



HACCP COMPLIANT



Select the right cleaning tool for:

**DRY BLENDING: SPICES & FLAVOURS**





Vikan's cleaning solutions have been designed for this industry and consist of an extensive range of products for cleaning floors, walls, tanks, equipment, work surfaces, tubes and pipes. They are the leading supplier of hygienic cleaning solutions, illustrated by their recent award win, scooping The Society of Food Hygiene and Technologies Best Company of the Year 2016, for excellence within the food industry.





## MEET YOUR HYGIENE REQUIREMENTS

The colour-coded Vikan Hygienic range meets all your needs for colour-coded cleaning tool segregation and ensures compliance with HACCP requirements as well as food safety standards that include FSSC 22000, BRC, IFS and SQF.



# MOST COMMON AREAS TO **BE KEPT HYGIENICALLY CLEAN** IN YOUR PLANT

## **WORK SURFACES:**

- Dust pans that hug flat surfaces
- Hand brushes for conveyor belts, surfaces, tables and equipment;
- Scrapers for scraping bench tops and food prep areas;
- Hygienic bench squeegees remove excess liquid from all work surfaces.

## **EQUIPMENT:**

- Pails, shovels, scoops and scrapers for moving, measuring and mixing around equipment;
- FDA-compliant polypropylene resin shovels, paddle and hand scrapers, and scoops that are metal detectable for use in compliant facilities;
- Forks, rakes and shovels for easy lifting of food materials;
- Tube brushes for cleaning pipes, tubes and gaps between lines on conveyor belts;
- Equipment brushes ideal for removing stubborn residues on conveyor belts, production lines, machinery and food prep surfaces.

## **FLOORS:**

- Squeegees for removing water and other liquid from tiled and safety flooring;
- Brooms with stiff and soft filaments ideal for removing fine particles and debris;
- Deck scrub brushes for cleaning tiled floors in wet areas.

## **TANKS:**

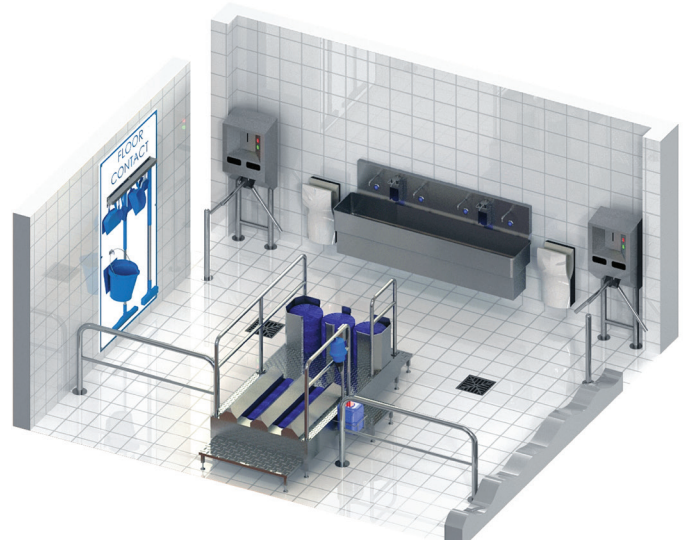
- Stiff brushes and paddle scrapers suitable for cleaning tank interiors and exteriors.

## **WALLS:**

- Angled, adjustable water-fed brushes and water guns ideal for high-level dirt removal on walls and in difficult-to-reach areas.

## **ADDITIONAL:**

- Vikan offer a range of manual cleaning tools specifically designed for transport decontamination. Metal detectable tools is also available.



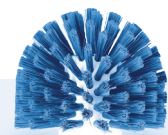
# RIBBON BLENDER



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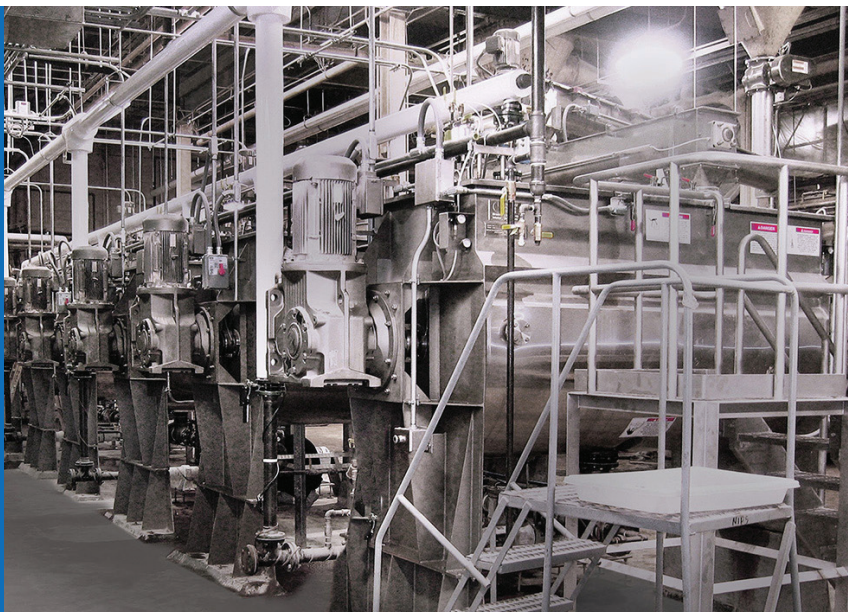
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## THE SOFT BRISTLED HAND BRUSH

This ideal for sweeping fine particles, such as flour, from conveyor belts, food preparation surfaces, tables and equipment in dry production areas.



HOPPER



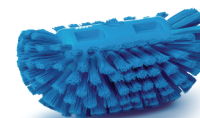
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## THE FOUR S'S

Before you select a cleaning tool, there are certain key factors to consider.



### SOIL

What exactly is it that you'll need to clean away, and what risks are involved?



### SURFACE

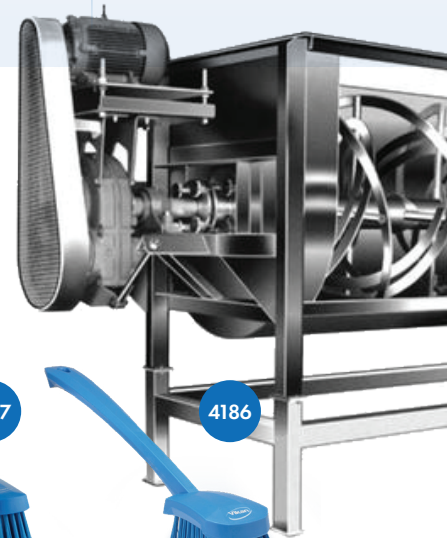
On which types of surfaces are soils likely to gather?

### STANDARDS REQUIRED

What hygienic standards are you required to live up to?

### STAFF

What will your staff need to do their job effectively and efficiently?



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## FLOORS ▶

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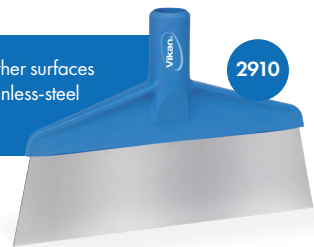
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Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

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