

INTRODUCING...

HYGENIKX+

The ultimate air and surface hygiene amplifier



REDUCE FOOD WASTE & COST

> IMPROVE HOSPITALITY HYGIENE AND SAFETY

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

WATER

ENVIRONMENT

CONTROL

HyGenikx is an advanced and compact, wall mounted hygiene amplification system, proven to eradicate bacteria and viruses throughout the food service & hospitality environment, washrooms, changing rooms and beyond, in terms of applications.

Utilising a combination of the most effective air and surface sterilisation technologies available, HyGenikx provides round-theclock hygiene and safety protection, controls odours and has also significantly been proven to prolong the life of fresh perishable foods.

TARGET & ELIMINATE HARMFUL BACTERIA

M MECHLINE

WATER

ENVIRONMENT GAS

CONTROL

THE ULTIMATE AIR & SURFACE HYGIENE AMPLIFIER

HY**GENIKX**

The HyGenikx range features and benefits:

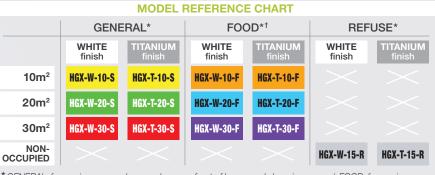
- Kills Escherichia coli (E. coli), Staphylococcus aureus (S. aureus), Clostridium difficile (C. difficile), Aspergillus fumigatus, and other primary sources of infections
- Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone
- · Eliminates 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 energy consumption, only 85 watt · Easy to change lamp and backup battery, requires no onsite engineer

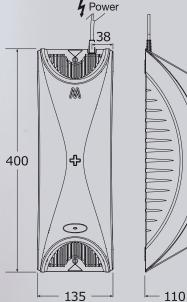
- Power via a plug that allows flexible installation and easy connection to existing sockets or to switched spurs
- Available in white or titanium finish
- Models to suit various applications, including front of house, washrooms, food prep areas, cold rooms, refuse areas and beyond (see model reference 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





* 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.



SPECIFICATION

- · Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quattro.
- Services: 240/50/1. Uninterrupted supply - 24 hour operation required. High level.
- Dimensions: 400 x 135 x 110mm
- · EC declaration of conformity
- CE mark

- Low voltage directive 2014/35/EU
- EN 60335-1:2012 +A13:2017
- EN 60335-2-59:2003 +A1:2006 +A2:2009
- EN 62233-2008
- Class 1 certified for electrical insulation
- · Designed and manufactured to EUOTA (European Ozone Trade Association) requirements

MECHLINE

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