



## HYGENIKX+

# HyGenikx protects NWCE staff and customers

When the coronavirus crisis hit, NWCE Foodservice Equipment reacted quickly to provide support for its customers, whilst maintaining a safe operation for its office staff. Alongside social distancing and strict cleaning routines, NWCE introduced **HyGenikx** into its head office to help protect the wellbeing of its staff.



NWCE Foodservice Equipment is a Bolton based commercial equipment engineering company, providing installation, servicing, repairs, and maintenance solutions to the North of England. Serving the industry for over 20 years, NWCE is accustomed to knowing how to best support its clients and their commercial kitchens.

When the coronavirus crisis hit, NWCE reacted quickly to provide financial and operational help for its customers – whilst maintaining a safe operation for its own staff. Alongside social distancing and strict cleaning routines, NWCE introduced **HyGenikx** units into its head office, to help keep its staff protected.

**HyGenikx** is an advanced and compact, wall mounted air and surface steriliser from Mechline, proven to eradicate viruses and bacteria. Originally designed exclusively for foodservice and hospitality environments, Mechline has expanded the **HyGenikx** range to include an 'office' model, in a bid to help more businesses protect staff against the spread of infection.

**HyGenikx** utilises a combination of the most effective air and surface sterilisation technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to target and kill biological hazards, including Salmonella, E.coli, Norovirus, and other primary sources of infections. In addition,

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Ben Odling, Managing Director at NWCE Foodservice Equipment

**HyGenikx** 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.

Although **HyGenikx** has not been tested against the current Coronavirus strain (SARS-CoV-2), as there is not sufficient detail freely available, **HyGenikx** technology has been tested

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Foodservice Equipment

against MS-2 coliphage (a surrogate for Norovirus), and achieved significant reductions in counts in both air samples and on surfaces. MS-2 is a non-enveloped virus which is more difficult to kill than the lipid-enveloped SARS-CoV-2.

In May 2020 NWCE installed three **HyGenikx** units at its office in Bolton. Ben Odling, Managing Director at NWCE Foodservice Equipment, comments: “NWCE have stayed open throughout the coronavirus pandemic, to serve our NHS clients and other customers still operating and providing essential services. This has meant keeping our main office open, with strict hygiene and cleaning measures in place, and **HyGenikx** technology as an extra means of defence.

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We've read the scientific reports, we understand the technology, and we know **HyGenikx** can improve hygiene to levels impossible for us to achieve with standard office cleaning alone.

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We are very pleased that Mechline expanded their range to accommodate offices like ours. Now we can offer **HyGenikx** to our customers, to support the safe re-opening of their foodservice businesses, whilst protecting our own business and staff wellbeing.”

Mechline currently offer two models for use in occupied areas, such as offices, corridors and reception areas, with low ventilation and air movement. These can be used in multiples covering a maximum area of 80m<sup>2</sup>.

The new **HyGenikx** office and smaller areas model joins the award-winning foodservice and hospitality range, which has models to suit every application, from food preparation areas to washrooms. To find out more about either the new office model, or the foodservice range, please visit:

[www.mechline.com/hgx](http://www.mechline.com/hgx)



For more information on products from Mechline Developments Ltd, contact us on:

**+44 (0) 1908 261511 | [info@mechline.com](mailto:info@mechline.com) | [www.mechline.com](http://www.mechline.com)**