color: Grey

Gross Weight: 7.5kg

Packing size: 470 x 287 x 430 (mm)

For more information, visit www.pacifica.my or call 03 7805 7725.