

Jimco A/S ensures a clean and sterile production plant

For 25 years, Jimco A/S has created some of the world's most outstanding solutions for air, surface and waste-water purification and sterilisation and received the EU's environmental award in 1999.

Since Jimco A/S designed its very first air purification plant back in 1993, these years have passed so quickly.

Today, the company delivers plants for a wide range of industries and institutions around the world and the customer segment includes everything from food factories and large kitchens to treatment plants, schools and nursing homes.

No task is too big or too small. At Jimco A/S, common sense unites with creative innovations, and this combination is the basis of their unique products, and brings joy to some of the world's largest chains, such as McDonald's, Merriot Hotels, Hilton Hotels and food producers like Daloon and Danish Crown etc.



Jimco A/S headquarters in Rudkøbing, Denmark

Functional products

Jimco A/S is known throughout the world as an innovative and groundbreaking company that develops unique and functional products.

Behind the world famous products there is a very special technology, called photolysis oxidation. This term covers the concept of carbon combustion (cold incineration) in which the air's harmful micro-organisms break

down while the air-containing protein chains are broken.

Jimco's patented UV-C & Ozone technology is characterized by its user friendliness and simple design - while protecting the environment by avoiding the use of filters and chemicals. In addition, all products have a very low power consumption.

None of Jimco products harms either the environment or the working environment, since no types of chemicals or filters are being used to be replaced or cleaned. Therefore, it does not emit hazardous waste products. And in 1999, Jimco A/S received the EU environmental award.

Positive results

Prior to the introduction of our solutions for UV-C & Ozone-based disinfection, we have conducted full-scale

tests for various companies in collaboration with DTU, Denmark's Fisheries Surveys and Southern Denmark University for a long time. The results were particularly positive and showed that concentrations of, for example, listeria and salmonella bacteria with Jimco technology can be reduced by more than 99.9% in just 2 hours of treatment, which is better than traditional manual disinfection.

The air-purifiers

Jimco A/S air purifier treats a number of pollutants from the industry. They might be odour and grease, oil from industrial frying machines or fryers, where fat and oil are accumulated in duct systems and hoods. Also, odour from sewage plants (drains), biogas plants and destruction plants can be effectively treated.

Surface and local disinfection with Jimco FLO-D



Jimco FLO-K air purification system installed by a Danish food manufacturer.



It is well known that ventilation systems containing an air conditioner are extremely risky regarding microorganisms and contagious viruses. Specially in larger systems, the risk for contamination is even extremely higher due to the large air change circulation. To eliminate this problem Jimco A/S has developed a universal UV-C product, which sterilizes the flowing air up to 99.9% without use of any filters or chemicals.

At a particular wavelength, UV-C light has the effect of piercing the cell membrane on the microorganism, after which it dies.

It is commonly known that disease cases are significantly reduced after installation of this technology, and UV-C plants will therefore have a very fast payback period.

All Jimco plants can be customized and adapted to any production and can be supplied with automatic CIP

cleaning facility (Cleaning In Place). The CIP system is controlled by PLC monitoring so that you can freely program the cleaning sequence.

Surface disinfection with UV-C generated Ozone

Due to the increasing hygiene requirements in the food industry, it becomes more and more common to eliminate microorganisms using UV-C light and ozone, for example bacteria, fungi and viruses. A small contamination with microbiology can very quickly become an expensive affair. To prevent these risks, more companies still decide to sterilize and disinfect with UV-C light.

Depending on the dimensioned UV-C radiation rate, Jimco's UV-C products can kill up to 99.9% of all microorganisms. Special UV-C sensors, developed by JIMCO A/S,

monitor along with the PLC control, that the UV-C light is always 100% effective.

With automatic surface disinfection, one can avoid time-consuming manual disinfection using water and chemicals, while saving thousands liters of water and energy for heating and drying. In addition, Jimco products can always ensure effective disinfection in all corners, cracks, ventilation ducts and cooling surfaces.

Jimco FLO-K air purification system with UV-C and Ozone technology that sterilizes up to 99.9% of the flowing air.



Jimco and Salicath

Jimco A/S works closely with Salicath in the food industry in Denmark, and are having ongoing projects with several Scandinavian dairies.

Meet Jimco A/S at the Food Tech fair in Herning 13-15. November 2018 and hear much more about their products.