

# Link BioCote Protected Lockers

## Applications

Wherever hygiene protection is a significant issue:

- Healthcare facilities
- Food processing industries
- Retail premises
- Catering & Hotels
- Education



Frequent access by students throughout the day presents a risk of spreading infection in schools and colleges.



Garment dispenser and collector lockers. The practices behind these are designed to ensure the regular use of clean protective workwear. However, replenishment by third party service providers makes the transfer of infection from one area to another a very real threat, but one which can be combated with BioCote protected products.

## Frequently asked questions answered

### What is BioCote?

*BioCote is a unique patent protected anti-microbial powder coating that inhibits the growth of micro-organisms - some potentially lethal - on surfaces.*

### How is it applied?

*BioCote powder coating incorporates a silver-based antimicrobial agent within the manufacturing process so that all powder coated surfaces will have anti-microbial properties.*

### Can BioCote be incorporated into other materials?

*Yes, the plastic escutcheon plate and handle on lockers also incorporates BioCote protection.*

### How effective is BioCote?

*BioCote is effective against a wide range of bacteria and fungi. Examples of bacteria tested against include Aspergillus niger (Black Mould), Streptococcus faecalis, Salmonella enteritidis, Staphylococcus aureus (MRSA), Escherichia coli 0157 and Listeria monocytogenes.*

### Is it effective against MRSA and other antibiotic-resistant bacteria?

*Yes, BioCote does not function in the same way as antibiotics and therefore, to date, no bacteria have become resistant to BioCote as they have to some antibiotics.*

### Why is BioCote different to other anti-microbial products?

*BioCote is a patent protected powder coating and therefore cannot be copied. It contains a silver based anti-microbial agent which is proven to be safe within standard working practices.*

### How long does it last?

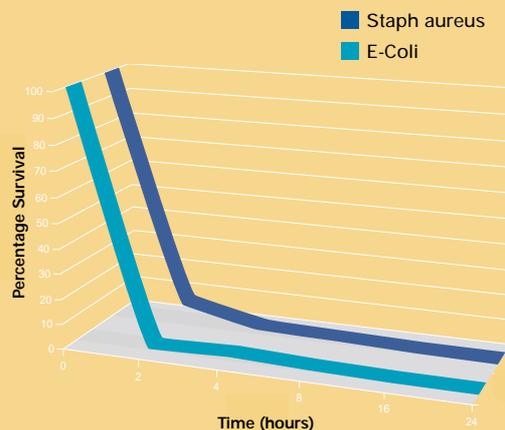
*For the life of the product.*

### What other locker company can offer BioCote?

None. As a premier UK locker manufacturer and supplier we have an exclusive agreement with our partner to provide BioCote on our products.

### Has it been tested?

*Thorough testing and development over a five year period has taken place and a UK patent has been registered. BioCote is independently tested to demonstrate its effectiveness on a product throughout its lifetime.*



### Typical test results of BioCote® products

Bacterium	Reduction of bacteria over 18 hours
Listeria monocytogenes	99.9%
Staphylococcus aureus (MRSA strain)	99.8%
Escherichia coli 0157	99.6%
Salmonella enteritides	99.3%



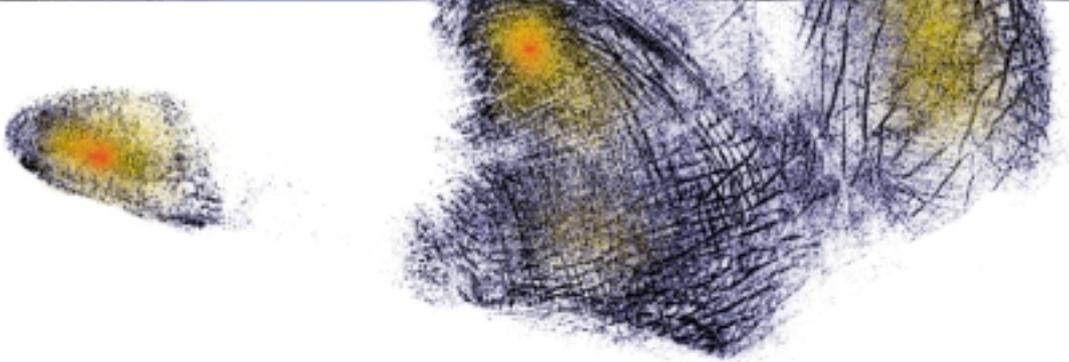
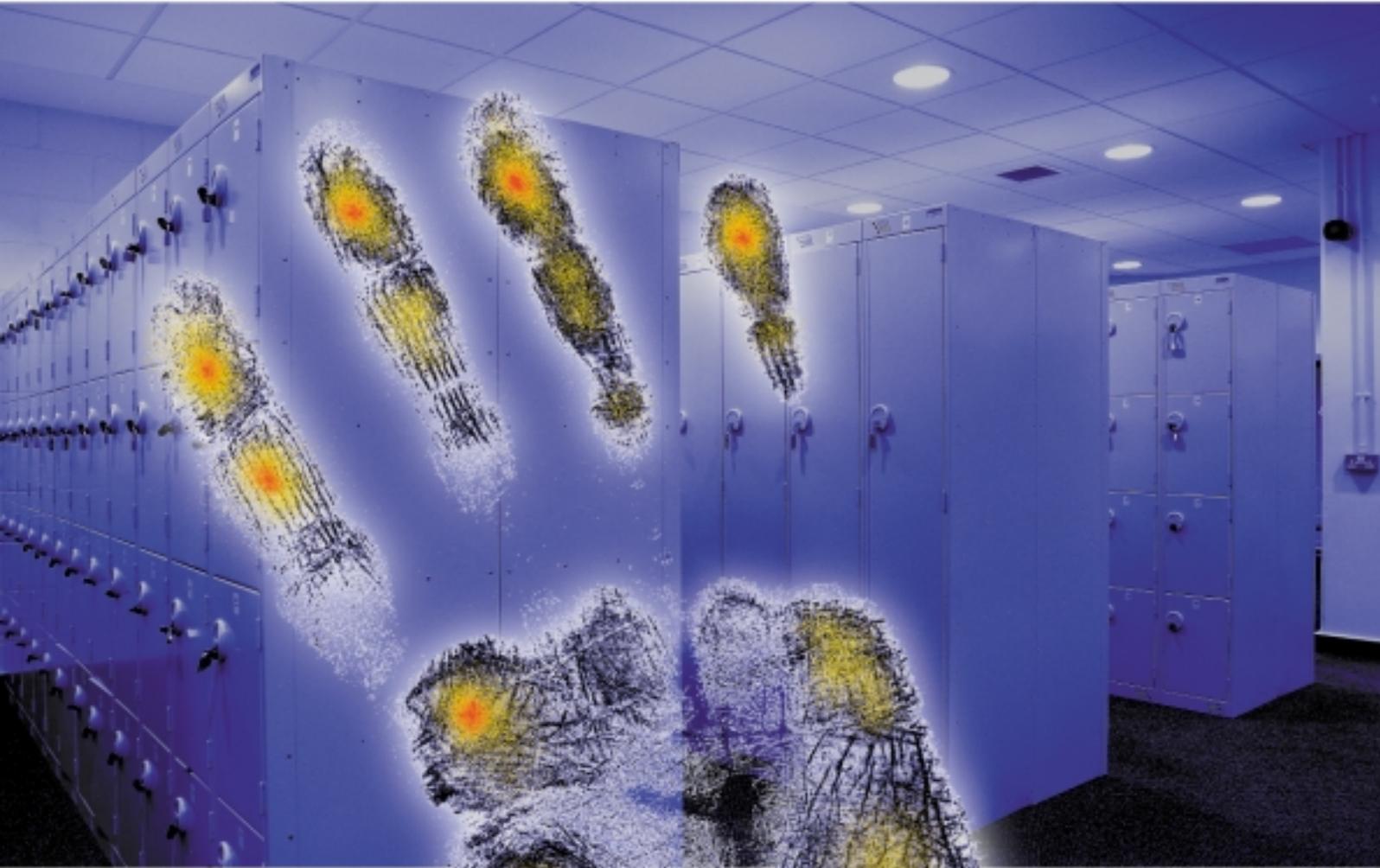
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# Locker room or Breeding ground?



**LINK**<sup>TM</sup>  
**LOCKERS**  
*Famous for Personal Storage*

Helping to manage your risk

All Link Lockers  
are now available with  
BioCote® protection



# Minimise the risks of cross-contamination in your workplace

The potential for inadvertent contraction of infection from equipment in the workplace is a recognised risk in many businesses. With this comes the real possibility of bacterial cross-contamination and the associated threat of infection.

This can lead to loss of production in food manufacture and processing or acquired illness within healthcare industries. The subsequent costs to the business, in terms of both finance and reputation, can be considerable.

It therefore makes sense to take the opportunity to reduce the possibility of cross-contamination at every stage.

This includes equipment in areas often overlooked as part of hygiene risk assessment, such as lockers.

Link Lockers now offers an effective method of reducing this threat with the introduction of BioCote® technology.

BioCote is a new, patent-protected powder coating which inhibits the growth of potentially harmful bacteria and fungi. This reduces the risk of cross-contamination from surfaces with high contact frequency.

Although this is no substitute for correct cleaning practices, the incorporation of BioCote into the manufacturing process provides Managers who have the responsibility for Health and Safety or infection control with the peace of mind that every effort is being made to maintain a hygienic working environment.

**LINK**™  
**LOCKERS**  
*FAMOUS for Personal Storage*

with **BioCote**® **pro**



0 mins.

Tests demonstrate a 99.9% reduction of bacteria after 18 hours



60 mins.



120 mins.

## From the moment of contact, BioCote works to break the chain of cross-contamination

The anti-microbial agent provided by BioCote remains constant at the surface, interrupting and destroying the ability of cells to function, grow and reproduce. It has been shown to inhibit the growth of organisms such as E-coli and MRSA, thus forming an effective part of good hygiene practice.

This reduces the risk of locker users bringing contamination into hygiene critical areas such as food processing, preparation and serving points and patient care areas as well as into the general working environment.



## Patented anti-microbial technology in the locker room

The complete Link Lockers range is now available with BioCote protection. This includes standard mild steel lockers, garment issue and collection units, utility lockers and changing room benching and seating. The addition of BioCote to the plastic escutcheon plate ensures all frequently handled surfaces provide '24/7' protection.

BioCote protected lockers have a valuable contribution to make to hygiene management in healthcare, food processing, education and retail as well as other areas where due diligence demands every effort is made to reduce the risk of contamination.

## The hidden cost of bacterial infection

*At any one time, 1 in 10 patients in acute hospitals has a Hospital Acquired Infection (HAI).*

*The estimated cost of such infections may be as much as £1 billion to the NHS each year.*

*Source: DoH/Public Health Laboratory Service, 1995*

*More than 1 in 3 (39%) of employees in small to medium firms in the catering industry DO NOT wash their hands after visiting the lavatory.*

*Source: Food Standards Agency nationwide survey of food hygiene in the catering industry*

*Just a one per cent reduction (in HAI's) could save each trust on average £180,000 per annum.*

*Source: Purchasing and Supply News, March 2004*

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