

	<p><u>Manufacturer/ Distributor</u> Mechline / MGK</p>
	<p><u>Brand</u> Hygenikx</p>
	<p><u>Model no.</u> HGX-T-30-S</p>
	<p><u>Product Description</u> Air &amp; Surface Steriliser System</p>
	<p><u>Origin</u> Milton Keynes, UK</p>
<b>SPECIFICATIONS</b>	
<p><b>Function</b></p>	<p>Being highly advanced and compact, this wall mounted sterilizer system is ideally suited for multiple uses across the food service industry. Proven to effectively eradicate viruses and bacteria, this wall mounted unit is ideally suited for any area that requires regular sterilization while having constraints in availability of floor area.</p>
<p><b>Specification</b></p>	<ul style="list-style-type: none"> <li>• Type: Air &amp; Surface Amplifier</li> <li>• Finish: Titanium, Polycarbonate shell</li> <li>• Dimensions: 400* 135* 110 mm</li> <li>• Power: 230VAC/1ph; 9-13W</li> <li>• Remote Control: No</li> <li>• UV-C lamp Tube: 1 x 18w PLL composite tube</li> <li>• UV-C Intensity inside chamber: 15000 <math>\mu\text{W}/\text{cm}^2</math></li> <li>• UV-C Tube life: Approx. 8000 hours</li> <li>• Air residence inside chamber; &gt;0.5 seconds</li> </ul>

	<ul style="list-style-type: none"> <li>• Number of photocatalytic baseplates: 4 pieces</li> <li>• Noise level @ 1 meter: &lt;39dB</li> <li>• Air Flow Rate: 20m<sup>2</sup>/hr</li> <li>• Coverage 30-50m<sup>2</sup></li> <li>• Installation: Wall mount</li> <li>• Housing Material: Aluminum Alloy – internal, polycarbonate front, ABS base</li> <li>• UV-C lamp tube model: 18/27/54mg</li> <li>• Combines technologies: Germicidal Oxidation, Germicidal Irradiation,</li> <li>• Dual waveband Plasma Quatro</li> <li>• Services: Uninterrupted supply for continuous use required.</li> <li>• High level</li> <li>• 1.8m power cable with plug to be connected to suitably isolated</li> <li>• CE mark</li> <li>• Electromagnetic Compatibility Directive (EMC) 2014/30/EU</li> <li>• Produced under the control of our comprehensive BSI ISO 9001:2015 Quality Management System (Certificate FS 616985)</li> </ul>
<p><b>Features &amp; Benefits:</b></p>	<ul style="list-style-type: none"> <li>• Kills Escherichia coli (E. coli), Staphylococcus aureus (S. aureus), Clostridium difficile (C. difficile), Aspergillus fumigatus, and other primary sources of infections</li> <li>• Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone</li> <li>• 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</li> <li>• Safe to use and for the environment</li> <li>• Eradicates unpleasant odours by tackling them at source</li> <li>• Reduces harmful Listeria Monocytogenes and Listeria Innocua from surfaces to undetectable levels.</li> <li>• Improves infection control for staff and customers</li> <li>• Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce</li> <li>• Low power consumption, 9-13W</li> <li>• Easy to change lamp and backup battery, requires no onsite engineer</li> <li>• Power via a plug that allows flexible installation and easy connection to existing sockets or to switched spurs</li> </ul>