



WATER



GAS



ENVIRONMENT



PEST CONTROL

INTRODUCING...

HYGENIKX+

The ultimate air and surface steriliser system



KILLS DISEASE CAUSING AIRBORNE PATHOGENS

PREVENTS THE SPREAD OF VIRUSES & BACTERIA

KEEP THE WORKING ENVIRONMENT SAFE FOR YOUR STAFF AND CUSTOMERS

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

TARGET & ELIMINATE HARMFUL BACTERIA

Help protect staff & customers

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-the-clock hygiene and safety protection, helping to protect customers and staff, as well as neutralising all odours.



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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 to 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 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	×	×
20m ²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	×	×
30m ²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F	×	×
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.

† 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 ²	HGX-W-05-O	HGX-T-05-O
20-40m ²	HGX-W-25-O	HGX-T-25-O

Note: These units can be used in multiples, covering a maximum area of 80m².

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

