

# JIMCO

UV-C & OZONE  
Technology

ENVIRONMENTALLY FRIENDLY SOLUTIONS...

## JIMCO A/S specialises in odour and grease control

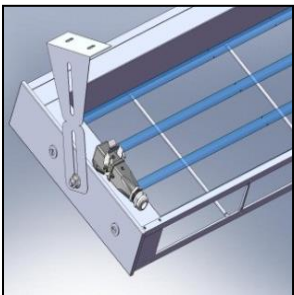
# In Commercial Kitchens

*By using patented UV-C & Ozone technology*



**Cleaner ducting, minimised risk of fire when cooking – the exhaust fan will operate more efficiently**

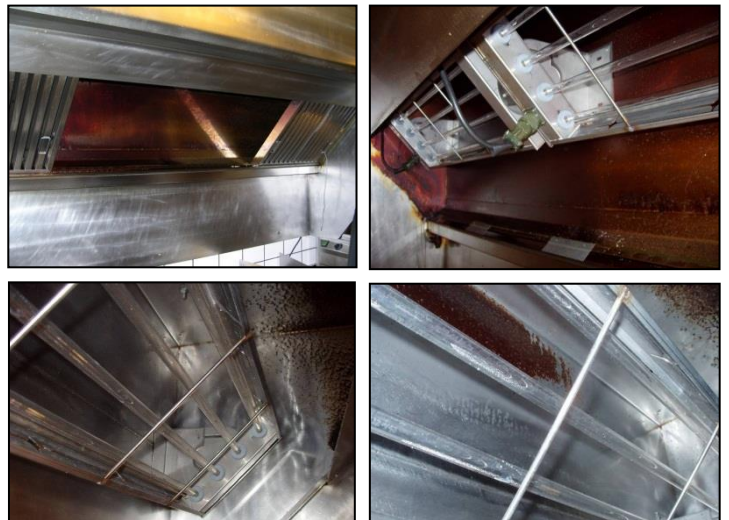
*The KPC-system for odour and grease control uses special lamps that produce UV- light and ozone*



The JIMCO lamps are placed in a steel frame, which is installed behind the grease filters in the hood or, in case where this is not possible due to lack of space, in an enclosure immediately above the hood.

Exposure to intensive UV-C light and ozone oxidation causes contaminants in the air to be destroyed, resulting in the reduction of odour emissions to the surroundings and no grease deposits in the ductwork. This process reduces the odour emitted to the surroundings. At the same time a small quantity of excess of ozone is generated to maintain the ducts in a clean condition and to destroy previously existing grease deposits within the ductwork. We recommend that ducts be manually cleaned before installing a KPC system.

**Keep your hood clean  
- REDUCE FIRE RISK!!**



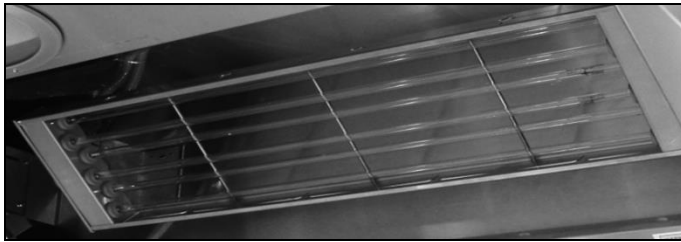
**DUE THE GREASE IN THE CANAL ..**

The above pictures show how grease quietly disappear with a JIMCO elements mounted in the hood.

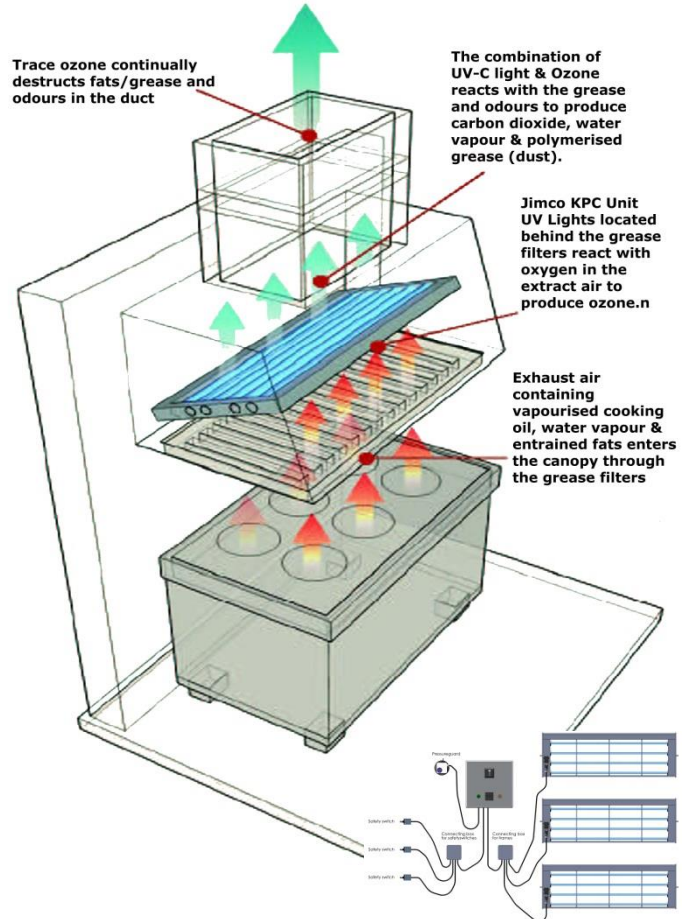
The advantages of using a JIMCO KPC system means the traditional problems with air filtration are eliminated. Examples are: *high chimneys, electrostatic filters, activated carbon filters, scrubbers, deodorizing oils etc.*

### The KPC system includes :

- ▶ **One or more UV-C element**  
From 2 to 8 lamps
- ▶ **Perhaps ballast box**  
- if you choose items without integrated ballast
- ▶ **An electronic control cabinet**
- ▶ **Safety switch**
- ▶ **Pressure Guard**



### Typical Jimco KPC Canopy Unit



### ADVANTAGES:

- ▶ Decreases risk of fire
- ▶ Tested and dependable equipment
- ▶ Reduces odour to the surroundings
- ▶ No use of chemicals or deodorizing oils
- ▶ No use of microbiology
- ▶ Eliminates the need to regularly clean the hood and the kitchen exhaust ductwork
- ▶ Maximum exhaust due to clean ductwork
- ▶ Compact installation, needs only limited space
- ▶ Immediate on/off function
- ▶ Pressure differential guards for fan failure
- ▶ Competitive installation costs
- ▶ Low operating and maintenance costs
- ▶ Option: heat reuse
- ▶ Simple to install in existing hoods

### ONE OF MANY REFERENCES:

**See an installation of  
JIMCO KPC element  
by McDonald's**



**Contact us for further references**

**JIMCO A/S**

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**Please call us for additional information – we shall be pleased to assist you!**