

ADVANCED INFECTION CONTROL TECHNOLOGY

PROTECTING CUSTOMERS AND STAFF, BY WORKING 24/7

HYGENIKX+™

STOP VIRUSES IN THEIR TRACKS INCLUDING CORONAVIRUSES

CREATING HEALTHIER INDOOR SPACES



+ Prevents the spread of viruses & bacteria

+ Kills disease causing airborne pathogens

+ Significantly improves hygiene levels

+ Target and eliminate harmful bacteria



DUAL WAVEBAND UVC TECHNOLOGY

SUPEROXIDE IONS PLASMA QUATRO

SAFE TO USE EASY TO INSTALL

ENSURING FOOD SAFETY

HYGENIKX+™ by MECHLINE

www.mechline.com/hgx

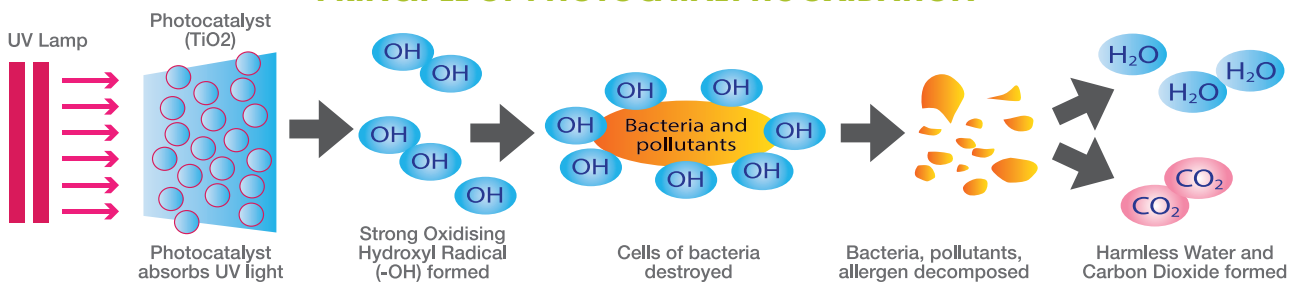
HYGENIKX+™ is an advanced, wall mounted AIR & SURFACE SANITISATION SYSTEM

HyGenikx offers a comprehensive range of five Air & Surface Sterilisation units designed to improve air quality, extending shelf-life of fresh food, and controlling odours. It works by removing unwanted bacteria, microbes and pathogens, including Coronavirus, from air and surfaces helping people maintain a high levels of cleanliness and infection control.

HyGenikx targets and kills the biological hazards in the kitchen, including Salmonella, Escherichia coli (E. coli), Norovirus and other primary sources of infections, and has been proven to eliminate harmful Listeria in an independent validation study carries out by ALS laboratories – the UKs leading provider of food and drink testing services.

HyGenikx works by using a combination of the most effective air and surface sterilisation technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to eradicate harmful bacteria, viruses, VOCs (volatile organic compounds), moulds and fungi, as well as neutralise all odours.

PRINCIPLE OF PHOTOCATALYTIC OXIDATION



COMMERCIAL FOODSERVICE & HOSPITALITY

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.

	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	X	X	X	X	HGX-W-15-R	HGX-T-15-R		
20m ²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	X	X	X	X				
30m ²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F	X	X	X	X				
NON-OCCUPIED	X	X	X	X								

SMALLER OCCUPIED Areas

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.

	WHITE finish	TITANIUM finish
10-20m ²	HGX-W-05-O	HGX-T-05-O
20-40m ²	HGX-W-25-O	HGX-T-25-O

LARGER OCCUPIED Areas

25m ²	HGX-AF-25	ALUMINIUM casing
50m ²	HGX-AF-50	
75m ²	HGX-AF-75	
100m ²	HGX-AF-100	