

One More Reason to Make HyGenikx the Cornerstone of Your Hygiene and Sanitization Strategy



HyGenikx has been awarded the prestigious Hygiene Product of the Year in The Caterer Supplier Awards in the United Kingdom. And it is now available here in the U.S.

These awards recognize excellence and innovation in food, drink and equipment products in the foodservice and hospitality industry, with the final shortlist and winners decided by a panel of industry experts.

HyGenikx is an air and surface sanitization system proven to eradicate viruses and bacteria throughout foodservice and hospitality environments, washrooms, changing rooms and beyond. It has been thoroughly tested in the laboratory, with recent independent trials confirming that HyGenikx is effective at removing airborne Coronaviruses, including SARS-CoV-2 which causes COVID-19. The results proved that HyGenikx removed up to 99.99% of an airborne COVID-19 surrogate in under 3 hours.

HyGenikx improves infection control for staff and customers, neutralizes all odours, and has been proven to reduce spoilage by extending the shelf-life of perishable fresh food on average by 58%, and up to 150% for certain produce. There are 22 models in the range, which cover a wide range of sanitization applications. This includes front of house, food areas, washrooms, offices and waiting rooms, to name a few.