

INTRODUCING...

# HYGENIKX+™

## The ultimate air and surface sanitisation system



**KILLS  
DISEASE  
CAUSING  
AIRBORNE  
PATHOGENS**

**PREVENTS  
THE SPREAD  
OF VIRUSES  
& BACTERIA**

**Help protect staff & customers**

**KEEP THE  
WORKING  
ENVIRONMENT  
SAFE FOR YOUR  
STAFF AND  
CUSTOMERS**

HyGenikx™ is an advanced and compact, wall mounted air and surface 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.

**TARGET &  
ELIMINATE  
HARMFUL  
BACTERIA**

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

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
Tel: 0333 123 2450 [sales@kidcateringequipment.com](mailto:sales@kidcateringequipment.com)

**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 <sup>2</sup>	HGX-W-10-S	HGX-T-10-S	HGX-W-10-F	HGX-T-10-F	×	×
20m <sup>2</sup>	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	×	×
30m <sup>2</sup>	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, front of house 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.

**OFFICE & SMALLER AREA MODELS**

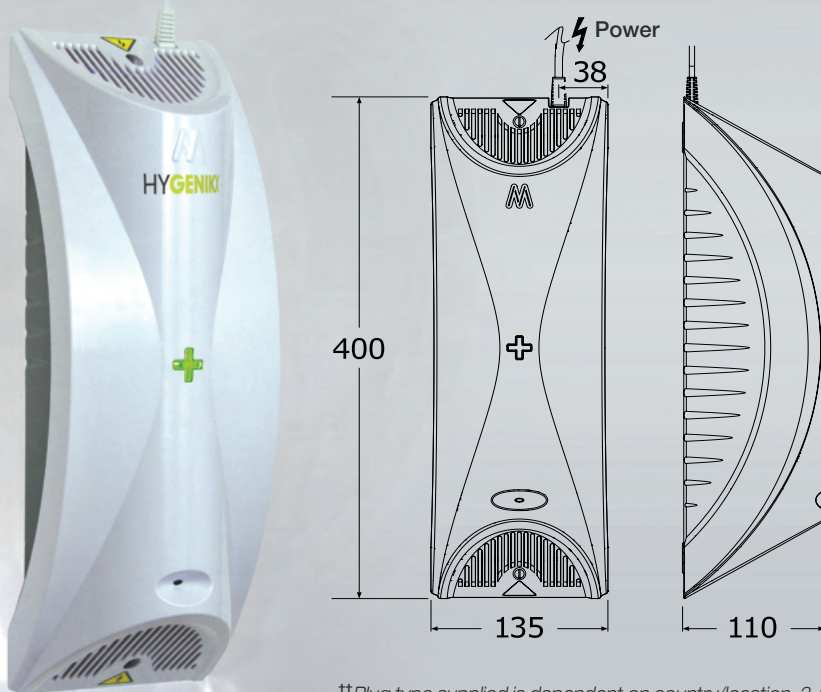
For use in non-foodservice, occupied areas with low ventilation and air movement.

	WHITE finish	TITANIUM finish
10-20m <sup>2</sup>	HGX-W-05-O	HGX-T-05-O
20-40m <sup>2</sup>	HGX-W-25-O	HGX-T-25-O

Note: These units can be used in multiples, covering a maximum area of 80m<sup>2</sup>.

**SPECIFICATION**

- Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quatro
- Services: 220/50/1. Uninterrupted supply – 24 hour operation required. High level
- 1.8m 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



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

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