



The Inn Collection Group adapts to a 'new normal' with help from HyGenikx

The Northern pub group has introduced 10 steps to safety and protection across its thirteen sites, to ensure the highest of hygiene standards. This includes HyGenikx air cleaning technology at step number 9!

Since the coronavirus pandemic hit and the hospitality industry was forced to shut down by imposed lockdown measures, operators have been busy adjusting their operations to make them Covid-secure. In line with government guidance, restaurants, pubs, bars, and takeaway services are now required to consider the risks to their staff and customers and do everything reasonably practicable to minimise them.

The Inn Collection Group is one pub group that has published its range of measures to keep everyone safe. Based in the North of England, with thirteen high-quality inns across Yorkshire, County Durham, Northumberland and the Lake District, The Inn Collection Group has introduced '10 Steps to Covid-19 Safety and Protection' across all its sites. On the foodservice side, this includes table service, disposable menus, and sanitised cutlery, and in the kitchens, this includes strict safety procedures and the installation of air cleaning technology, HyGenikx – supplied

by CNG Foodservice Equipment.

HyGenikx is a revolutionary wall-mounted air and surface steriliser that is proven to eradicate bacteria and viruses throughout the food service & hospitality environment — providing 24/7 hygiene and safety protection, as well as neutralising all odours.



"We have introduced 25 HyGenikx units in total to our kitchens, where all of our dishes are freshly prepared, to provide clean air for food preparation and to help protect the welfare of our staff and guests."

Sean Donkin, Managing Director at
The Inn Collection Group



HyGenikx Technology and Coronavirus

The technology within **HyGenikx** is proven to inactivate viruses, including coronaviruses, by using a unique combination of UVC, PCO and trace ozone to destroy these microorganisms. Studies have shown that this technology is effective against SARS-CoV, a virus from the same family as the current, COVID-19, coronavirus strain (SARS-CoV-2). It works by damaging the genetic material of viruses so that they can no longer function or reproduce — rendering them harmless.

The **HyGenikx** technology has also been shown to significantly reduce the presence of MS-2 coliphage (a surrogate for Norovirus) both in the air and on surfaces. MS-2 is a non-enveloped virus that is more difficult to eradicate than lipid-enveloped coronaviruses, such as SARS-CoV-2.

Together with regular handwashing, frequent cleaning, and social distancing, **HyGenikx** can help prevent the spread of harmful coronaviruses and reduce the risk of infection.

HyGenikx Installation

In preparation for a safe and hygienic re-opening, The Inn Collection Group installed twenty-five **HyGenikx** units in total, across its thirteen kitchens. These serve as additional protection to complement the groups already very stringent cleaning procedures.

Sean Donkin, Managing Director at The Inn Collection Group, comments: *"The safety of our guests is our number one priority and we have been busy implementing changes across all our sites since the beginning of lockdown. We have published the main practices in our '10 steps to Covid Safety and protection', which includes **HyGenikx** air and surface amplifier systems.*

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A HyGenikx sticker on display at The Seaton Lane Inn, County Durham

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The Inn Collection Group has joined Mechline's national **HyGenikx** Customer Confidence Campaign by displaying **HyGenikx** stickers across its sites. The sticker, which now accompanies all **HyGenikx** units, can be displayed on windows, walls, and menus, to reassure customers that a venue is going the extra mile to look after their safety and well-being.

HyGenikx is one of a combination of measures that has resulted in The Inn Collection Group being recognised as a 'AA Covid-19 Confident' pub group. All inns have passed the AA's stringent assessment criteria to show that they have carried out the necessary risk assessments and have the relevant safety measures and staff training in place in order to open safely.

The **HyGenikx** range has models to suit every application, from food preparation areas, cold rooms and front of house, to washrooms, refuse areas and occupied areas such as offices and meeting rooms. **HyGenikx** is also proven to prolong the life of fresh perishable foods. To find out more and read other case studies, please visit: www.mechline.com/hgx





Broadoaks Country House installs HyGenikx to help guests 'stay safe'

Broadoaks always has its guests needs and wants at the forefront of its plans and is forever adding to its list of 'must-haves' and comforts to make the perfect stay. In 2020 a *safe and COVID-secure environment* became the biggest must-have of all!

Broadoaks Country House is a luxury Lake District hotel and wedding venue that is focused on creating the most perfect, restful, and indulgent place to stay. Located in magnificent grounds, surrounded by woodland and a river that flows into Windermere Lake, Broadoaks Country House is situated in one of the most beautiful spots in the Lake District. It offers guests grand surroundings with a modern twist, fine dining with fantastic food, and rooms that promote wellness and relaxation.

When the Coronavirus pandemic struck in 2020, Broadoaks had to rethink and rework its hotel operations. It had the task of making its environment safer, considering the risks of



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Tracey Robinson, General Manager at
Broadoaks Country House



coronavirus to its guests and staff, whilst maintaining its warm and inviting boutique character.

The team researched what the best measures were to help protect and assure its guests, so they could enjoy a safer stay. The measures introduced included comprehensive staff training on how to prevent the spread of coronaviruses, extensive cleaning of shared surfaces by a dedicated 'clean



team', the installation of hand sanitisers throughout and **HyGenikx** Air and Surface Sterilisers in foodservice areas.

HyGenikx is a revolutionary wall-mounted air and surface steriliser that is proven to eradicate bacteria and viruses throughout the food service & hospitality environment — providing 24/7 hygiene and safety protection. It improves infection control for staff and customers, as well as neutralises all odours.

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HyGenikx Installation

Broadoaks learnt about **HyGenikx** first-hand, when a member of staff stayed at a hotel with the same technology installed.

Here Tracey Robinson, General Manager at Broadoaks Country House, explains: "Our chef actually stayed at another hotel that had **HyGenikx** and thought it could work for us too! The hotel promoted the fact that **HyGenikx** was installed, and its hygiene benefits, which was really encouraging. We were looking for something to assure our own guests that we, at

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*Broadoaks, have all the precautions in place to minimise the spread of coronavirus and this product seemed the perfect addition. When I learnt about the odour control benefits too, I decided to trial **HyGenikx** in our downstairs staff kitchen — and I wasn't disappointed."*

Broadoaks Country House initially installed one unit in its staff kitchen on a trial basis. The kitchen, which is an old-style basement kitchen was prone to odours.

Tracey explains the results: "With **HyGenikx** installed it is astonishing, instead of food odours, the room smells fresh all of the time. It is a lot more pleasant for staff and it is also a great reassurance for me, knowing that **HyGenikx** is working as it should, creating a safer environment! We have installed three more units in Broadoaks — in the main kitchen, and front of house, in the Oaks Restaurant and Orangery — to support our strict cleaning protocols. So now our entire foodservice operation has this added hygiene and safety protection in place."

Broadoaks is the latest business to join the **HyGenikx** Customer Confidence Campaign by displaying **HyGenikx** stickers across the hotel. The sticker, which accompanies all **HyGenikx** units, can be displayed on windows, walls, and menus, to reassure customers that a venue is going the extra mile to look after their safety and well-being. Broadoaks also includes details of **HyGenikx** on its website and social media to provide future guests with the same reassurance that their own chef experienced when he first came across **HyGenikx**.

HyGenikx purchasers can now sign-up to receive an exclusive **HyGenikx Customer Confidence Resource Pack**, to help carry out their own **HyGenikx** marketing campaign to build customer confidence. Go to info.mechline.com/hgx-resourcepack to find out more or to request your own resource pack. To read other case studies, please visit: info.mechline.com/hgx-testimonials

