



your innovator in the food-industry



DISINFECTION BY MISTING

The most effective way of disinfection.

Good disinfection is crucial in the food industry. A thorough cleaning can reduce the number of microorganisms by 50-90%. This seems a lot, but it is significantly lower than the 99.9999% reduction requirement needed to prevent bacteria and fungi from growing.

POWERFUL MISTING

Scientific research shows that this high percentage can only be achieved by introducing disinfectants with greater pressure into the room. JASCA has developed a unique system, which can be fully integrated with your existing water pipes. The nozzles, developed by JASCA, allow the disinfectant into the (production) rooms with powerful pressure. Because of this high pressure, even the smallest corners and the hard to reach places are successfully targeted. And that is a lot more effective and efficient than manual spraying!

CONNECTION TO EXISTING SYSTEMS

JASCA's system can be installed parallel to your existing (water) systems. This way, you meet all the legal requirements as the mixing with water is impossible and the nozzles can be rinsed with water immediately after the disinfection process. This is only one way to install our system. Of course, we can install it tailored to your company.

Disinfection by JASCA is quick, effective and able to operate without supervision e.g. in the evening or at night. This saves you manpower and production time.

FINKTEC ®
Professional Hygiene Management

The JASCA disinfection system is developed in close collaboration with FINKTEC GmbH in Hamm, Germany.



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LARGER REACH

This sophisticated system can achieve a fantastic result, even with a small amount of disinfectant. It is cost saving and better for the environment.

This unique nebulising system has already been proven to be successful in many different areas within the food industry, such as in proofers and cool and freezer cells.

The benefits of disinfection using JASCA high-pressure nozzles:

- Highly efficient
- Faster and more effective compared to manual spraying
- Automatic operation
- Activation at flexible times
- High reduction of microorganisms
- Disinfection in all hard-to-reach places
- Minimal amount of disinfectant required
- Environmentally friendly
- Energy and cost saving
- Connection to existing water pipes possible
- Constant quality of your products
- Longer shelf life of your products



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