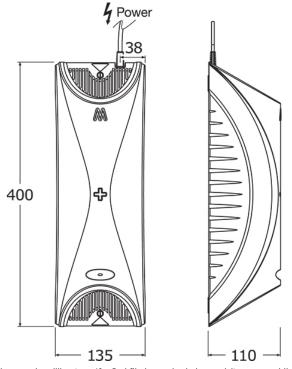


MODEL:



HyGenikx HGX-W-20-F



### Dimensions are in millimeters. If a Cad file is required please visit <u>www.mechline.com</u>.



MECHLINE DEVELOPMENTS LIMITED Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: <u>www.mechline.com</u>

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# HY**GENIKX**

HyGenikx Air & amp; Surface Hygiene Amplifier with 20m\_ coverage. White finish. For use in Food areas such as cold rooms and food prep areas

#### Area of use: Food Range of cover: 20m2 Colour finish: White finish

#### **FEATURES & 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
- $\bullet$  Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce
- Low energy consumption, only 85 watt
- · 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
- Food area models are supplied with food safe shatter-proof lamps

## **TECHNICAL INFO**

 Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quattro

• Services: 240/50/1. Uninterrupted supply - 24 hour operation required. High level

- Dimensions: 400 x 135 x 110mm
- EC declaration of conformity
- CE mark
- Low voltage directive 2014/35/EU
- EN 60335-1:2012 +A13:2017
- EN 60335-2-59:2003 +A1:2006 +A2:2009
- EN 62233:2008
- Class 1 certified for electrical insulation
- Designed and manufactured to EUOTA requirements

# MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acidbased cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.