









CASE STUDY

HYGENIKX+

The Inn Collection Group adapts to a 'new normal' with help from HyGenikx

The Northern pub group has introduced 10 steps to safety and protection across its thirteen sites, to ensure the highest of hygiene standards. This includes **HyGenikx** air cleaning technology at step number 9!

Since the coronavirus pandemic hit and the hospitality industry was forced to shut down by imposed lockdown measures, operators have been busy adjusting their operations to make them Covid-secure. In line with government guidance, restaurants, pubs, bars, and takeaway services are now required to consider the risks to their staff and customers and do everything reasonably practicable to minimise them.

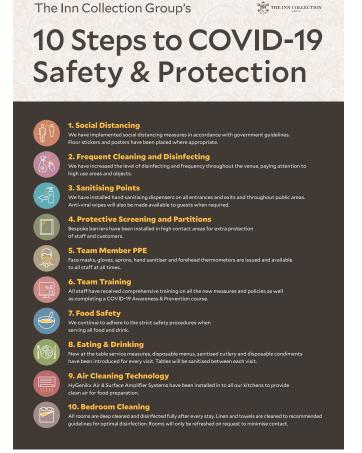
The Inn Collection Group is one pub group that has published its range of measures to keep everyone safe. Based in the North of England, with thirteen high-quality inns across Yorkshire, County Durham, Northumberland and the Lake District, The Inn Collection Group has introduced '10 Steps to Covid-19 Safety and Protection' across all its sites. On the foodservice side, this includes table service, disposable menus, and sanitised cutlery, and in the kitchens, this includes strict safety procedures and the installation of air cleaning technology, HyGenikx – supplied

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by CNG Foodservice Equipment.

HyGenikx is a revolutionary wall-mounted air and surface steriliser that is proven to eradicate bacteria and viruses throughout the food service & hospitality environment — providing 24/7 hygiene and safety protection, as well as neutralising all odours.



"We have introduced 25 HyGenikx units in total to our kitchens, where all of our dishes are freshly prepared, to provide clean air for food preparation and to help protect the welfare of our staff and guests."

Sean Donkin, Managing Director at
The Inn Collection Group

HyGenikx Technology and Coronavirus

The technology within **HyGenikx** is proven to inactivate viruses, including coronaviruses, by using a unique combination of UVC, PCO and trace ozone to destroy these microorganisms. Studies have shown that this technology is effective against SARS-CoV, a virus from the same family as the current, COVID-19, coronavirus strain (SARS-CoV-2). It works by damaging the genetic material of viruses so that they can no longer function or reproduce — rendering them harmless.

The HyGenikx technology has also been shown to significantly reduce the presence of MS-2 coliphage (a surrogate for Norovirus) both in the air and on surfaces. MS-2 is a non-enveloped virus that is more difficult to eradicate than lipid-enveloped coronaviruses, such as SARS-CoV-2.

Together with regular handwashing, frequent cleaning, and social distancing, **HyGenikx** can help prevent the spread of harmful coronaviruses and reduce the risk of infection.

HyGenikx Installation

In preparation for a safe and hygienic re-opening, The Inn Collection Group installed twenty-five **HyGenikx** units in total, across its thirteen kitchens. These serve as additional protection to complement the groups already very stringent cleaning procedures.

Sean Donkin, Managing Director at The Inn Collection Group, comments: "The safety of our guests is our number one priority and we have been busy implementing changes across all our sites since the beginning of lockdown. We have published the main practices in our '10 steps to Covid Safety and protection', which includes <code>HyGenikx</code> air and surface amplifier systems.

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A HyGenikx sticker on display at The Seaton Lane Inn, County Durham

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The Inn Collection Group has joined Mechline's national HyGenikx Customer Confidence Campaign by displaying HyGenikx stickers across its sites. The sticker, which now accompanies all HyGenikx units, can be displayed on windows, walls, and menus, to reassure customers that a venue is going the extra mile to look after their safety and well-being.

HyGenikx is one of a combination of measures that has resulted in The Inn Collection Group being recognised as a 'AA

Covid-19 Confident' pub group. All inns have passed the AA's stringent assessment criteria to show that they have carried out the necessary risk assessments and have the relevant safety measures and staff training in place in order to open safely.



The **HyGenikx** range has

models to suit every application, from food preparation areas, cold rooms and front of house, to washrooms, refuse areas and occupied areas such as offices and meeting rooms. **HyGenikx** is also proven to prolong the life of fresh perishable foods. To find out more and read other case studies, please visit:

www.mechline.com/hgx

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

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