

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 sanitisation system from Mechline, proven to eradicate viruses and bacteria. Originally designed exclusively for foodservice and hospitality environments, Mechline has expanded its **HyGenikx** range to suit other occupied areas, including offices, care homes, waiting rooms and retail and leisure facilities.

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,

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Norovirus, and other primary sources of infections. In addition, **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.

The technology within **HyGenikx** is proven to inactivate viruses, including coronaviruses, by using a unique

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Foodservice Equipment

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.

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.

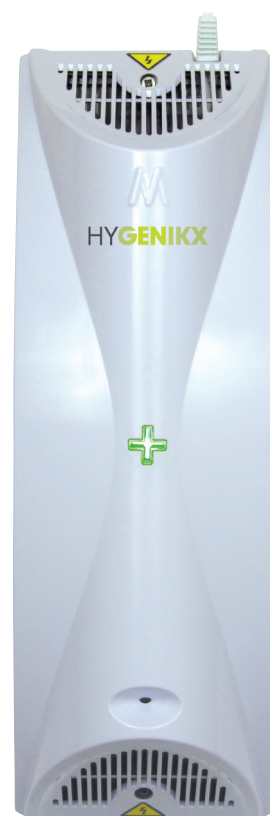
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“We are very pleased that Mechline expanded their range to accommodate offices like ours. Now we can offer **HyGenikx** to our customers, to support the safe re-opening of their foodservice businesses, whilst protecting our own business and staff wellbeing.”

Mechline offer a range of models for use in small and large occupied areas, such as offices, corridors and reception areas. Models are available to suit areas between 10m² and 100m².

The **HyGenikx** occupied areas models, 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 all models, please visit:

www.mechline.com/hgx



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

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