



Our Values



Improving Energy Efficiency using highly efficient products and superior system controls



Maintaining Indoor Air Quality through intelligent software designed specifically for NZ

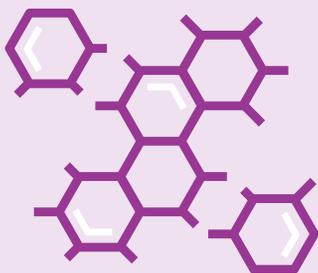


On-Demand Extraction by monitoring air quality and extracting as required

Why Kitchen Extraction

A healthy home requires good ventilation to maintain high Indoor Air Quality. But it is just as important to remove the bad air from your home. Extracting the 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

Using the latest technology and the most energy-efficient products, we have created a fully automatic VOC extraction system to constantly detect and remove harmful VOCs from the areas in your home where it matters most - such as your kitchen.

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



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Kitchen Extraction Systems	VX150E-K
Kitchen Size*	Above 6m ²
Voltage (V/Hz)	230/50
Power (W)	3 - 73
Air Flow (m ³ /hr)	65 ~ 650
Static Pressure (Pa)	457
Noise (dB)	31
Speed (RPM)	500 - 3000
Weight (kg)	2.5
Specific Fan Power (SFP)	0.398 Watts per L/s

**Options for smaller kitchens and kitchenettes may be available on request*



HIGH FLOW MIXED FLOW FAN
150MM



FIRE-RESISTANT DUAL-LAYER
ALUMINIUM DUCTING



EGG CRATE CEILING DIFFUSER
200MM



STEEL GRILLE WITH FILTER
OPTIONAL UPGRADE



STAINLESS STEEL COWL
150MM

Demand Controlled Ventilation

Our 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 Ventilation

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.