

MAHAVI-Group relies on air disinfection devices from Höhle Group

Form meets function - effective protection against coronaviruses



No other industry has been harder hit by the corona pandemic than the catering industry. And although restaurants, bars and cafés are currently suffering greatly from the effects of the pandemic, there are positive reasons to start thinking about tomorrow now. The lockdown will not last forever - and after the crisis, people will appreciate their favorite Italian and the local pub around the corner even more. It is the responsibility of restaurateurs not only to make their guests' visits enjoyable, but also safe.

As one of the leading marketing consultancies for the restaurant industry, and the operator of eight of its own restaurants and event locations, the MAHAVI Group recognized the need for forward-thinking hygiene concepts early on and acted accordingly. The experts know: relaxation is what counts in gastronomy. And it is difficult to do so when the guests' fear of infection resonates in the back of their minds. But with the SteriWhite Air UV-C air disinfection devices from Dr. Höhle AG, the catering experts have found the perfect solution in the fight against the virus: elegant in design and with an effectiveness of over 99 percent.

True to the motto "The proof of the pudding is in the eating", the employees of the group have convinced themselves of the effectiveness and appearance of the disinfection devices in advance: "Before we make a recommendation to our customers, be it a new design concept or a technical innovation, we first test it ourselves," explains deputy managing director Nadin Fischer. And so, as part of the hygiene concept for its own offices, the MAHAVI Group has four SteriWhite Air UV-C air disinfection devices from Dr. Höhle AG, acquired starting to equip the company's own restaurants.

A bespoke plan for the offices and meeting rooms was developed together with the experts from Hönle. In addition to fast delivery and the friendly service, the SteriWhite Air sterilizers scored particularly well with the ease of use: "The operation of the devices is extremely simple: simply switch on at the push of a button and off you go. In addition, the devices are really very quiet, which is an advantage in the office," says Nadin Fischer. The elegant design of the devices also caught the eye of the designers: "The devices look great and fit well into the room. That convinces me, because you eat with the eyes as well as the mouth. The surroundings are really important."

Addressing politicians, Ms. Fischer emphasizes: "I would like to see fair treatment of hospitality during the pandemic and beyond. We are not the drivers of the infections. Many of the restaurateurs I deal with in my daily work are very responsible and have developed forward-looking hygiene concepts on how people can return to the restaurants. But it is important to be receptive, and not to block new, creative technical solutions."