



FOTILE

One Oven Plus

One Oven to Cook It All

**RECIPE
BOOK**

THANK YOU FOR YOUR PURCHASE IN FOTILE ONE OVEN PLUS

FOTILE One Oven Plus, the revolutionary oven makes you cook like a pro. From steaming, grilling, baking, air frying to dehydrating, FOTILE One Oven Plus fulfil all of your daily cooking needs.

Featuring a range of thoughtful design details, this oven is well-equipped to make cooking a truly joyful experience in the kitchen.

Whether you are baking basic cookies or making something more complicated like oven-baked steak, this oven helps you to sure everything is cooked to your expectation.

Besides, FOTILE One Oven Plus does wonders in maintaining the food nutrition and creating a flavourful dish during steaming.

Get healthy by air frying your food now. Air-fried foods are touted as a healthy alternative to deep-fried foods, thanks to their lower content of fat and calories. It locks in the moisture of your food, at the same time, making your food crispy on the outside.

On top of that, there are almost no easier way to preserve food than dehydrating. For the days that you're craving for healthiest snacks, granolas, backpacking meals, trail mixes and jerkies, FOTILE One Oven Plus can make it happen.

Enjoy this cooking journey with FOTILE by cooking flavoursome foods in many different ways all-year around! Get ready to experience this oven to fulfil all your daily cooking needs!

FOTILE

List of product functions

Cooking Methods	Function	Default Temperature /°C	Unit of least precision /°C	Temperature range /°C	Default time/h:min	Unit of least precision/min	Time range /h:min	Best for
Steaming	Steam	100	1	91-110	0:20	1	0:01-2:00	Suitable for steaming food, such as fish, pastry
	Low Steam	90	1	30-90	0:15	1	0:01-2:00	Suitable for steaming egg custard, asparagus
	High Steam	110	1	110/120	0:20	1	0:01-2:00	Suitable for food which is difficult to be cooked, eg. beef tendon
	Quick Steam	/	/	/	0:12	1	0:01-0:30	Suitable for fast-heating breakfast food, eg. steamed buns
Baking	Full Conv.	120	1	60-230	0:30	1	0:01-3:00	Suitable for baking biscuits and chicken wings
	Conv. Bake	150	1	60-230	0:30	1	0:01-3:00	Suitable for baking meat and sweet potatoes
	Top / Bottom	180	1	60-230	0:30	1	0:01-3:00	Suitable for baking cake and pizza
	Broil	180	1	60-230	0:30	1	0:01-3:00	Applicable for colored food heated on surface eg. lasagna and toast
	Steam Bake	180	1	60-230	0:20	1	0:01-3:00	Inject steam during baking. Applicable for tender meat like lamb, chicken, also good for baking squash
Dehydrate & Air Fry	Dehydrate	80	1	60-120	1:00	1	0:01-5:00	Suitable for drying food , such as dried lemon and jujube slices
	Air Fry	200	1	180-230	0:15	1	0:01-0:40	Suitable for food such french fries, popcorn chicken
Assists	Proof	35	1	30-50	0:60	1	0:01-9:59	Ferment food
	Dried Meat	120	1	50-230	0:30	1	0:01-9:59	Suitable for meat jerky
	Nutritious Soup	/	/	/	1:30	1	0:01-4:00	Suitable for various soup
	Keep Warm	80	1	50-100	0:30	1	0:01-3:00	Heat preservation of food
Preset Menu	P01-P50	/	/	/	/	1	/	Preset Menu, specific cooking mode and quick cooking
	L01 (Defrost)	50	/	/	0:30	1	0:01-3:00	Thawed food
	L02 (Descale)	100	/	/	0:35	/	/	Scale removal and maintenance of waterway
	L03 (Sterilization)	100	/	/	0:15	/	/	Chamber sterilization
	L04 (Deodor)	/	/	/	0:15	/	/	Chamber deodorization
	L05 (Ventilation)	160	/	/	0:20	/	/	Chamber drying
	L06 (Steam Clean)	100	/	/	0:10	/	/	Chamber cleaning

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BAKE

CHEESE BAKED RICE WITH SEAFOOD



INGREDIENTS

Rice Preparation

1 bulb	Onion
2 cloves	Garlic
½ tsp	Salt
¼ tsp	Pepper powder
1 tbsp	Cooking oil
580g	Cold white rice

Other Ingredients

2 cloves	Garlic (chopped)
½ tsp	Salt
¼ tsp	Pepper powder
1 tsp	Parsley flakes
10g	Unsalted butter
200g	Salmon fish slices
200g	Squids
250g	Mozzarella cheese
290g	Prawn (4pcs)

*Baking tray

STEPS

- 1** [Rice preparation] Dice onion and garlic. Heat up wok with cooking oil under medium heat. Put in diced onion and garlic. Stir fry until they become fragrant. Add in cold white rice, some water, salt and pepper powder. Stir fry until it blends well and put the rice into a casserole. Then, set it aside.
- 2** Cut salmon and squid into smaller pieces. Clean the prawn and cut off its legs. Brush your baking tray with unsalted butter and place all seafood on top. Sprinkle salt and pepper powder. Add in chopped garlic. Mix it up until it blends well. Brush some unsalted butter onto the seafood.
- 3** Preheat FOTILE Combi Oven function. Set to 'Air Fry' mode, temperature 200°C. After temperature reach, put it into oven.
- 4** After 10 minutes, line the air fried seafood onto your seasoned rice. Spread mozzarella cheese evenly on top until it covers all parts.
- 5** Preheat FOTILE Combi Oven. Set function to 'Convection Bake' mode, temperature 200°C and bake for another 15 minutes. Garnish parsley flakes and you're done!

BAKE

CHIFFON CAKE



INGREDIENTS

4 no.	Egg yolks
4 no.	Egg whites
½ tsp	Baking powder
¼ tsp	Salt
¼ tsp	Vanilla Essence
1 tsp	Lemon juice
100g	Sugar
100g	Cake flour
60ml	Corn oil
70ml	Milk

*Baking tray

*7" / 8" baking tin

STEPS

- 1** [Egg yolk batter preparation] Separate egg yolk and egg white. Add milk and corn oil to egg yolks. Mix it well. Over a sieve, add cake flour, baking powder, vanilla essence and milk to the mixture. Mix it up until it forms a batter. Then, set it aside.
- 2** [Meringue preparation] Using a mixer, mix chilled egg white and lemon juice together under medium speed. Gradually add caster sugar while continuing to beat until stiff peaks form.
- 3** Preheat oven by setting function to 'Top Bottom Heating' mode, temperature 150°C for 50-60 minutes. After temperature reached, place it into FOTILE Combi Oven.
- 4** Fold about ⅓ of the meringue into the yolk batter until evenly combined. Repeat the process until all meringue are used up. Line 7" baking tin. Pour the mixture into baking tin and knock out the air bubbles.
- 5** Knock out the air of baking tin and turn it upside down until completely cool. Then, get the cake out of its tin.

BAKE

ALMOND COOKIES BALL



INGREDIENTS

1 no.	Egg yolk
1 tsp	Milk
10g	Almond flakes
15g	Milk powder
40g	Cake flour
50g	Icing sugar
100g	Almond powder
100g	Potato starch
125g	Unsalted butter

*Baking and steaming grill

STEPS

- 1 Melt unsalted butter under room temperature, cut it into smaller pieces and add in icing sugar. Combine them together. Then, using a mixer, beat it until white and fluffy under medium speed. Over a sift, put in cake flour, almond powder, potato starch and milk powder.
- 2 Put the batter into a plastic bag. Press them so that it forms a square shape and put into freezer for 5 minutes. After that, take pieces of dough out and roll them into ball shape. Gently, press it down with your palms. Do the same to the rest of the dough.
- 3 In a separate bowl, combine egg yolk and milk. Using a pastry brush, brush the top of cookies with egg wash.
- 4 Preheat oven by setting function to 'Convection Bake' mode, temperature 150°C for 10 minutes. After temperature reached, place them into FOTILE Combi Oven to bake.
- 5 Brush the top of cookies with egg wash again. Put almond flakes on top and bake again for 5 minutes under 150°C. You're done!

BAKE

BANANA LEAF BURNT CHEESECAKE



INGREDIENTS

6 no.	Eggs
5 pcs	Banana Leaves (Cut into half)
1 tsp	Salt
60g	Cake flour
200g	Caster sugar
500g	Cream cheese
250ml	Whipping cream

*Baking and steaming grill

*2x Baking tin 6"

PREPARING BANANA LEAVES

Split the big piece of banana leaf into 2. Trim all banana leaves until it shapes evenly. Cut 4pcs of them according to the bottom shape of your baking tin. Then, wash all banana leaves. Using a sponge, gently rub on the surface of the leaves and rinse it again. Boil a wok of water. Once its ready, put the leaves inside to boil. Wipe off any remaining debris.

STEPS

- 1 Line the sides of baking tin with banana leaves. In this recipe, 3 layers of banana leaves will be used to line the sides of baking tin. Take 2 pcs of the circular shape banana leaves that you have cut previously, fit them to the bottom to serve as a base. Do the same to the other baking tin.
- 2 Preheat FOTILE Combi Oven. Set function to 'Full Convection' mode, temperature 180-190°C for 40-50 minutes.
- 3 Crack all eggs in a bowl and set it aside.
- 4 In a separate bowl, add in cream cheese, caster sugar and salt. Whisk the batter until it becomes smooth. Then, fold it until no lump remains. Whisk it again and slowly add in your eggs one by one. Continue to fold the batter again until it becomes smooth.
- 5 Pour whipping cream into the mixture and stir. Sift cake flour over the mixture and mix. After that, pour the mixture through a sieve, then into baking tin.
- 6 Place them into your pre-heated oven and bake for 40-50 minutes. Leave it to cool down and refrigerate it overnight. You're done!

BAKE

FRUIT CAKE



INGREDIENTS

3 no.	Eggs
½ tsp	Vanilla essence
½ tsp	Baking powder
80g	Caster sugar
140g	Cake flour
140g	Unsalted butter
30ml	Milk

Fruit for Topping

½pc	Kiwi
3pcs	Strawberries
15g	Blueberries

*Baking and steaming grill

*Baking tin 6"

STEPS

- 1 Cut unsalted butter, strawberries and kiwi into slices and set it aside. Line your baking tin with baking paper. Sift cake flour together with baking powder. Then, crack all of the eggs each in a separate bowl.
- 2 In another bowl, put unsalted butter and caster sugar together. Use a mixer to beat until well combined or pale yellow colour. Add in the first egg. Beat well after each addition of egg until creamy, about 1 to 2 minutes after adding each egg. Add in vanilla essence to mix.
- 3 After that, put ¼ of the sifted flour into the mixture and mix well. Put in ⅓ of the milk. Fold until it is well combined. Continue the process until the remaining flour and milk is used up.
- 4 Preheat FOTILE Combi Oven. Set function to 'Top Bottom Heating' mode, temperature 165°C for 30-40 minutes.
- 5 Pour the batter into baking tin. Distribute the batter evenly. Using a toothpick, swirl the batter to remove air bubble, then tap it a few more times. Add fruits on top as toppings.
- 6 Place them into your pre-heated oven to bake. You're done! You may sprinkle some icing sugar as decoration.

BAKE

ROSEMARY CHICKEN



INGREDIENTS

Ingredients to Marinate

10 stalks	Rosemary
½ tsp	Pepper powder
1 tsp	Salt
1 tsp	Onion powder
1 tsp	Garlic powder
1 tbsp	Honey
1 tbsp	Oyster sauce
1.7 kg	Whole chicken

Ingredients for Stuffing & Sidelines

2 ears	Corn
1 bulb	Onion
1 pcs	Green capsicum
1 pcs	Yellow capsicum
1 pcs	Red capsicum
5 pcs	Potato
¼ tsp	Crushed black pepper
1 tsp	Salt
1 tbsp	Olive oil
1 tbsp	Honey
200g	Cherry tomato

*Baking tray

STEPS

- 1 Remove rosemary leaves from its stalk and mince the leaves. Combine salt, garlic powder, onion powder, pepper powder, honey, oyster sauce and minced rosemary together. Stir until it forms a paste.
- 2 Pierce the uncooked chicken with a fork before marinating will allow more of the marinade to seep into the chicken. Rub the paste all over the chicken. Then, cover the chicken with a cling wrap and put it into the fridge to marinate overnight.
- 3 Cut onion, red capsicum, green capsicum, yellow capsicum, corns and potatoes into smaller pieces. Put them all in a bowl. Add in cherry tomatoes and season it with salt, crushed black pepper and olive oil. Mix it well and stuff the ingredients into the chicken as much as you can. Secure the openings with a toothpick and truss the chicken.
- 4 Line your baking tray with aluminium foil and put the chicken on top of it. Preheat oven by setting function to 'Convection Bake' mode, temperature 200°C for 40 minutes. After temperature reached, place them into FOTILE Combi Oven to bake.
- 5 After 40 minutes reached, take the chicken out to apply honey all over. Cover the legs and wings with aluminium foil. After that, bake for another 15 minutes with 200°C.
- 6 Transfer the chicken to another plate. Pour the juices from your baking tray to a separate bowl. Line your baking tray with new aluminium foil. Put all the remaining seasoned ingredients and chicken onto the tray. Wrap chicken leg with aluminium foil again and bake for 25 minutes under the temperature of 180°C. You're done!

BAKE

BLUEBERRY MUFFIN



INGREDIENTS

1 no.	Egg
3g	Salt
8g	Baking powder
55g	Corn oil
100g	Caster sugar
100g	Blueberries
200g	Cake flour
100ml	Milk

*Baking and steaming grill

*4 Muffin Cups

STEPS

- 1 Sift cake flour. Add in baking powder, caster sugar and salt. Mix it well.
- 2 In a separate bowl, add egg, milk and corn oil. Then, whisk it.
- 3 Put in one scoop of the flour mixture that you've set aside previously and mix the batter. Repeat the process until the mixture is used up.
- 4 Preheat FOTILE Combi Oven. Set function to 'Full Convection' mode, temperature 170-180°C for 25-35 minutes.
- 5 Scoop the batter into a piping bag. Line your muffin cups onto a tray. Fill half of your muffin cups with the batter. Slot in some blueberries. Then, fill $\frac{3}{4}$ of your muffin cup with the remaining batter.
- 6 Using a chopstick, swirl the batter to remove air bubble. Tap the cups a few more times. Place the remaining blueberries on top of the batter.
- 7 Put them into your pre-heated oven and bake. You're done!

BAKE

BAKED MACKEREL



INGREDIENTS

1 pc	Banana leaf
1 pc	Ginger flower
2 pcs	Tomatoes
4 pcs	Ladies finger
4 pcs	Red chilli
4 pcs	Lemongrass
4 pcs	Small red onion
6 pcs	Mackerel fish
6 pcs	Calamansi
6 cloves	Garlic
1 tsp	Salt
2 tsp	Caster sugar
3 tbsp	Cooking oil
38g	Ginger
200ml	Water

*Baking tray

STEPS

- 1 Chop garlic, ginger, ginger flower, lemongrass, small red onion and red chilli into smaller pieces. Put them all into a blender. Add in caster sugar, salt, cooking oil and water. Bring it to blend. Cook the paste under low heat until it dries up.
- 2 Remove mackerel fish scales and cut a few slits on the fish body. Line baking tray with aluminium foil. Put banana leaf on top and line the fishes. Rub the paste all over mackerel fish. Cut tomato into wedges and slice ladies finger. Line them all over the baking tray too.
- 3 Preheat oven by setting function to 'Convection Bake' mode, temperature 190°C for 25 minutes. After temperature reached, place them into FOTILE Combi Oven to bake.
- 4 Cut calamansi into half. Garnish with calamansi and you're done!

STEAM

KUIH SERI MUKA PANDAN



INGREDIENTS

Rice Preparation

3 pcs	Pandan leaves
10 pcs	Butterfly pea flower
1 tsp	Salt
500g	Glutinous rice
40ml	Hot water
50ml	Coconut cream
350ml	Water

Top Layer

10 pcs	Pandan leaves
3 no.	Egg
½ tsp	Salt
20g	Tapioca flour
40g	Corn flour
100g	Plain flour
160g	Caster sugar
150ml	Coconut cream
350ml	Water

*Baking and steaming grill
7" Square Loose Base Pan

STEPS

- [Rice preparation]** Wash and soak glutinous rice overnight. Then, drain the water out. Line the rice onto your bakeware. Mix coconut cream and salt together with water and pour it all over glutinous rice. Spread glutinous rice evenly. After that, cut pandan leaves into smaller pieces. Line them on top of the rice.
- Fill up FOTILE Combi Oven's water tank. Preheat by setting function to 'Steam' mode, temperature 100°C for 45 minutes. After temperature reached, put it into FOTILE Combi Oven and steam for 45 minutes.
- Crush butterfly pea flower to get the juice out. Add hot water to create more juice. Wait for 15 minutes then, strain it. Meanwhile, after glutinous rice done steaming, take it out from the oven. Remove pandan leaves. Blend in butterfly pea juice to the rice.
- Grease square loose base pan with some cooking oil. Add in glutinous rice. Use a spatula to pack the rice down very well. It must be packed well or the custard will seep through the cracks. Using a fork, gently scrap on the surface of rice so that the top layer sticks on firmly later.
- [Top layer preparation]** Cut pandan leaves into smaller pieces. Add water to it. Then, bring it to blend. Strain to get the juice out. Add more water until the pandan juice reaches 350ml and set it aside.
- Crack the eggs and beat it. Add the beaten eggs, coconut cream, caster sugar and salt to pandan juice. Mix it well. Slowly, add in tapioca flour, corn flour and plain flour to the mixture. Mix it well too. Pour the mixture to your pan over a sieve. Cook the mixture under low heat. Remember to keep stirring it until it thickens.
- Pour the liquid mixture on top of your glutinous rice. Cover with a cling wrap. Poke some holes at the surface of cling wrap with toothpick or fork so that the top layer surface comes out smooth later on.
- Fill up FOTILE Combi Oven's water tank. Preheat by setting function to 'Low Steam' mode, temperature 90°C for 50 minutes. After temperature reached, put it into FOTILE Combi Oven and steam for 50 minutes.
- Take the kuih out from the oven and wait for it to cool down completely before cutting it. You're done!

STEAM

YAM CAKE



INGREDIENTS

1 pcs	Yam
3 pcs	Red chilli
3 pcs	Small red onion
3 pcs	Spring onion
2 cloves	Garlic
½ tsp	Pepper powder
2 tsp	Caster sugar
2 tsp	Salt
1 tbsp	Light soy sauce
3 tbsp	Cooking oil
15g	Ginger slices
20g	Dried shrimp
50g	Dried anchovies
50g	Tapioca flour
300g	Rice flour
1000ml	Water

*Baking and steaming grill

STEPS

- 1** In a pot, put in dried anchovies, ginger slices and water. Bring them to boil under high heat. Then, simmer it under low heat for 20 minutes. Pour the soup base over a sieve. Add some water until it reaches 900ml. Set it aside.
- 2** Soak dried shrimp in water for 20 minutes. Then, chop dried shrimp and garlic finely. Cut yam into small cubes. In a big bowl, put in the previous soup base, salt, caster sugar, light soy sauce and pepper powder. Add in a bit of rice flour and mix until it blends in well. Repeat the process until all rice flour is used up. After that, put in tapioca flour. Mix it well.
- 3** Heat up your wok with cooking oil. Put in chopped garlic and dried shrimp. Stir fry until fragrant. Add yam cubes and flour batter. For flour batter, stir it before add to the wok. Under medium low heat, cook until it thickens.
- 4** Grease your bakeware with some cooking oil. Line the bottom of bakeware with baking paper. Spread the yam batter evenly on the bakeware. Fill up FOTILE Combi Oven's water tank. Preheat by setting function to 'Low Steam' mode, temperature 90°C and steam for 50 minutes. After 50 minutes, place the yam cake under room temperature to let it cools down completely.
- 5** Chop spring onions, red chillies and small red onions. Put enough cooking oil into your wok to fry sliced red onions. Fry until the onions turn golden brown. Using a sieve, drain away the cooking oil. Garnish your yam cake with chopped red chillies, spring onions and fried sliced onions. You're done!
- 6** **{Air Fried version Yam Cake}** You can also try with air fried version yam cake. Line your baking tray with baking paper. Using the yam cake that you have previously cool down, line them on top of the tray. Spray some cooking oil on the cakes. Preheat FOTILE Combi Oven. Set function to 'Air Fry' mode, temperature 200°C for 15 minutes. After temperature reached, place them into the oven to air fry. You're done!

STEAM

**PUMPKIN
SAVOURY CAKE**



INGREDIENTS

4 no.	Egg
2 slices	Chicken ham
8g	Spring onion
20g	Chicken floss
150g	Pumpkin
150g	Caster sugar
200g	Unsalted butter
250g	Self-raising flour
50ml	Milk

*Baking and steaming grill

STEPS

- 1 Cut pumpkin into smaller pieces. Fill up FOTILE Combi Oven water tank. Preheat oven by setting function to 'Steam' mode, temperature 100°C for 20 minutes. After temperature reached, place the pumpkins into FOTILE Combi Oven and steam.
- 2 Place unsalted butter under room temperature until it softens. Cut butter and chicken ham into smaller pieces. Crack the eggs each in a separate bowl. After pumpkin is steamed, mash it and add in milk. Stir until it blends in well and set it aside.
- 3 Add caster sugar to unsalted butter and mix it with a mixer on a medium speed. Beat until the mixture is white and fluffy. Slowly, add in eggs one by one. Then, put in mashed pumpkin. Sift self-raising flour into the mixture and mix it well.
- 4 Line your baking tin. Pour the mixture inside. Put chicken floss, ham and chopped spring onion on top of the mixture. Preheat oven by setting function to 'Steam' mode, temperature 100°C for 1 hour. After temperature reached, place them into FOTILE Combi Oven to steam. You're done!

STEAM

CHAWANMUSHI
JAPANESE STEAMED EGG



INGREDIENTS

As needed	Prawn
As needed	Carrot
As needed	Shimeji mushroom
As needed	Spring onion
As needed	Brown button mushroom
2 no.	Egg
¼ tsp	Salt
1 tsp	Light soy sauce
2 tsp	Dashi powder
300ml	Water

*Baking and steaming grill

*4 chawanmushi cups

STEPS

- 1 To make dashi, mix dashi powder, light soy sauce, salt and water together.
- 2 Peel off prawn's shell, cut carrot and brown button mushroom into slices. Whisk the eggs. Add dashi into egg liquid. Pour the mixed egg liquid over a sieve. Put sliced button mushroom and shimeji mushroom into chawanmushi cups. Fill $\frac{3}{4}$ of the cup with egg liquid. Add in prawns into each cups. Fill the cup again with egg liquid until its full. Put sliced carrots on top.
- 3 Fill up water tank. Preheat oven by setting function to 'Low Steam' mode, temperature 90°C for 20 minutes. After temperature reached, place them into FOTILE Combi Oven to steam.
- 4 Garnish with chopped spring onion and you're done!

STEAM

**STEAMED GARLIC
PRAWN WITH
VERMICELLI**



INGREDIENTS

1 pcs	Spring onion
4 pcs	Small red chilli
12 cloves	Garlic
1 tsp	Salt
1 tsp	Caster sugar
1 tbsp	Oyster sauce
1 tbsp	Light soy sauce
200g	Green bean vermicelli (Soak with warm water)
670g	Big prawn
50ml	Cooking oil

*Baking and steaming grill

STEPS

- 1** Soak vermicelli with warm water until soft. Clean the prawns without removing its shell. Cut off its legs and head. Gently, cut the prawn into half without splitting the body. Remove its intestines. Using the back of your knife, pat on the prawn's body so that it does not roll up during steam. Dice garlic and small red chillies.
- 2** Heat up pan with cooking oil. Add diced garlic and small red chillies. Fry until it is fragrant and turn off the heat. Add in light soy sauce, oyster sauce, salt and caster sugar. Mix it well.
- 3** Line your casserole with vermicelli. Place prawns on top and fill them up with the sauce.
- 4** Fill up water tank. Preheat oven by setting function to 'Steam' mode, temperature 100°C for 10 minutes. After temperature reached, place them into FOTILE Combi Oven to steam. Garnish with chopped spring onion and you're done!

STEAM

**THAI STEAMED
FISH**



INGREDIENTS

3 stalks	Lemongrass
4 stalks	Spring onion
6 cloves	Garlic
1 pcs	Ginger
3 pcs	Small red chilli
4 pcs	Lime
½ tsp	Salt
1 tbsp	Fish sauce
15g	Brown sugar
25g	Cilantro
280g	Sea bass

*Baking tray

STEPS

- 1** Clean the sea bass. Cut some slits at the fish's body. Pat it to dry with kitchen towel. Then, sprinkle and rub the salt all over the fish. Put them in fridge to marinate for 10 minutes
- 2** Slice the ginger and cut the white parts of spring onions. Line the white parts of spring onion and some sliced ginger on a plate. Place the fish on top. Using the back of a knife, whack the entire stalk of lemongrass. After that, stuff 1 stalk of lemongrass and some ginger slices into the belly of the fish. Put the remaining ginger on top of the fish. Place 2 stalks of lemongrass at both side of the fish.
- 3** Fill up FOTILE's Combi Oven water tank. Preheat oven by setting function to 'Steam' mode, temperature 100°C for 8 minutes. After temperature reached, place it into FOTILE Combi Oven to steam.
- 4** Slice 1 pcs of the lime and set it aside. Roll the remaining 3 limes with your hand. Not too hard to make it burst, but enough to make the tiny juice sacs inside pop. Then, cut them into half and make some slits on the flesh. Squeeze the juice out. Pour the juice over a sieve and set it aside. Chop garlic, small red chillies and cilantro (separate into 2 portion). Put 1 portion of cilantro, garlic, small red chillies, brown sugar, fish sauce and lime juice in a bowl. Mix it up.
- 5** After 8 minutes, take out the fish from FOTILE's Combi Oven. Pour the sauces all over the fish. Put it back to FOTILE's Combi Oven and steam again for another 2 minutes at 100°C.
- 6** Remove all lemongrass from the dish. Garnish with cilantro and lime slices. You're done!

STEAM

**SEAWEED
CHICKEN ROLL**



INGREDIENTS

2 no.	Egg
4 cloves	Garlic
2 pcs	Carrot
7 pcs	Roasted seaweed sheet
½ tsp	Pepper powder
2 tsp	Salt
2 tsp	Caster sugar
1 tbsp	Sesame oil
2 tbsp	Light soy sauce
2 tbsp	Oyster sauce
80g	Corn flour
300g	Fish paste
500g	Chicken breast

*Baking and steaming grill

STEPS

- 1 Cut carrot into small cubes, slice chicken breast and peel off garlic skin. Bring them all to blend.
- 2 In a separate bowl, crack in eggs and whisk it. Then, add blended chicken, fish paste, caster sugar, salt, sesame oil, light soy sauce, oyster sauce, pepper powder and corn flour. Mix it well. Cover the bowl with a cling wrap and marinate in fridge for 3 hours.
- 3 After done marinate, on the roasted seaweed sheet, leave a small gap (around 2cm) at the end of the sheet. Put the chicken mixture onto seaweed sheet until it fills ⅓ of the sheet. Then, roll it. Stick a little bit of chicken mixture at the end of seaweed sheet so that the sheets can hold together. Place your seaweed roll onto baking tray.
- 4 Fill up FOTILE Combi Oven water tank. Preheat oven by setting function to 'Steam' mode, temperature 100°C for 15 minutes. After temperature reached, place them into FOTILE Combi Oven and steam.
- 5 Cut seaweed roll into slices. Line them onto baking tray and spray some water to retain its moisture.
- 6 Preheat FOTILE Combi Oven. Set function to 'Air Fry' mode, temperature 200°C. After temperature reached, air fry for 15 minutes. You're done!

AIR FRY

GARLIC BUTTER GRILLED SALMON



INGREDIENTS

As needed	Fresh green coral
As needed	Cherry tomato
330g	Salmon
10g	Unsalted butter
1 clove	Garlic
1 pcs	Lemon
¼ tsp	Salt
⅛ tsp	Black pepper powder
⅛ tsp	Curry powder
⅛ tsp	Dried parsley

*Baking tray

STEPS

- 1 Wash the salmon. Pat the flesh to dry with paper towel.
- 2 In a separate bowl, put salt, black pepper and curry powder together and mix.
- 3 Spread and rub the seasonings all over the salmon and set it aside.
- 4 Chop garlic clove and put it aside too.
- 5 Spread chopped garlic and unsalted butter onto your seasoned salmon.
- 6 Preheat FOTILE Combi Oven function to 'Air Fry' mode, temperature 200°C and put them into your oven for 15 minutes after temperature reached.
- 7 Decorate your plate with fresh green coral and cherry tomatoes.
- 8 Cut lemon into wedges. lemon wedges accompanies your salmon and is best squeezed upon the fish.
- 9 Pour the remaining juices from your air frying onto the plate.
- 10 A sprinkle of dried parsley adds garnish glamour to this plate and you're done!

AIR FRY

SCOTCH EGGS



INGREDIENTS

Main Ingredients

1 pcs	Yellow onion
1 pcs	Carrot
6 no.	Egg
½ tsp	Pepper powder
¼ tsp	Ginger powder
1 tsp	Salt
1 tsp	Caster sugar
1 tsp	Garlic powder
1 tbsp	Parsley flakes
40g	Corn flour
250g	Minced beef

Outer Layer

2 no.	Egg
60g	Tapioca flour
80g	Orange bread crumb
40ml	Milk

*Baking and steaming grill

STEPS

- 1 Chop carrots and yellow onion finely. In a bowl, put carrots, yellow onion, minced beef, salt, caster sugar, garlic powder, ginger powder, pepper powder, parsley flakes and corn flour together. Mix it up. Wrap the bowl with cling wrap and put in fridge to marinate for 3 hours.
- 2 Steam the eggs in FOTILE Combi Oven by setting function to 'Steam' mode, temperature 100°C for 15 minutes. After steaming, transfer the eggs immediately to cold water so that the shell can be peeled off easily. Peel off the egg's shell.
- 3 Lay a piece of cling wrap on a flat work surface. Place 1 ball of meat mixture into the centre of cling wrap and flatten it. Cover the hard boiled eggs with tapioca flour. Place it to the centre of flatten meat mixture. Pull up cling wrap, wrap it around the egg. Press the meat around so that it covers the egg completely. Do the same to the remaining eggs. Then, put the eggs in freezer to freeze for 30 minutes.
- 4 Crack eggs and add in milk. Beat it up. Pour the egg mixture over a sieve. Line baking tray with baking paper.
- 5 Remove cling wrap from wrapped eggs. Dip the wrapped eggs into tapioca flour, then egg mixture and lastly, orange bread crumbs. Repeat the process with other eggs. Put the eggs onto baking tray and spray with some cooking oil.
- 6 Preheat FOTILE Combi Oven function to 'Air Fry' mode, temperature 200°C. After temperature reached, air fry for 20 minutes. You're done!

AIR FRY

**SPICY
CHICKEN WINGS**



INGREDIENTS

10 pcs	Chicken wings
1 tsp	Cooking oil
1 tsp	Chilli powder
1 tsp	Curry powder
1 tsp	Garlic powder
1 tsp	Salt
2 tsp	Caster sugar
1 tbsp	BBQ sauce

*Baking tray

STEPS

- 1 Wash the chicken wings.
- 2 Add cooking oil, BBQ sauce, salt, caster sugar, garlic powder, curry powder and chilli powder together.
- 3 Marinate the chicken and put into fridge to chill for 3 hours.
- 4 Preheat FOTILE Combi Oven function by setting to 'Air Fry' mode, temperature 180°C for 20 minutes. After temperature reached, put it inside the oven and you're done!

AIR FRY

**POPCORN
CHICKEN**



INGREDIENTS

2 no.	Egg
½ tsp	Ginger powder
¼ tsp	Pepper powder
1 tsp	Garlic powder
1 tsp	Onion powder
2 tsp	Salt
1 tbsp	Light soy sauce
90g	Tapioca flour
250g	Orange bread crumbs
800g	Chicken breast
40ml	Milk

*Baking and steaming grill

STEPS

- 1 Cut chicken breast into small cubes. Add salt, onion powder, garlic powder, ginger powder, pepper powder and light soy sauce to marinate. Mix it well. Cover the bowl with cling wrap and marinate in fridge for 3 hours.
- 2 Crack and beat the eggs. Add in milk to mix. Pour the egg mixture over a sieve.
- 3 Line your baking tray. Dip and cover the chicken cubes with tapioca flour, then into egg mixture and lastly orange bread crumbs. Repeat the process until every single chicken cube is covered. Place them on your baking tray. Spray them with some cooking oil.
- 4 Preheat FOTILE Combi Oven function to 'Air Fry' mode, temperature 200°C for 20 minutes. After temperature reached, put it inside the oven and you're done!

DEHYDRATE

**CHOCOLATE BAR
WITH DRIED FRUIT**



INGREDIENTS

1 pcs	Lemon
2 pcs	Fig
2 pcs	Kiwi
6 pcs	Kamquat
8 pcs	Strawberry
9 pcs	Pistachio
10g	Dried cranberry
200g	White cooking chocolate
200g	Dark cooking chocolate
Optional	Sugar flower & sprinkles

*Baking and steaming grill

STEPS

- 1 Slice lemon, kiwi, kumquat, fig and strawberry thinly.
- 2 Line the fruits on grill or baking tray. Preheat FOTILE Combi Oven by setting function to 'Dehydrate' mode, temperature 80°C for 1 hour and 30 minutes. After temperature reached, place them into FOTILE Combi Oven. Remember to put the humidity-controller chip on your oven's door.
- 3 Cut pistachio, dried cranberries and white chocolate coarsely. Melt the chocolate over medium-low heat on a double boiler. After that, put them into a mould and tap it a few times so that the chocolate evens out.
- 4 Place the dehydrated fruits on top. Sprinkle some pistachios and dried cranberries. You may put in some sugar flower and sprinkles too. Then, put the mould into fridge to chill. You may take the chocolate out when it hardens.
- 5 To change the colour of chocolate, you may put some colouring to the white chocolate. Alternatively, you may use a dark chocolate too.

Troubleshooting

For your safety, please press the Power button to turn off the oven before troubleshooting.

Faults	Cause analysis	Solution
No response after the power cable of oven is plugged	Cause 1: No power on power socket.	Contact a qualified electrician for inspection and repair.
	Cause 2: Loose power cable plug.	Re-plug the power cable plug.
	Cause 3: Loose connection wire between control panel and power panel.	Please call FOTILE after-sale service hotline to get service arranged.
Insensitive button	Cause 1: Stains on control panel.	Clean up the control panel.
	Cause 2: Control panel faults.	Please call FOTILE after-sale service hotline to get service arranged.
The fan still runs after cooking	Cause 1: The temperature of the liner is higher than 70°C after the end of the roasting function. Within 20 minutes after the end of steaming function.	Open the door to the oven for quick heat dissipation. The fan stops running after the liner with roasting function is lower than 70°C. The fan stops running 20 minutes after the end of the steaming function.
	Cause 2: Undamaged power panel or temperature probe.	Please call FOTILE after-sale service hotline to get service arranged.
Steaming and baking pan "Yellowing"	Steaming and baking pan will become yellow due to presence of uncleaned food.	After the steaming and baking, soak the steam and baking pan in hot water, wipe it vigorously with cleaning cloth.
The oven leaks	Cause 1: Water in the water catcher overflows.	Timely clean it with the cloth.
	Cause 2: The door is not fully closed.	Check whether there are foreign matters and dirt at the door, tank port and sealing ring.
	Cause 3: The water tank is not properly installed.	Check whether the water tank is fully pushed into the tank holder.
	Cause 4: Others	Please call FOTILE after-sale service hotline to get service arranged.
Steam is generated but food cannot be well cooked	Cause 1: Short cooking time.	Prolong cooking time.
	Cause 2: Excessive food volume.	Cut the food into small pieces or conduct surface division.
	Cause 3: High food stacking layers.	Place the food at the middle and bottom of the cavity as close as possible to PTC heating plate.
	Cause 4: Inappropriate cooking ware.	Choose multi-hole cooking ware with short walls.
	Cause 5: Others.	Please call FOTILE after-sale service hotline to get service arranged.
Display E2	Short circuit/open circuit of steam generator NTC.	Please call FOTILE after-sale service hotline to get service arranged.
Display E3	Abnormal communication between control panel and display panel.	Please call FOTILE after-sale service hotline to get service arranged.
Display F3	Open circuit of cavity probe.	Please call FOTILE after-sale service hotline to get service arranged.
Display F4	Short circuit of cavity probe.	Please call FOTILE after-sale service hotline to get service arranged.
Add water please	Low water level for water tank.	Fill the tank with an appropriate amount of water.
	Failed water pipeline system.	Please call FOTILE after-sale service hotline to get service arranged.

LET FOTILE BE PART OF YOUR FAMILY

SERVICE AND CARE

At FOTILE, we dedicate all that we do to make your loved ones' lives better. That's why we not only offer high-quality products, but also excellent after-sales service. Our service coverage covers the entire Malaysia, and when you are a FOTILE customer, you can be sure that our team of highly trained personnel is always ready to serve you.



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FOTILE – ALWAYS AT YOUR SERVICE



FOTILE Service Careline

Our friendly customer service representatives are always ready to answer your questions within 24 hours.* Alternatively, you may call us at **03-5033 2593** for assistance during business hours.**



72-Hour Response Time

Our service personnel are here to serve you within 72 hours or 3 business days.***



Genuine Parts

Our inventory is always stocked with genuine FOTILE parts to uphold the high quality of our after-sales service.

* Refers to office hours & excludes public holidays.

** Office hours: Monday to Friday (8:30am - 6pm), Saturday (8:30am - 12:30pm)

*** Subject to the availability of customers and their convenience in accepting the service appointment.



FOTILE MARKETING SDN BHD

All pictures, colours, models, diagrams and specifications are for illustration purpose only and are subject to change without prior notice.



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