

JIMCO®

UV-C & OZONE  
Technology



ENVIRONMENTALLY FRIENDLY

DISINFECTION  
POULTRY INDUSTRY

## CHOOSING THE RIGHT DISINFECTION TECHNOLOGY IMPACTS THE PERFORMANCE



### 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 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.

JIMCO FLO-D® is the first, clean technology enabling pharmaceutical grade surface and air disinfection at industrial scale. Our PLC controlled units can be dimensioned to treat all sizes of areas.

JIMCO FLO-D® technology is the only safe and reliable disinfection dry application, with datalogging and the highest oxidation potential.

A true game changer for any poultry operation.

Replacing formaldehyde, JIMCO FLO-D® appliances deliver the same disinfecting efficacy without posing risk for personnel or threat to hatchery performance.

The technology used in JIMCO FLO-D are based on UV-C rays like the rays from the sun. The UV-C Lamps will sterilize the air passing the lamps and produce ozone from the available 21% oxygen without creating NOX.

- ✓ Avoid time-consuming manual disinfection with water and chemicals.
- ✓ Save litres 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 waste-water.

# DISINFECTION OF ROOMS, EQUIPMENT AND TOOLS

The fully automated JIMCO FLO-D® appliances are able to disinfect any room or processing unit. Gaseous ozone cleans the air and HVAC systems, resulting in mold, fungi and pathogen-free environment, eliminating the risk of cross contamination.

Ozone is a USDA Organic food treatment, thus can be used in premises where chemicals are not allowed or proven to be inefficient.

## KEY ADVANTAGES

- ✓ Even disinfection from floor to ceiling and all nooks and crannies
- ✓ Immediate disinfection of eggs in storage - no cross contamination
- ✓ No harm to cuticule
- ✓ Increase hatching rates
- ✓ Decrease 7-day mortality rate
- ✓ No resistance or mutations against oxidation
- ✓ Regular use will result in I > CFU throughout the facility
- ✓ Higher efficacy and bigger capacity than fogging systems (especially VHP)
- ✓ Sterilizing all tools and equipment in the room
- ✓ No storage of hazardous materials - ozone is produced on site
- ✓ No toxic residues - ozone naturally turns back to oxygen
- ✓ Low cost of operation
- ✓ No downtime after treatment



Absence of disinfection at farm or egg depot level puts great risk to table eggs which can spend 2-6-days before ending up in washing and disinfection at the processing facility.

Farm level infestation and cross-contamination in storages and trucking can result in possible pathogen outbreaks or egg recalls.

Mobile, "plug-and-play" JIMCO FLO-D®Mini appliances can disinfect eggs at all stages, already at farm level.

**Easy to maneuver from room to room.**  
**Access point for wireless connection**  
**All valued data is logged for later use.**

## 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 m<sup>3</sup>

Odor treatment: Up to 1.258 m<sup>3</sup>

Measurements:

Height: 1150 mm · Width: 560 mm

Depth: 890 mm · Weight: 59 Kg





UV-C AND OZONE SOLUTIONS FOR THE FUTURE  
EUROPE · SOUTH AMERICA · USA · ASIA · MIDDLE EAST

### JIMCO TECHNOLOGY USERS

#### KPC SOLUTIONS



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