



HYGIENE & INFECTION CONTROL

HyGenikx Air and Surface Sanitisation System – to help venues eradicate bacteria and viruses including coronaviruses

- **Keeping the working environment safe** for your customers and staff within all **foodservice and hospitality environments**, as well as **offices** and other large and small **occupied areas**
- Wall-mounted, plug and play units provide **infection and odour control, 24 hours a day**
- Proven to reduce spoilage by **extending the shelf-life of perishable food**
- HyGenikx can support venues by **significantly improving hygiene standards** to levels impossible to maintain with traditional cleaning methods alone



by **MECHLINE** brought to you by...

ADD YOUR CONTACT DETAILS HERE

Fully editable, packaged InDesign files are available to download and use. PDF and JPG files with this area blank are also available.

For help simply contact Chloë by e-mailing marketing@mechline.com

**ADD YOUR LOGO
HERE**