

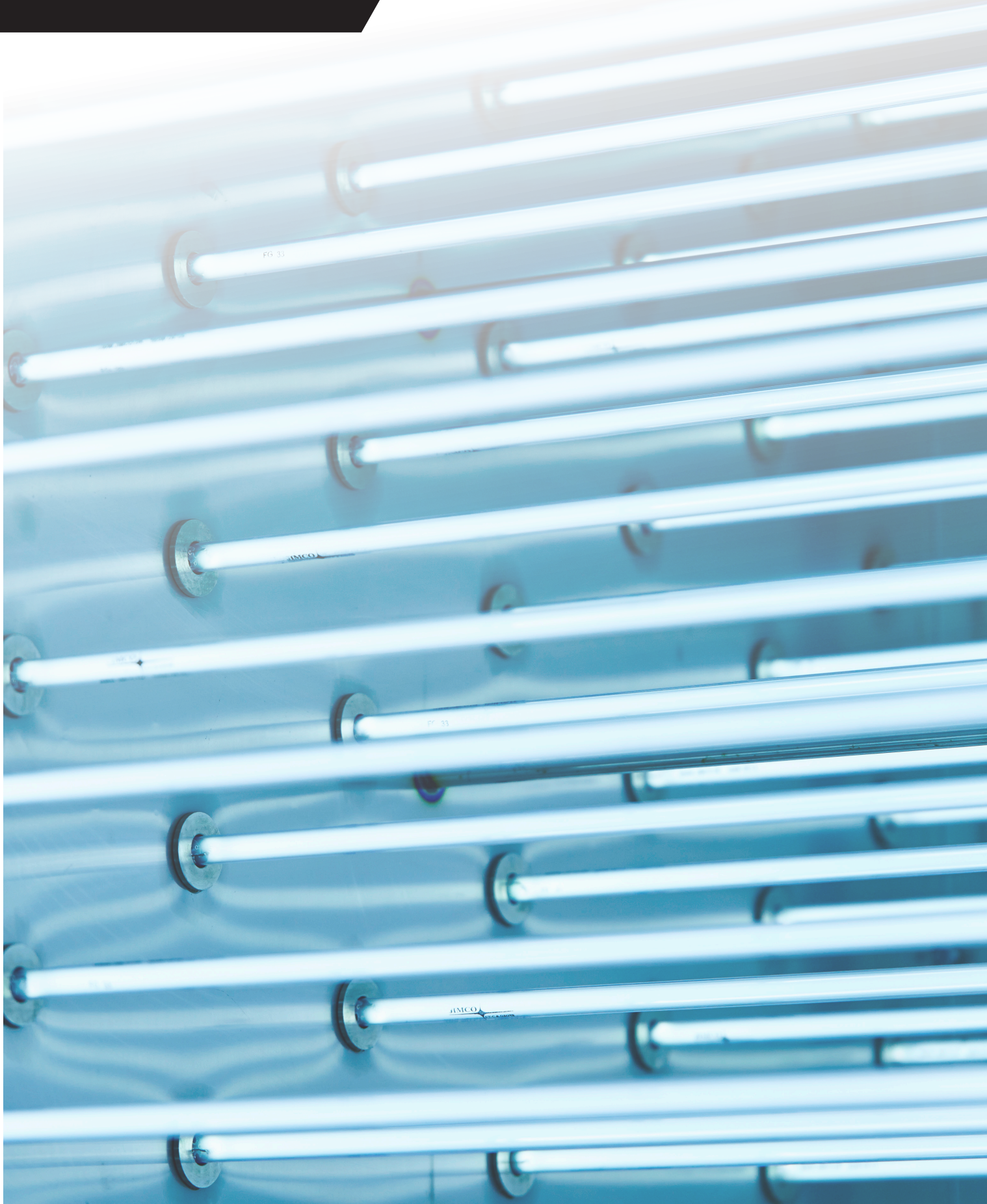


JIMCO[®]
UV-C
WWW.JIMCO.DK

ENVIRONMENTALLY FRIENDLY
DISINFECTION
FLO-D[®] TECHNOLOGY



DISINFECTION



INNOVATION AND DRIVE

Technology for the future - designed and developed in Denmark

Jimco A/S is the company behind some of the world's most unique air and waste-water purification and sterilisation solutions.

Since designing its very first air-cleaning unit in 1993, Jimco A/S has not looked back. Today, the company supplies its products to a large number of industries and institutions worldwide. Its customer base comprising factories within the food industry, commercial kitchens, waste-water treatment plants, schools and nursing homes. In brief, Jimco A/S undertakes all types of projects – large and small.

Jimco A/S combines common sense with innovative thinking as the basis of the company's unique products. It is no coincidence that Jimco A/S supplies air-treatment units to some of the biggest chains in the world – including McDonald's, Scandic Hotels, McCain, Danish Crown etc.

COMPLETE DISINFECTION OF SURFACES IN PRODUCTION FACILITIES

Efficient disinfection – without manual procedures, chemicals or water.

With the introduction of the UV-C-based disinfection of surfaces, we now add yet another field of application to our patented UV-C technology, which has been awarded the EU Environmental award and which since 1993 has been used in air cleaning – systems which i.a. are used for removing obnoxious smells, improving the indoor climate as well as reducing the danger of fire and infection.

The fact that it is now possible to disinfect surfaces, which would normally require a manual treatment, involves a large number of advantages for the operating economy, the environment as well as the work environment.



WHY CHOOSE JIMCO DISINFECTION TECHNOLOGY?

- ✓ Avoid time consuming manual disinfection with water and chemicals.
- ✓ Save liters 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 wastewater.

PRACTICAL USE



SURFACE DISINFECTION AND ODOR REMOVAL

Food Industry – Refrigerated Containers – Limited Areas – Health Sector

It can be expensive.

A food production factory can be exposed to bacteria and mould even if a high standard of hygiene is in place. Manual surface disinfection of work surfaces, machinery and freezers etc. can often allow an unusually high number of bacteria to remain.

Unpleasant odors can also cause inconvenience. In these cases, money may be lost through complaints, resulting in bad publicity, and spoiled products.

It is easy to be at the front edge.

By simple use of the mobile FLO-D® air cleaners, you will quickly and effectively disinfect and remove unpleasant odors from the air in a confined production space.

The daily cleaning of production areas is the most important function, in order to maintain a high standard of hygiene and by using the FLO-D® you will also prevent mould, fungus or any other type of micro-organisms from forming on equipment, walls or ceilings.



VERY POSITIVE RESULTS – OF TESTS AS WELL AS PRACTICAL USE

Prior to the introduction of our solutions for UV-C & Ozone-based disinfection, we have for some time conducted full-scale tests in various companies in cooperation with DTU (Technical University of Denmark) and The National Institute for Aquatic Resources. The results were impressive.

Furthermore, various tests carried out in cooperation with The South Danish University have shown that concentrations of for instance listeria and salmonella bacteria can be almost completely destroyed by means of our technology and within only two hours.

SOME FACTS ON OZONE AND IT'S USE

1.

Ozone is a potent antimicrobial agent, which can effectively kill viruses, bacteria, fungi and parasites, including those causing food spoilage or human diseases.

2.

The efficiency of ozone depends on the target microorganism and the treatment condition.

3.

Ozone destroys microorganisms by reacting with particular oxidizable cellular components, the end reactions of which result in cell damage and death of microorganisms.

4.

Ozone as opposed to other chemical treatments destroys microorganisms instantly and effectively, without leaving harmful residues in treated food or surfaces, hence is safer and environmentally friendlier than most other antimicrobials.

5.

The production and use of ozone in food processing is safe, provided that its concentration is controlled and monitored. The permissible level of exposure to ozone is 0.1 ppm in workplace and food processing environments for 8 hours.

FIND OUT HOW MUCH YOU CAN SAVE

It is easy to calculate the amount of savings that your company will be able to gain in terms of manpower, water, heat, electricity and chemicals, simply by shifting to an automatic, environmentally friendly disinfection.

Solutions for UV-C & Ozone-based disinfection can be rented at Jimco A/S.

AUTOMATIC DISINFECTION OF COLD STORAGE

Disinfect effectively - without manual processes, chemicals or water

Production manager Morten Tønder from Danfrugt A/S. says: -The results demonstrate that UV-C produced ozone is beneficial to the production environment. In practice, this means that we can keep our exotic fruits fresh for two weeks longer. Danfrugt is one of Denmark's leading fruit growers and one of Jimco's customers, who has installed, tested and purchased Jimco's new technology.



Mixing apples and pears

In addition to the minimization of mould and yeast growth, the system has other benefits. It also reduces ethylene in the air, normally secreted by apples. This enables the possibility of mixing different fruit types. Normally, apples cannot be stored in the same cold storage rooms as a number of other fruits. However, the concentration of ethylene, which causes e.g. pears to rot faster, is minimized with the FLO-D® technology. Thus, new opportunities are offered for storage of different fruits in the same cold storage rooms. It is an advantage, because we can then close down a few cold storage rooms and gather various fruits together in the same room when the high season is coming to an end, says Morten Tønder.

HYGIENE ON A LEVEL BETTER THAN TRADITIONAL DISINFECTION

At the fish factory Vega Salmon A/S in Esbjerg, Jimco's system for UV-C & Ozone-based disinfection has been installed in the production. Tests from the factory show that the total bacterial concentration after a UV-C & Ozone-based disinfection is better/lower than after a traditional disinfection.

At the same time, the concentration of fungal spores is reduced. This goes to prove that saving tons of water and chemicals has no hygienic consequences.



COLD STORAGE

KILL MOULD, YEAST AND ETHYLENE

- No need to use so many resources to effectively clean your cold store.
- Avoid premature wastage of your precious fruits.

JIMCO A/S has performed tests and analysis, depicting significantly lower concentration of both mould and yeast when using the FLO-D®.

SAVE MONEY

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. FLO-D® (photolysis oxidation disinfection) will help revolutionize the way fruit is stored. The FLO-D® uses UV-C-Technology

to kill the bacteria, mould and yeast in the cold storage, hence optimizing the lifespan of fruits.

Cleans within a few hours

One FLO-D® unit is capable of cleaning a cold storage room of up to 1,500m³ within a few hours.

TREATMENT WITH & WITHOUT UV-C PRODUCED OZONE

With ozone



Without ozone

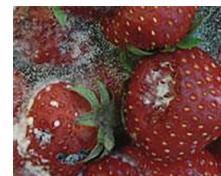


Grapes

With ozone



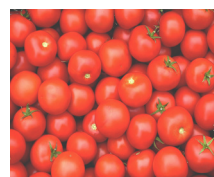
Without ozone



Strawberries



Oranges



Tomatoes

TECHNICAL DESCRIPTION

FLO-D®

UV-lamps: 30 pcs. 89 watt

Quartz sleeve: 30 pcs. (in cold storage)

Power supply EU: 3x400V + PE 50/60Hz, 16A

Power supply US: 3x480V + PE 50/60Hz, 16A

Consumption: 9 kW

Display: Siemens PLC, Proface color panel

Treatment capacity: Roomsize up to 1,500 m3

Measurements:

Height 2,100mm

Width: 1,200 mm

Depth: 1,200 mm

Weight: 175 Kg



FLO-D[®] MINI

WHAT IS FLO-D MINI MARK 2?

An environmentally friendly surface disinfection treatment

FLO-D Mini Mark 2 is an air purification and surface disinfection machine. It is automatically and gives you an environmentally friendly treatment.

The machine is running with the JIMCO UV-C & Ozone technology which means that you do not have to use any kind of water or chemicals. The UV-C lamps and the ozone production from the machine will purify the air and the surfaces efficient with up to 99,99% within few hours.

FLO-D Mini Mark 2 has been tested and documented, and customers all over the world are very positive with their results. FLO-D Mini Mark 2 is obvious at food factories, industries, hospitals etc.

Surface disinfection is important for your health, the people around you, and for your surroundings.

By disinfection you will make sure to guarantee a nice quality of your area and the air you breath.

REMARKABLE DISINFECTION RATES

- Staphylococcus aureus: 99,973 %
- Enterococcus hirae: 99,149 %
- Pseudomonas aeruginosa: 99,898 %

- Candida albicans (yeasticidal): 98,741 %
- Escherichia coli: à 99,880 %



FLO-D Mini Mark 2 in a hatchery



Control your treatment
from your device
(tablet or smartphone)





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.

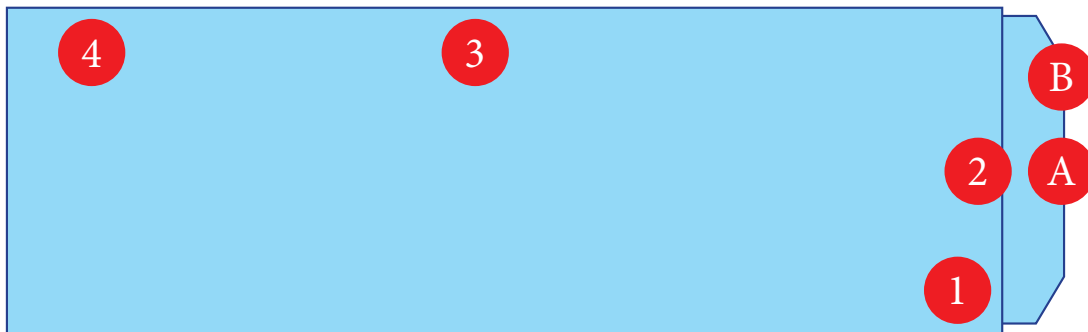
Ozone treatment in 3 hours with FLO-D Mini would reduce the amount of organic matter in which bacteria thrive and reproduce.

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

Room-volume: Disinfection: Up to 314 m³

Odor treatment: Up to 1.258 m³

Temperature and moisture sensor

Data logging for your surface disinfection

Mesurements:

Height: 1150 mm

Width: 560 mm

Depth: 890 mm

Weight: 59 Kg



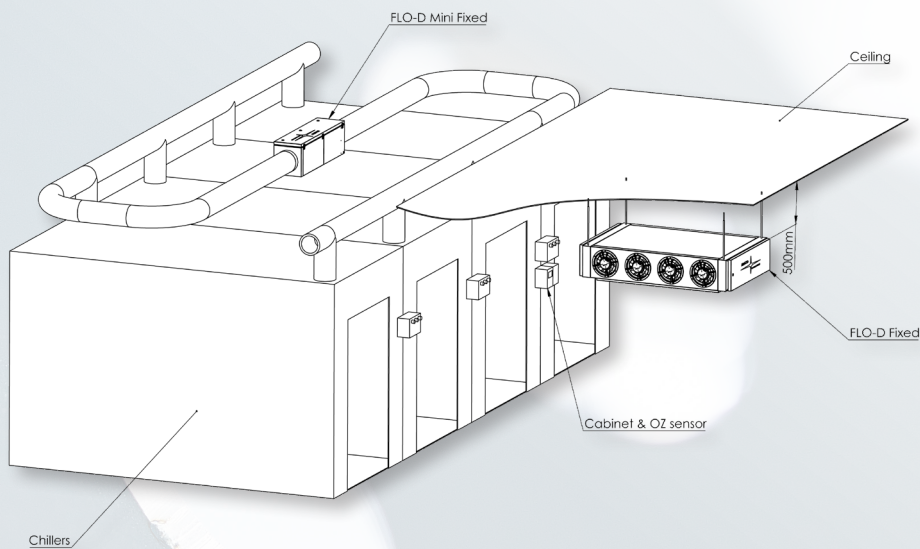
FLO-D[®] FIXED

FLO-D Fixed, allows you to have any size of production area, no area is to big

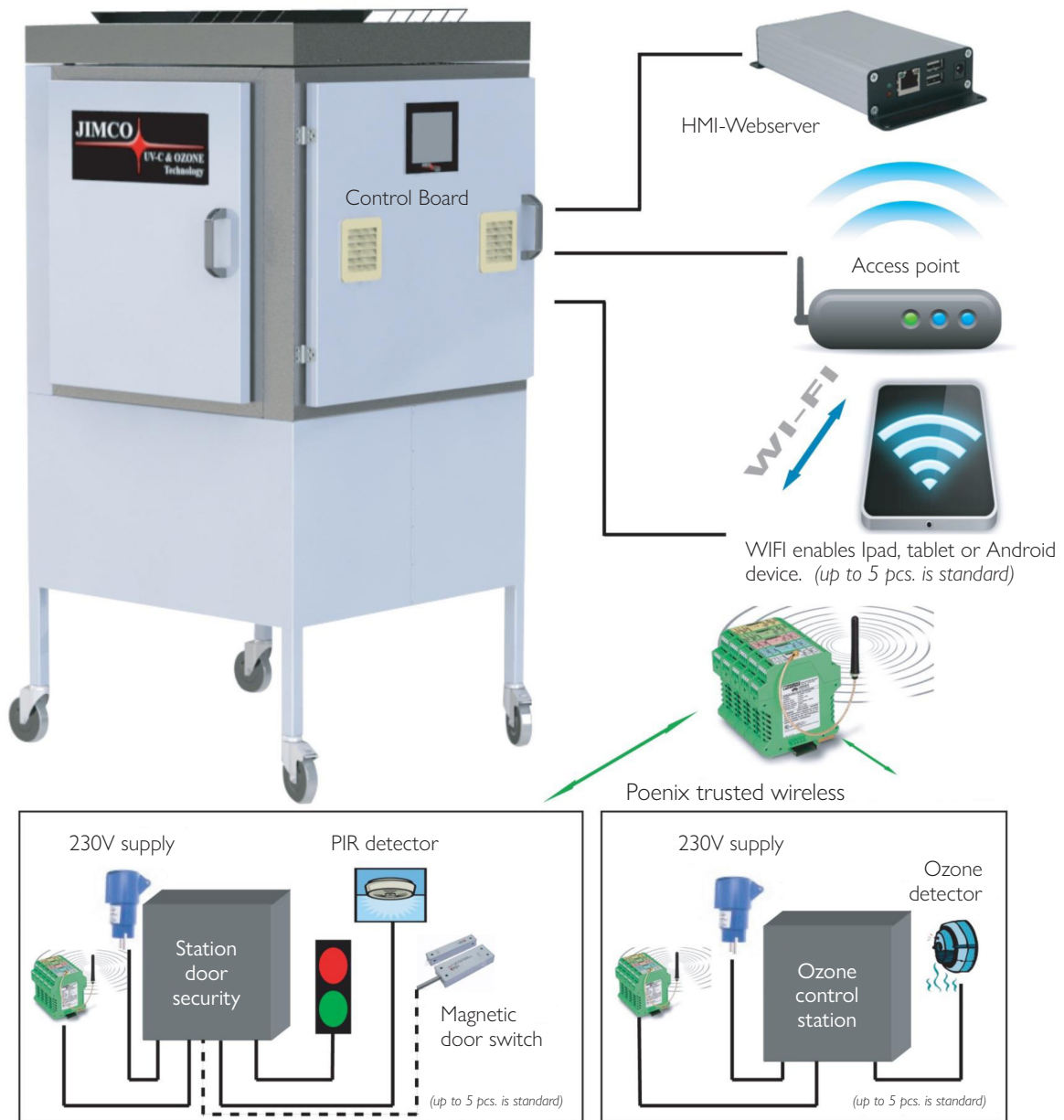
FLO-D Fixed is a development used for installation where absolute no failure is allowed, and more than one person has the responsibility of the disinfection

FLO-D Fixed also allows you to install the system in a pipe installation. As an example you can use one unit for disinfection of more chillers, by use of dampers.

Contact Jimco for more information on FLO-D Fixed



FLO-D® TECHNOLOGY



- Each entrance is monitored by a PIR sensor or magnetic door switch.
- There are warning lamps at each input. Status of ozone levels can be read via FLO-D's website outside the room with a handheld Web browser (tablet, Iphone etc.).
- All signals from the doors and ozone sensor handled wirelessly. However, all stations must have a 230V supply.
- Single-station and measuring stations come with up to 5 pcs. per installation by default, but it is possible to connect more.

From O^2 to O^3 to O^2

*Safe processing
with the ozone solution from JIMCO*

Anyone working in the production of fish is faced with the listeria bacteria which is common in fish. Always and in the whole process.

After several years of disinfected with chlorine, related products, a lot of water and a significant time investment, Axel Verberckmoes from Levenstond Seafood went looking for a better solution. He ended up with the ozone solutions from JIMCO.



Article from MEAT & CO
Holland February 2017

JIMCO

JIMCO sells various air cleaning systems with UV-C and ozone technology and is thus specialised in the elimination of micro-organisms and scents. JIMCO supplied and installed three FLO-D® units at Levenstond Seafood. The machine works as follows: by means of light, oxygen is converted into ozone, a process which, in this case, is reversible. That means that neutral air is emitted again.

This technology is applicable in the complete food industry.

Levenstond Seafood was established in 2007 when founder Axel Verberkmoes had the intention to process salmon for Delhaize with about 10 employees. In 2017, the Belgian company processes 5,000 tonnes of fish per year into 30,000 consumer packages per day, in two production departments, four cash&carries and two sourcing platforms, one of which is in Vietnam. The family company serves almost the whole retail sector in Belgium, including Delhaize, Colruyt, Spar, Carrefour, Lidl and Aldi.

Automation for the industry

Besides Levenstond Seafood, the group of family companies consists of Vandermaesen which was taken over in 2012 and LSF Services, which was created out of necessity.

Axel: "Nowadays, as a food company, you can no longer do without IT. It has become a huge expense for companies. The work is often outsourced as the companies themselves do not have enough know-how. It is expensive and the result is often insufficient. We are talking about links, control, ERP software and so on.

As a food company, you have a huge amount of obligations. You must be able to pass on information to your customers. Retailers are demanding because the market requires them to be. To this end, we have established LSF Services, which focuses on domotics for the food plant."

Ozone based cleaning

Axel: "When you process fish, every day again you introduce listeria to the production process. That is inherent to the product. At the start, we have set up a system to disinfect with chemicals. First cleaning, then disinfecting with a disinfectant product, such as chlorine. That works, but that only cleans the surface and machines require more. They have holes and gaps. After several years, it has emerged from testing that it is becoming more and more difficult to obtain good results. That is why we actively went in search of a better solution. We got into contact with the people from JIMCO, who presented us with a device based on ozone, which ensures that, in fact, the whole area, each hole, and even the air is sterilised. We now have three of these devices. A fantastic investment."

From O³ to O²

When working with ozone, the air in the room is changed into O³. Axel: "You must ensure that at that moment, nobody can enter, that the cleaning is timed and measured and that you can report afterwards. So, the device by itself, which is a standalone device, is a part of the solution. Because we have LSF Services, we started talking with Jimmy Larsen to turn the standalone solution into a complete concept, which makes the system user-friendly.

The devices from JIMCO are amazing. We gain a lot of time in the cleaning process, use half of the water, do not use chemicals and thus work more environmentally friendly and business safer. In addition, the results are available online and always very good. Above 7 ppm we know we have cleaned well, but we are always above it. You also note from the results that the cleaning gets better and faster. While initially, it took seven to eight hours to achieve a good result, now it is done in two to three hours." Axel adds: "It is important to note that the process of converting to ozone, to O³, is reversible. After a few hours, we emit neutral air again."

Proactive with FAVV

"The Belgian FAVV and the Dutch NWWA are often approached with suspicion", Axel believes.

"But when you approach them proactively and talk with them, the contact is often fine. That is what we did when we started cleaning with the JIMCO FLO-D. We also brought our test results straight away. The FAVV is very positive about our company and the results. Which are simply wonderful. This investment pays back within one year."

TEST OF JIMCO FLO-D® DISINFECTION EQUIPMENT BASED ON UV-C/OZONE



UNIVERSITY OF SOUTHERN DENMARK

Aim of project

To investigate the bactericidal effect of UV-C produced ozone on chosen bacteria strains that are regarded as relevant contaminants in the food processing industry. Furthermore, it was desirable to determine a setting for the ozone concentration and the time of exposure, in achieving the desired effect.

Experimental setup

The test was performed in a special designed ozone chamber, where the ozone concentration and the temperature were measured during the experiments. 10 µl of bacteria culture was applied on stainless steel plants and spread to an area of 1 cm². The bacteria culture was diluted in sterile milliQ H₂O to a concentration of 10⁵-10⁷ cells/ml. The steel plates were incubated at room temperature for one hour until the applied culture had dried out. The plants were then placed in the ozone chamber and exposed to various ozone concentrations for time point.

Bacteria survival was measured by washing the applied area on the steel plates with 2x50 µl 0.9 % NaCl, which was obtained and spread on agar plates for CFU determination by overnight incubation at 37 °C. As a reference, the CFU of bacteria applied on stainless steel that were not exposed to ozone, was also performed. The experiments were performed at room temperatures that did not exceed 23 °C during the experiments.

Conclusion

In these experiments, the largest effect was observed after two hours of exposure at 10 ppm. When the time exposure was reduced to one hour, or the concentration of ozone was lowered to 5 ppm, the reduction of bacteria was distinctively decreased. Furthermore, the effect of ozone was limited by the amount of bacteria applied on the steel plates.

When the level of bacteria exceeded 10⁵ bacteria per cm², the effect of ozone also decreased after two hours of exposure at 10 ppm.

However, with a reduction that is within the accepted range. Also, this amount of bacteria exceeded the level of what would be representative of well-cleaned food production facilities, which is the premise for the application of the device.

Exposure time	Ozone concentration	Loaded	Control	Ozone	Reduction
		CFU/cm ²	CFU/cm ²	CFU/cm ²	
2 hour	10 ppm	2,40E+03 (2400)	4,00E+00 (4)	0,00E+00 (0)	
		3,30E+03 (3300)	8,00E+00 (8)	0,00E+00 (0)	
		3,00E+03 (3000)	7,00E+00 (7)	0,00E+00 (0)	
			1,60E+01 (16)	0,00E+00 (0)	
	Average	2,90E+03 (2900)	8,75E+00 (8,75)	0,00E+00 (0)	100,00%
2 hour	10 ppm	2,00E+04 (20.000)	3,00E+00 (3)	0,00E+00 (0)	
		2,00E+04 (20.000)	1,40E+01 (14)	0,00E+00 (0)	
		2,00E+04 (20.000)	2,80E+01 (28)	0,00E+00 (0)	
	Average	2,00E+04 (20.000)	1,50E+01 (15)	0,00E+00 (0)	100,00%
2 hour	10 ppm	3,60E+04 (36.000)	3,00E+01 (30)	0,00E+00 (0)	
		2,20E+04 (22.000)	1,13E+02 (113)	0,00E+00 (0)	
		2,60E+04 (26.000)	3,40E+01 (34)	0,00E+00 (0)	
	Average	2,80E+04 (28.000)	5,90E+01 (59)	0,00E+00 (0)	100,00%
2 hour	10 ppm	3,60E+05 (360.000)	3,98E+02 (398)	0,00E+00 (0)	
		2,20E+05 (220.000)	2,85E+02 (285)	1,00E+00 (1)	
		2,60E+05 (260.000)	2,97E+02 (297)	0,00E+00 (0)	
	Average	2,80E+05 (280.000)	3,27E+02 (327)	3,33E-01 (0,33)	99,90%

AWARDS AND PATENTS

THE EU ENVIRONMENTAL AWARD 1999 – 2000

JIMCO A/S

An environmental award in the category

CLEANER TECHNOLOGY

The purpose of this award is to encourage the development and use of technology, which considerably reduces the unwanted influence of the industry on the environment. It can be production technology or processes, which improve the utilization of resources, integrate recycling in the production, improve the lifecycle sequence of the product or the technology or in other ways contribute to the development of viable production. By the award of projects in this category importance will be attached to the innovative aspect and documented better resource economy compared to traditional production forms. The technology should be in use or have documented results from full-scale tests. Simple filter solutions cannot be considered.

Motivation:


JIMCO A/S is given an environmental award in the category cleaner technology for the development of Photo-Lytic-Oxidation-Systems for the reduction of odours, grease and oil using ultra violet light. The UV-light form ozone, which oxidises the odour substances/grease molecules in the air and thereby reduce obnoxious smells effectively. At the same time you will be using JIMCO's FLO-system avoid grease contamination of ductwork and fans and thereby considerably reduce the risk of fire as well as the problems of disposal of filters. The odour substances are transformed into CO₂, water and polymerised waxes. FLO-units are made in various sizes and are thus suitable for the use in restaurants as well as the industry etc. With the air-cleaning unit you will also have a compact installation, avoid the use of carbon filters or catalysts, no residues, competitive initial cost and low operational and maintenance costs. It is the opinion of the judging committee that JIMCO with the development of this system has found a simple and effective solution to a prevalent problem.


Jens Voersaa Rasmussen
Jens Voersaa Rasmussen
The Danish Engineers Society
Chairman of the judging committee

Kristian Smestad
Kristian Smestad
The Danish Engineers Society
Secretary of the judging committee

The Environmental Award Competition has been arranged in cooperation with the EU-Commission and UNEP. The purpose of the Award Competition is to encourage and promote commendable initiatives in the environmental field.

The judging committee of the award have been composed of representatives appointed by The Danish Ministry for Environment and Energy, The Danish Trade Ministry, Danish Industry, The Trade Counsel of the Danish Labour Movement, The Danish Nature Conservancy Association and The Danish Engineers Society, who have handled the chairmanship and the secretariat and been in charge of the completion of the prize-giving.

THE DANISH ENGINEERS SOCIETY 



The EU Environmental Award for Cleaner Technology.

The Director of the United States Patent and Trademark Office

The United States of America

Has received an application for a patent for a new and useful invention. The title and description of the invention are enclosed. The requirements of law have been complied with, and it has been determined that a patent on the invention shall be granted under the law.

Therefore, this

United States Patent

Grants to the person(s) having title to this patent the right to exclude others from making, using, offering for sale, or selling the invention throughout the United States of America or importing the invention into the United States of America, and if the invention is a process, of the right to exclude others from using, offering for sale or selling throughout the United States of America, or importing into the United States of America, products made by that process, for the term set forth in 35 U.S.C. 154(a)(2) or (1), subject to the payment of maintenance fees as provided by 35 U.S.C. 41(b). See the Maintenance Fee Notice on the inside of the cover.

Michelle K. Lee
Director of the United States Patent and Trademark Office

中華民國專利證書

發明第一八〇八八號

發明名稱：去油、去垢、除臭裝置中可重複使用的濾網清潔機

專利權人：占利有限公司

發明人：占利和莊維森

專利權期間：自中華民國九十一年十一月二十一日至一九九九年十一月二日止

上開發明業經專利權人依專利法之規定取得專利權

經濟部智慧財產局 局長蔡綠生

中華民國

ORGANISMEOS BИOИΠANIKHΣ IAOTIKHΣ

ΠΕΤΡΟΠΟΙΗΤΙΚΟ ΚΑΤΑΘΕΣΗ ΜΕΤΑΦΡΑΣΗΣ ΕΥΡΩΠΑΪΚΟΥ ΔΙΠΛΩΜΑΤΟΣ ΕΥΡΕΣΤΕΧΝΙΑΣ

Αριθμ. 3834614

Εφευρέτης/εφευρέτρι :

α) το νούμε 173387 "Μεταφορικό συστήματα, συστήματα επεξεργασίας νερού νερούς, συστήματα καθαρισμού, συστήματα φίλτρων, συστήματα για να το νερό, 73388 Εφευρέσιμη συσκευή καθαρισμού νερού, συστήματα για επεξεργασία νερού νερούς, συστήματα επεξεργασίας νερού νερούς, συστήματα για να το νερό 180780"

β) το νούμε 173387 ως ανωτέρω, Εφευρέσιμη Διαδικασία Επεξεργασίας νερού νερούς ή επεξεργασίας νερού ΟΒΙ νούμε 18-09-2001 με αριθμό 03044525

Παρανομιότητα

Δεν επιβάλλεται να δοθεί άδεια, εκτός από τη περίπτωση που να έχει γίνει στην Ελλάδα η Εφευρέσιμη Διαδικασία Επεξεργασίας νερού νερούς, εκτός από τη περίπτωση που να είναι Εφευρέσιμη Διαδικασία Επεξεργασίας νερού νερούς.

Αριθμ.Εφευρέσιμη Διαδικασία Επεξεργασίας νερού νερούς 03044525(2001)

Αριθμ.Εφευρέσιμη Διαδικασία Επεξεργασίας νερού νερούς 9791872(23-04-1997)

Ανομιότητα :

JIMCO A/S

SEJERHAVEN 4

7000 RISSKORBEN, DENMARK

Τίτλος : ΔΕΡΜΑΤΙΚΑ ΚΑΙ ΜΑΤΑΔΙΑ ΣΥΣΤΗΜΑΤΑ ΓΙΑ ΤΗΝ ΑΦΑΙΡΕΣΗ ΤΩΝ ΚΑΛΥΝ ΚΑΤΑΤΙΝΟΝ ΟΥΣΙΑΝ ΚΑΙ ΜΟΝΩΣΗ ΤΩΝ ΜΕΜΩΝΩΜΕΝΩΝ ΟΡΓΑΝΩΝ

Συζητ. Εφευρ. 4829623-04-95DK

Kongeriget Danmark

Patent nr. DK/EP 0900441

Den nævnte patent på den opfindelse, som er angivet i vedlagte omtrentlig oversættelse af europæisk patentansøgning, kan have relevans for Danmark på grund af den europæiske Patentforordning om beskyttelse af patenter, som er gældende for Danmark. For at sikre beskyttelse af den opfindelse, som er angivet i vedlagte omtrentlig oversættelse af europæisk patentansøgning, og som er beskyttet i Danmark, er det besluttet at udgive denne patentansøgning som et dansk patent.

Patentets udstedelse for Danmark er meddelt i medfør af patentloven, § 1, bestemmelse nr. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100.

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Patent og Varemærkestyrelsen
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