











HyGenikx is an advanced and compact, wall mounted steriliser system, proven to eradicate viruses and bacteria throughout foodservice and hospitality environments, washrooms, changing rooms and beyond.

Utilising a combination of the most effective air and surface sterilisation technologies available, HyGenikx provides round-theclock hygiene and safety protection, helping to protect customers and staff, as well as neutralising all odours.

**TARGET & ELIMINATE HARMFUL BACTERIA** 

**KILLS** SALMONELLA, E.COLI, **NOROVIRUS** and other primary sources of infections











## THE ULTIMATE AIR & SURFACE STERILISER SYSTEM

# HYGENIKX+

# The HyGenikx range features and benefits:

- Kills Escherichia coli (E. coli),
  Staphylococcus aureus (S. aureus),
  Clostridium difficile (C. difficile),
  Aspergillus fumigatus, and other primary sources of infections
- Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone
- Eliminates bacteria, viruses, moulds, fungi and volatile organic compounds (VOCs), both in the air and on exposed surfaces, even in the hardest to reach places
- Safe to use and for the environment

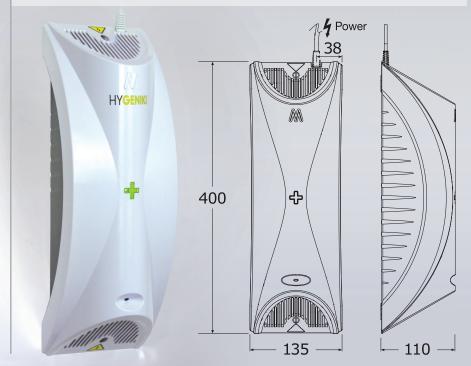
- Eradicates unpleasant odours by tackling them at source
- Proven to deplete harmful Listeria monocytogenes and Listeria innocua from surfaces to undetectable levels
- Improves infection control for staff and customers
- Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce\*\*
- Low power consumption, 9-13W
- Easy to change lamp and backup battery, requires no onsite engineer

- Power via a plug that allows flexible installation and easy connection to existing sockets or to switched spurs
- Available in white or titanium finish
- Models to suit various applications, including front of house, washrooms, food prep areas, cold rooms, refuse areas and beyond (see model reference chart)
  - \*\*Validation of a HyGenikx air purification unit as an aid to prolong the shelf-life of refrigerated fresh foodstuff and to improve environmental conditions. ALS Life Sciences Europe

#### **COMMERCIAL FOOD SERVICE & HOSPITALITY MODELS GENERAL\*** FOOD\*† **REFUSE\*** WHITE WHITE WHITE finish finish finish 10m<sup>2</sup> **HGX-W-10-S** HGX-T-10-S HGX-W-10-F HGX-T-10-F 20m<sup>2</sup> HGX-W-20-S HGX-T-20-S HGX-W-20-F HGX-T-20-F 30m<sup>2</sup> **HGX-W-30-S** HGX-W-30-F HGX-T-30-F HGX-T-30-S NON-OCCUPIED HGX-W-15-R HGX-T-15-R

\* GENERAL: for use in areas such as washrooms, front of house and changing areas / FOOD: for use in areas such as cold rooms and food prep areas / REFUSE: NOT for use in areas of continuous occupation.

<sup>&</sup>lt;sup>†</sup> FOOD area models are supplied with food safe shatter-proof lamps.



### **OFFICE & SMALLER AREA MODELS**

For use in non-foodservice, occupied areas with low ventilation and air movement.

	WHITE finish	TITANIUM finish
10-20m <sup>2</sup>	HGX-W-05-O	HGX-T-05-O
20-40m <sup>2</sup>	HGX-W-25-O	HGX-T-25-O

Note: These units can be used in multiples, covering a maximum area of 80m<sup>2</sup>.

## SPECIFICATION

- Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quatro
- Services: 220/50/1. Uninterrupted supply
  24 hour operation required. High level
- 1.8m power cable with 3-pin plug to be connected to suitably isolated socket or fused spur
- · EC declaration of conformity
- CE mark
- Low Voltage Directive (LVD) 2014/35/EU
- Electromagnetic Compatibility Directive (EMC) 2014/30/EU
- Manufactured in accordance with European standards
- Produced under the control of our comprehensive BSI ISO 9001:2015 Quality Management System (certificate FS 616985)
- Class 1 certified for electrical insulation
- Designed and manufactured to EUOTA (European Ozone Trade Association) requirements



MECHLINE DEVELOPMENTS LIMITED

+44 (0)1908 261511

info@mechline.com

www.mechline.com