



WATER



GAS



ENVIRONMENT



PEST
CONTROL

INTRODUCING...

HYGENIKX⁺

The ultimate air and surface
sanitisation system

PROVEN
TO REDUCE
FOOD
SPOILAGE

REDUCE
FOOD WASTE
& COST

IMPROVE
HOSPITALITY
HYGIENE AND
SAFETY

Creates a safe environment

HyGenikx[®] is an advanced and compact, wall mounted sterilisation unit, proven to eradicate viruses and bacteria throughout foodservice and hospitality environments, washrooms, changing rooms and beyond.

Utilising a combination of the most effective air and surface sterilisation technologies available, HyGenikx provides round-the-clock hygiene and safety protection, helping to protect customers and staff, as well as neutralising all odours.

**KILLS
SALMONELLA,
E.COLI,
NOROVIRUS**
and other primary
sources of infections

**TARGET &
ELIMINATE
HARMFUL
BACTERIA**

**LABORATORY
TESTED***
Up to 99.99% of
CORONAVIRUS
removed



*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.



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THE ULTIMATE AIR & SURFACE SANITISATION SYSTEM

HYGENIKX⁺

The HyGenikx range features and benefits:

- Kills *Escherichia coli* (E. coli), *Staphylococcus aureus* (S. aureus), *Clostridium difficile* (C. difficile), *Aspergillus fumigatus*, and other primary sources of infections
- Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone
- Eliminates bacteria, viruses, moulds, fungi and volatile organic compounds (VOCs), both in the air and on exposed surfaces, even in the hardest to reach places
- Safe to use and for the environment
- Eradicates unpleasant odours by tackling them at source
- Proven to deplete harmful *Listeria monocytogenes* and *Listeria innocua* from surfaces to undetectable levels
- Improves infection control for staff and customers
- Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce**
- Low power consumption, 9-13W
- Easy to change lamp and backup battery, requires no onsite engineer
- Power via a plug^{††} that allows flexible installation and easy connection to existing sockets or to switched spurs
- Available in white or titanium finish
- Models to suit various applications, including front of house, washrooms, food prep areas, cold rooms, refuse areas and beyond (see model reference chart)

**Validation of a HyGenikx air & surface sterilisation unit as an aid to prolong the shelf-life of refrigerated fresh foodstuff and to improve environmental conditions.
ALS Life Sciences Europe

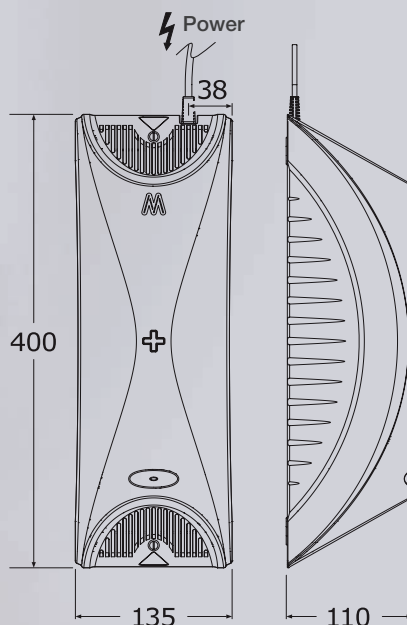


COMMERCIAL FOODSERVICE & HOSPITALITY MODELS

	GENERAL*		FOOD*†		REFUSE*	
	WHITE finish	TITANIUM finish	WHITE finish	TITANIUM finish	WHITE finish	TITANIUM finish
10m ²	HGX-W-10-S	HGX-T-10-S	HGX-W-10-F	HGX-T-10-F	×	×
20m ²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	×	×
30m ²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F	×	×
NON-OCCUPIED	×	×	×	×	HGX-W-15-R	HGX-T-15-R

*GENERAL: for use in areas such as washrooms and changing areas / FOOD: for use in areas such as cold rooms and food prep areas / REFUSE: NOT for use in areas of continuous occupation.

† FOOD area models are supplied with food safe shatter-proof lamps.



†† Plug type supplied is dependent on country/location.
3-pin (type G), or 2-pin (type C) Europlug.

SPECIFICATION

- Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quatro
- Rated voltage: 230V
- Operating voltage: 220-230V
- Uninterrupted supply – 24 hour operation required. High level
- 1m (usable length) power cable with plug^{††} to be connected to suitably isolated socket or fused spur
- EC declaration of conformity
- CE mark
- Low Voltage Directive (LVD) 2014/35/EU
- Electromagnetic Compatibility Directive (EMC) 2014/30/EU
- Manufactured in accordance with European standards
- Produced under the control of our comprehensive BSI ISO 9001:2015 Quality Management System (certificate FS 616985)
- Class II certified for electrical insulation

For non-foodservice, occupied areas with low ventilation and air movement, please refer to our OFFICE & SMALLER AREA range