

For Love We Do

We never forget our original intention:

everything we do is for you!

Caring is at the heart of everything we do. Every product is built

out of love.

For the past 20 years, FOTILE has worked to improve every family's kitchen environment and remove the danger of cooking fumes. Through constant innovation and R&D, we inject new technology and luxury aesthetics into the core of every product.

FOTILE continues to be a world leader in the development of kitchen electronics.

Two decades passed like a single day, we use love to refresh the cooking experience and create happy kitchens for the world.

FOTILE For Love We Do

FOTILE

FOTILE W PRO INTELLIGENT SELF-ADJUSTING

Hunt Smoke 

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New Upgrade New Initiate

FOTILE W Pro intelligent self-adjusting range hood with the leading "Surround Suction Plate" technology, achieving Hunt Smoke 360°.



The next-generation FOTILE W Pro is equipped with the Smart Wing-like Surround Suction Technology as well as the Direct-current Inverter Power System for stunning anti-smoke-escape performance*.

*Tested by FOTILE R&D Center; results indicate absence of observable stray smoke.

CLOSER Intelligent self-adjusting according to the volume of cooking fumes

The Smart Wing-like Surround Suction Plate's elevation is automatically adapts to the volume of airborne grease and smoke with such precision that it creates an optimal grease and smoke control zone in which grease and smoke have no chance of escaping.*

STRONGER with DC Inverter Motor

Along with a surging core, this motor offers grease and smoke extraction capability of up to a stunning 720 Pa in air pressure.

WIDER with Spacious Grease- and Smoke-trapping Range

Our Smart Wing-like Surround Suction Plate is designed with an expanded negative core pressure area that allows for an even wider smoke-trapping range, meaning that stray smoke are practically non-existent.

Equipped with the latest high-efficiency smoke-extraction technology, the Intelligent Air Management function, and a 3-step airborne grease separation technology that extracts 92% of airborne grease...

The FOTILE W Pro is a testament to our endless endeavor, and a statement of love for you to give to those you love.



Light Frying Silent Performance

Upon detecting low volumes of grease and smoke, the Smart Wing-like Surround Suction Plate lowers by 8cm to precisely capture them.

8cm

Smart Smoke Detection

Total Precision

Total Extraction

This function allows the Smart Wing-like Surround Suction Plate to precisely adjust its elevation by 8-12cm based on smoke type and volume, thereby creating an optimal grease and smoke control zone where grease and smoke have virtually no room to escape.



Minimalist & Flat Design

Turning off the FOTILE W Pro puts the Smart Wing-like Surround Suction Plate and the inner smoke chamber in a flat configuration that not only looks sleek, but also hides grease stains.



Heavy Frying Heavy-duty Performance

As you cook your food with searing heat, the wing-like surround suction plate lowers further to 12cm to maintain the optimal grease and smoke control zone.*

*Tested by FOTILE R&D Center; results indicate absence of observable stray smoke.

12cm



Optimal Grease and Smoke Control Zone

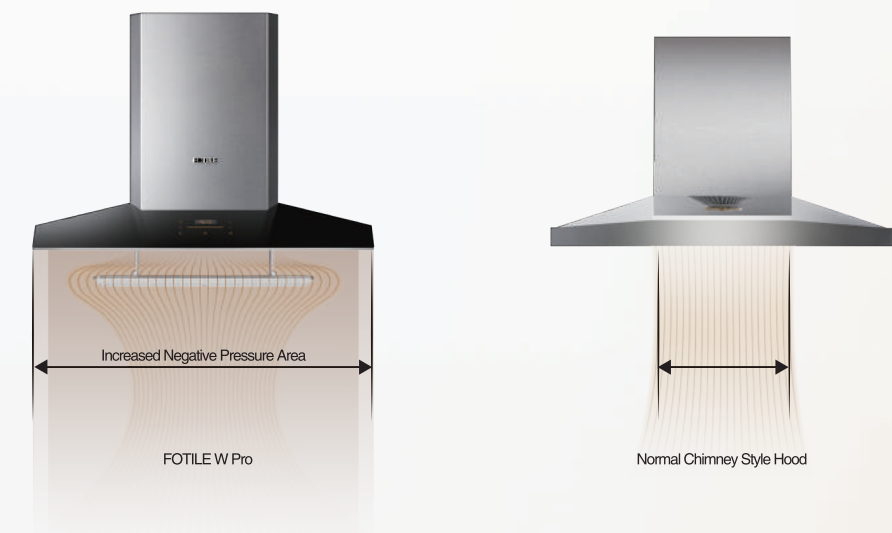
During the process of cooking, grease undergoes 3 stages of dispersal – frying, rising, and spreading. Before the grease and smoke fully disperses, the Smart Wing-like Surround Suction Plate move closer to the optimal grease and smoke control zone – a 580mm-radius zone around the smoke origin to fully trap them before they travel any further.

*Tested by FOTILE R&D Center; results indicate absence of observable stray smoke.

Smart Wing-like Surround Suction Plate

Wider Range, Reduced Stray Smoke

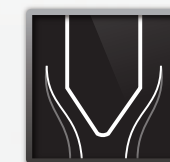
This innovation significantly widens both the horizontal and vertical smoke-trapping range of the FOTILE W Pro through a wider negative core pressure area, effectively reducing the chances of smoke escaping.



Hastened Smoke Absorption Rate



The “canyon effect” is a phenomenon discovered by FOTILE labs, taking inspiration from the way air gets pressurized and strengthened when going from a wide area into a narrow canyon. This discovery is then used to design the FOTILE W Pro’s space-capsule-shaped canopy to smoothen and hasten the grease and smoke extraction process.



Doubly-accelerating grease and smoke passage, the Patented Pressurized Static Flow Tunnel sorts grease and smoke into their own “lanes” for smoother and more efficient extraction.

*Patent : ZL200610050640.9

High-power Grease and Smoke Extraction Capability

The upgraded Auto Turbo System adjusts and unleashes a blast of air pressure up to 720 Pa based on the volume of grease and smoke in your kitchen as well as the wind resistance present in the smoke chamber. Coupled with the Patented Bionic Wing Impeller, this ensures smooth smoke passage regardless of smoke volume.



Innovative DC Inverter Motor

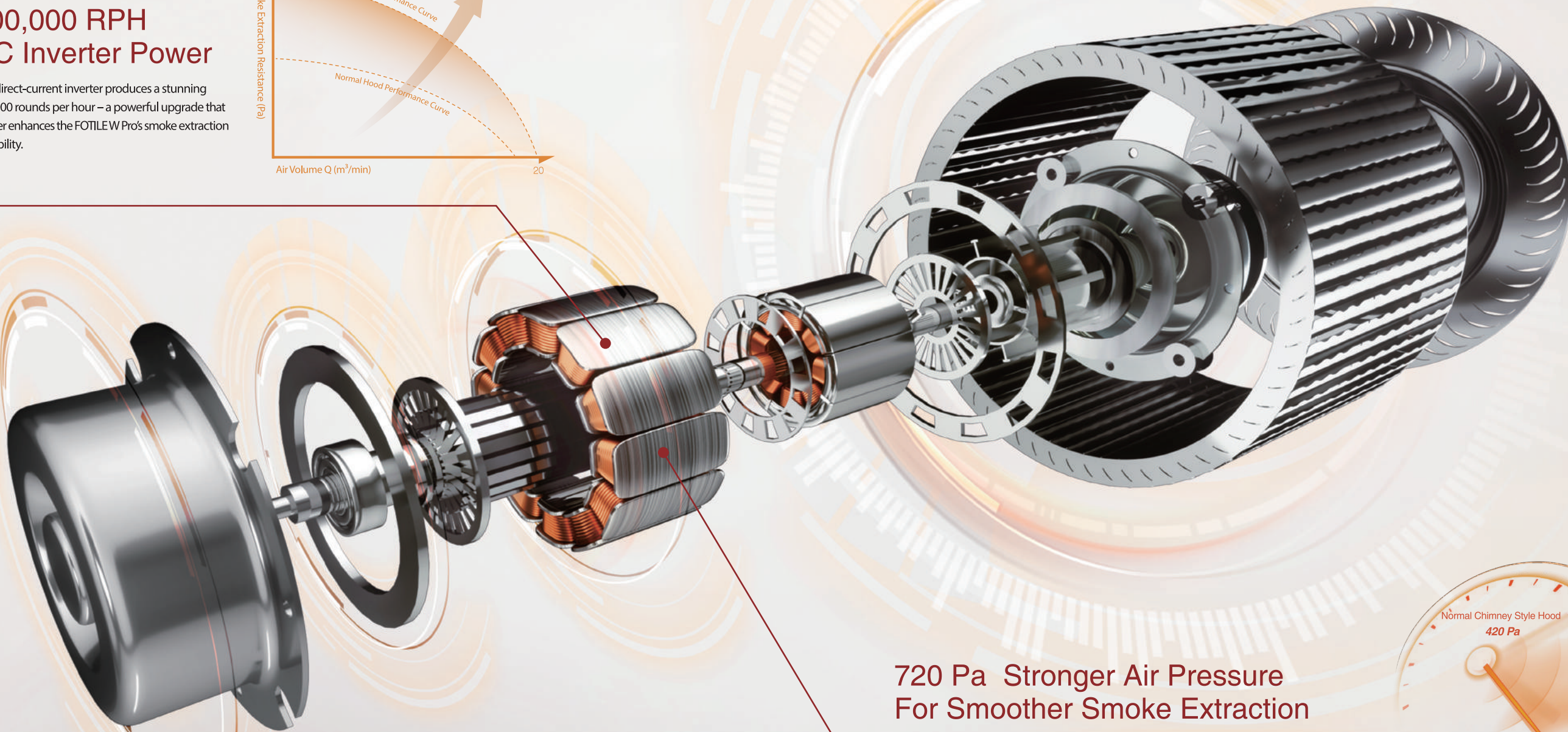
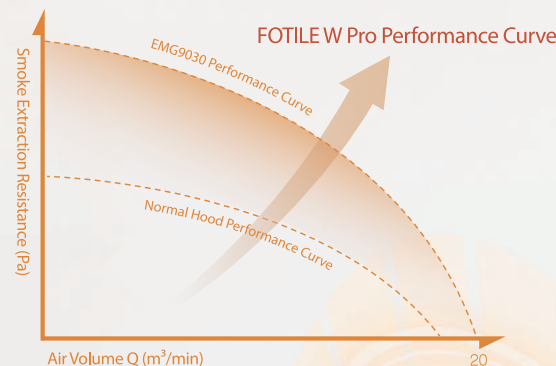
The FOTILE W Pro's Powerhouse

This technology allows the all-new FOTILE W Pro to quietly deliver high-power smoke extraction, for peace of mind and peaceful cooking.

*Tested by FOTILE R&D Center results indicate absence of observable stray smoke.

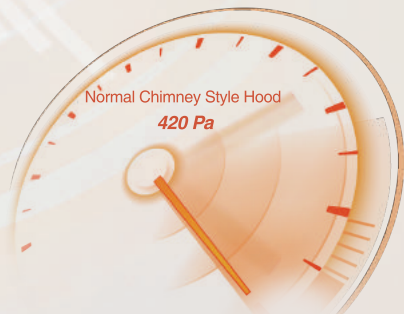
100,000 RPH DC Inverter Power

The direct-current inverter produces a stunning 100,000 rounds per hour – a powerful upgrade that further enhances the FOTILE W Pro's smoke extraction capability.



720 Pa Stronger Air Pressure For Smoother Smoke Extraction

The all-new Direct-current Inverter System amps up the FOTILE W Pro's extraction capabilities, effortlessly overcome wind resistance with an air pressure of up to 720 Pa.



FOTILE W Pro **720 Pa**



Multiple Noise-reduction Systems For a more delightful cooking experience

Minimum noise can reach to 40dB

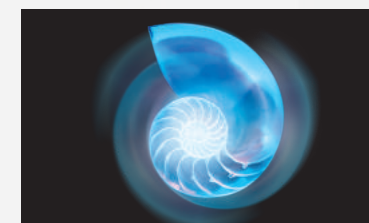
Direct-current Inverter

Boasting high-frequency noise-reduction and designed for smoother, more peaceful option, the FOTILE W Pro's top-notch performance only produces a gentle 48db purr of wind.



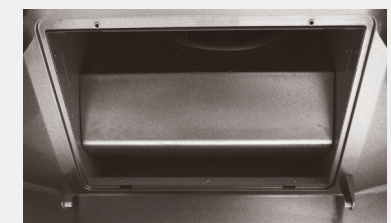
Bionic Wings Impeller

Inspired by the aerodynamics of eagle wings, this technology performs as silently-yet-furiously as a soaring hawk, and also grants increased air control capabilities.



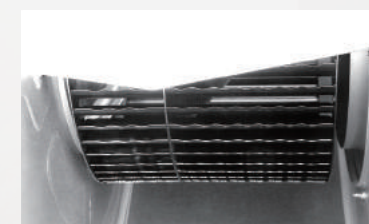
Patented Nautilus Air Passageway

Patent: ZL01132056.7

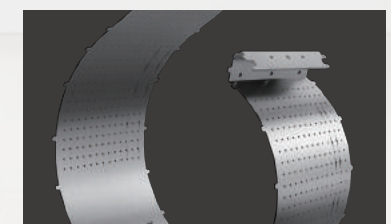


Patented Silent Volute

In-volute Pressurization: Patent ZL200610050640.9



Varied R Turbine System



360 ° Micropore Noise Reduction

Breakthrough Airborne Grease Separation Technique

Enjoy clean, nourishing air.

This 3-step purification technique achieves a stunning 92% oil filtration rate and 98% odor reduction rate.

3

High-speed Centrifuge

Centrifuge Filtration

Finally, this process – designed to tackle grease and smoke's different densities – utilizes the centrifugal force in the smoke chamber to separate grease particles from smoke particles.

2

Double-layer Filtration

Contact Filtration

The most straightforward of the 3 purification steps, this double-layer Clean and Clear Filter traps oil particles and transfers them to the oil collector.

1

Wing-like Surround Suction

Conondensation Filtration

Airborne grease and smoke carry heat as they rise. The Wing-like Surround Suction Plate serves as the first step of filtration by – as they come into contact with the Plate – instantly cooling certain heated and gaseous grease particles, converting them into liquid form and trapping them.





Smart Smoke Detection for Intelligent Suction. Say goodbye to stray smoke

The Smoke Monitor allows the FOTILE W Pro to intelligently read the room and make adjustments based on the volume of grease and smoke in the air – lowering the Smart Wing-like Surround Suction Plate by 8cm for low grease and smoke volumes, and by 12cm for high grease and smoke volumes. Say goodbye to stray smoke.*

*Tested by FOTILE R&D Center results indicate absence of observable stray smoke.

Auto Turbo System for Intelligent Extraction. Goodbye smoke congestion

The Hood will automatically accelerate and increase air pressure (up to a maximum of 720 Pa), if heavy volume of grease and smoke is detected or if the air pressure is being low. Thus you'll never have to worry about grease and smoke being trapped in your ventilation



Fully Automated Ventilation System The Future Is Now

The FOTILE W Pro is a fully automated ventilation system that takes your kitchen lifestyle to a level beyond your imagination - one where you will never have to worry about manually controlling your cooker hood again.

Intelligent Air Steward. Enjoy fresh air, always.

This function monitors your kitchen's air quality, and upon detection of harmful substances such as airborne grease, cigarette smoke, formaldehyde, carbon monoxide and more, immediately initiates ventilation and air cleansing to safeguard you and those you love.

Delay Off Function

User may effortlessly enjoy cleaner air as the Fotile W Pro automatically shuts down after a setting delay off timer with a choice of 2, 5, or 10 minutes.



A Marriage of Arts and Engineering

In pursuit of smoke, the FOTILE W Pro is a fearsome warrior.
In the midst of the kitchen, it is a captivating visual marvel



product
design
award



Wing-like Surround Suction Plate and Seamless Smoke Chamber Design

The plate's sealed edges allow for smoother airflow, while the one-stretch smoke chamber takes smoke extraction technology to new levels.



Steel+Crystal Black Timelessly elegant

Intricately sculpted steel matched with mesmerizing crystal black panel creates an art piece that exudes charm.



LED Indicators

With multiple degrees of brightness and multiple colors, you can tell the air quality at just a quick glance.



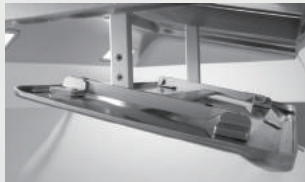
Lavishly Sculpted

Every inch of the FOTILE W Pro is designed with sublime crafting expertise.



Cleanliness Has Never Been Easier

We know as well as you do that cooker hoods are perhaps the toughest kitchen tool to clean. With the FOTILE W Pro's multiple humanized design choices, cleaning is a breeze and cooking for your loved ones is simply delightful.



Cleaning Mode

The FOTILE W Pro's 1-touch Cleaning Mode, allowing you to clean the entire machine easily and safely.



Minimalist Design

When idle, the wing-like surround suction plate and the smoke-hatch's flat surfaces make cleaning a breeze.



Double Grease-trapping System

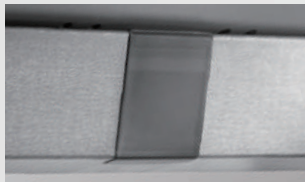
The combined efforts of the wing-like surround suction plate and the grease cup makes it so that you'll only need to clean every once in a while, and the double window design allows you to easily detect its cleanliness.



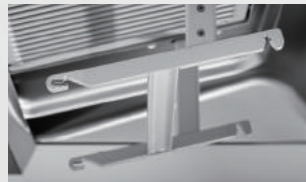
Easy-to-remove
Easy-to-clean

The upgraded double-layer Clean + Clear filter makes your cleaning process much faster and easier.

Humanized Design



- Semi-transparent, Super Large Oil Collector



- Aluminum alloy hook. Rust-free, durable.



- Anti-collision parts give you peace of mind.



EMG9030

■ Installation

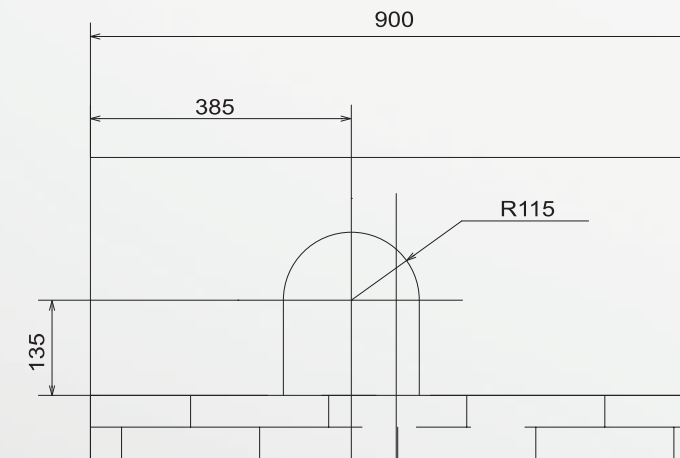
— Technical Information —

Model	EMG9030
Product Size(mm)	900(L)×515(W)×645-940(H)
Noise (dB)	48
Unrestrained Air Flow (m³/h)	1,450 / 1,200 (IEC)
Standard Air Pressure (Pa)	420
Maximum Air Pressure (Pa)	720
Oil Filtration	92
Odor Reduction(%)	98
Motor Power(W)	258
Illumination	Double LEDs, 2W*2
Filter	Double-layer clean and clear filter
Smart Smoke Detection	Yes
Intelligent Air Management	Yes
Auto Turbo System	Yes
Delay Off Function	Yes(2 min, 5 min, 10 min)

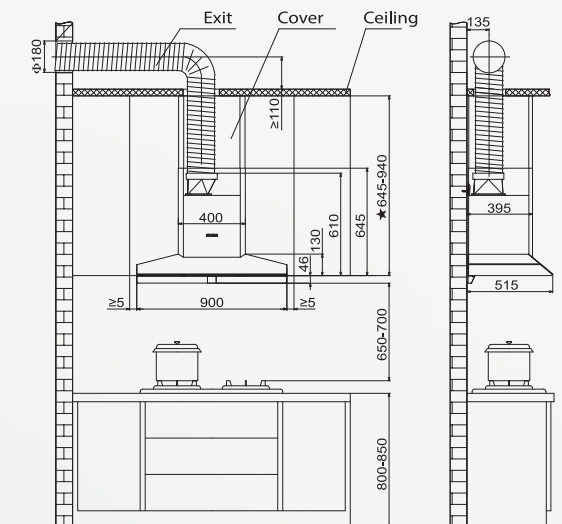
Note: The noise shown in the table is sound pressure level, minimum is up to 40db .When the Auto Turbo System is active, Instantaneous maximum noise can go up to 54db (sound pressure level).

EMG9030

Top cabinet or ceiling slot size



Installation Diagram



Unit: mm

Note: 1. $\geq 5\text{mm}$ is the recommended width of the gaps on both sides of the cabinet;
2. ★645-940 in the Installation Diagram shows the dimensions of the cover.

2014



Fotile V series Range Hood

1996



Deep Range Hood

2001



Chimney Hood



Nearer series Range Hood

2008



Built-in Serialization
Kitchen Appliance

2016



Fotile W series Range Hood

2018



Fotile W Pro series Range Hood



• Leading to amend and formulate the national standard of range hood

As the leading unit of the national standard working group of range hood, FOTILE leading the development of the national standards of the range hood, and actively participates in the revision of relevant standards in the state and industry.

• Lead to complete the international standard revision of range hood

Fotile dominants to complete national standard requirements of IEC (International Electrotechnical Commission) :<< the safety of household and similar kitchen appliance / the special requirements of range hood and other oil smoke suction devices >> , that lead Chinese range hood industry have more voices in international arena.

• Undertake national key scientific research projects actively

FOTILE undertake to finish "Eleventh Five-Year Plan" National Science and Technology Support Plan: «Study on the Improvement of Pollution Control of Kitchen Toilet Pollution and Improvement Technology of Environmental Function >> and the project was passed the accepted successfully
in 2017,Fotile became the leader Unit of "13th Five-Year Plan" National Key Research and Plan Project: «Key Technologies and Equipment of Oil Fume Efficient Separation and Flue Gas Purification>>.

• Owning thoudreds of national patents,
including more than 200 invention patents, that at the top of whole industry.

FOTILE owns state-identified enterprise technology center and front-edge kitchen electric laboratory, including two "Approved Laboratory of China's Qualified National Accreditation Commission" and fotile build rearch center in Germany, Japan and so on. Strong scientific research strength ensure fotile innovative strength.

• UWin authoritative award of Quality management area
- National Quality Award

In 2011,fotile was awarded "Eleventh National Quality Award" by the Chinese Quality Association This award is highly recognized and affirmed FOTILE efforts on the product quality, enterprise management, Brand value and industry strength.

• Pass Zhejiang Manufacturing Certification and drives collaborative manufacturing
development of the industrial chain.

As a Zhejiang Manufacturing recognized enterprise, FOTILE dominates to develop the product Zhejiang Manufacturing standard of range hood. The product standard has played a good leading role in promoting the quality promotion of similar products and the construction of manufacturing brand in the whole province.

• Win more than 20 international design awardsand at
the top of whole industry.

From 2007 to present, FOTILE has been obtained 9 iF awards by "IF CHINA Design Review Committee" and 10 red dot awards approved by "Design Zentrum Nordrhein Westfalen" the number of awards are at the top of whole industry.



• Cooperate with high-end real estate, build a model of living life.

At present, FOTILE has reached strategic partnership relationship with more than 100 famous real estate enterprises such as Vanke, Evergrande, Country Garden and other famous real estate enterprises in the field of real estate fine decoration, aims to provide a model of kitchen life for high-end human settlements.