

The MGK logo consists of the letters 'm', 'g', and 'k' in a bold, white, lowercase sans-serif font, each contained within a separate black square. The squares are arranged horizontally and separated by thin white lines.

HACCP AT IT'S BEST!

Are you still washing and sanitising your Food Produce with chemicals? Washing and sanitising food is essential before serving it to your Hotel or Restaurant guests, and that is where MGK ROX comes in.

This is all achievable as MGK has ventured into a Chemical Free solution by providing the ROX Electrolyzing Water System which means Cleaning & Sanitising without using Chemicals at all.

Founded in 2004 in Dubai, UAE by Mirco Beutler, MGK's mission is to satisfy a strong core belief that Food Safety Regulations would become a prerequisite in setting new standards within the hospitality industry.

As a leading provider of a broad range of innovative and sophisticated HACCP Monitoring Systems, MGK has ventured into the fields of environmental safety via green solutions with the ROX Electrolyzing Water System.



MAKING  
FOOD  
SAFER  
TO EAT



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**Make food safer to eat by ensuring it is sanitised correctly and free from viruses and bacteria without using chemicals.**

## VALUABLE BENEFITS AT A GLANCE

The MGK ROX machine is clearly a more powerful and safer way for Restaurants, Hotels, Caterers, and everyone in the food business to benefit, merely by submerging food and utensils in this water. Here is a list of benefits of using the MGK ROX:

- It's chemical-free, making it environmentally friendly.
- Cost Savings is assured when compared to anticipated chemical expenses.
- The quickly evaporating chlorine leaves no residue while assuring more sanitary and odourless results.
- It can be used to wash and sanitise vegetables and fruit and even Fish, Chicken or Meat for raw consumption.
- It gets rid of bacteria fast from any Food Produce and surfaces for healthier meals and more natural taste.
- It helps avoid secondary contamination.
- It keeps knives, utensils, and cutting boards free of germs and smell.
- It prevents bacteria from festering in kitchen cloths, sinks and drains.



Have you ever wondered whether the Cutting Board you just washed is truly bacteria free?

Or maybe the fresh, green lettuce you just rinsed is residue-free?



Water appears to flush away signs of dirt but there is the danger of microscopic bacteria still clinging to the surface of utensils and on food.

While conventional Chemicals may do the job well enough, the alternative chemical-free solution the cleaning and sanitising food, kitchen utensils and even the entire kitchen now lies with the MGK ROX Electrolyzed Water System implementation. It is crucial that the training and implementation is done under strict supervision by MGK professionals to ensure all goes well with the current HACCP Plan.

Standard tap water and a water/salt solution are mixed in from a separate 5 litre tank. The salt content, which is about 500g of kitchen salt, is added to this tank every 3-4 days. As the kitchen salt and water run through the ROX machine membrane that contains an anode (+) and cathode (-), the process of electrolysis results in the machine producing 2 types of water – alkaline and acidic water.

The alkaline water, also called cleaning water, records a PH level of more than 11 and easily emulsifies and dissolves proteins, fats, oils and other organic matter. As such, alkaline water is much more effective in removing dirt and undesirable residues from fruits, vegetables, kitchen equipment and surfaces.

The acidic water or sanitising water has a PH level of below 3. You reach a PPM Level of chlorine over 100! However the secret is that this chlorine content vanishes when it combines with other molecules in the air; evaporating in as fast as 15 seconds without leaving any residue.

The acidic water will have no more chlorine in it. More importantly, in the 15 seconds before it evaporates, the unstable chlorine will kill off any bacteria and viruses – a process that is quicker than any other chemical-based sanitiser and leaves the food and utensils odourless and without residue.

Both, the alkaline and acidic waters, are suitable for sanitising food by submerging the food in both waters. When filled into the ROX Spray bottles, this electrolysed water may be used as a general cleaner or sanitiser for any kitchen surface or equipment.



# HOW

**ROX WORKS @ YOUR KITCHEN!**



The MGK ROX system makes life easy and gives you peace of mind to wash and sanitise your food in the receiving area.

Once you press the "ON" button, both waters will come out from the two flexible nozzles attached to the ROX Control unit ideally into two separate sinks.

One will be filled with the Alkaline Water for washing and the other sink will be filled with Acidic Water for sanitising.

### **Touchless wonder**

An built-in sensor in this type of ROX unit switches on when the system senses a hand without the need to press the "ON" button.

### **Flexing it**

Nozzles attached to this ROX unit are flexible and can be bent at any desired angle to direct the water, while emitting water in a steady straight flow or shower mode.



**mgk**

HACCP AT IT'S BEST!

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MGK **ROX** Training Video  
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