IMPROVING HYGIENE

ACROSS HOSPITALITY with HYGENIKX+



FRESH FOOD STORAGE

Extends shelf-life - 'Proven'!

Reduces food waste

Improves food safety - removal of pathogens and moulds

Raises standards - in the air and on surfaces



FOOD **PREPARATION**

Targets biological hazards

Eradicates viruses and bacteria. Certified and accredited

Improves levels of hygiene & safety - around the clock

Prevents cross contamination



REFUSE & **WASHROOMS**

Removes unpleasant odours

Significantly improves hygiene standards

27/7 hygiene & safety protection

Improves client / staff experiences





Air & Surface Sanitisation

by MECHLINE

www.mechline.com/hgx

^{*}Tested by Campden BRI using Covid-19 Surrogate Phi6. The results proved that up to 99.99% of airborne Covid-19 surrogate was removed in under 3 hours.



The HyGenikx 'S' range are designed for toilets and restrooms, changing and locker room areas.

The HyGenikx 'F' range are designed for food storage, preparation and service, this includes chilled food storage areas.

The HyGenikx 'R' range are designed for non-occupied Refuse/Bin Store areas where there is a greater need for odour control.

COMMERCIAL FOODSERVICE & HOSPITALITY



The HyGenikx 'O' range are designed for SMALLER occupied office areas, communal living spaces or dining areas.

The HyGenikx 'AF' range are designed for LARGER occupied office areas, communal living spaces or larger dining areas.

SMALLER OCCUPIED Areas

NHITE finish **HGX-W-05-O HGX-T-05-O**

HGX-T-25-O

HGX-W-25-O

LARGER OCCUPIED Areas





10-20m²

20-40m²