

Environmentally friendly technology keeps exhaust ducts clean at McDonald's

A number of McDonald's restaurants have invested in an environmentally friendly technology that efficiently cleans exhaust air from both grease and odour particles.

Ib Pedersen, equipment manager of six McDonald's restaurants in Denmark, uses his technical ingenuity to maintain all kinds of equipment every day. In recent years three of the restaurants have been fitted with Jimco air purification systems. Being responsible for the cleaning of exhaust hoods and ducting, Ib Pedersen is very pleased with the results achieved with Jimco systems.

– Our traditional installations must be cleaned minimum once a year and we spend a lot of time removing deposits of grease mixed with dust. But since implementing Jimco systems, it has not been necessary to carry out any cleaning. The mixture of ozone and UV light simply eliminates fat and odour particles in the air, considerably reducing the frequency of cleaning extractors and ducting. Hence, we expect to achieve substantial savings on maintenance in the coming years, Ib Pedersen explains. Together with the franchisee Chris-

tian Buhl he has tried out comparable extraction solutions but Ib Pedersen would, at any time, opt for a Jimco system.

– We have previously tested several ozone generators, but none of them were as efficient as the system from Jimco and the ozone from these systems will only blend with the air several meters inside the system, leaving the first part dirty. Furthermore, these installations are much more expensive to repair. We have also tested carbon

filters, but they only remove the odour and not the grease particles. The Jimco installations remove both odour and grease and the only maintenance necessary is replacing the UV-C lamps, Ib Pedersen says.

Not only Ib Pedersen and hundreds of other customers worldwide are satisfied with Jimco products. Force Technology has tested the efficiency of the environmentally friendly air purification system and the system was certified with the Environmental

ELIMINATES FIRE HAZARDS

When particles of frying grease and cooking oil are drawn into the extractors, they are exposed to UV-C radiation splitting particles into smaller parts. UV-C lamps are mounted just behind the filters inside the hood. The same lamps also produce natural ozone depleting the destroyed fat and oil particles via cold combustion. While significantly reducing the grease and aromatic compounds, not only odours and grease are removed in the process:



ing oil caught fire and flames were sucked up into the hood, thus spreading quickly. This risk is significantly reduced when fat particles are removed from the air, says Ib Pedersen.

He looks forward to Jimco air purification systems also being installed in the remaining three restaurants of which he assumes technical responsibility.

“The best thing about Jimco products is that fire hazards are significantly reduced”

Technology Verification (ETV). Also, Jimco UV-C technology has received several distinctions, including the EU Environmental Award.

– Probably the best reason for using Jimco air purification systems is that fire hazards are reduced by up to 95 per cent. Several establishments burned down because fry-



PRICE-WINNING TECHNOLOGY

Since 1993, Jimco A/S has been developing and manufacturing air and water purification systems based on its patented UV-C technology that ensures efficient disinfection using ultraviolet light. The technology, which has received the EU Environmental Award, is today used all over the world – including by industry, the public sector and commercial kitchens. www.jimco.dk

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