

# CLEAR THE AIR

*The revolutionary Rectifier Panel Technology makes Fujioh's kitchen hoods more effective than conventional cooker hoods.*

Cooking at home can be an enjoyable activity, but it's the cleaning up after that makes many homeowners hesitant to pick up the habit. One of the major complaints of cooking – especially for Asian styled dishes – is the smoke that wafts up from the stove. The kitchen is filled with fumes, which spread to other parts of the home, leaving oil stains and cooking odours in and around the kitchen.

To counter this problem, every Fujioh cooker hood comes equipped with the revolutionary Rectifier Panel Technology. This new technology boosts the power of the Fujioh hood, making it two and a half times more effective than conventional cooker hoods. This means that the home chef doesn't have to contend with heavy fumes or smoke that comes

with cooking. The exclusive Rectifier Panel captures greasy fumes from all directions rather than those that just drift upwards. The powerful technology is also equipped with a removable Oil Tech filter that retains the airborne oil droplets, which are then collected into an Oil Catch tray.

Additionally, the hoods are remarkably quiet despite working harder than conventional cooker hoods. This is thanks to the Sirocco fan, a similar component in air conditioners, that is quiet and has energy-saving properties.

For the best aesthetic matchup, pair the cooker hoods with Fujioh's range of hobs and ovens, which are also designed to complement each other functionally.



The NL 900 with the powerful Rectifier Panel Technology

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### FACT SHEET

- Fujioh's high performance and effective cooker hoods are specially designed with oily Asian cooking in mind