

FOTILE

HoodPlus Create a Healthy Kitchen

Redefining kitchen hoods with a cutting-edge,
distinctive and posh design,
and recreating your kitchen into a
grease- and smoke-free culinary paradise.



FOTILE Official website



FOTILE Official wechat



FOTILE

FOTILE
HoodPlus

STRONGER | CLEANER | QUIETER

FOTILE V PRO With DC Inverter Technology
A Revolution In Range Hood Industry

DIRECT-CURRENT INVERTER

The future of kitchen hoods, the future of cooking.

Fotile V Pro utilises FOTILE's direct-current inverter motor, a powerful innovation that strengthens the hood's core power while reducing noise to a comfortable level.



STRONGER – A Pulsing Heart

Maximum air flow as high as 1400m³/h allows powerful airborne grease extraction. Depending on the volume of airborne grease in your kitchen as well as the wind resistance present in the smoke chamber, the Automatic Turbo System adjusts air pressure by up to 830Pa to easily absorb dense airborne grease.



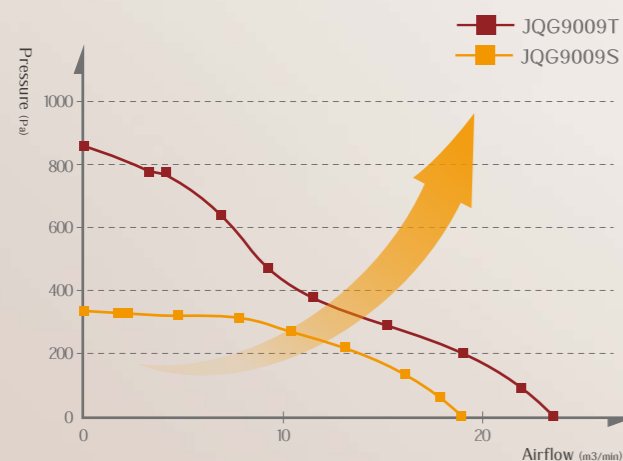
CLEANER – A Grease-free Kitchen

Enhanced core power paired with 3-layer centrifugal filtration technology keeps both the kitchen and the hood clean, and redefines the standards of kitchen-smoke related cleanliness.



QUIETER – Silent As A Hush

With high-performance noise below 49db and low-performance noise below 44db, the hood is so quiet that you'd be able to hear your soup boiling.



830Pa

49dB

23m³/min



Noah:

“ I love spicy food, but I don't like the lingering stench. It's especially worse when I have to use all 3 hobs to serve my guests – the smell gets everywhere! ”

SPACIOUS ENTRY CAVITY

Multiple hobs on? No problem



580mm Optimal Airborne Grease Control Zone

After countless tests, FOTILE has discovered that the Optimal Airborne Grease Control Zone is located precisely 580mm above the table top. Based on this finding, FOTILE V Pro is designed to fully trap airborne grease before they even begin to spread.

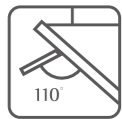


Wider Chamber Entrance

Fotile V Pro's ability to handle multiple gas hobs at the same time more effortlessly than normal hoods comes from its wider chamber entrance, which has an average air inlet width of 20mm that allows it to capture the flow of airborne grease from every corner.

110-DEGREE BUFFER PLATE

Say goodbye to overwhelming airborne grease



Obtuse-angled smoke compression technology pressurizes rising airborne grease to prevent it from spreading



Upgraded from 150mm to 160mm, the ultra-wide buffer plate further bolsters smoke defense

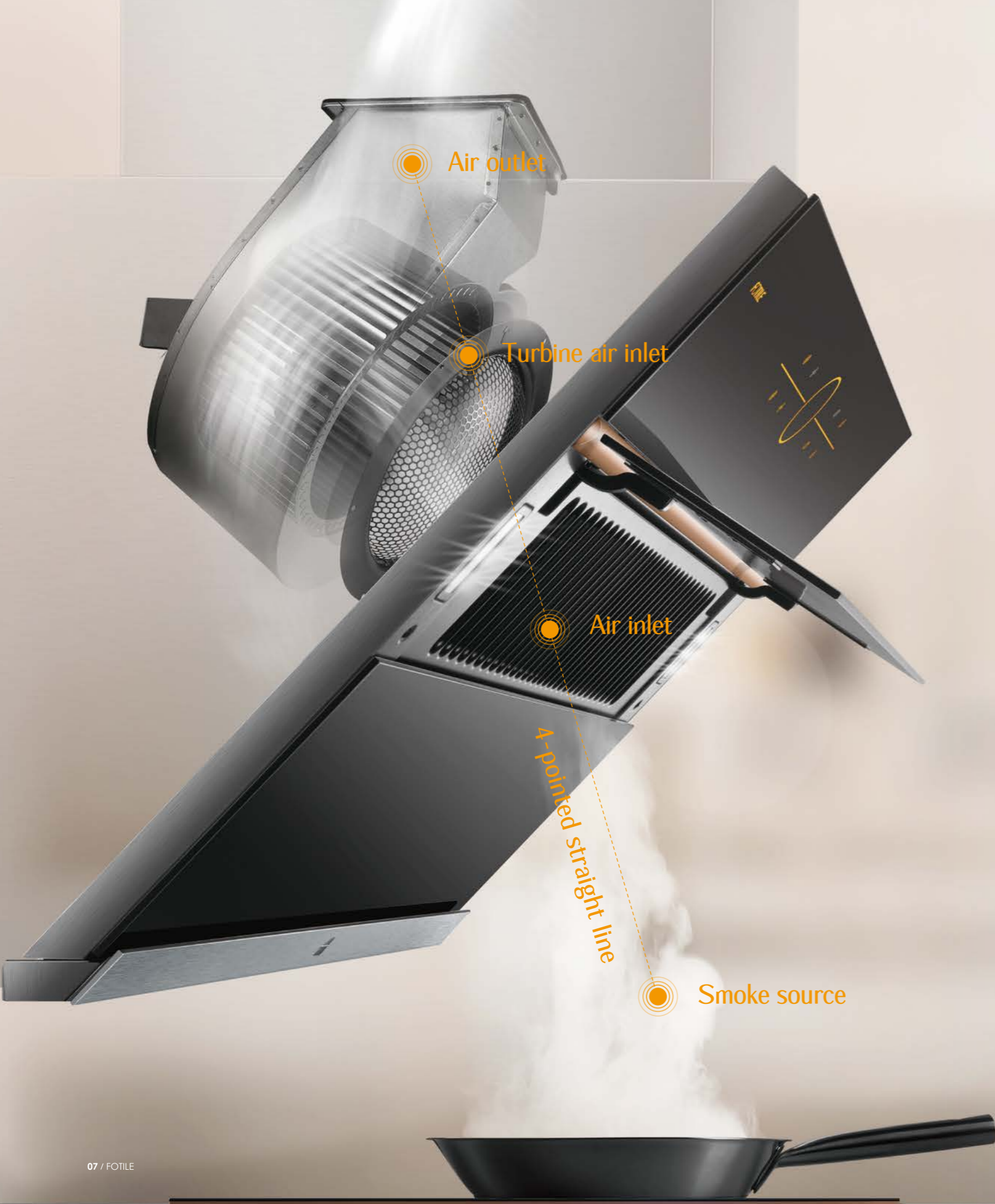


Automatically switches itself on when hood is operational and vice versa to prevent backflow of airborne grease

Isabella:

“ Ever since I became a housewife, my once-silky skin is now gross and murky. And none of my cosmetics are helping! ”





Alexander:

“ Recently I asked my technician why the kitchen hood I installed for my parents wasn't an improvement over the old one. He said it's due to the kitchen hood's ducting hose being 5 meters in length, which makes it difficult for normal kitchen hoods to operate without risk of backflow. ”

AIRBORNE GREASE HIGHWAY

The vip lane for airborne grease



Direct-flow System

Airborne grease travels through a 4-pointed straight line – from the hob to the chamber entrance, fan entrance, and the exhaust.



3-stage Vertical Acceleration

Airborne grease is first compressed in the optimal airborne grease control zone, then guided to the entrance of the chamber and fan and finally, directed out of the kitchen via the Nautilus Air Passageway. This process lets airborne grease travel easily through the smoke chamber.

Francis:

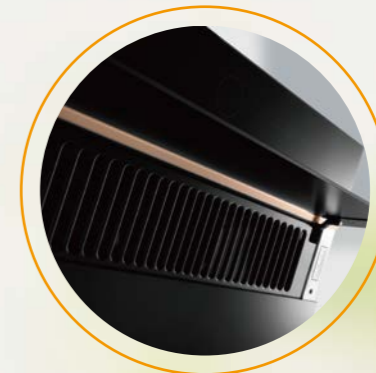
“ My biggest headache when cleaning my kitchen is always the greasy kitchen hood. Just thinking about its countless little greasy filters gives me a headache. ”

INNOVATIVE OIL-FREE TECHNOLOGY 5-SEC CLEANABLE GRILLE FILTER

Making cleaning a breeze



3-layer Centrifugal Filter Plus Oil-free Technology
Creates a grease-proof inner chamber that can be cleaned just by wiping



Removeable Grille Filter
That's easier to clean than honeycomb filters: Easy to remove for deep cleaning – no need to call technicians



Large Oil Cup
Reduces washing frequency and is designed to prevent accidental injuries



Andrea:

“How am I supposed to host a chatty dinner party when my kitchen hood drowns out my guests' voice?”

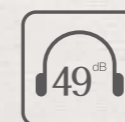
SILENCE+TECHNOLOGY



Honeycomb-design filter paired with microporous noise cancellation technology to effectively reduce high-frequency noise



Integral volute design reduces both wind resistance and noise



These innovations combine to reduce noise by 2dB (by 3dB in lab tests)



AUTO TURBO SYSTEM

More power when you need it

Grease accumulated in the duct system. Strong winds. Severe weather. These are factors that will hinder the extraction process or cause back flow. With the Auto Turbo System, Fotile V Pro can accurately detect the resistance in the duct system and produce the appropriate force in response (up to a maximum of 830 Pa) to ensure that airborne grease can be extracted effortlessly and released smoothly through the duct.

INTELLIGENT AIR MANAGEMENT

Breathe Easy

Fotile V Pro comes with an intelligent air management system that constantly monitors the quality of your kitchen's air. When it detects the presence of harmful substances in the air, it automatically activates ventilation, keeping the air in the kitchen fresh and safe at all times.



THOUGHTFULLY CRAFTED

Caring humanized designs



Fitted For Shelves

Micro-convex design allows the gap between Fotile V Pro and your kitchen cabinet to be as thin as 5mm



Gentle Illumination

The overhead lights give your cooking a true-to-life glow



Bump-proof Design

Fotile V Pro' 43° inclination reduces the risk of head injury, letting you cook with peace of mind

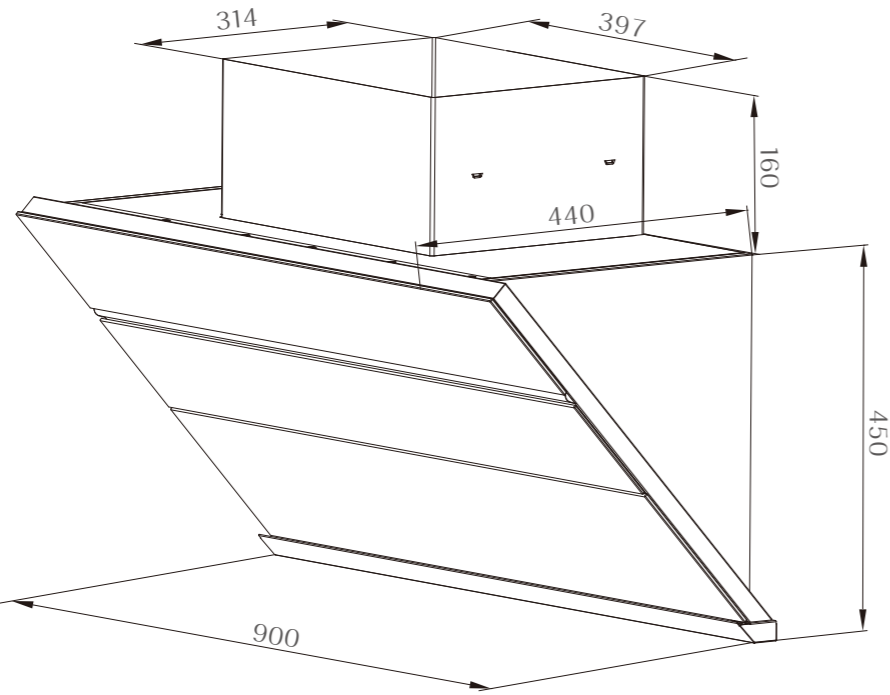




JQG9009T	
Power Supply	240V/50Hz
Max Airflow(m3/h)	1400
Airflow(m3/h)	970
Noise (dB)	49
Max Static Pressure (Pa)	830
Motor Power (W)	268
Illumination Power(W)	1.5W*2
Mode of Operation	Touch Control
No.of Speed	3
Auto Turbo System	Y
Intelligent Air Management	Y

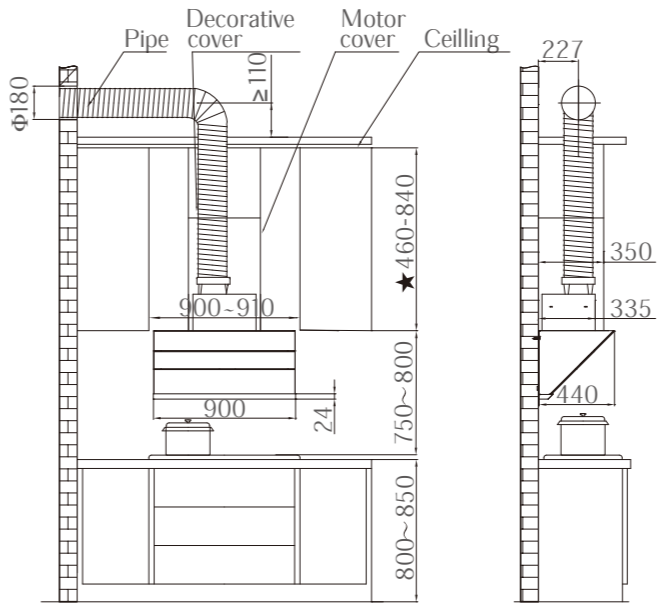
Note: the noise shown in the table is sound pressure level, minimum is up to 44dB.

Product Basic Conditions

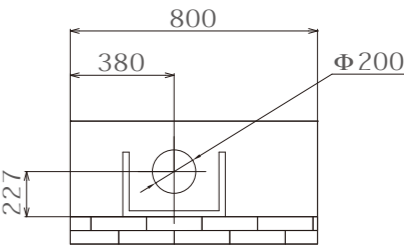


Installation Diagram Of Hoods And Cabinets.(Unit: mm)

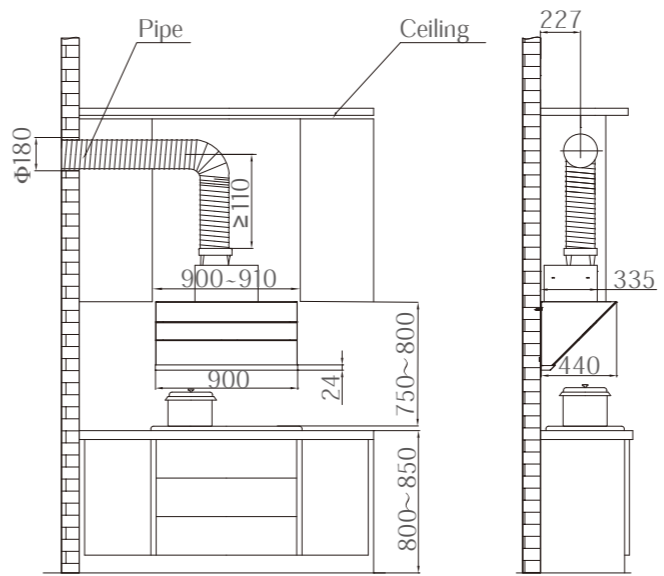
Exhaust Pipe Through Ceiling



Hole Size Of Ceiling Or Cabinet



Exhaust Pipe Through Cabinet



Product Installation And Cabinet Collocation Figure Diagram