

HYGENIKX+®

IMPROVES FOOD QUALITY WITHIN FOOD PREPARATION AND STORAGE AREAS

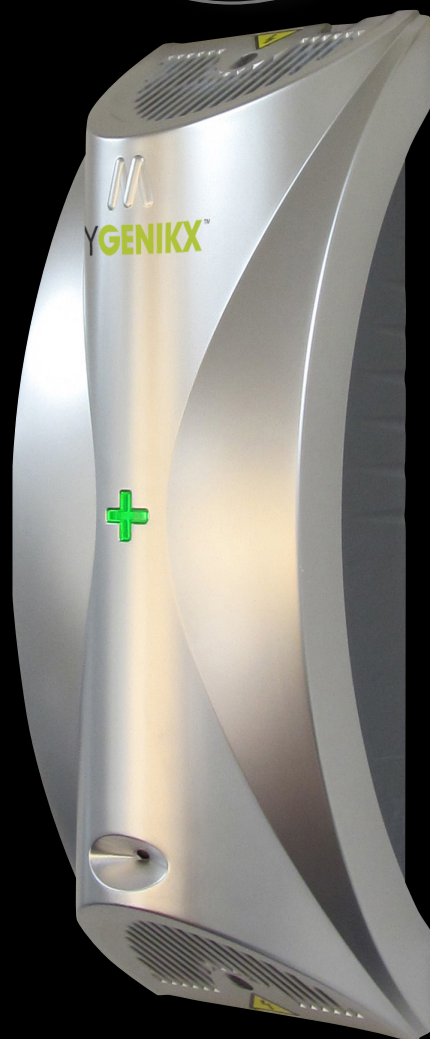


“ Minimising risk of cross-contamination ”



“ Food in the cold room is staying fresher for longer ”

PROVEN TO
**ELIMINATE
LISTERIA**
IN A
COLD ROOM*



Air & Surface Sanitisation

by **MECHLINE**

www.mechline.com/hgx

*Independent validation study by ALS laboratories. Read more on the ALS testing and other Campden BRI testing at info.mechline.com/hygenikx-testing

HYGENIKX+[®] is an advanced, wall mounted AIR & SURFACE SANITISATION SYSTEM

For **FOOD PREPARATION** or **FOOD STORAGE** areas

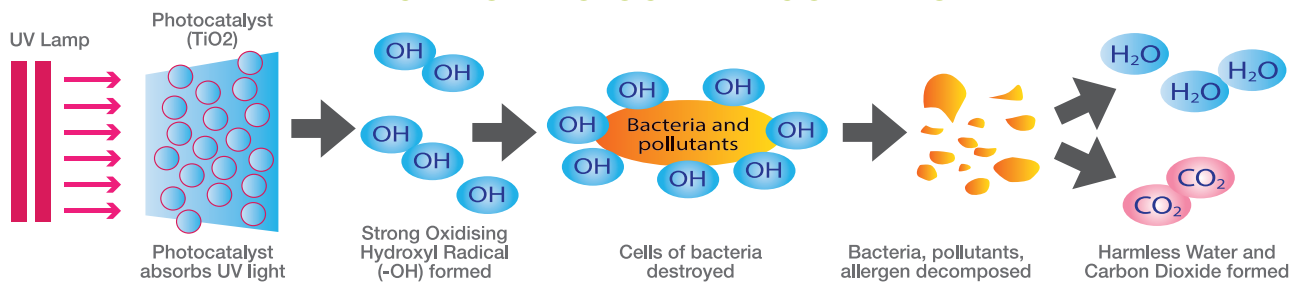
HyGenikx[®] removes unwanted bacteria, microbes and pathogens, including Coronavirus, from the air and surfaces helping to maintain a high level of cleanliness and infection control. HyGenikx reduces the risk of cross-contamination, food spoilage, and odours.

Extends shelf-life of perishable fresh food by an average of 58% (approx. 7.5 days)—with some produce proving to last as much as 150% longer[†]. As a result, HyGenikx can significantly reduce food waste, cost, the need for over-supply, which in turn prevents food waste going to landfill and benefits a more sustainable environment.

Targets and kills biological hazards, including Salmonella, Escherichia coli (E. coli), Norovirus and other primary sources of infections, and has been proven to eliminate harmful Listeria in an independent validation study carried out by ALS laboratories – the UK's leading provider of food and drink testing services. Independent laboratory trials conducted by Campden BRI confirmed that HyGenikx is effective at removing airborne Coronaviruses, including SARS-CoV-2 which causes Covid-19. The results of the trials proved that HyGenikx removed up to 99.99% of an airborne Covid-19 surrogate*.

HyGenikx works by using a combination of the most effective air and surface sterilisation technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to eradicate harmful bacteria, viruses, VOCs (volatile organic compounds), moulds and fungi, as well as neutralise all odours.

PRINCIPLE OF PHOTOCATALYTIC OXIDATION



The HyGenikx 'F' range:

Ideal for use in any kitchen or food prep area, including chilled food storage areas. Supplied with shatterproof lamps for extra reassurance.

10m ²		HGX-W-10-F	HGX-T-10-F
20m ²		HGX-W-20-F	HGX-T-20-F
30m ²		HGX-W-30-F	HGX-T-30-F

View the **full range** and read more on **testing & efficacy**:



www.mechline.com/hgx

Other ranges available for... TOILETS/RESTROOMS, CHANGING/LOCKER ROOMS, REFUSE/BIN STORES, OFFICE AREAS, COMMUNAL LIVING SPACES and DINING AREAS

*Tested using the Phi6 – SARS-COV-2 surrogate (severe acute respiratory syndrome coronavirus 2, that causes COVID-19).

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[†]To read more on testing & efficacy visit info.mechline.com/hygenikx-testing or scan the QR code.