

VOC Extraction

Kitchen Extraction

EVOAQ
for your Home & Health



Our Values



Improving Energy Efficiency using highly efficient products and superior system controls



Maintaining Indoor Air Quality through intelligent software designed specifically for NZ

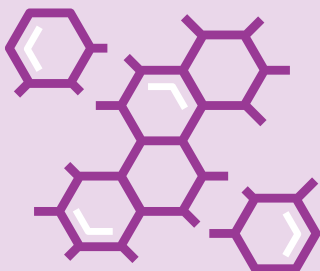


On-Demand Extraction by monitoring air quality and extracting as required

Why Kitchen Extraction

A healthy home requires good ventilation to maintain high Indoor Air Quality. But it is just as important to remove stale air from your home. Extracting this stale air from its source prevents harmful substances from building up in the air around you.

This is important as long-term exposure to these VOC's within your home can damage your and your family's health.



Our System

Our extraction systems are custom-made, fully automatic fans with built-in sensor controls, to provide you with the best protection for you, your kitchen, and your home.

These fans constantly monitor pollution levels within your kitchen and adjust the extraction rate as needed, to remove all steam and VOCs - without ever needing to flick a switch.

Our VOC extraction fans can detect many common and harmful VOCs like formaldehyde, CO, and cigarette smoke.



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Kitchen Extraction System	VOC-MF125KF	VOC-MF150KF	VOC-AX150KF	VOC-TW180KF
Kitchen Size	Up to 9m ²	Up to 30m ²	Up to 20m ²	Up to 20m ²
Fan Type	Mixed-flow	Mixed-Flow	Axial	Thru-Wall
Fan Size	125mm	150mm	150mm	180mm
Voltage (V/Hz)	230/50	230/50	230/50	230/50
Power (W)	1 - 17	2 - 70	2 - 20	2 - 20
Air Flow (m ³ /hr)	63 ~ 284	65 ~ 647	56 ~ 399	56 ~ 399
Static Pressure (Pa)	159	503	240	240
Noise (dB)	28	31	31	31
Speed (RPM)	250 - 2250	500 - 3000	500 - 3000	500 - 3000
Weight (kg)	1.4	2.5	1.2	1.2



MIXED FLOW (INLINE) FAN
125MM



MIXED FLOW (INLINE) FAN
150MM



AXIAL (INLINE) FAN
150MM



THROUGH-WALL FAN
150MM



HIGH VELOCITY CONE DIFFUSER
125MM / 150MM



LOUVRE GRILLE
125MM / 150MM



STAINLESS STEEL COWL
125MM / 150MM



GREASE FILTER
OPTIONAL UPGRADE

Demand Controlled Ventilation

Our kitchen extraction systems use DCV - the extraction rate is automatically adjusted according to fluctuating VOC and humidity levels, using our built-in intelligent controller which constantly monitors the kitchen air quality to regulate the level of extraction.

Our specialised software determines the right fan speed in order to remove any VOCs and high humidity inside the kitchen to maintain the best possible air quality in and around your kitchen and home.

Continuous Extraction

By combining our DCV controls with highly energy-efficient EC fans, our systems can use high airflows when extraction is required the most.

Additionally, the system keeps running at very low levels even when your kitchen is not in use, to continue to remove any lingering odours and moisture throughout the day.

This is how our systems are able to react continuously to provide optimal extraction.

Available Upgrades - Stainless Steel Grease Filter