



# 2021

KITCHEN APPLIANCES

**pacifica**  
Making Cooking Easy & Enjoyable



## Heated AutoClean™

### Durable and powerful suction

Oil naturally accumulates in the hood after a period of use without internal cleaning. This results in decreased suction, odour, bacteria growth, and the rise of other such issues. Manual cleaning is also time consuming, labour intensive and costly.

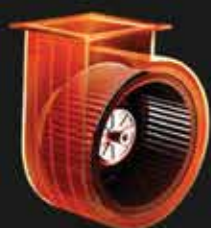
# 70°C

Constant 70°C Controlled Temperature

## Dry-Heat Cleaning Technology



Heated AutoClean™ technology applies the principle of decreasing the viscosity of oil and fat through the application of heat, then removing it effectively and efficiently by applying centrifugal force via the metal exhaust fan within. The 1-button operation kickstarts a 70°C heated breeze that begins the process of cleaning and maintaining the hood's durable and powerful suction easily and without hassle.



1

Step 1: Hot breeze heating is activated



2

Step 2: Oil viscosity is lowered by the heated breeze



3

Step 3: Oil is expelled into the oil cup below



4

Step 4: Auto-off function kicks in, cleaning is complete





**Aesthetically pleasing.  
Space saving.**

The convergence of the high life  
and an aesthetic kitchen space.

**1500 m<sup>3</sup>/h  
X-Booster Suction**

**HEATED  
AUTOCLEAN™**

**SPACE  
SAVING**

**SLANTED  
HOOD**



### Modern European Design

Integrated directly into kitchen cabinet.  
Zero risk of accidents or knocking head.

The VX7 is an European-styled built-in hood that's crafted to blend in well with even the latest kitchen designs. Its shape and dimension of 38cm (depth) helps the VX7 integrate easily with kitchen cabinet levelling, superseding that of traditional recycle hoods.



### Instant Suction Action

Extra strong smoke venting

- The optimised smoke exhaust is set at a 15° angle to prevent smoke from reaching the eyes, while its powerfully boosted air suction system boasts a 1500 m3/hour suction power that gives instant cooking smoke extraction and results in a cleaner, odour-free kitchen.



### Superior 1500m3/hour X-Booster Suction

Greater and wider extraction angle

The smoke deflector automatically opens and closes at a 90° angle when the hood is turned on. This wider and bigger suction range of 90cm ensures that smoke in all directions is absorbed without miss.



### Plastic Sealed 3-Proof Motor Machine

Waterproof | Oil-proof | Corrosion resistant

### Durable lifetime





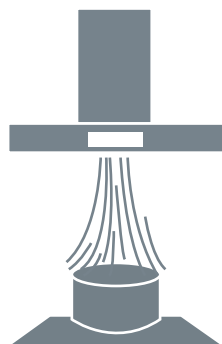
## The Revolutionary AutoClean™ System

### Make cleaning easy with AutoClean™

Kitchen appliances should not only make cooking enjoyable; they should also help make cleaning up easy. That is why we developed the revolutionary AutoClean™ system. The first of its kind in the market, Pacifica's innovative AutoClean™ cooker hoods offer the convenience of cleaning at the mere touch of a button. So easy, so effortless. Revolutionise your kitchen and simplify your life with AutoClean™ today.

#### Wide-Range Smoke Control Technology

Well-designed with superb precision. Thoughtfully fitted with a 90 cm-wide smoke chamber with suction panels angled at 30° for better smoke control and less wind resistance.



#### Traditional Cooker Hood

Traditional use of direct suction and straight-up airflow. Smoke and grease is sucked upwards toward the smoke cavity.

VS



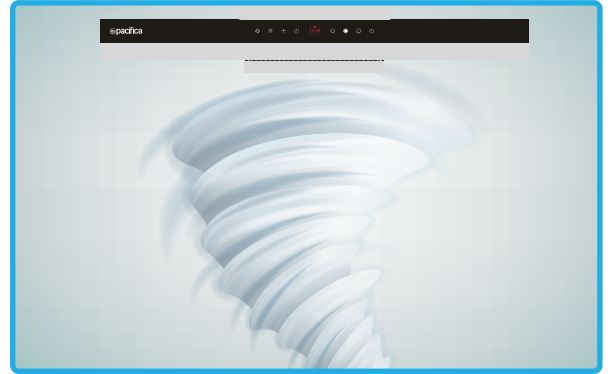
#### AutoClean™ Cooker Hood

Wider and deeper suction area creates a negative pressure zone that directs smoke, odour and vapour toward the centre, with less air escaping.



#### Multi-Angle Rotary Jet Technology

High-pressure water jets spray cleaning fluid directly into the motor turbine from multiple directions, resulting in large clean zones and no missed angles.



#### Superb 360° Suction Power

Equipped with a motor turbine that powerfully draws in grease, smoke and vapour with less resistance so your home stays clean and odour-free.



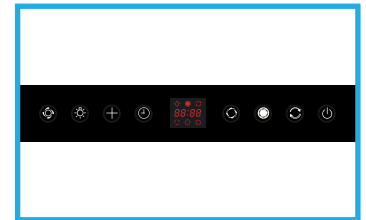
#### Baffle Filter

Highly durable baffle filters made from multiple curved stainless steel panels catch moisture, oil and grease particles. Captured residue then drips into grease collection cups easy cleaning and maintenance.



#### Stainless Steel Collection Cups

Extra large stainless steel cups contain more oil and are equipped viewing windows so you can easily know when cleaning is necessary.



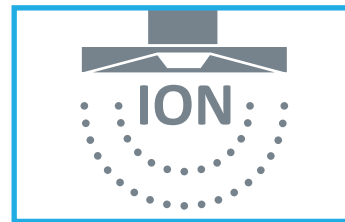
#### Digital Touch Panel

A clean, simple design that is easy to operate. It also comes equipped with a handy delay timer and one-touch auto-clean function.



#### Dual LED Light

Bright and energy-saving LED lights provide illumination in your cooking zone and give a warm and cosy ambience to complete your kitchen.



#### Negative ION Function

Removes formaldehyde, soot and odour while working to improve the quality of air in your kitchen and protect your family's health.

Specially designed for Asian cooking that produces an abundance of grease, steam and oily fumes, it efficiently and effectively cleans all internal parts of the cooker hood, leaving you with a clean and grease-free motor. When AutoClean™ is activated, a high-speed jet spray blasts cleaning fluid – tap water and dishwashing detergent – directly into the motor turbine of your Pacifica cooker hood. Waste water then flows into stainless steel collection cups strategically located at the base of the hood for easy disposal.





### VX7 Galador

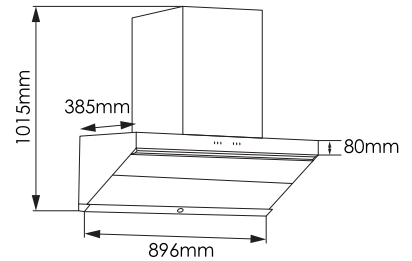
#### 90cm T-Shape Slanted Design

Extraction Power : 1,500m<sup>3</sup>/h  
 Colour : Stainless Steel  
 System Type : Ventilation

- ONE-touch Heat AutoClean™
- Euro modern design
- Instant distance with X-boost suction
- Bigger air chamber for better extraction
- 90° open automatically smoke deflector
- Energy-saving LED light
- 90cm stainless steel oil removal cup
- Include stainless steel vent cap + 7.5 inch (6ft) ducting (inside carton box)

**SRP: RM2,635 (W.M.) / RM2,935 (E.M.)**

**PROMO: RM2,372 (W.M.) / RM2,672 (E.M.)**



### AC7 Mars

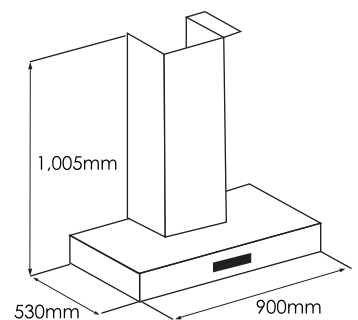
#### 90cm T-Shape European Design

Extraction Power : 1,450m<sup>3</sup>/h  
 Colour : Stainless Steel  
 System Type : Ventilation

- ONE-touch AutoClean™
- Sleek, modern touch panel
- Bigger air chamber for better extraction
- Energy-saving LED light
- Stainless steel netting air outlet
- Stainless steel oil removal cup
- Ionizer for improved air ventilation and freshness
- Turbine fan

**SRP: RM3,455 (W.M.) / RM3,755 (E.M.)**

**PROMO: RM2,999 (W.M.) / RM3,299 (E.M.)**





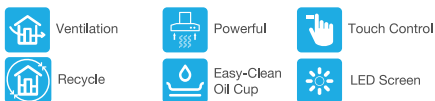
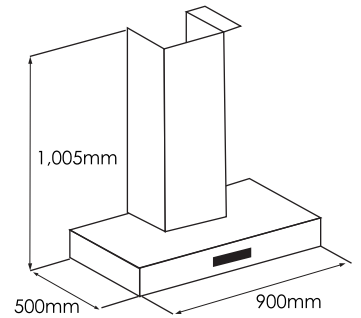
## 3326 Iris 90cm Designer Hood

Extraction Power : 1,000m³/h  
Colour : Black  
System Type : Ventilation

- Sleek, modern touch panel
- Halogen lamp
- 5-speed touch control panel
- Timer function and cleaning indicator
- Charcoal filter (optional)
- Turkey import

**SRP: RM2,218 (W.M.) / RM2,518 (E.M.)**

**PROMO: RM1,996 (W.M.) / RM2,296 (E.M.)**



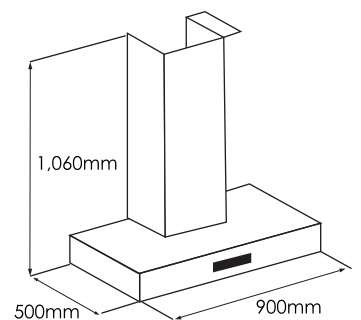
## PHSN5 Stealth 90cm Designer Hood

Extraction Power : 1,350m³/h  
Colour : Stainless Steel  
System Type : Ventilation / Recycle

- Touch screen control
- LED illumination light
- 3-speed setting with timer
- 2pc round charcoal filter
- 3-layer baffle filter
- Charcoal filter (upon request)

**SRP: RM2,394 (W.M.) / RM2,694 (E.M.)**

**PROMO: RM2,156 (W.M.) / RM2,456 (E.M.)**





# The Asian cooking professional

Since its inception in 1993, Pacifica's unique double-layer flame technology – that's both perfectly elegant, yet fiercely powerful – is legendary in the Asian cooking domain. These hobs come designed with high-heat-resistant, solid-brass, double-ring burners that result in a precise and concentrated double-layer flame. This in turn, provides a powerful yet even heating platform for greater cooking efficiency. In short, they fire up brilliantly to complement the typical Asian technique of stir-frying and deep-frying in the kitchen.



## Safety Device

If ever the flame is accidentally extinguished for any reason, a built-in thermostat reacts immediately by shutting off the burner's gas supply.



## Battery Ignition

Fitted with an easy-to-replace battery that offers fast and easy ignition without the bother of any electrical wiring.



## Double-Ring Burners

Featuring simmer control, as well as a powerful wok-style flame for greater cooking versatility befitting all Asian-cooking styles.



## Elegant Knobs

The gas ignites automatically with the push and turn of your wrist, offering you the added convenience of one-handed flame control.



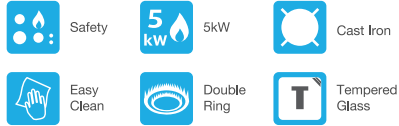
## Mirror Reflective Glass

An easy-to-clean glass top with a stylish mirror finish integrates seamlessly with any modern kitchen design.



## Big or small, we're all about precision

In our effort to bring you a cooktop that delivers strong and consistent 5kW cooking power to meet your Asian stir-frying needs, we were extremely careful not to overlook the safety of your family.

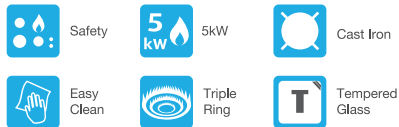
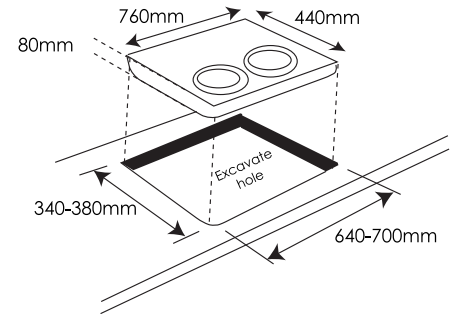


## SGH2 Gaia Duo 76cm Built-In Gas Hob

- Powerful and focused fire output
- High quality tempered glass surface
- Bakelite control knobs
- Square matte enamel pan support
- Easy maintenance exterior
- Flame failure safety device
- Flame Rating: 5kW (Left & Right)
- Auto-ignition (battery operated)
- Liquefied Petroleum Gas (LPG) use only

**SRP: RM1,199 (W.M.) / RM1,499 (E.M.)**

**PROMO: RM999 (W.M.) / RM1,299 (E.M.)**

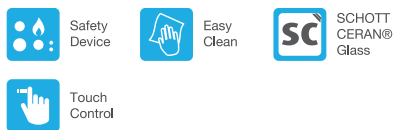
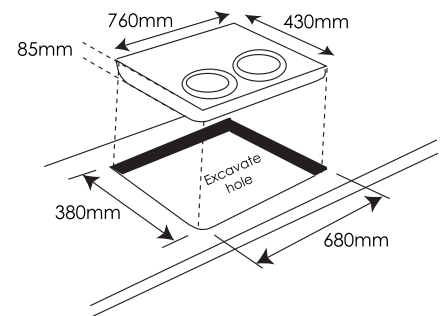


## AHN2 Calibre Duo 76cm Built-In Gas Hob

- Somipress 2 burners
- High quality tempered glass surface
- Solid cast iron pan support
- Easy maintenance exterior
- Flame failure safety device
- Flame Rating: 5kW (Left & Right)
- Auto-ignition (battery operated)
- Liquefied Petroleum Gas (LPG) use only

**SRP: RM1,497 (W.M.) / RM1,797 (E.M.)**

**PROMO: RM1,347 (W.M.) / RM1,647 (E.M.)**



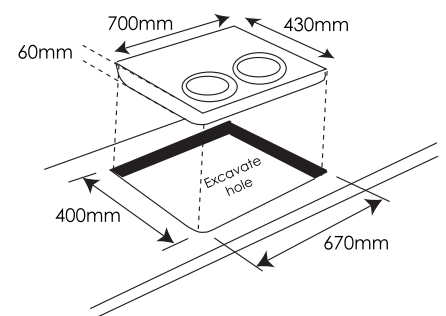
## IVC2i Solaris Duo 70cm Built-In Ceramic Hob

Power Rating : 3,000W  
Voltage : 220-240V  
Power Level : 15A (without plug head)

- SCHOTT CERAN® glass
- 2 burners with E.G.O. heating element
- Sense touch control
- 9-stage power setting
- 2-digit display
- Child safety lock

**SRP: RM1,569 (W.M.) / RM1,869 (E.M.)**

**PROMO: RM1,412 (W.M.) / RM1,712 (E.M.)**



# Meet the star of your dream kitchen

The oven is the heart of the kitchen so it really matters which one you choose. Pacifica understands that well so its ProCulinaire kitchen superstar brings you the perfect fusion of form and function. Practical and pleasant to the eye; easy to use and even easier to clean – each oven is engineered to perfection. Complete your home with a Pacifica ProCulinaire oven and make your dream kitchen a reality today.



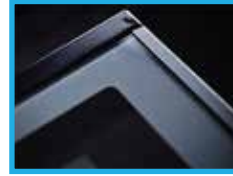
**Large Viewing Window**

See what's cooking inside without the need to constantly open the door and let precious heat escape.



**Tangential Cooling Fan**

Integrally designed to keep the control panel's operating components cool, as well as help reduce temperatures on the oven door and kitchen cabinetry.



**Removable Inner Door Glass**

A totally flat oven door that is easily removed makes cleaning a breeze. Not only can the door itself be easily removed, but so can the glass.



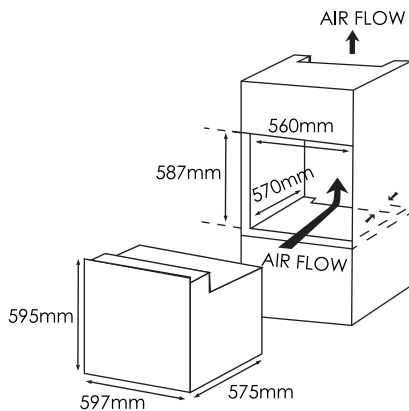
**Recessed Grill Element**

Recessed into the oven ceiling for better energy efficiency and more oven space. This also prevents accidental contact with the heating element.



**Quality WipeClean Enamel**

Durable and hardwearing enamel interior offers years of reliable service if properly kept and cared for, resulting in an oven that lasts for years to come.



## **POVS9 Titan 60cm Built-In Oven**

- 70-litre capacity
- 9 cooking functions
- Enamel interior and digital control
- Rack support panel at side wall
- 5-shelf position
- Triple-glazed full glass door
- Smoke ventilation system
- Large viewing window
- Touch-free inox
- 15 Amp power supply (without plug head)

**SRP: RM2,299 (W.M.) / RM2,599 (E.M.)**

**PROMO: RM1,999 (W.M.) / RM2,299 (E.M.)**



## **A FUNCTION FOR EVERY PURPOSE**



### **Cavity Light**

Fully illuminates the interior cavity of the oven.



### **Delicate Defrost**

Circulates room temperature air around food to gently defrost a delicate gateaux or large joint of meat or turkey, whilst protecting it from pests.



### **ThermoFan 3D**

Perfect for all types of baking and roasting, including those involving larger joints. Save time by using up to three levels at one go.



### **Traditional Grill**

Suitable for baking bread and bread-based snacks, like crumpets, muffins, teacakes and Welsh rarebit.



### **Fan Grill**

Ideal for baking poultry weighing up to 2.5kg, and other smaller cuts of meat. Also suitable for crisping up crackling.



### **Conventional Bake**

Ideal for single-shelf baking for a crisper, drier result. Good for meats and fruit pies. Rich fruitcakes will not peak in the centre.



### **Bottom Heat**

For the slow-cooking of stews, curries and casseroles. Also suitable for pizzas, as well as sweet and savoury flans.



### **Base Heat + Fanned**

The base heater and fan operate simultaneously, ensuring even heat distribution. Ideal when additional cooking on the surface of the dish is required.



### **Fan Assisted Cooking**

Together, the fan and the upper and lower heaters provide quick cooking, which is especially ideal for baking batches of food, like biscuits.



# Nobody Loves Your Wines More Than We Do

## The Exact Art Of Storing Wines

Of all the storage factors that would adversely affect the taste, smell, colour, texture and quality of your wine, fluctuating temperature is, by far, the most damaging. Storing them with Pacifica's ProConnoisseur electric wine cellars ensures that the storage environment is perfectly controlled, so your wines mature beautifully.

## Trust Our Heritage

Pacifica has built a trusted heritage of producing ultra-modern, easy-to-use wine cellars that have been perfectly tropicalised for Asian conditions. Whether freestanding or completely built-in, there is definitely a Pacifica wine cellar that is perfect for your needs. Just relax in the knowledge that whichever one you choose, it will last you for years to come.

## Packed With Great Features

- Equipped with the latest cooling systems that are non-drying to ensure in-cabin humidity remains so wine corks stay moist and supple (unlike conventional refrigerators).
- Glide-out, removable shelves made from solid European beechwood are treated with a special resin so they stay fungus-resistant.
- Incorporated with zero-heat emission devices, such as blue LED-powered illumination and electronic controls and display, to prevent uneven hotspots and high temperature pockets.
- Cellar doors swing open beyond a 180° angle for easy rearrangement of shelves, making regular reorganising a cinch.

It is now easier than ever for you to ensure that your wines reach their full potentials.



### Mirror-Glass Tinted Glazed Door

The multi-layer smoked glazed doors that are partially mirror-tinted filter out harmful ultraviolet ("UV") rays because UV light can negatively affect the proper maturation of wines.



### Full Electric Control

Designed with ease-of-use and simplicity in mind, our wine cellars incorporate the latest in European control panel ergonomics.



### European Beachwood Shelves

Wooden shelves sit comfortably on telescopic rails for convenient access to stored bottles, while its satin-finish trim offers a smooth and sleek executive look.



### Hygrometry In Design

Patented natural aeration technology causes condensation to form within the walls of the wine cellar, recreating the ideal environments of the wine cellars of old.



### Vibration-Free Operation

Specially engineered compressors are incorporated to minimise vibration. The PTW10 and PTW20 utilise Peltier thermoelectric technology, which results in a 100% vibration-free wine cellar.





CAPACITY  
**160**  
BOTTLES

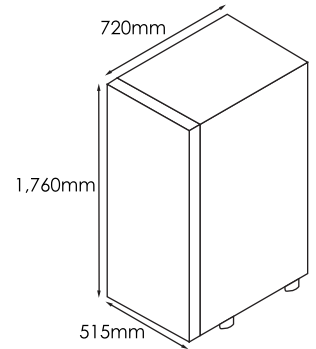
### ALW160 Michelangelo 160-Bottle Wine Cellar

Temp. Range : 5-18°C (Compressor System)  
Exterior Door : Stainless Steel & Glass Door

- Holds 142-160 bottles
- Internal LED temperature setting
- Temperature-controlled top and bottom compartments
- Seamless stainless steel top and bottom doors
- Stainless steel plinth with bottom lock
- 7pcs wooden shelf with stainless steel trim
- 1pc double-deck wooden display shelf
- Tubular handle

**SRP: RM9,260 (W.M.) / RM9,560 (E.M.)**

**PROMO: RM8,399 (W.M.) / RM8,699 (E.M.)**



CAPACITY  
**18**  
BOTTLES



\* Limited Edition  
Cigar Box

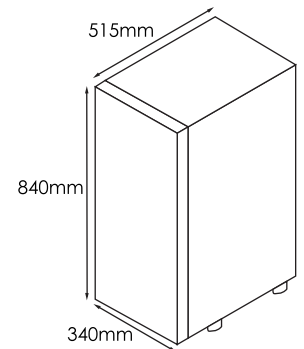
### PTW20 Degas Free-Standing Wine Cellar

Temp. Range : 15-18°C (subject to room ambient  
temp. best suited at 25-27°C)  
Exterior Door : Black Glass

- Holds 18 bottles (Bordeaux size)
- Thermoelectric cooling system
- Top and bottom temperature settings
- Vibration-free
- Environmentally friendly (CFC-free)
- Beechwood shelves
- Dual layered reflective glass door with UV protection
- 2pcs filter for dust prevention

**SRP: RM2,060 (W.M.) / RM2,360 (E.M.)**

**PROMO: RM1,854 (W.M.) / RM2,154 (E.M.)**



CAPACITY  
**10**  
BOTTLES

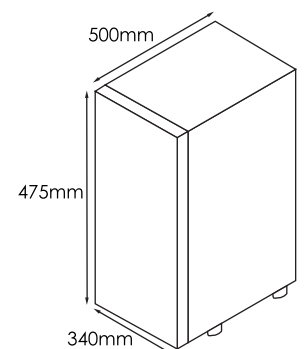
### PTW10 Raphael Free-Standing Wine Cellar

Temp. Range : 15-18°C (subject to room ambient  
temp. best suited at 25-27°C)  
Exterior Door : Black Glass

- Holds 8-10 bottles (Bordeaux size)
- Thermoelectric cooling system
- Soft touch temperature setting on exterior door
- Vibration-free
- Environmentally friendly (CFC-free)
- Dual layered reflective glass door with UV protection
- 1pc filter for dust prevention

**SRP: RM1,325 (W.M.) / RM1,625 (E.M.)**

**PROMO: RM1,193 (W.M.) / RM1,493 (E.M.)**





# STEAM or STEW

The choice is yours





# Foodsmith THE FORGE



Sleek Design



Interchangeable Pots  
for Flexible Usage



High Temperature  
Steam Cooking



Uncoated Non-Stick  
Inner Pot



Healthy Food  
Process



red dot award 2019  
winner



#### COFFEE >

Preparation : 6 Minutes  
By THE VORTEX

#### ✓ CUCUMBER JUICE

Preparation : 5 Minutes  
By THE VORTEX

#### BEANS & GRAINS ^

Preparation : 15 Minutes  
By THE VORTEX

#### ☐ CARROT JUICE

Preparation : 5 Minutes  
By THE VORTEX

#### ☐ SWEET POTATO JUICE

Preparation : 5 Minutes  
By THE VORTEX

#### SOY BEAN MILK ✓

Preparation : 14 Minutes  
By THE VORTEX

#### FRUIT JUICE >

Preparation : 6 Minutes  
By THE VORTEX

## AUTO-CLEAN Function



High-Pressure  
Spray Wash



Hot Dry  
Sterilising



BEFORE  
Auto-Clean



AFTER  
Auto-Clean



# THE VORTEX



**Auto-Clean  
Function**



**Independent  
Suspension  
Muting System**



**Micro-Fine  
Texture**



**Multipurpose  
Function**



**Double-Track  
Heating**



**5-Minute  
Setting**







**VX7 Galador**

Extraction Power : 1,500m<sup>3</sup>/h  
Colour : Stainless Steel  
System Type : Ventilation



**AC7 Mars**

Extraction Power : 1,450m<sup>3</sup>/h  
Colour : Stainless Steel  
System Type : Ventilation

**RM2,879 (W.M)**  
**RM3,179 (E.M)**



**SGH2 Gaia Duo**

**RM3,575 (W.M)**  
**RM3,875 (E.M)**

**RM3,099 (W.M)**  
**RM3,399 (E.M)**



**AHN2 Calibre Duo**

**RM3,713 (W.M)**  
**RM4,013 (E.M)**

**RM3,159 (W.M)**  
**RM3,459 (E.M)**



**IVC2i Solaris Duo**

**RM3,852 (W.M)**  
**RM4,152 (E.M)**

**FOODSMITH SERIES**



**THE FORGE**

Rated Capacity: 3.0L  
Rated Voltage: 220~240V  
Nett Weight: 6kg  
Product Size:  
W260 x H387 x D353 (mm)

**SRP: RM2,499**



**THE VORTEX**

Rated Capacity: 1.0L  
Rated Voltage: 220~240V  
Nett Weight: 7.2kg  
Product Size:  
W165 x H360 x D412 (mm)

**SRP: RM2,299**

## DESIGNER HOOD PACKAGES



### 3326 Iris

Extraction Power : 1,000m<sup>3</sup>/h  
 Colour : Black  
 System Type : Ventilation



### PHSN5 Stealth

Extraction Power : 1,350m<sup>3</sup>/h  
 Colour : Stainless Steel  
 System Type : Ventilation / Recycle

**RM1,999 (W.M)**  
**RM2,299 (E.M)**



### SGH2 Gaia Duo

**RM2,694 (W.M)**  
**RM2,994 (E.M)**

**RM2,299 (W.M)**  
**RM2,599 (E.M)**



### AHN2 Calibre Duo

**RM2,919 (W.M)**  
**RM3,219 (E.M)**

**RM2,399 (W.M)**  
**RM2,699 (E.M)**



### IVC2i Solaris Duo

**RM2,999 (W.M)**  
**RM3,299 (E.M)**

## FOODSMITH PREMIUM SET



**FREE GIFT WORTH**  
**RM300**  
**\*\*Limited Stock**

**SRP: RM4,798**

**2 YEARS WARRANTY**



Malaysia's most trusted Asian cooking brand since 1993.

**pacifica**

**Foodsmith**

Distributed and serviced by

**GE GREEN SDN BHD** (263094-K) (A subsidiary of Key Alliance Group Berhad (formerly known as DVM Technology Berhad)

**HQ:** Lot 18.2, 18th Floor, Menara Lien Hoe, 8 Persiaran Topicana, 47410 Petaling Jaya, Selangor.

**Service Centre:** 1-G Street Wing, Sunsuria Avenue, Persiaran Mahogani, Kota Damansara PJU 5, 47810 Petaling Jaya, Selangor.

03-7805 7725 (Mon-Fri: 8:30am-5:30pm)

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