

POSITIVE PROGRESS AT A FAST FOOD RESTAURANT IN GOYA, MADRID

Just after 10 weeks the JIMCO's Kitchen Pollution Control system (KPC) got installed, it is still looking good and in good condition with no issues at all. That pleases the JIMCO partner in Spain, Juel Concept & Consulting.



Fryer 1 and 2 - UV-C Lamps and exhaust filter

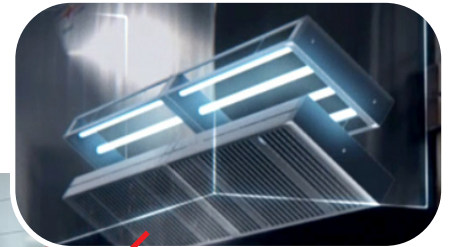


Grill - UV-C Lamps are placed behind the exhaust hood

The restaurant has just cleaned/wiped the lamps 2 times a week, and the system works just perfect.

The restaurant has the KPC system above their two fryers and one grill.

Even though the grill requires much care, the cleaning job is easy, and the UV-C lamps are still in good conditions.



JIMCO's KPC has installations all over the world and even some restaurant has the same KPC running for more than 7 years, without cleaning the ducts and ventilation system.

With the positive effect, we look forward to seeing the result from the restaurant in Goya the next couple of years. Hopefully with even more positive results.