JIMCO®

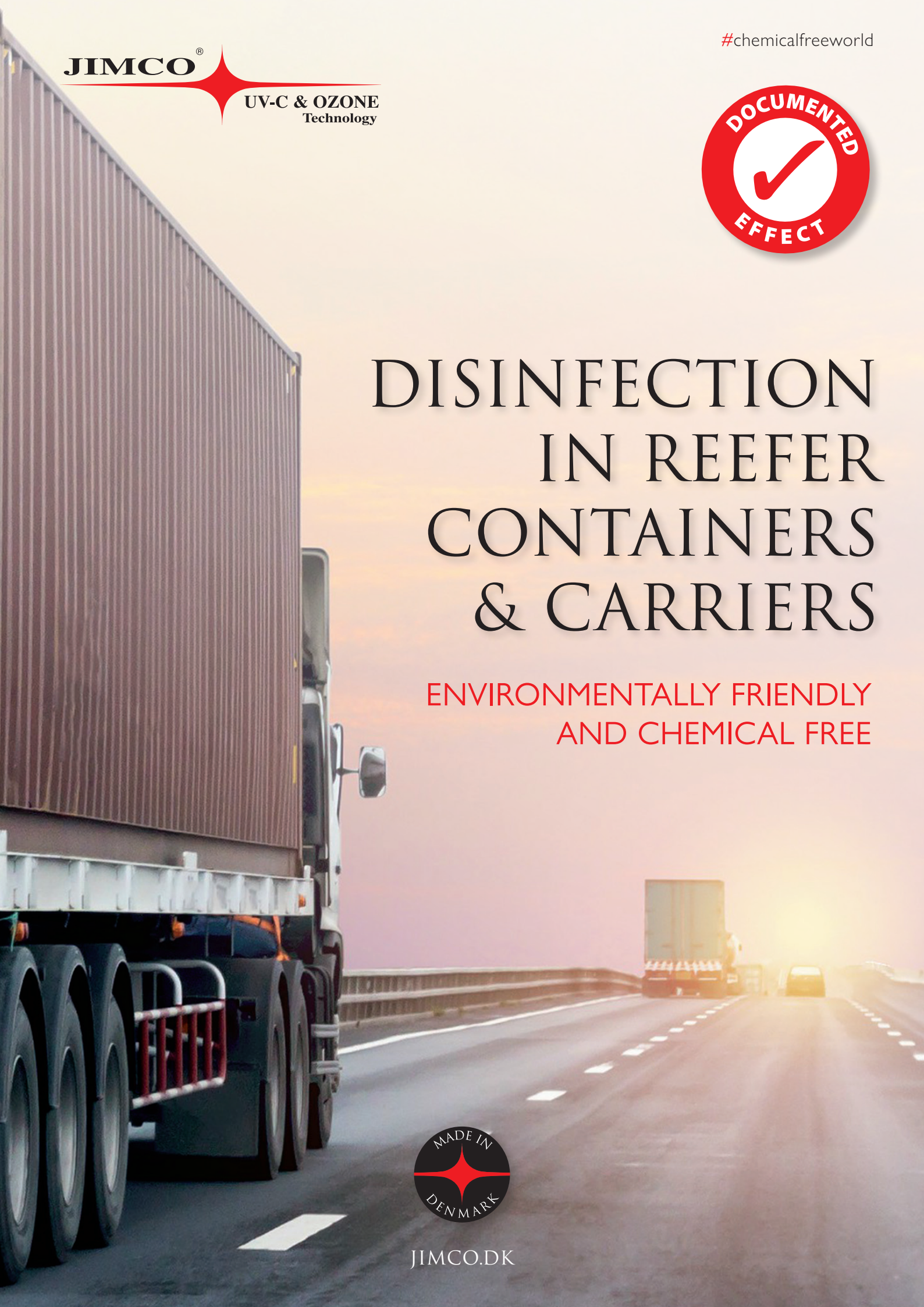
UV-C & OZONE
Technology

#chemicalfreeworld

DOCUMENTED EFFECT

DISINFECTION IN REEFER CONTAINERS & CARRIERS

ENVIRONMENTALLY FRIENDLY AND CHEMICAL FREE



MADE IN DENMARK

JIMCO.DK

DISINFECTION WITH FLO-D® TECHNOLOGY

MINIMIZING FOODWASTE
FLO-D TECHNOLOGY

CHOOSING THE RIGHT DISINFECTION TECHNOLOGY IMPACTS THE PERFORMANCE

The shelf life of food has always played an important role. For example, ethylene, mould and yeast shorten the time in which the food stays fresh. In the fruit industry, among other places, mould and yeast growth is a tough opponent affecting product lifespan.

The JIMCO FLO-D® Mini uses UV-C Technology to kill the bacteria, mould and yeast in the cold storage, hence optimizing the lifespan of fruits in and will help revolutionize the way fruit is stored and transported.

SAVE MONEY

TREATMENT WITH & WITHOUT UV-C PRODUCED OZONE

With ozone | Without ozone

GRAPES

With ozone | Without ozone

STRAWBERRIES

ORANGES

TOMATOES

- ✓ PLC controlled units with datalogging, do not require additional manpower.
- ✓ Access point for wireless connection by smartphone or tablet.
- ✓ Loud alarm before treatment start – in 8 different languages.
- ✓ New weekly treatment programme mode.

The JIMCO FLO-D Mini is easy to move around and can be used in multiple containers, each with seperate datalogging.

Naming of each FLO-D unit and location for desinfection documentation.

- ✓ Avoid time-consuming manual disinfection with water and chemicals.
- ✓ Save litres of water by the tons as well as energy for heating and drying.
- ✓ Disinfect more efficiently in corners, chinks and ventilation ducts, cooling coils and surfaces.
- ✓ Avoid strong chemicals, which have an impact on the environment and work environment.
- ✓ Avoid an environmentally harmful release of chlorinated waste-water.

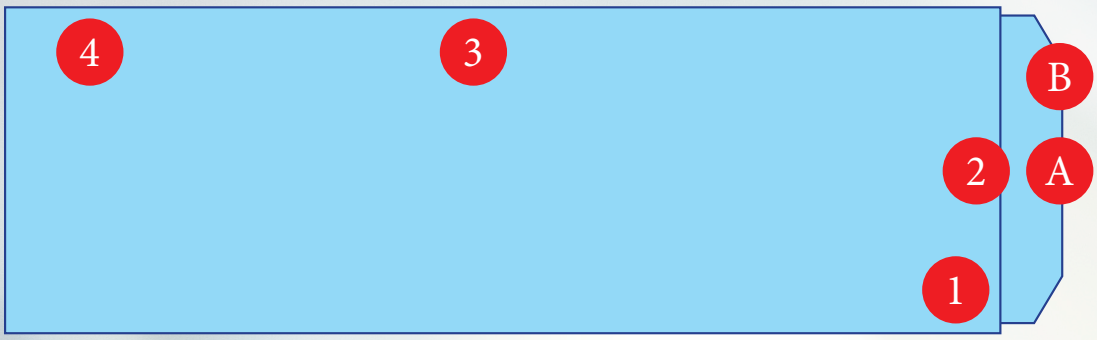
COOLING TRAILER TEST

The FLO-D Mini produces Ozone by draining the air in the room through the system's UV-C chamber where oxygen O2 contained in the air is converted to ozone O3.
The ozone then blows out and spread into the room.

1.
Ozone treatment in 3 hours with FLO-D Mini would reduce the amount of organic matter in which bacteria thrive and reproduce.

2.
That, without other means, we get an ozone flow through evaporating the unit, so that there is also a reduction of organic matter.

3.
Reduction or removal of odors.



Position	Start ATP	15 seconds ATP	60 seconds ATP	Remarks
1	2463	101	71	OK
2	2471	111	9	OK
3	2788	90	62	OK
4	1786	106	56	OK
A	1216	106	75	OK
B	1556	199	87	OK

There was a SIGNIFICANT reduction of fish smell after treatment, the trailer was left in the workshop overnight, which without ozone treatment usually means no one can keep the smell of fish out at the workshop and it is normal practice to pull chees / fishing trailers out at night.

Test settings for the FLO-D Mini:
Blower speed 80%, Ozone measurement upper ozone limit 9 ppm lower limit 8 ppm - hours ON - 03 hours 00 minutes.

TECHNICAL DESCRIPTION

FLO-D® MINI - Mark 2

UV-lamps: 8 pcs. 70 watt
Quartz sleeve: 8 pcs. (in cold storage)
Power supply EU: 1x230V + PE 50/60Hz, 10A
Power supply US: 1x115V + PE 50/60Hz, 10A
Consumption EU: 640 watt
Consumption US: 685 watt
Display: Proface PLC, color panel

Temperature and moisture sensor
Data logging for your surface disinfection

Room-volume:
Disinfection: Up to 314 m3
Odor treatment: Up to 1.258 m3

Mesurements:
Height: 1150 mm · **Width:** 560 mm
Depth: 890 mm · **Weight:** 59 Kg

JIMCO®
UV-C & OZONE Technology

UV-C AND OZONE SOLUTIONS FOR THE FUTURE

EUROPE · SOUTH AMERICA · NORTH AMERICA · AFRICA · ASIA · MIDDLE EAST

JIMCO TECHNOLOGY USERS

JBS AUSTRALIA · KOCH FOODS · Emsland Brüterei · BirdsEye · LANDES

GORTON'S · McCain · Pickenpack Seafoods · ESPERSEN · Bahlsen

Danpo · iglo · DALOON · agrarfrost GERMANY · ecoMotion

TÖNNIES · Intersnack · 2 sisters Food Group · WERNSING for good food · OSI

Camanchaca · FIORDO AUSTRAL GROUP · TAMPA MAID FOODS · CMPC · CRAMER

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