

KPC

Kitchen Pollution Control

ELGIN BAY

UVC & OZONE 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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