

This translation consists of
2 pages
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CERTIFIED TRANSLATION FROM CROATIAN INTO ENGLISH



REPUBLIC OF CROATIA
MINISTRY OF THE INTERIOR
Administration for Administrative and Inspection Affairs
Department for Inspection Affairs

No.: 511-01-208-35163/2-14
Zagreb, April 18th, 2014

Quant Eko d.o.o.
attn. Manager
Mr. Damir Stiplošek

10000 Zagreb
Sarajevska 62

Ref.: Request for issuing the opinion and validation (certification) of the KPC device –
your letter of March 25th, 2014
the opinion is given

Dear Sir,

Regarding your above mentioned request and after the insight in delivered materials (description of technology, Instructions for Use, Declaration of EN Conformity of the manufacturer Jimco A/S, Report of the Croatian Public Health Institute – reduction of fatty deposits and disinfection, as well as international reference list for KPC devices) we are giving herewith the following answer:

KPC (Kitchen Pollution Control) is a technology of continuous elimination of particles of fat, oil and other organic compounds in the air, developing at thermal food processing, however it also reduces remaining fatty deposits within a ventilation system itself (range-hood and channels) and thus former methods of mechanical-chemical cleaning range-hoods and exhaust channels become redundant. The basis of this system is, that in a ventilation system UV-C lamps with accompanying installation are built in, supplied and built in by an authorized representative, together with instructions for operation in Croatian. It is possible to control the proper operation of the system visually and by means of the LCD mini controller.

The Croatian Public Health Institute carried out two-months long testing the built in KPC system in the range-hot of the catering establishment of the type of restaurant without prior cleaning of exhaust ventilation walls and the obtained results of zero, 30th and 60th day were analyzed.

Upon completed testing the following conclusions were made:

- Reduction in quantity of deposits on the walls of uncleaned parts of a kitchen range-hood upon building in and activation of the device, as well as reduction in share of fats in a deposit indicate that the device is effective in reduction of the same;



- On tested cleaned parts of the wall of a kitchen range-hood in course of its regular use in the tested period of two months new deposits did not develop, but, on the contrary, remaining deposit elements disappeared, which indicates that the device is effective in preventing development of deposits on the walls of a kitchen range-hood;
- Results of microbiological testing swabs from the walls of a kitchen range-hood, as well as of microbiological testing deposits on a content of microorganisms indicates that the device acts microbically,

and therefore the positive opinion was expressed about the mentioned system.

Consequently, taking into consideration the opinion of the Croatian Public Health Institute, particularly in the part referring to the reduction in a share of fats on walls of a kitchen range-hood, frequent cause of fire in kitchens, we are of the opinion that such an system, with regular maintenance by the authorized person, is equally valuable as mechanical-chemical cleanings of range-hoods and exhaust channels in accordance with Article 27 of the Rules of Fire Protection of Catering Establishments.

Sincerely yours,

L.S.

Republic of Croatia
Ministry of the Interior

HEAD OF THE DEPARTMENT

Avgustin Pavičić
(signature illegible)

Co.:

- Addressee
- Police Department, Inspectorate of the Interior, for information
- Ministry of the Interior, Fire Protection Inspection, for information
- Files, here

I VIŠNJA ŠTEFANIJA BALEN, court interpreter for English and German, as appointed by the President of the County Court in Zagreb, Decree No. 4 Su-767/11 of June 20, 2011, do hereby certify that the above translation is a faithful and complete translation of the original document written in Croatian language.



Višnja Štefanija Balen



REPUBLIKA HRVATSKA
MINISTARSTVO UNUTARNJIH POSLOVA

Uprava za upravne i inspeksijske poslove
Sektor za inspeksijske poslove

Broj: 511-01-208-35163/2-14
Zagreb, 18. travnja 2014. godine

Quant Eko d.o.o.
n/p direktora
Damir Stiplošek

10000 Zagreb
Sarajevska 62

Predmet: Zahtjev za izdavanje mišljenja i validaciju (potvrđivanje) KPC uređaja, mišljenje, daje se

Veza: Vaš dopis od 25. 3. 2014. godine

Poštovani,

vezano na Vaš predmetni upit i uvidom u dostavljene materijale (Opis tehnologije, Uputstva za korištenje, Izjavu o EN sukladnosti proizvođača Jimco A/S, Izvješće Hrvatskog zavoda za javno zdravstvo (HZJZ) – redukcija masnih depozita i dezinfekcija, te međunarodnu referentnu listu za KPC uređaje), dajemo sljedeći odgovor:

KPC (Kitchen Pollution Control – Kontrola zagađenja kuhinja) je tehnologija kontinuiranog uklanjanja čestica masti, ulja i drugih organskih spojeva u zraku koji nastaje prilikom termičke obrade hrane, ali obavlja i redukciju zaostalih masnih depozita unutar samog ventilacijskog sustava (napa i kanala), te time dosadašnje metode mehaničko-kemijskog čišćenja napa i odsisnih kanala postaju suvišne. Osnova ovog sustava je ta da se u ventilacioni sustav ugrade UV-C lampe sa pratećom instalacijom, dobavljene i ugrađene po ovlaštenom zastupniku, uz pribavljene upute za rad na hrvatskom jeziku. Ispravnost sustava moguće je kontrolirati vizualno i putem LCD mini kontrolera.

Hrvatski zavod za javno zdravstvo proveo je dvomjesečno ispitivanje ugrađenog KPC sustava u napi ugostiteljskog objekta tipa restoran bez prethodnog čišćenja stjenki odsisne ventilacije, te su analizirani dobiveni rezultati 0-tog, 30-tog i 60-tog dana.

Po završenom ispitivanju donijeli su sljedeće zaključke:

- Smanjenje količine depozita na stjenkama neočišćenih dijelova kuhinjske nape nakon ugradnje i aktivacije uređaja, kao i smanjenje udjela masnoća u depozitu, ukazuje da je uređaj učinkovit u redukciji istih;
- Na ispitivanim očišćenim dijelovima stjenke kuhinjske nape tijekom redovite njezine uporabe u ispitivanom vremenu od dva mjeseca nije došlo do stvaranja novih depozita nego su naprotiv, zaostali elementi depozita nestali, što ukazuje da je uređaj učinkovit u sprječavanju nastanka depozita na stjenkama kuhinjske nape;
- Rezultati mikrobiološkog ispitivanja briseva stjenki kuhinjske nape, kao i mikrobiološkog ispitivanja depozita na sadržaj mikroorganizama, ukazuje da uređaj djeluje mikrobicidno,

te su stoga na predmetni sustav dali pozitivno mišljenje.

Slijedom navedenog, uvažavajući mišljenje HZJZ, posebice u dijelu koji se odnosi na smanjenje udjela masnoća na stjenkama kuhinjske nape, čestog uzročnika požara u kuhinjama, mišljenja smo da je ovakav sustav, uz redovito održavanje od strane ovlaštene osobe, jednako vrijedan kao i mehaničko-kemijsko čišćenja napa i odsisnih kanala sukladno članku 27. Pravilnika o zaštiti od požara ugostiteljskih objekata.

S poštovanjem,



Dostavljeno:

- Naslovu
- PU-svima, Inspektorat unutarnjih poslova, na znanje,
- MUP Inspekcija ZOP-a-svima, na znanje
- pismohrana, ovdje

A true copy of original document!

Višnja Štefanija Balem



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