

HYGENIKX+[®]

IMPROVES HYGIENE ACROSS HOSPITALITY

LABORATORY
TESTED*
Up to 99.99% of
CORONAVIRUS
removed



BACK OF HOUSE

Helps to maintain high levels of cleanliness

- Targets biological hazards in the kitchen

- Extends shelf-life of fresh food



FRONT OF HOUSE

Improves indoor air quality

- Kills viruses & bacteria in the air and on surfaces

- Creates a healthier space for customers & staff



WASHROOMS & REFUSE

Removes unpleasant odours

- Significantly improves hygiene standards

- Provides round-the-clock hygiene & safety protection



Air & Surface Sanitisation

by **MECHLINE**

*Tested by Campden BRI using Covid-19 Surrogate Phi6. The results proved that up to 99.99% of airborne Covid-19 surrogate was removed in under 3 hours.

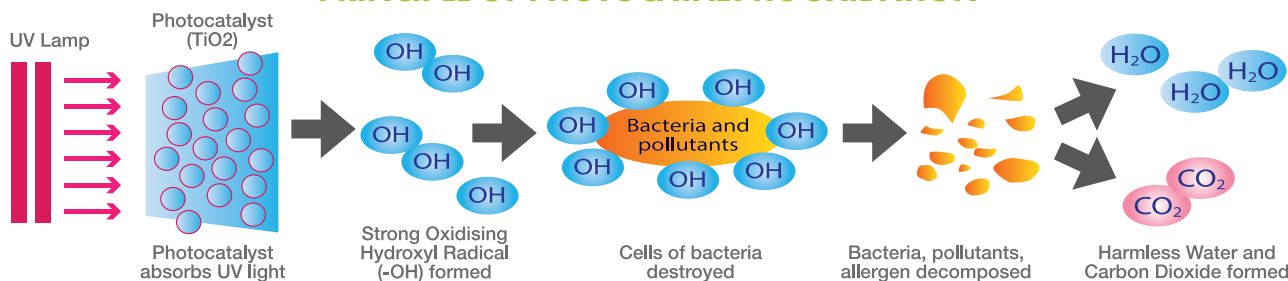
HYGENIKX+[®] is an advanced, wall mounted AIR & SURFACE SANITISATION SYSTEM

HyGenikx[®] offers a comprehensive range of five Air & Surface Sterilisation units designed to improve air quality, extend shelf-life of fresh food, and control odours. It works by removing unwanted bacteria, microbes and pathogens, including Coronavirus, from air and surfaces helping people maintain a high levels of cleanliness and infection control.

HyGenikx targets and kills the 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 carries out by ALS laboratories – the UKs leading provider of food and drink testing services. HyGenikx units tested with Campden BRI Laboratories against Covid-19*.

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



COMMERCIAL FOODSERVICE & HOSPITALITY

The HyGenikx 'S' range are designed for toilets and restrooms, changing and locker room areas.

The HyGenikx 'F' range are designed for food storage, preparation and service, this includes chilled food storage areas.

The HyGenikx 'R' range are designed for non-occupied Refuse/Bin Store areas where there is a greater need for odour control.

	WHITE finish		TITANIUM finish		WHITE finish		TITANIUM finish		WHITE finish		TITANIUM finish	
10m ²	HGX-W-10-S	HGX-T-10-S	HGX-W-10-F	HGX-T-10-F	X	X	X	X	X	X	X	X
20m ²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	X	X	X	X	X	X	X	X
30m ²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F	X	X	X	X	X	X	X	X
NON-OCCUPIED	X	X	X	X	X	X	X	X	HGX-W-15-R	HGX-T-15-R	X	X

SMALLER OCCUPIED Areas

The HyGenikx 'O' range are designed for SMALLER occupied office areas, communal living spaces or dining areas.

The HyGenikx 'AF' range are designed for LARGER occupied office areas, communal living spaces or larger dining areas.

	WHITE finish	TITANIUM finish
10-20m ²	HGX-W-05-O	HGX-T-05-O
20-40m ²	HGX-W-25-O	HGX-T-25-O

LARGER OCCUPIED Areas

25m ²	HGX-AF-25	ALUMINIUM casing
50m ²	HGX-AF-50	
75m ²	HGX-AF-75	
100m ²	HGX-AF-100	

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