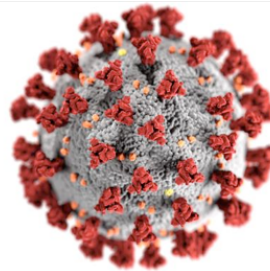


KEEP THE WORKING ENVIRONMENT SAFE FOR YOUR STAFF & CUSTOMERS

In just 8 hours a single bacterial cell can multiply to over 8 million, meaning that health risks and odours remain a major problem, with standard room cleaning and disinfecting procedures only offering a **temporary** solution.

HyGenikx removes up to **99.99%** of the **COVID-19** causing airborne virus in under 3 hours!



HyGenikx combats airborne viruses and bacteria, stopping their spread and minimizing the risks of cross contamination. The advanced and compact wall-mounted system utilizes a combination of the most effective air and surface sterilization technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to eradicate harmful bacteria, viruses, VOCs (volatile organic compounds), molds and fungi, as well as neutralise all odours.

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.



Make **HyGenikx** the Cornerstone of Your Hygiene Strategy