



ENVIRONMENTALLY FRIENDLY

INDUSTRY SOLUTIONS REFERENCES



REFERENCES

INDUSTRY SOLUTIONS

JIMCO SYSTEMS FLO-K FLO-P

DANPO AARS DENMARK

Air treatment of **20,000 m3/hr.** Odor reduction from chicken products incinerator.







BIOIBERICA GERMANY

Odor reduction from pharmaceuticals. Air treatment of **18,000 m3/h**





JUNKERS UND MULLERS GERMANY

Odor reduction from textile manufacturing. Air treatment of **18,500 m3/h**





AARHUS KARLSHAMN DENMARK

Air treatment from cooking oil production. Odor reduction.







McCAIN United Kingdom

Air treatment from chips fryer. Total **32,000 m3/hr.**





ECOMOTION GMBH GERMANY

Sterilization of the incoming air used in cooling tower for production of rapeseed cake pellets for e.g. animal feed.



SARIA SECANIM Spain

Removal of odor from animal waste plant.





LANDES Chile

Removal of odor from waste products from fish and seafood production.







FLO-P SYSTEM

JIMCO AIR CLEANING System type flo-p

The FLO-P air cleaning system is normally made according to client's specific requirements. There are two main considerations when designing the air treatment system.

The first step is to calculate the unit size to successfully treat the air.

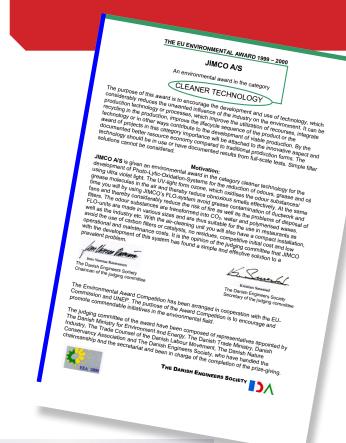
This is based on the process air organic content, air temperatures, air flow-rates, grease and odor destruction requirements, etc.

The second step is to configure the installation to meet space requirements because frequently space is at a premium in process plants.

Over the years, JIMCO A/S has designed units that can be floor, ceiling, wall or roof mounted to suit the installation requirements of all our clients. Access for maintenance is also carefully consi-dered.

In February 2000, JIMCO A/S received the EU Environmental Award for Cleaner Technology for the development of the:

PHOTOLYTIC OXIDATION SYSTEM







KIM'S A/S Denmark

Air treatment of: **10,000 m3/hr.** Odor reduction from crisps production line.



REFERENCES Flo-p system

2 SISTERS FOOD GROUP UNITED KINGDOM

Reduction of odour coming from frying lines for a food production.









AGRARFROST GMBH & CO. KG OSCHERSLEBEN GERMANY

Air treatment of 4 frying lines from frying french fries Fat/oil and odor reduction







REFERENCES Flo-p system

CASE STORY

DALOON DENMARK

The Spring roll factory, Daloon in Nyborg has cooperated with JIMCO for more than 20 years.

They have been using the same FLO-P system since 1996

Air treatment of 1 frying line from the spring rolls production. Fat/oil and odor reduction.



CASE STORY

DALOON DENMARK

"We have been using JIMCO's air purification plant for over 20 years. With the help of the FLO-P system, we can clean the air in a good environmentally friendly way from our spring roll factory.

It is beneficial for both us and our surroundings."

Peter Madsen, Technical Manager, Daloon



REFERENCES Flo-P system

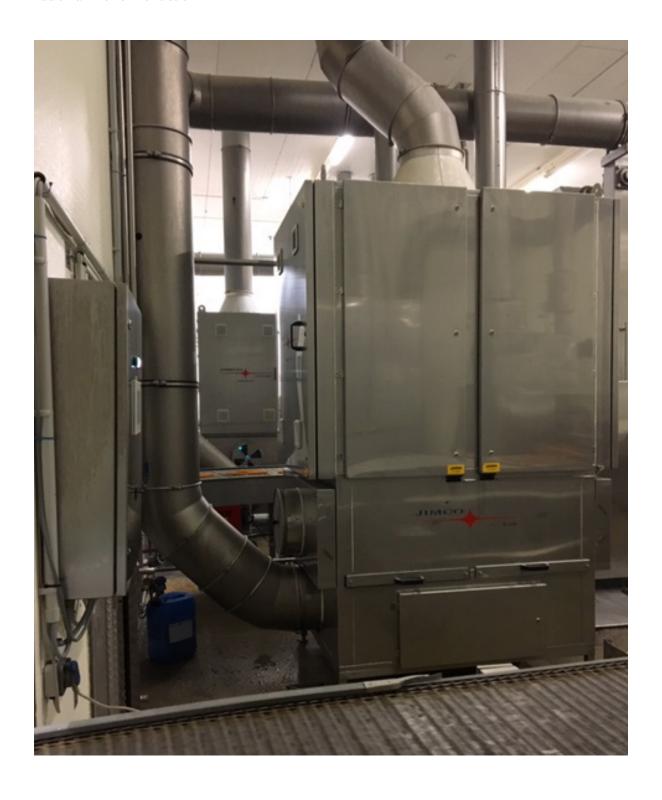
REMKES FOOD PRODUCTS B.V. HOLLAND

Air treatment of frying lines $2 \times 2,500 \text{ m3/hr.}$ from a poultry slaughter plant. Fat/oil and odor reduction



PICKENPACK SEAFOODS GMBH GERMANY

Air treatment of 3 frying lines from fish fingers production. Fat/oil and odor reduction



AGRARFROST GMBH & CO. KG WILDESHAUSEN GERMANY

Air treatment of 7 frying lines from frying french fries Fat/oil and odor reduction





DANPO FARRE DENMARK



Air treatment from 6 frying units. Odor reduction from chicken product incineration.

Control Board Automatic CIP cleaning unit.

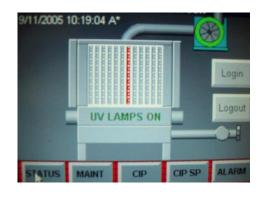




REFERENCES Flo-P system

GORTONS IN BOSTON USA

Air treatment from frying line. Odor and grease reduction from 4 fryers.



PLC control





Automatic cleaning





Fan placed on the roof.

KADI INTER SNACK Switzerland

Air treatment of **7,000 m3/hr.**Odor reduction from crisps production line.





REFERENCES Flo-p system

TAMPA MAID FOODS USA

Air treatment of 2 frying lines **1,000 m3/hr. each.**Fat/oil and odor reduction



SALADWORKS United Kingdom

Air treatment from ready meals processing Total **7,000 m3/hr.**







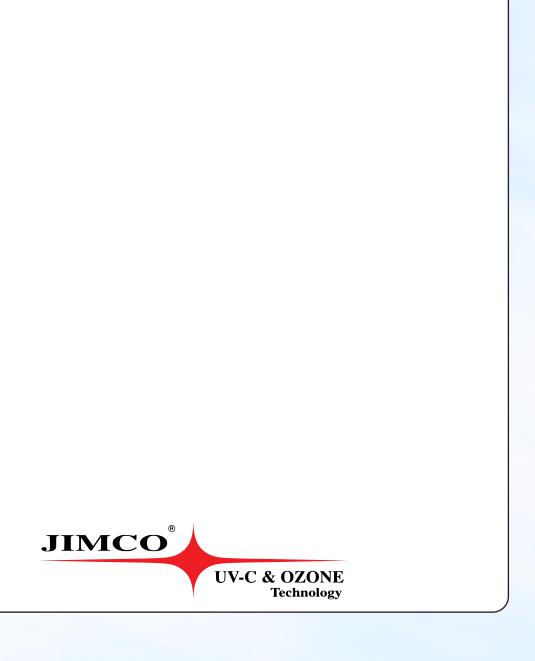
OCEAN CUISINE IN BOSTON USA

Air treatment from frying line. Odor and grease reduction from a total of 2 fryers.



Before installation

NOTES





CONTACT

