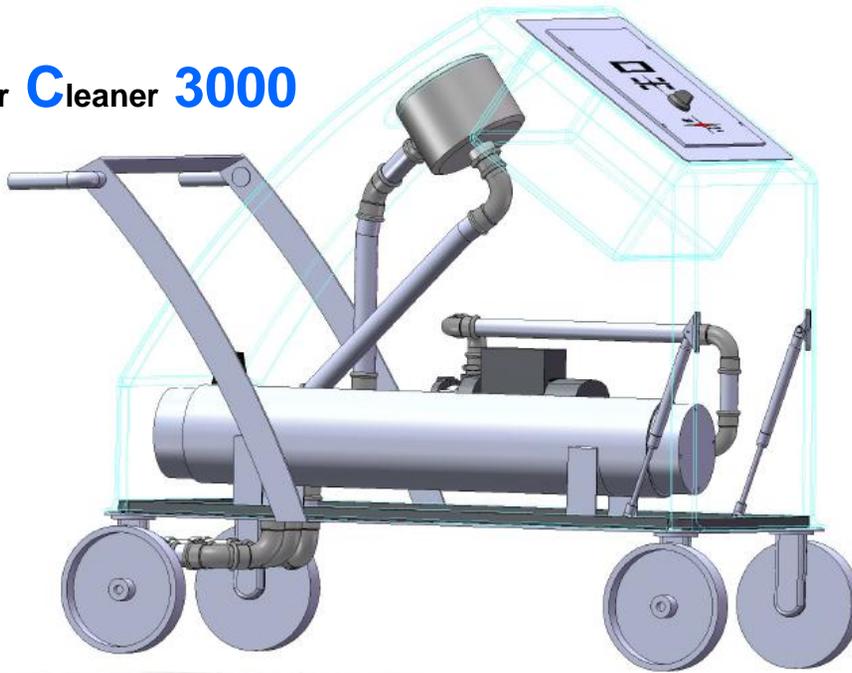


Multi Water Cleaner 3000



Water purifying plants

New water purification solution makes it possible to save a lot of resources when treating fruit and vegetables

The system is based on Jimco UV-C-technology and in the future it will also be used for disinfection of food.

MWC 3000 – is a brand new plant which ozones and circulates the water in a wash basin, e.g. in connection with cleaning of fruit and vegetables.

The system can also be used in other areas of the food industry – for disinfection of process equipment among other things.

Here MWC 3000 with its special technology for oxygen-based cleaning will combine the advantages of traditional wash basins with a complete disinfection solution which ensures sterilisation of product and equipment.

JIMCO A/S is receiver of the EU Environmental Award 1999-2000 for Cleaner Technology

Today many food producers, e.g. fish companies, use an acid additive when thawing their products in order to prevent bacteria growth.

- This is avoided with MWC 3000. You can also use ozoned water to clean the knives that come into contact with the food and the wash basin.
- That way it is ensured that the knives remain sterilised – and you prevent the transferral of bacteria to the food, which is usually a big risk
- A traditional wash basin has many disadvantages. For example, you have to change the water often and that is a time-consuming process when we work with large amounts of fruit.
- *With Jimco's new system we only have to change it morning and night, and that saves us a lot of time and money, a Danish fruit grower explains.*

By using the same water for half a day the total water consumption has been reduced to a fourth – a big advantage, for the fruit processor and the environment.
– *It costs thousands of litres of water every time we change the water in a basin, and one person must rinse the basin and the surroundings. To do that 3-4 times a day is just not optimum conditions, says the Danish fruit grower.*

Rinsing of food in the industry is a process which must run smoothly and without friction.

Problems with the equipment - not an option!

Prolongs the life of the products

Effective reduction of complaints regarding your products

Ensures freshness and quality

Ensures hygiene standards

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The technology:

It is a circulation process where the water is led through a pump from the basin to a particle filter, after this to an injector where the water through venturi receives ozone at approximately 4 bars of pressure. The ozone is manufactured with special UV-C Lamps where the oxygen in the atmosphere is transformed into ozone and is added as feed gas to the ejector. By using this technology you avoid the need to install an oxygen generator, and that way you get a very beneficial operating cost as only electricity is used for the UV-C lamp and the pump.

The system requires no chemical additives, pressure tanks or special training and there is no secondary contamination caused by waste substances.

At the same time the system can also be used to clean the factory itself – if you want to disinfect process equipment, floors, tables and other surfaces you can just connect regular tap water which is then ozoned and used for surface treatment..

Contact us for further references

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