



HYGIENE & INFECTION CONTROL

HyGenikx Air and Surface Sanitisation System – to help venues eradicate bacteria and viruses including coronaviruses

- **Keeping the working environment safe** for your customers and staff within all **foodservice and hospitality environments**, as well as **offices** and other large and small **occupied areas**
- Wall-mounted, plug and play units provide **infection and odour control, 24 hours a day**
- Proven to reduce spoilage by **extending the shelf-life of perishable food**
- HyGenikx can support venues by **significantly improving hygiene standards** to levels impossible to maintain with traditional cleaning methods alone



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