

HYGENIKX+

HyGenikx: Helping to enhance fresh, healthy and clean environments in food service and hospitality.

The French Horn, a charming Restaurant and Pub in the heart of Bedfordshire, has a unique charm and atmosphere. Jean-Claude, the proprietor, is constantly looking at new ways to help improve the guest experience. It is a competitive world!!



The French Horn is a character Greene King restaurant and pub managed and operated by French chef Jean-Claude Blanc. Set in the picturesque village of Steppingley, Bedfordshire, the restaurant is renowned locally for its excellent mix of French cuisine and British classics.

Jean-Claude and his team work hard to ensure that the grade II listed site, with all its charm, nooks and crannies, beams, log fire and friendly staff, provides not only excellent food and great hospitality, but also a clean and hygienic, and warm welcoming environment for its customers.

The customer is key, and it is not solely about the food

that is being served. The surroundings play a big part in the guest experience, which is evident to see with the loyal customer base who return for a great experience time and time again. Jean-Claude is constantly exploring ways of enhancing the customer experience and heard about how **HyGenikx** air and surface sanitiser enhances air quality



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Jean-Claude Blanc, Manager at The French Horn

around the clock, especially reflecting the current issued concerning Coronavirus.

HyGenikx is proven to eradicate bacteria and viruses throughout the food service & hospitality environment. It works by utilising a combination of the most effective air and surface sterilisation technologies, to eliminate bacteria, viruses, moulds, fungi and VOCs (volatile organic compounds) both in the air and on exposed surfaces, even in those hardest to reach areas.

The French Horn installed three of the wall-mounted units; one in the men’s toilet, one in the food store, which is located apart from the main building, and one in the kitchen.

Toilets

When it comes to the customer experience, most would agree that freshness and cleanliness are key. Jean-Claude explains:

*“We have always maintained a very high cleaning standard and with the introduction of **HyGenikx** we continue to positively enhance our guests experience.”*

Food store

HyGenikx targets and eliminates viruses and bacteria, common in food prep areas, making the working environment safer for customers and staff. **HyGenikx** is proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%.

Kitchen

Jean-Claude explains:

*“With **HyGenikx** installed our staff have commented on what a difference it has made, the food stored in the cold store seems to stay fresher for longer. An absolute success, it is an astonishing piece of equipment.”*

“In our kitchen area it feels fresh from start to the end of shift.”

*“Our customers expect the highest standards in the food and beverage service we offer, and, in our hygiene and safety standards as well, **HyGenikx** provides this.*

*We always keep our areas very clean, but **HyGenikx** provides added reassurance. I love it! I think it's brilliant.”*

HyGenikx can significantly improve hygiene standards to levels not normally possible to achieve with traditional cleaning

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methods alone, which helps to keep customers, visitors and staff protected. Together with handwashing, regular cleaning, and social distancing, **HyGenikx** can help prevent the spread of harmful viruses, including coronaviruses, and reduce the risk of infection.

The French Horn has joined Mechline's national **HyGenikx Consumer Confidence Campaign** by displaying a **HyGenikx** sticker in its window. 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, with the proven technology installed, to ensure their safety and well-being.

To find out more about the range, and its wider applications, or to read other case studies, please visit:

www.mechline.com/hgx

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TECHNOLOGY IN OPERATION**



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