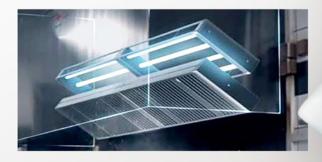
KPC Kitchen Pollution Control

ELGINE TECHNOLOGY

Odour & Grease Control in Commercial Kitchens

What are the benefits?

- 91% GUARANTEED odour reduction
- REDUCES grease deposits in canopies and ductwork up to 85%
- REDUCED canopy and duct cleaning by 50%
- REDUCED risk of fire within ductwork
- REDUCED insurance premiums
- NO BACTERIA GROWTH within the canopy
- CLEAN environmentally friendly technology
- LOW operational and maintenance cost
- NO use of chemicals
- SATISFIES local planning authorities



How does it work?

The JIMCO KPC-equipment uses a process called photolytic oxidation – combining photolysis and ozonolysis. This is a process that breaks down organic molecules (fat, grease and oil) using UV-C and Ozone. This produces a cold incineration process. **The end result is grease and odour reduction from kitchen exhaust.**

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JIMCO UV-C & OZONE Technology