



Hygiene Catalogue





A different set of eyes

When we visit a food processing plant, we see it trough a different set of eyes.

Where some see equipment and raw materials, we see risks and opportunities.

Where some see brushes, broom and mops, we see solutions to hygiene challenges. Where some say "your work", we say "your purpose" because people who clean these facilities are on the front line of keeping our food a delight to serve and safe to eat.

Vikan has been doing this since 1898 amassing the industry's biggest bank of hygiene and regulatory insight.

Based on this insight, Vikan has developed the world's most effective professional range of cleaning tools, all to make sure that you can deliver each and every product you manufacture with pride and confidence.

Table of contents

Wall Brackets	5
Brooms	8
Hand Brushes	14
Pipes and Tube Brushes	21
Squeegees	27
Scouring Pads and Holders	33
Scrapers	35
Handles	39
Scoops	46
Buckets	49
Dustpan and Dustpan Sets	52
Mixers	54
Shovels, Forks and Rakes	57
Water Guns and Hoses	60
Foaming Equipment	63
Coupling and Accessories	67
Selecting the right Cleaning Tools – Tips & Tricks	71

Product Data Icons & Notes



Visible bristle length - mm



Max. usage (Food Contact) **Temperature** ^oC







Min. usage (Food Contact) Temperature ^oC



Length - mm





Content Measurements



Height - mm



Recommended Sterilization Temperature (Autoclave) ^oC



Width - mm



Material Description



Product Diameter - mm



Minimum Order Quantity Pieces per color



Max. Pressure Bars



Maximum Cleaning Temperature (Dishwasher) ^oC

NOTES :

When placing an order or a RFQ please replace the "X" of the item code with the color number you require as shown below:





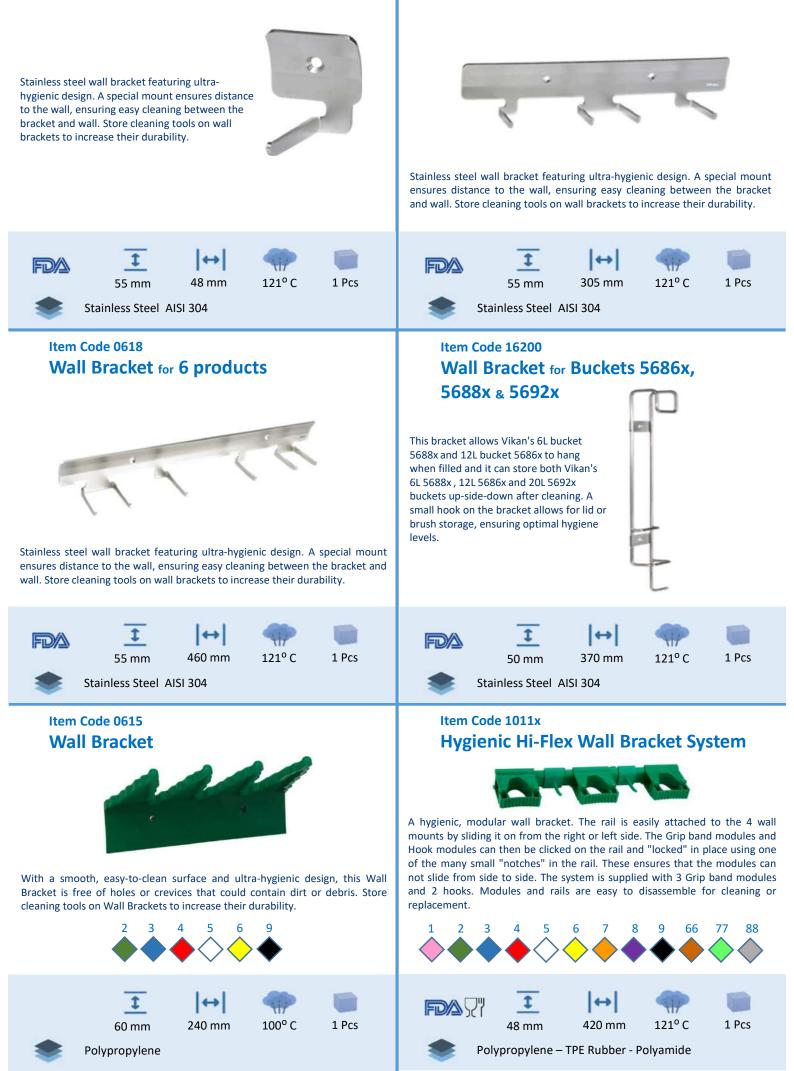


Keep your tools organized. increase their durability, service life and minimize the risk of audit non-compliance with Vikan comprehensive range of stainless steel and plastic wall brackets.

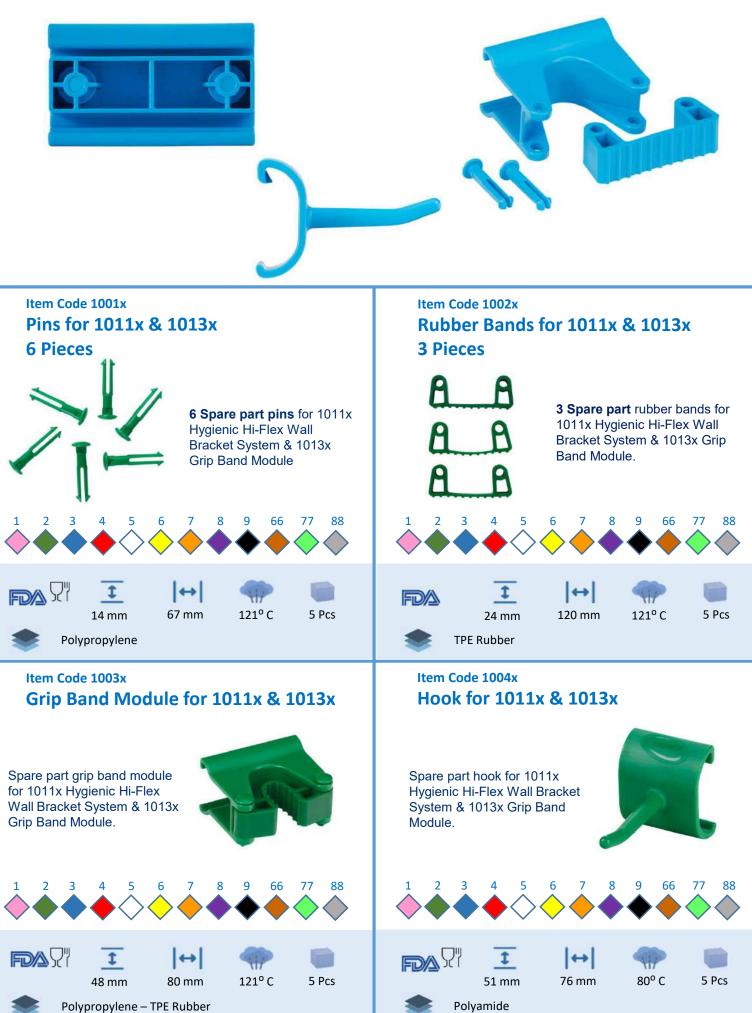
- Stainless steel wall brackets are strong and durable and hold between 1 to 6 cleaning tools.
- Plastic wall brackets are available in 12 different colors and hold between 1 to 6 cleaning tools.
- The high strength hooks of the plastic wall bracket can hold up to 10 kg.
- Stainless steel bucket brackets enable our buckets to be stored hygienically upside down.

Item Code 0616 Wall Bracket for 1 product

Item Code 0617 Wall Bracket for 4 products



Spare Parts for Wall Bracket System





9

121° C

66

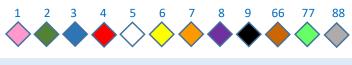
77

1 Pcs

88

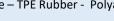


1 Pcs





Polypropylene – TPE Rubber - Polyamide









Polypropylene - Polyamide Item Code 1014x

41 mm

Hygienic Wall Bracket Double Hook

The double hook module is designed for hanging 1-2 cleaning tools with a hanging hole, or products with a D- or T-shaped handle. The hooks is slid onto the supplied double-base/spacer from left and right side. The hook module can hold products weighing up to 3 kg. The hooks is easy to disassemble for cleaning or replacement.

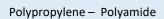
3

48 mm

FDA ?





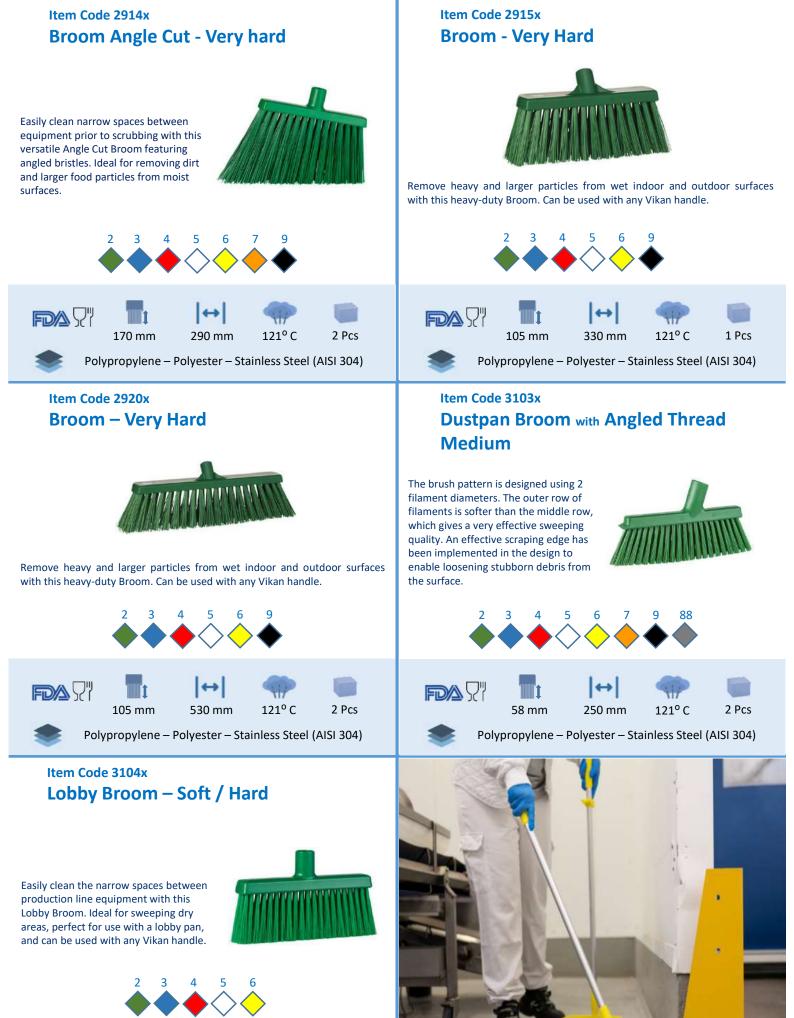






Vikan offers a wide range of highly effective, durable brooms in various shape and sizes to cover multiple applications while providing an ergonomic grip for the user.

- A wide range of bristle are available including short, long, soft, split, medium, hard, heat resistant and angle cut making it possible to find a broom that meets your requirements.
- Scrubbing brooms are ideal for wet and dry cleaning of stubborn dirt.
- Soft brooms are ideal for sweeping powders and other loose dry materials.
- Some brooms are also available as water-fed.
- Easy to clean UST Brooms reduce the risk of contaminant build up on the cleaning tools them selves.

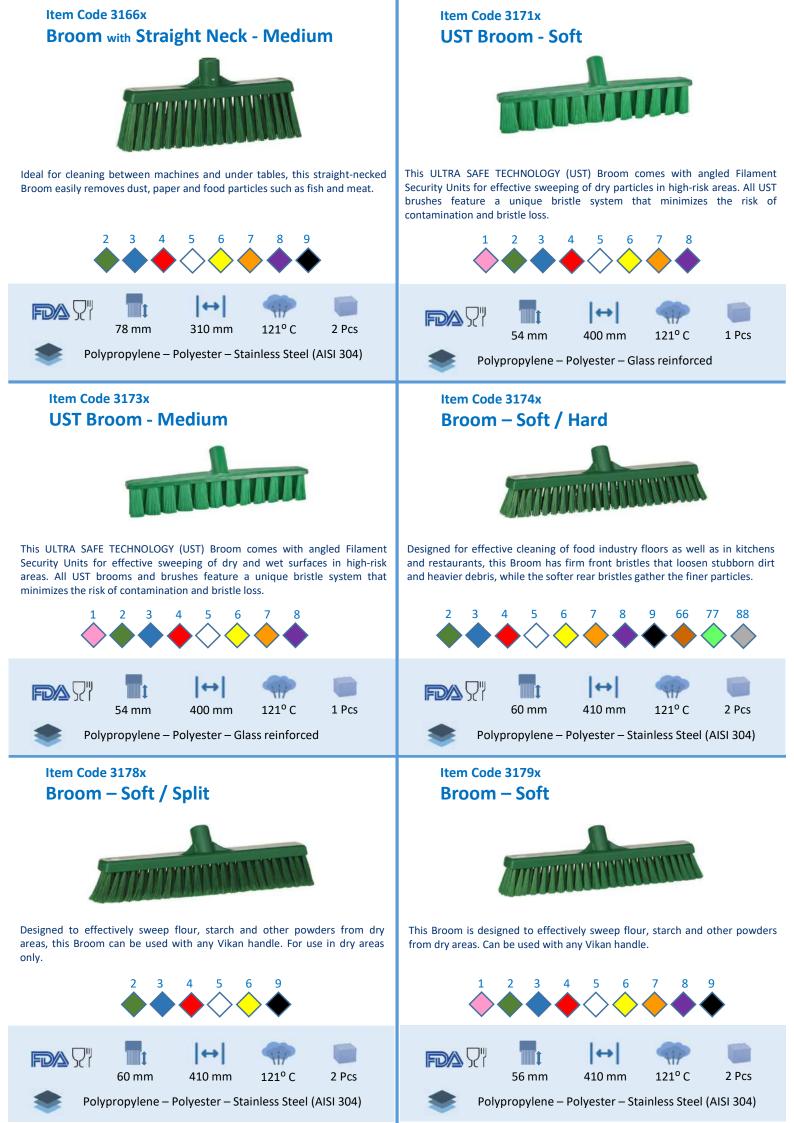


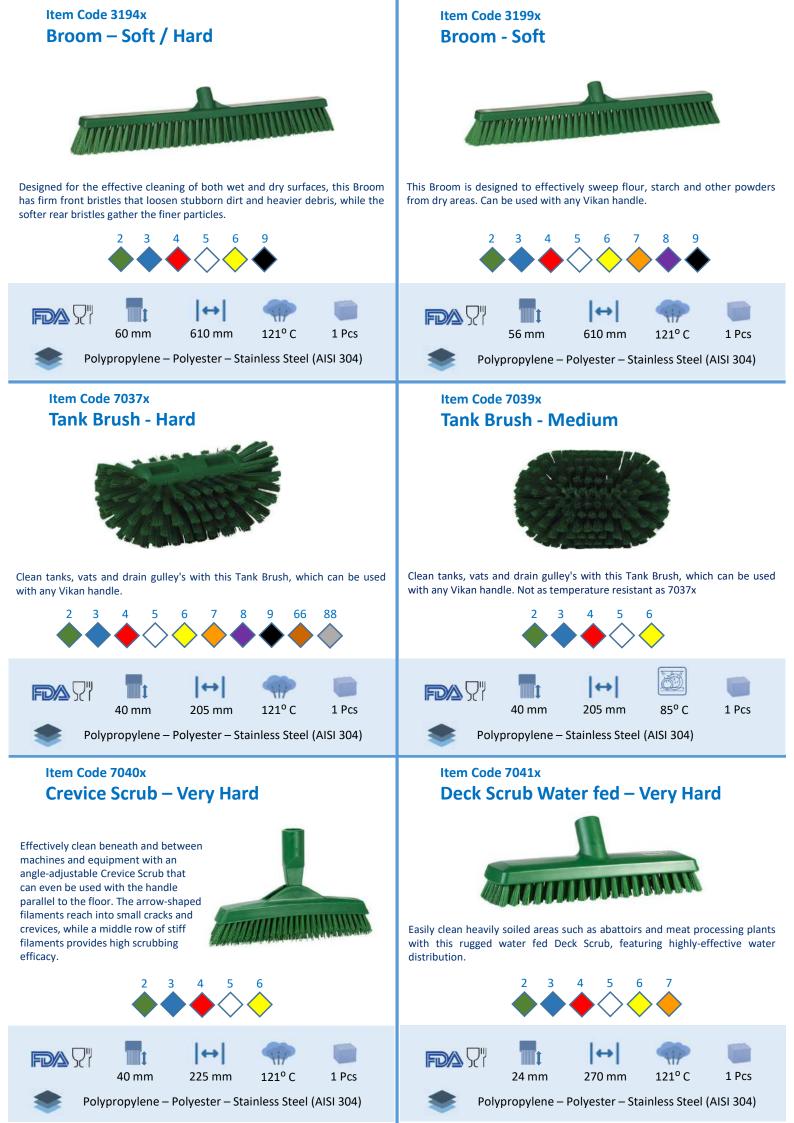
.....

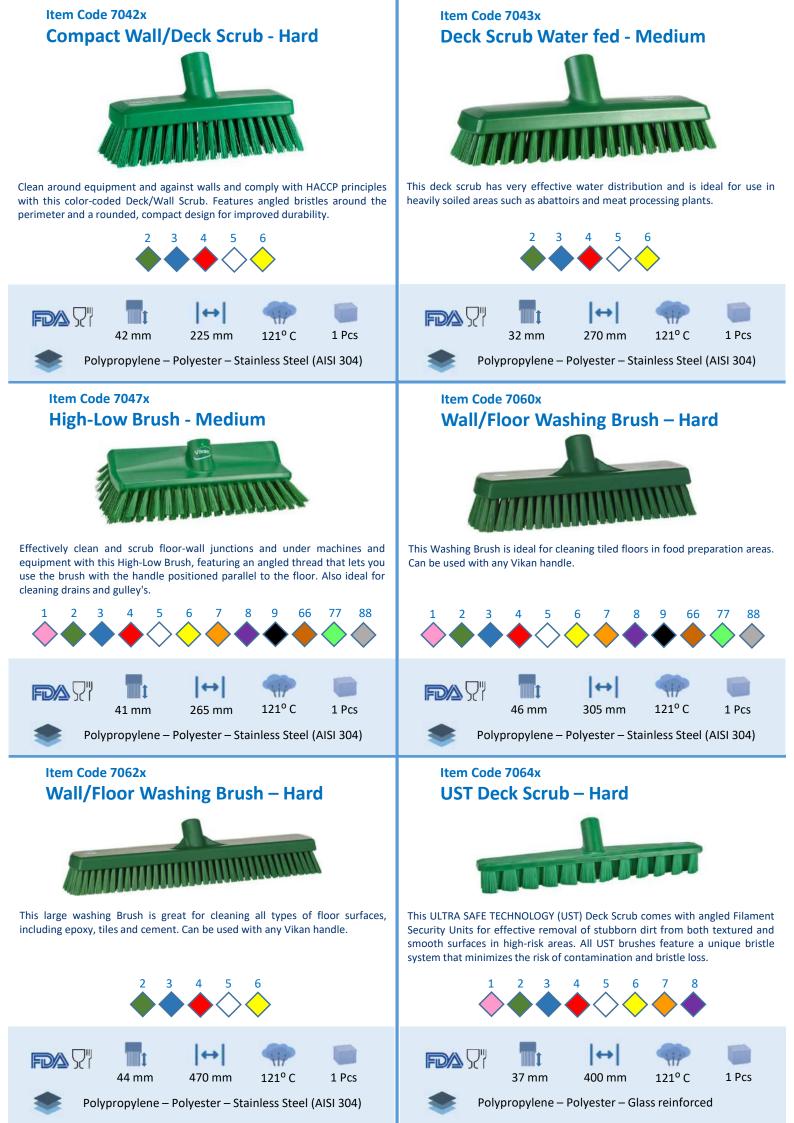
 Image: Second second

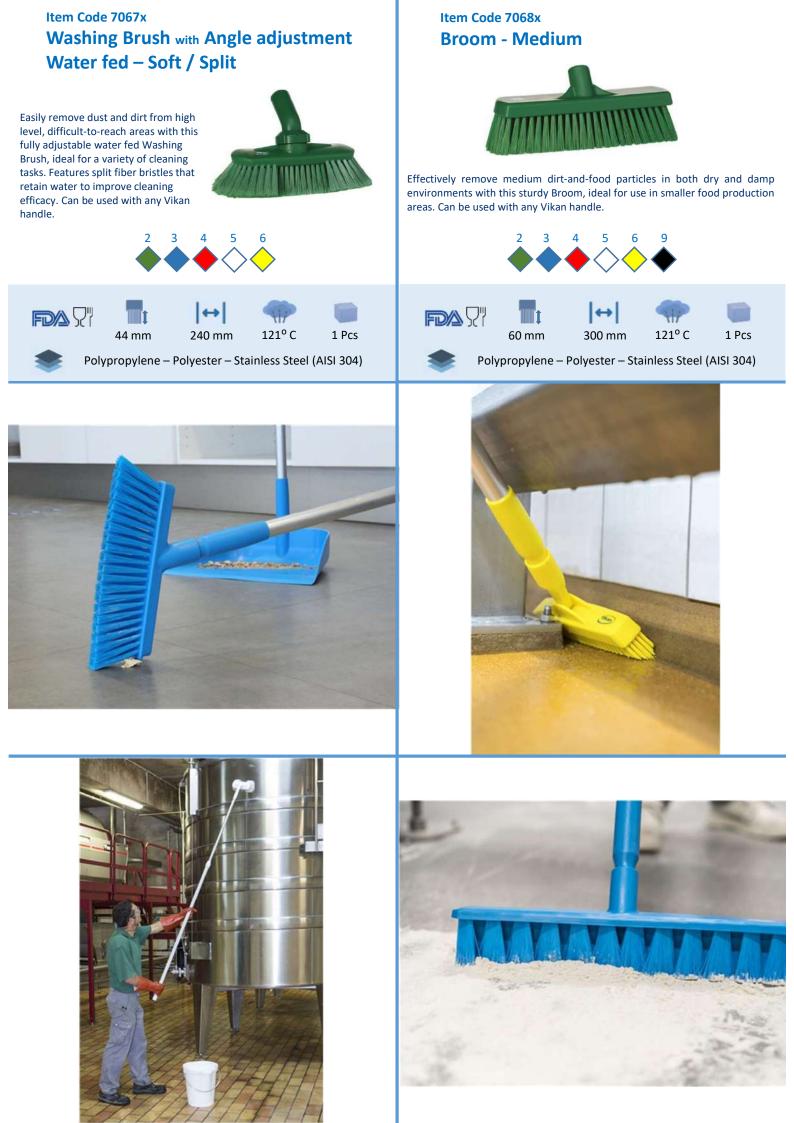
Polypropylene – Polyester – Stainless Steel (AISI 304)

2 Pcs









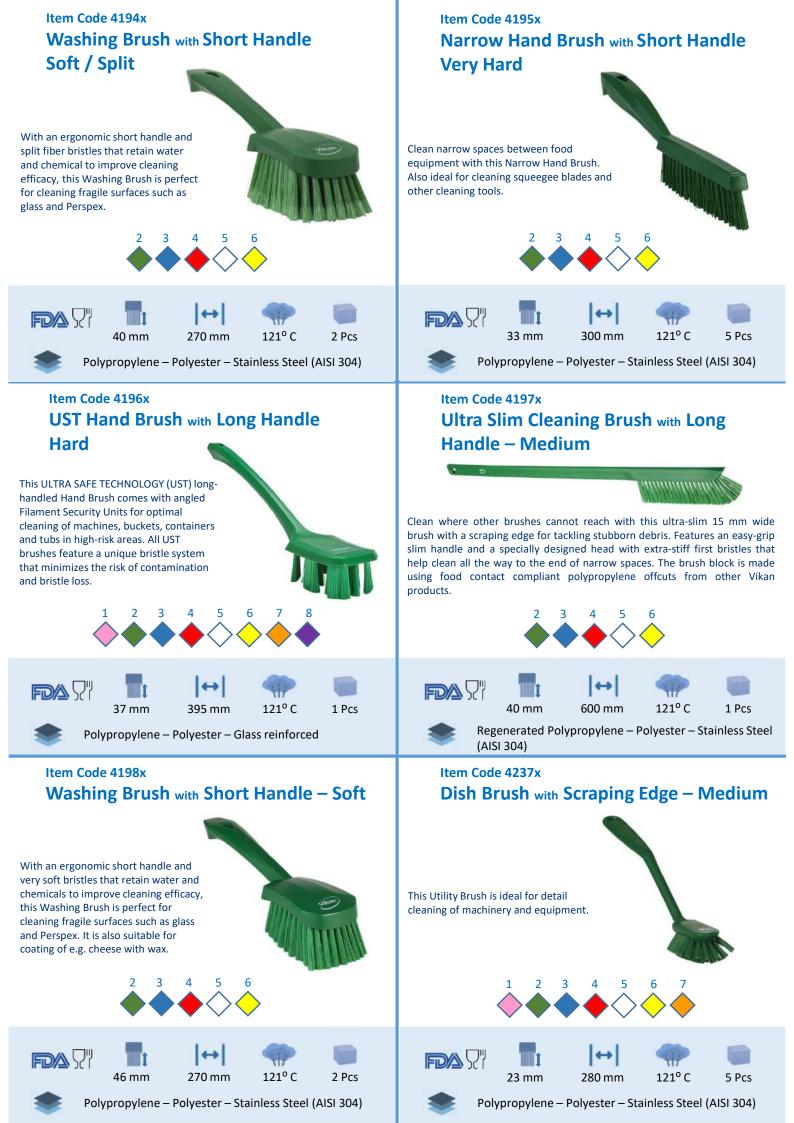


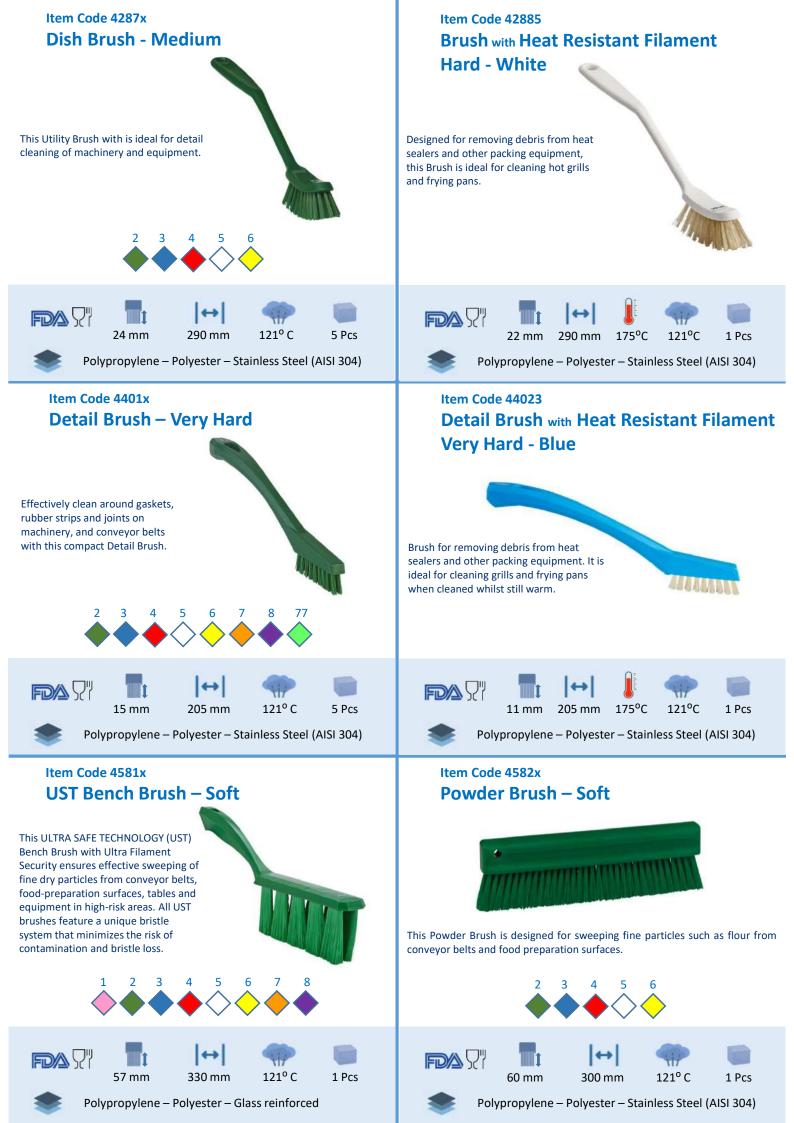
Vikan has a wide range of highly effective, durable hand brushes in various shape and sizes to cover multiple applications while providing an ergonomic grip for the user.

- > All Brushes are designed with ergonomics in mind.
- A wide range of bristle are available including short, long, soft, split, medium, hard, heat resistant and angle cut making it possible to find a brush that meets your requirements.
- Scrubbing brushes are ideal for wet and dry cleaning of stubborn dirt.
- Soft brushes are ideal for sweeping powders and other loose dry materials.
- Some brushes are also available as water-fed.











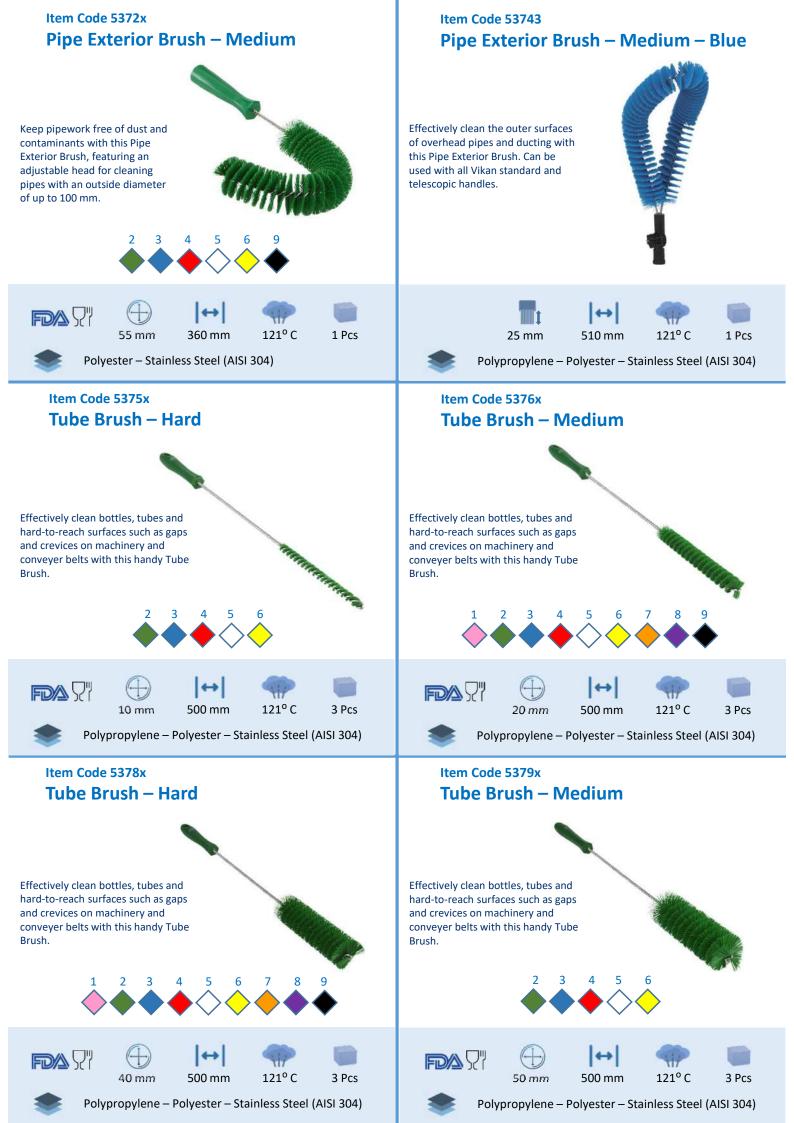


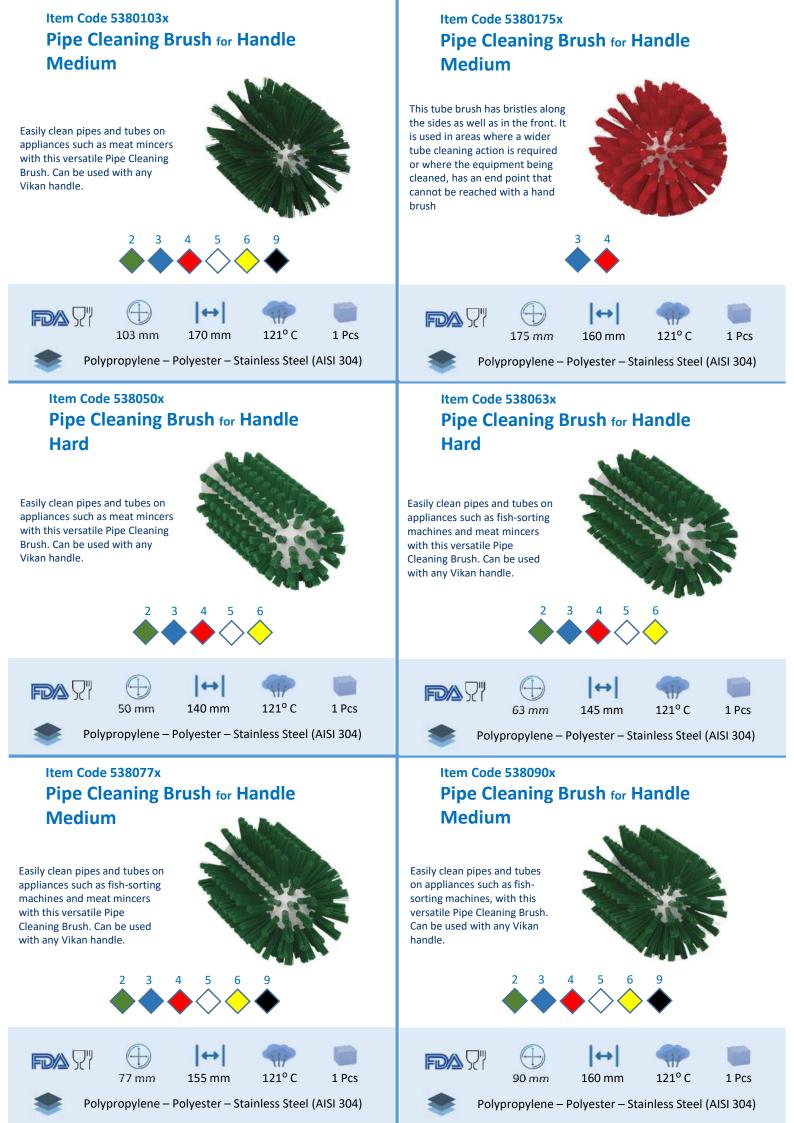


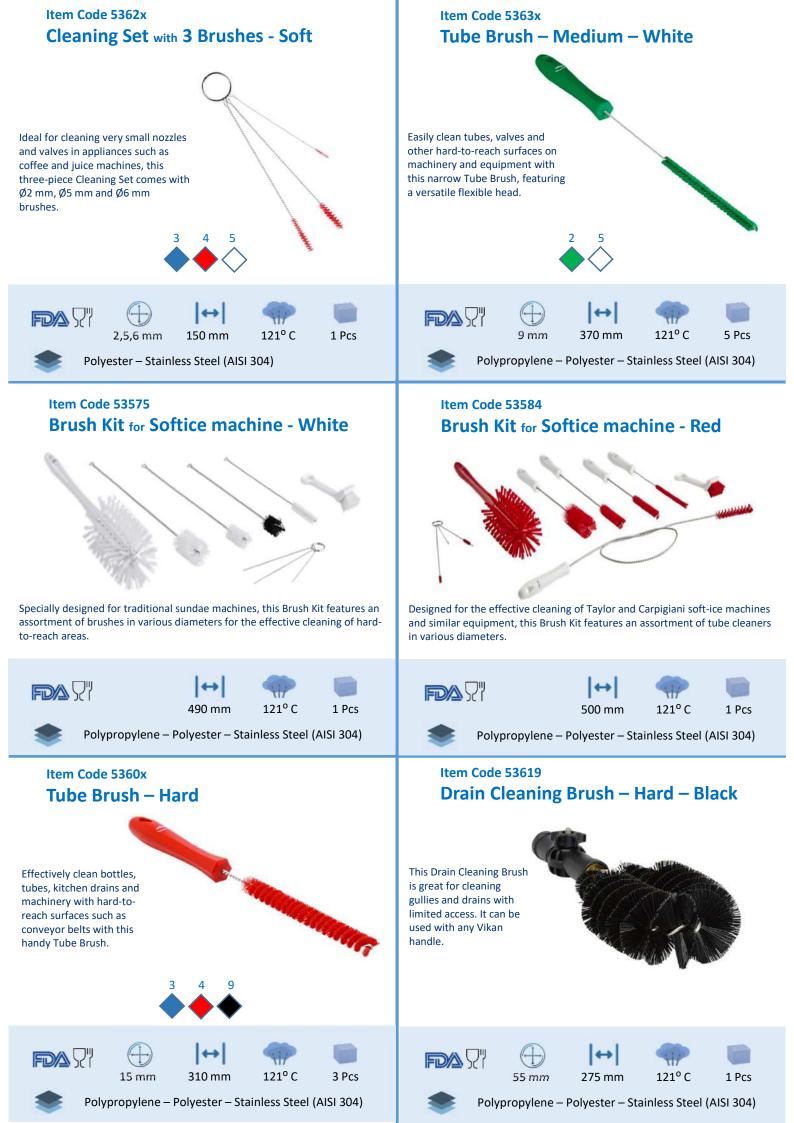
Vikan offers a very wide range of highly effective, durable tube and pipe brushes in various sizes for use in a multitude of applications in every industry settings.

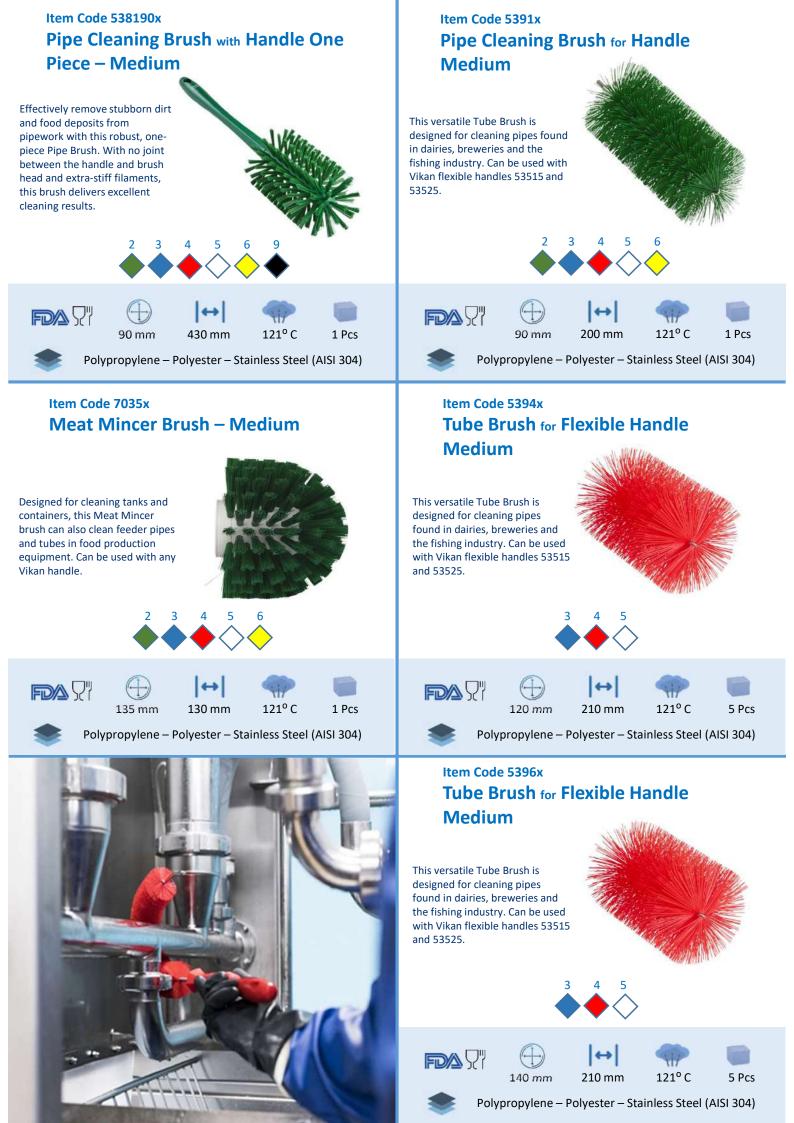
- Tube Brush Heads Designed for cleaning longer straight or slightly curved tubes such as level gauges on tanks, these heads fit on any Vikan flexible handle. Choose our flexible nylon handle for tubes with sensitive walls
- One-Piece Pipe Brush Designed for use in straight-pipe applications, such as meat mincers, where a 90 mm diameter is optimal.
- Made entirely of EU and FDA food contact approved materials
- Vikan quality ensures long service life
- Hygienic drop-shaped hanging hole facilitates cleaning and fits all Vikan wall brackets







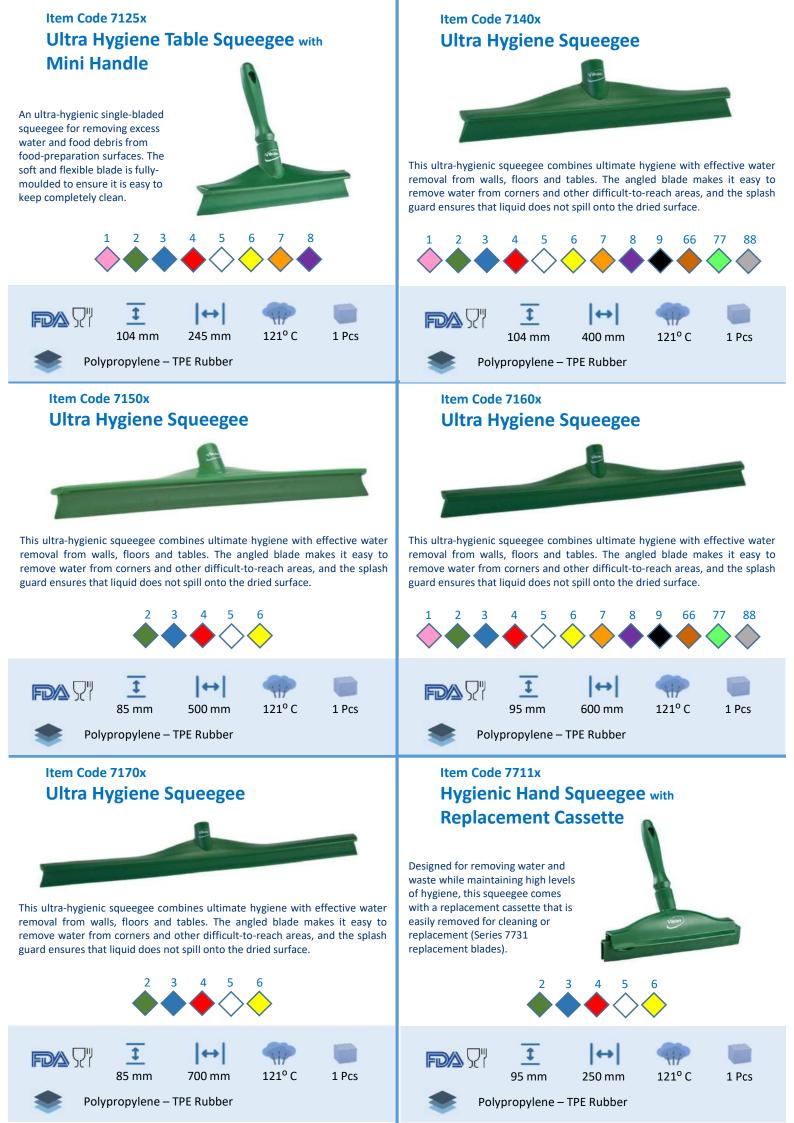


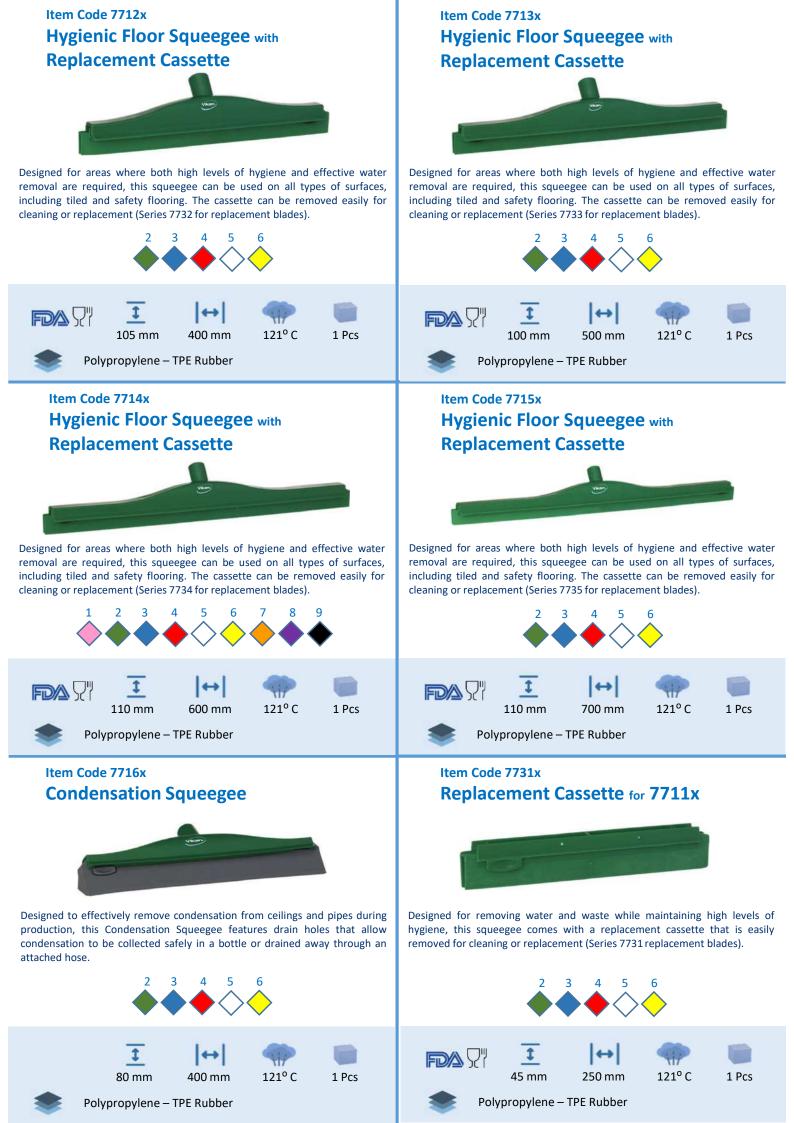


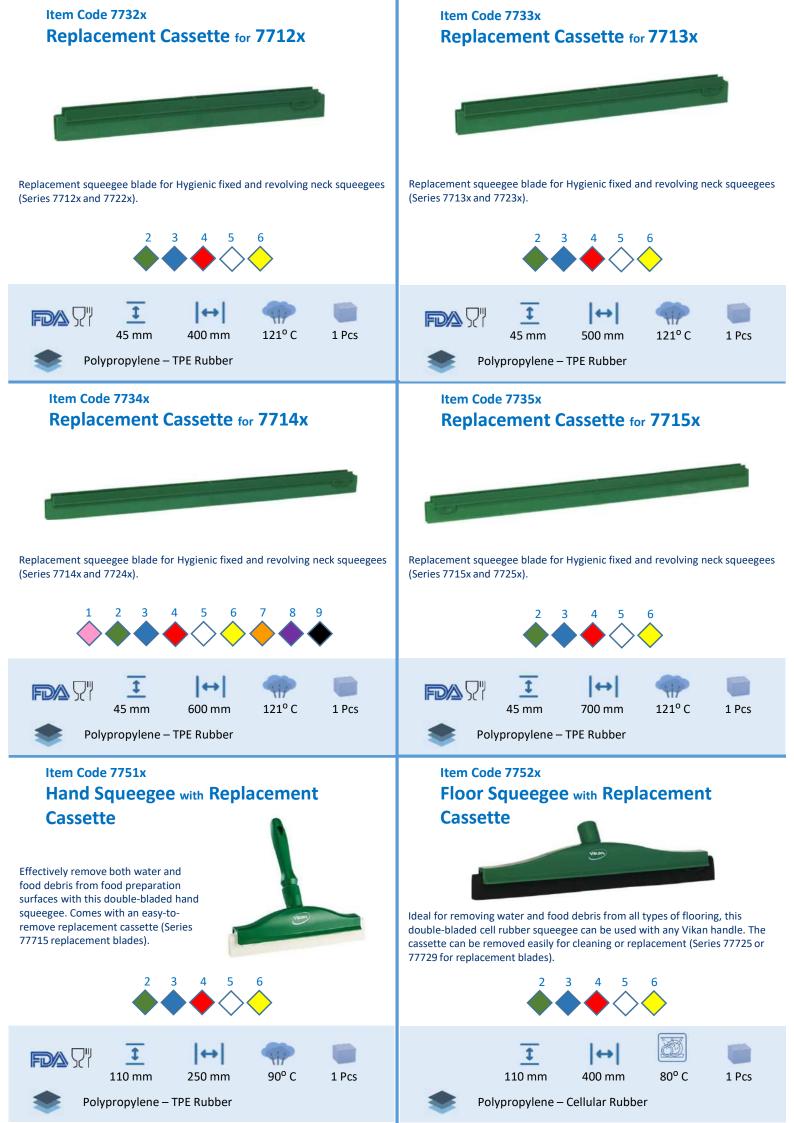


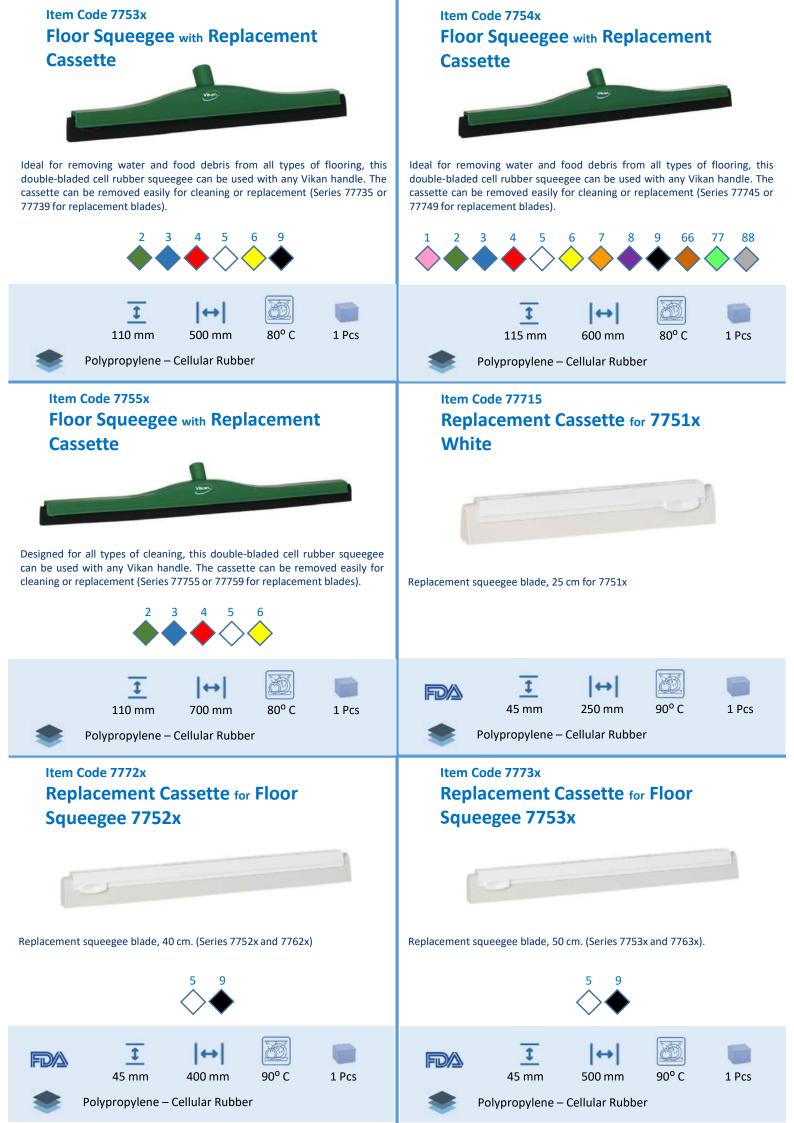
Effectively remove both liquids and debris with Vikan's pioneering range of squeegees.

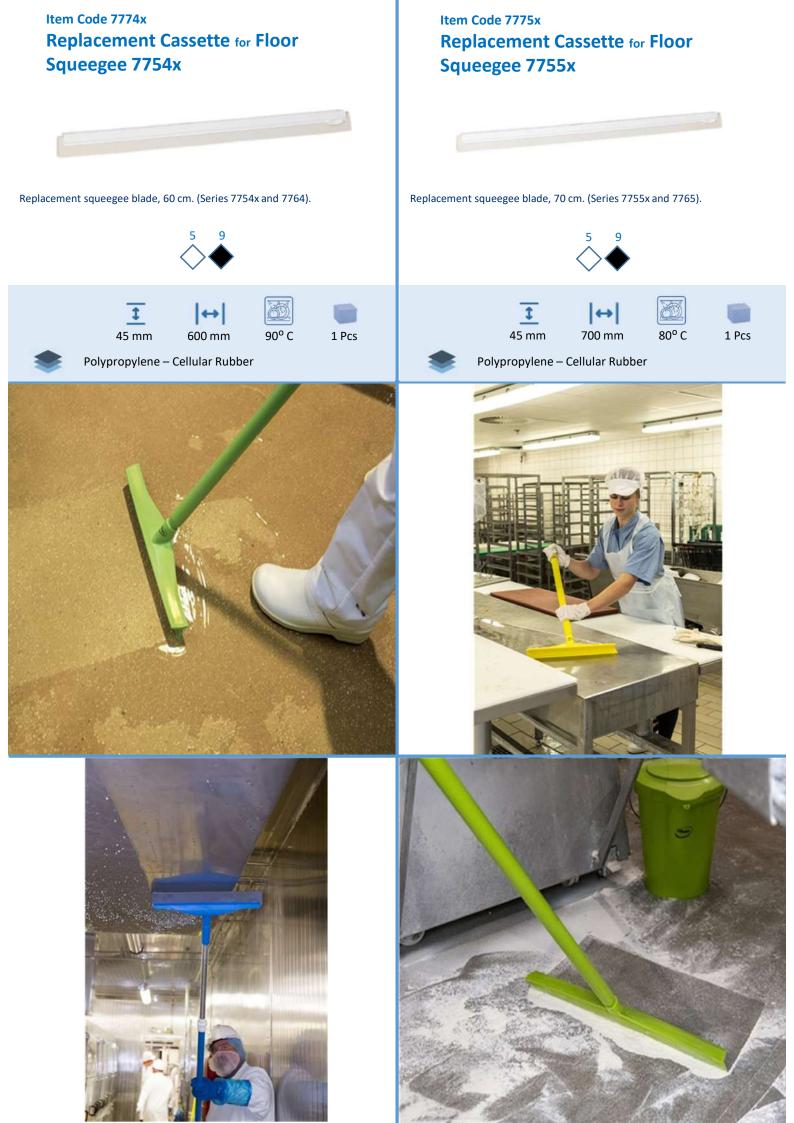
- Floor and Hand Squeegees featuring high density foam blades and easy to replace blade cassettes. Highly efficient at removing liquids from surfaces and cost effective.
- Hygienic Squeegees featuring twin rubber blades in an easy to remove cassette for hygienic cleaning and maintenance. These squeegees are heat and chemical resistant and highly efficient at removing liquids and semi solid from surfaces.
- Ultra-Hygienic Squeegees a fully molded, hygienically designed single flexible blade. Very effective at removing liquids, semi solid and loose dry material from any surface, anywhere.
- Condensation Squeegee designed to remove condensation from ceilings and overhead pipework. Condensate can be drained to the floor or collected in a bottle that fits on to the water-fed Handle.













Vikan Scouring Pads and Holders are suitable for a wide range of industries and applications. Our scouring pads are highly effective and durable. Vikan handheld and extendable pad holders come in a range of sizes and colors and feature a secure locking system that keeps the pad firmly in place.

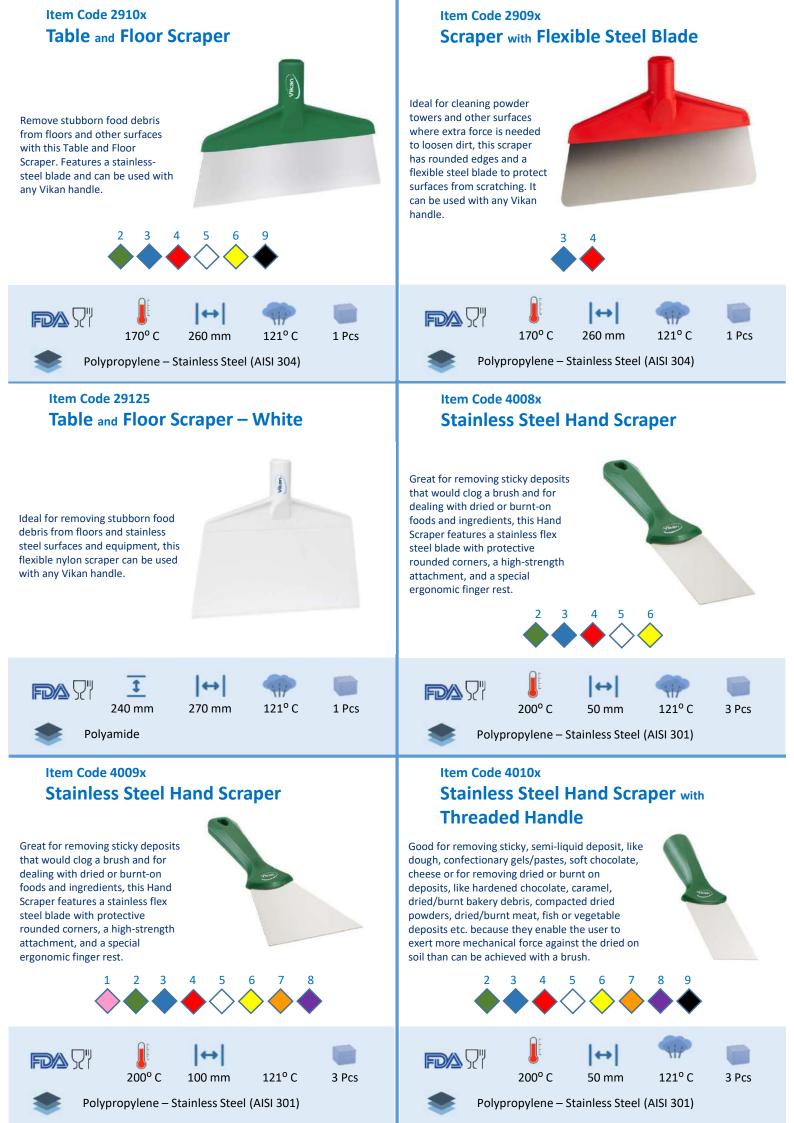
- Scouring pads are effective and long-lasting.
- Pads available in color coded varieties: White for Soft; Blue for Medium; Brown for Hard.
- Pad Holder features a locking system that keeps the scouring pad in place.

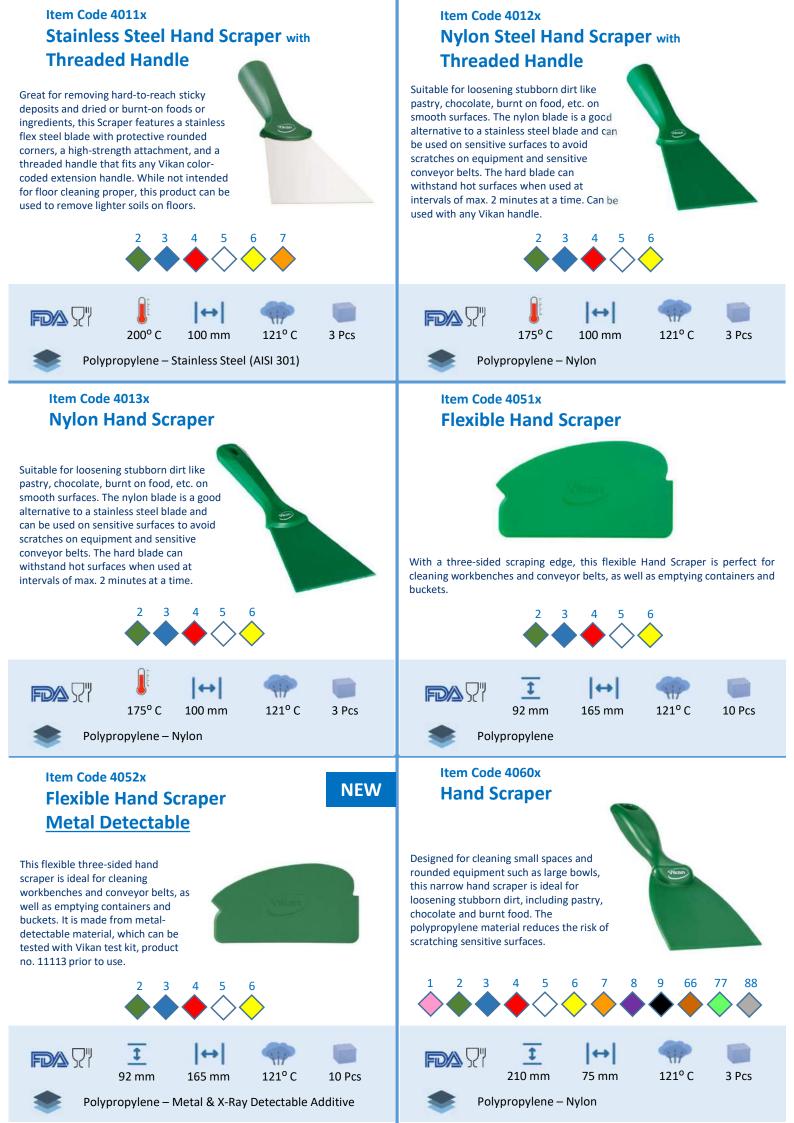




Scrape any surface free of stubborn debris with Vikan extensive range of effective scrapers. These scrapers remove sticky, oily, baked on, dried and any other debris from any work surfaces.

- Stainless steel scrapers are great for removing stubborn debris from tough surfaces, like tiles, hot and cold surfaces.
- Plastic scrapers can be used on surfaces where a stainless steel blade might damage the surface being scraped.
- Nylon scrapers allow the scraping of very hot and very cold surfaces.
- Flexible plastic scrapers are available also in metal detectable version.
- > Paddle scrapers are available in nylon and polyethylene.



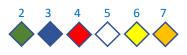




Item Code 4057x Dough Cutter/Scraper Flexible Blade







Vikan's Dough Cutter/Scraper is a baker's best companion.

It cuts and handles dough, removes sticky messes that would clog a brush, and deftly deals with burnt-on foods on tables and cutting boards.

The flexible, 0.5 mm stainless-steel blade is excellent at cutting many types of dough, cooked pastries, and other soft foods.

The blade is slightly rounded on the edges to avoid cutting users' hands.

The polypropylene grip is durable and molded securely around the blade.

An ergonomic finger rest makes the Dough Cutter/Scraper easy to grip and use repetitively.

The drop-shaped hanging hole makes storage on a wall bracket or shadow board easy.

This scraper is an essential tool for the food industry, including processing plants, commercial kitchens, restaurants, and supermarkets.





↓ 30 mm









Polypropylene – Stainless Steel (AISI 304)



Handles



Every head needs a handle and with Vikan the range of handles is nearly comprehensive as the heads they are designed to fit on to. Whether you need a plastic, stainless steel, aluminum or one hygienically designed, short, long, telescopic, water-fed or fully color coded, we are sure to have one that suits your needs.

- Ultra Hygienic Handles, primary designed for use with the color coded product range are fully molded and easy to clean. The Ultra Hygienic Handles compliment the UST broom range and Ultra Hygienic Squeegee perfectly.
- > The Ultra Hygienic Mini Handles are ideal for use with any hand held Vikan product.
- The lightweight, ergonomically designed Aluminum Handles minimize the risk of occupational injury. The Water-fed versions feature a quick release hose connections and insulated sleeves for a comfortable grip.
- The ridged Stainless Steel Handles are strong, durable, chemical resistant and suitable for use with all Vikan color coded products.
- The Flexible Stainless Steel and the Nylon Handles mounted on Vikan twisted wire brush heads facilitate cleaning of curved pipework.
- > Telescopic Handles enable cleaning at height of remote surfaces easily and effectively.

Mathia TGCS

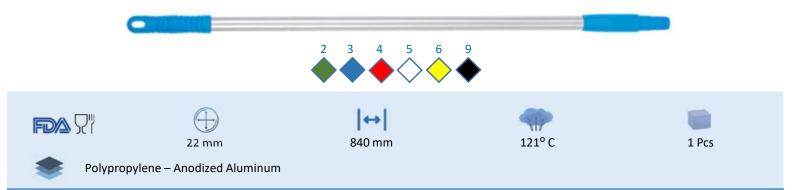
29255 - Aluminum Telescopic Handle - White

This short telescopic handle is ideal for cleaning inside tanks with a small entry point, such as lidded tanks. It can be used for wide or deep tanks where the standard extendable handle (product no. 2975x) is too long.



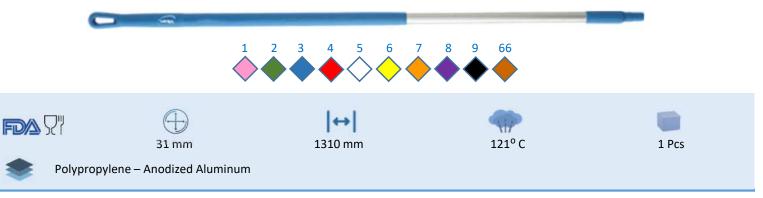
2931x - Aluminum Handle

This handle fits any product in the Vikan range. It is ideal for use when cleaning tubes and drains with tube brushes 538050x, 538063x, 538077x, 538090x and 5380103x. It is also suitable as a broom handle.



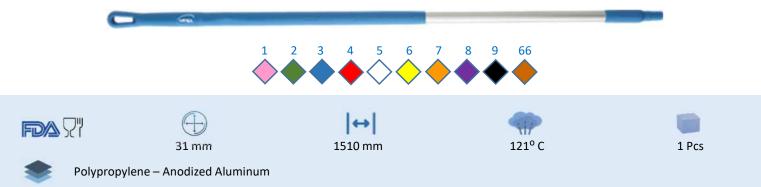
2935x - Aluminum Handle

Ergonomically designed with a comfortable grip and rounded top and hanger, this handle fits any Vikan product that requires a handle. Do not use with acid or chlorine.



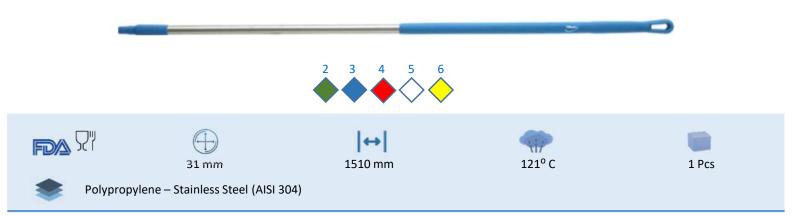
2937x - Aluminum Handle

Ergonomically designed with a comfortable grip and rounded top and hanger, this handle fits any Vikan product that requires a handle. Do not use with acid or chlorine.



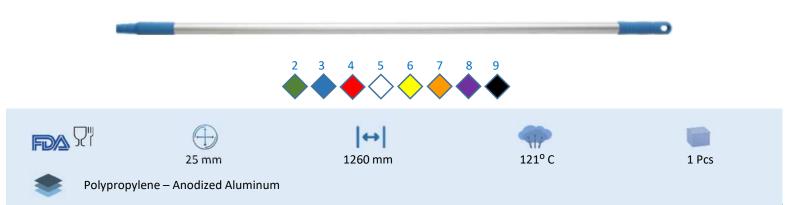
2939x – Stainless Steel Handle

This tough and chemical-resistant stainless steel handle is ergonomically designed for greater comfort. Can be used with any product in the Vikan range.



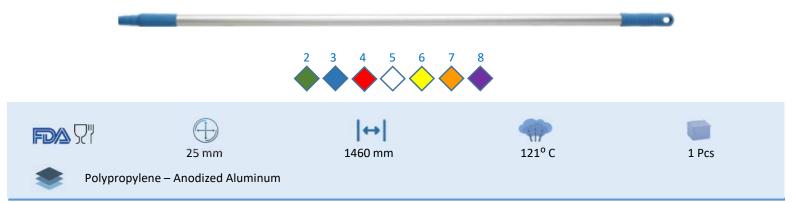
2958x - Aluminum Handle

This handle with color-coded grip can be used with any product in the Vikan range.



2959x - Aluminum Handle

This handle with color-coded grip can be used with any product in the Vikan range.



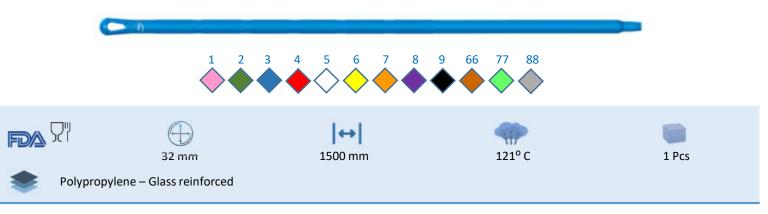
<u> 2960x – Ultra Hygienic Handle</u>

Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.



<u> 2962x – Ultra Hygienic Handle</u>

Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.



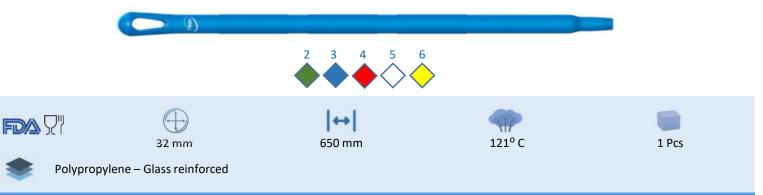
<u> 2964x – Ultra Hygienic Handle</u>

Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.



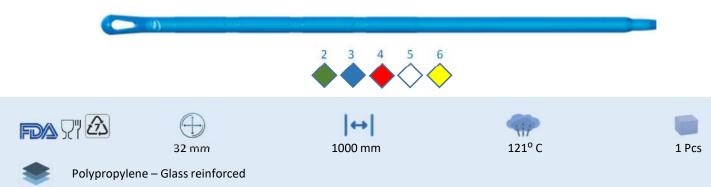
2966x - Ultra Hygienic Handle

Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.



<u> 2968x – Ultra Hygienic Handle</u>

Reduce the risk of cross contamination with a lightweight, sturdy Ultra Hygienic Handle that is free of crevices where bacteria can hide. Designed with vertical ridges and a matt finish that ensures an improved grip – even with greasy hands.



29735 – Water fed Aluminum Telescopic Handle - White

Ergonomically designed to improve the user's working position, this water-fed telescopic handle with a hose nozzle and comfortable grip is easy to adjust to the required length. Fits any water-fed Vikan product. Maximum pressure, 6 bars. Maximum water temperature, 50 °C. **Do not use with acid or chlorine**.



2973Qx - Water fed Aluminum Telescopic Handle with Coupling

Ergonomically designed to improve the user's working position, this water-fed telescopic handle with quick-release coupling hose and comfortable grip is easy to adjust to the required length. Fits any water-fed Vikan product including the condensation squeegee (7716x).. Maximum pressure, 6 bars. Maximum water temperature, 50 °C. **Do not use with acid or chlorine**.



2975x - Aluminum Telescopic Handle

This telescopic handle can be easily adjusted to the required length, making it ideal for cleaning walls and canopies. Its ergonomic design and comfortable grip improve user comfort. Can be used with any product in the Vikan range. **Do not use with acid or chlorine**.



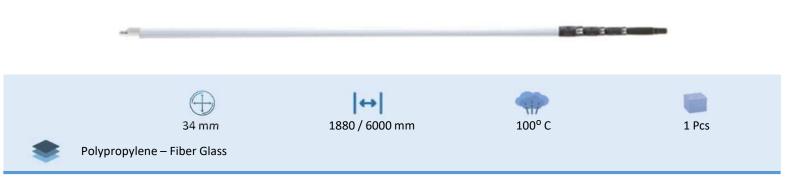
<u> 2977 – Fiber Glass Telescopic Handle - Grey</u>

This telescopic handle is lightweight and ideal for cleaning exterior pipes with 5371x and 5374x.



<u>2977Q – Telescopic Handle for Condensation Squeegee 7716x only</u> Grey

Ideal for removing condensation from ceilings in pipes, this telescopic fiberglass handle is used with the condensation squeegee (7716). Cannot be used as a water fed handle.



29915 - Water fed Aluminum Handle – White

A water fed handle with a tapered hose connector and a comfortable grip. This product has been ergonomically designed to improve the working position of the user. Can be used with any water fed product in the Vikan range. Maximum pressure, 6 bars. Maximum water temperature, 50 °C. Do not use with acid or chlorine.





53515 – Flexible Handle

A flexible rod for cleaning curved pipes such as sight-glasses on large tanks and transfer hoses. Can be used with Vikan tube cleaner heads (5354x, 5356x, 5365x, 5368x and 5391x). Connected by a screw thread and can be extended in increments of 750 mm by attaching product no. 5346.



53525 – Nylon Flexible Handle – Nylon

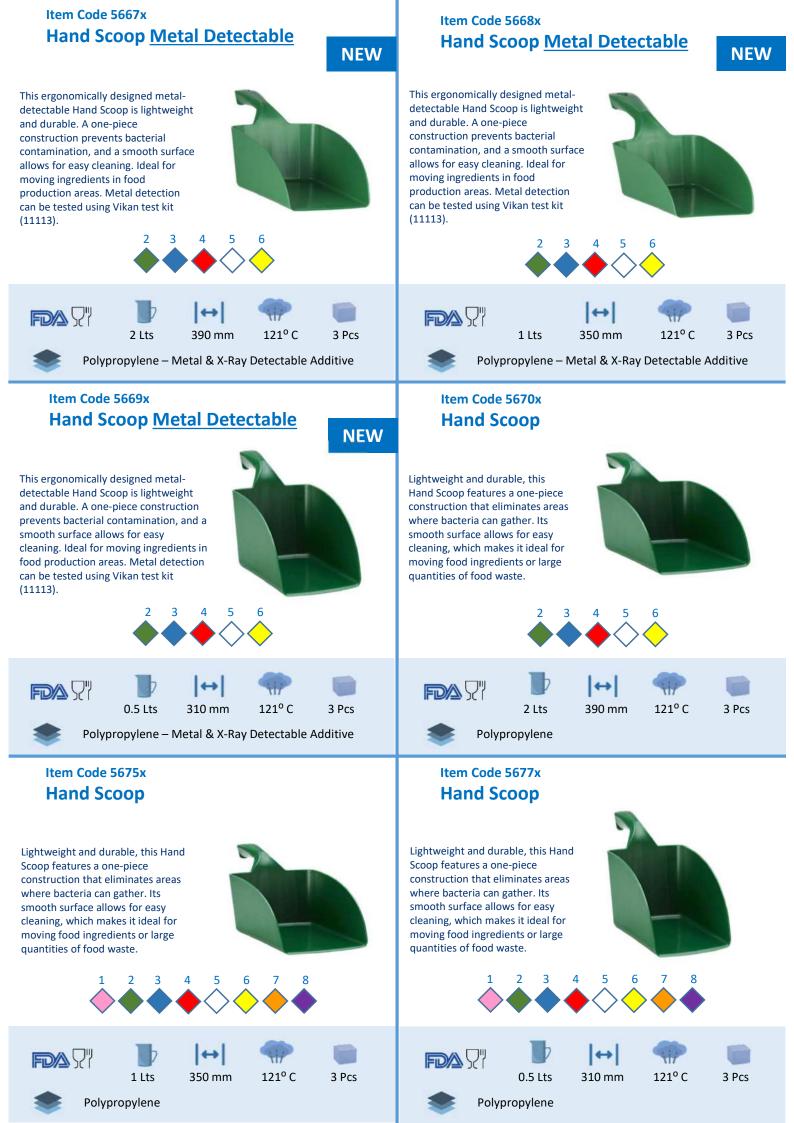
This flexible Nylon Handle makes it easy to clean inside long curved feeder pipes. Can be used with 5354x, 5356x, 5365x, 5368x and 5391x tube cleaners.

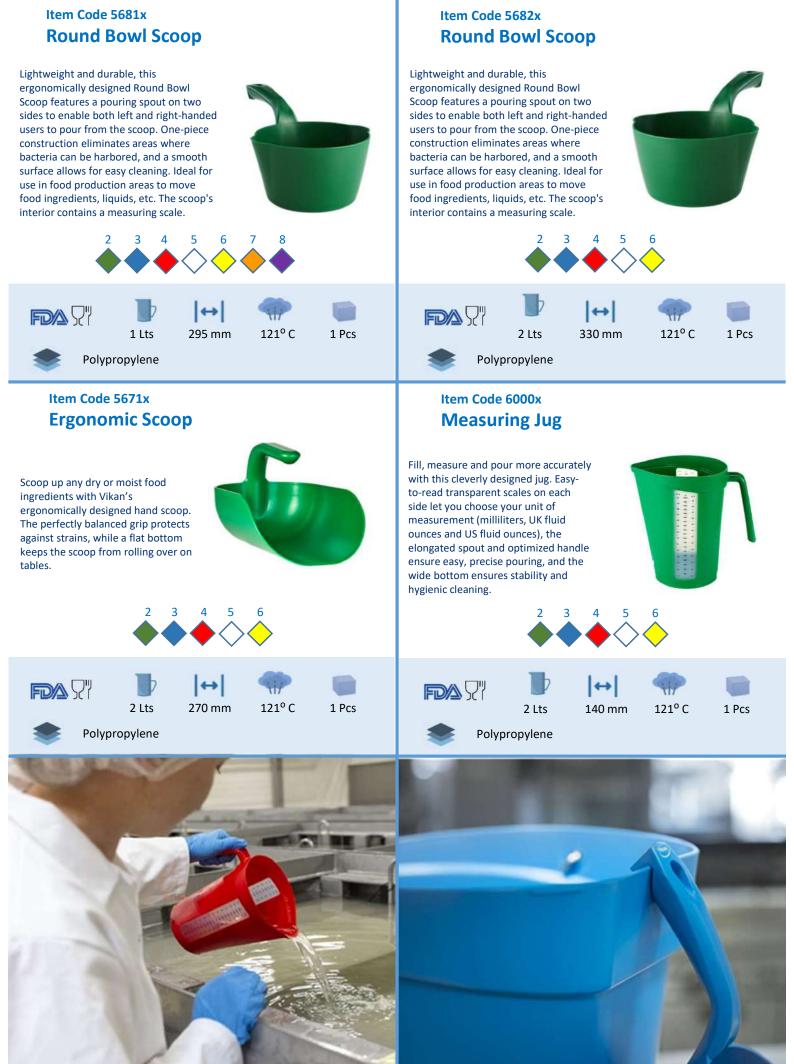




Scoop wet or dry ingredients with hygienically designed Vikan Scoops. These scoops feature smooth, easy to clean surfaces and a one-piece construction that eliminates areas where contamination can gather.

- > Available in a wide range of shape and sizes.
- Lightweight, durable and ergonomically designed.
- Hygienically designed for food handling applications.
- Available in a range of food contact compliant colors to allow for easy segregation of use, particularly with regard to ingredients and allergen.
- Hand scoops are also available in Metal Detectable version.







Store, transport, mix and clean products of any type with award winning Vikan buckets and lids.

Hygienic, ergonomically designed and stackable, these bucket system are remarkably versatile and easy to work with.

- Hygienically and ergonomically designed these buckets can hold 6, 12 or 20 Liters.
- Strong and durable with Stainless steel Handles.
- > Temperature and chemical resistant.
- > Available in a range of food contact compliant colors.
- Feature easy to read measures.

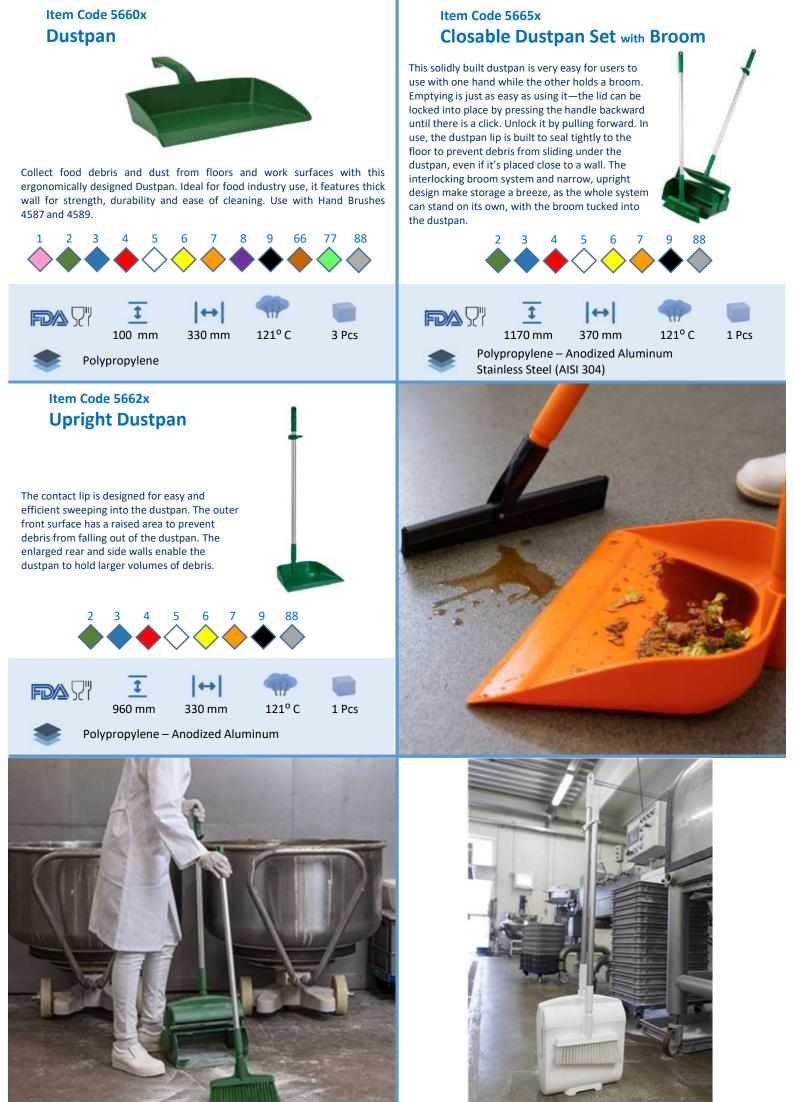






Collect debris of any kind and dust from floors and work surfaces using Vikan's range of dustpans and dustpan sets.

- Color-coded, food contact compliant dustpan with fully aligned edge make sure all dust and debris are collected.
- Long Handled dustpans eliminates the need to bend over or kneel.
- Color Coded Closable Dustan Sets complete with angle cut bristle broom, for ergonomic, all in one sweeping.

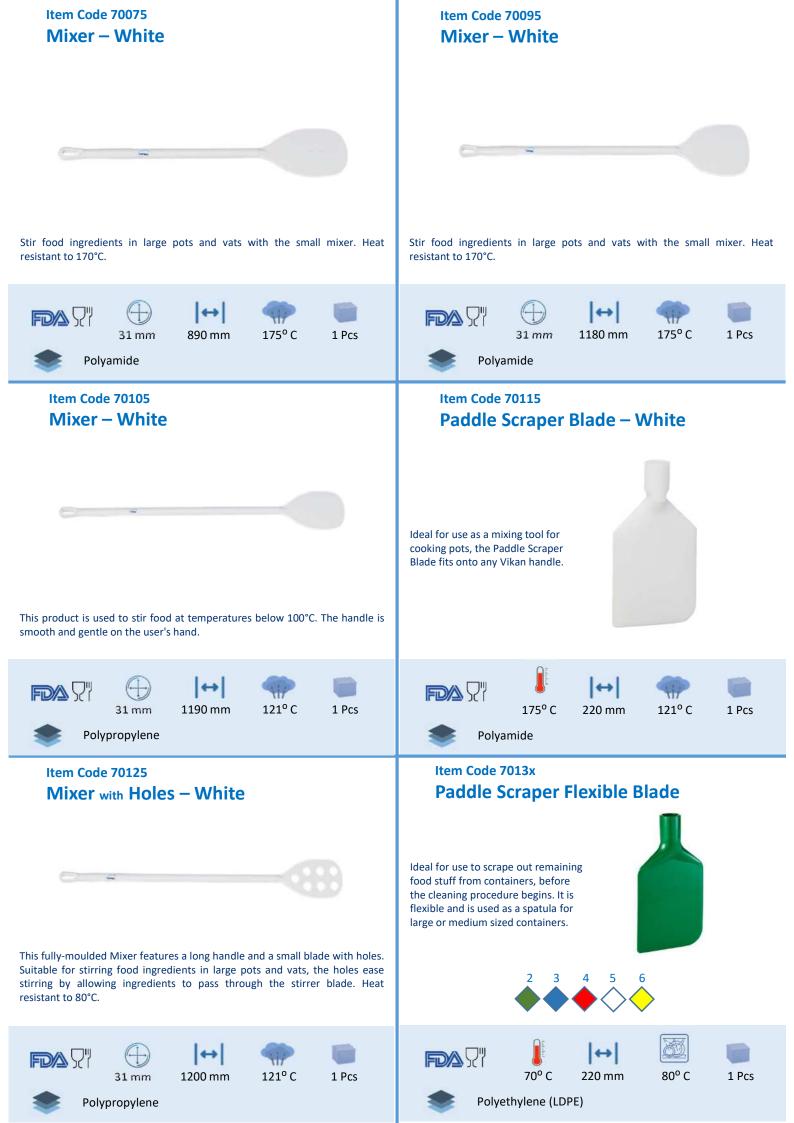


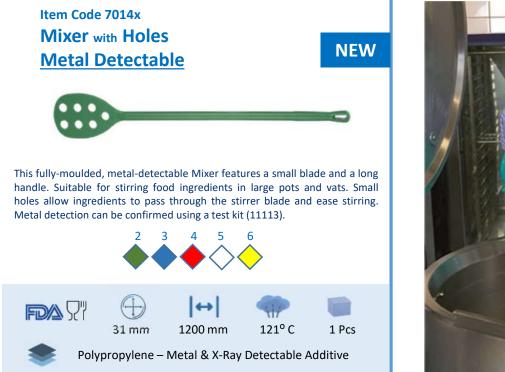


<u>Mixers</u>

Vikan offers a wide variety of mixers, stirrers and paddles manufactured in food contact compliant plastic or nylon, designed for virtually every processing application.

- Both excellent to mixing all liquids and viscous products.
- Nylon Stirrer is good for use with hot foods and liquids.
- Fully moulded one-piece construction, is easy to clean.
- Featuring a scraping edge to help remove product from the side of mixing vessels.
- Available in versions with holes that allow the ingredients to pass through the blade and easy stirring.







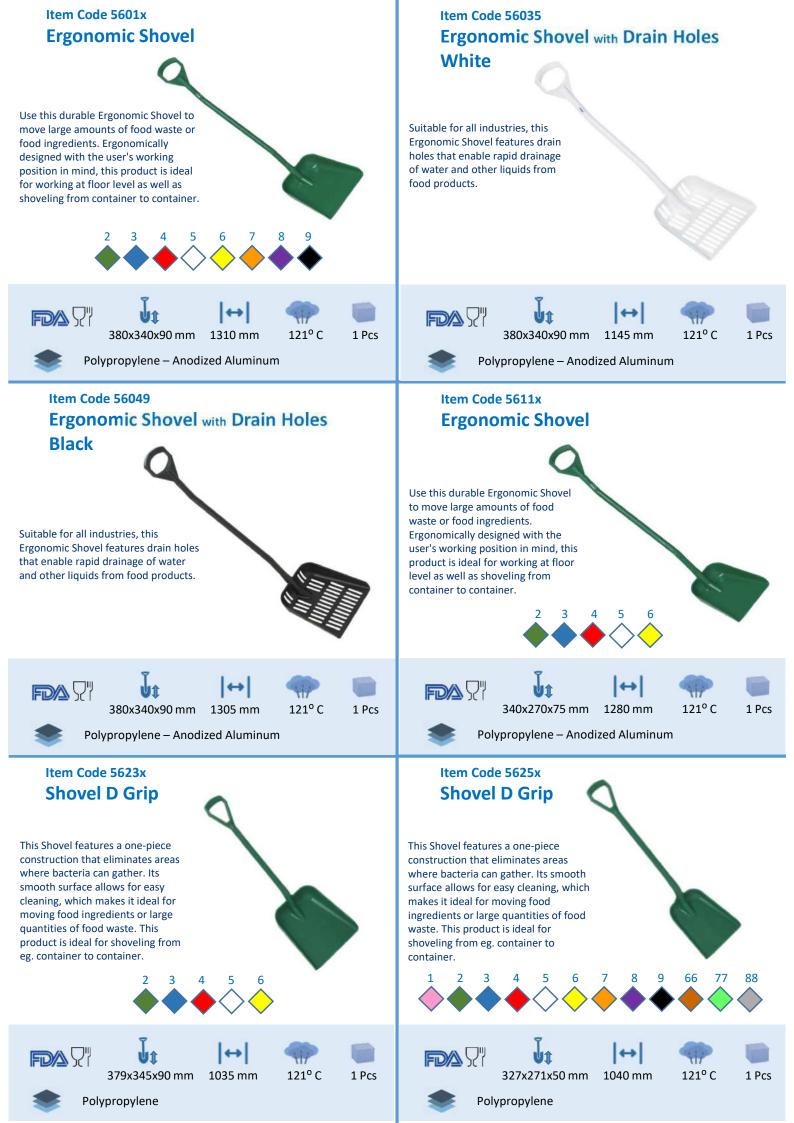


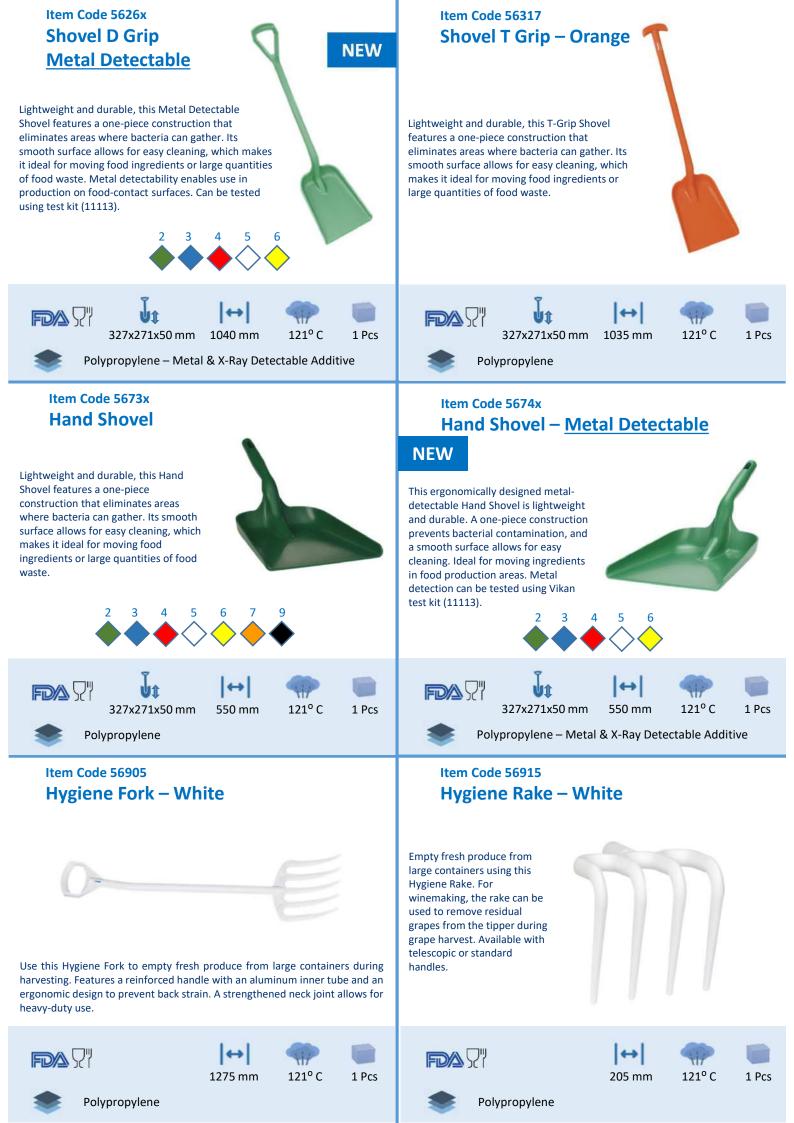




Ergonomically designed, Vikan shovels, forks & rakes come in various sizes and shapes for almost any application. The shovels can be used to move large amount of ingredients waste.

- Lightweight, durable and ergonomically designed.
- Some shovels feature holes for rapid liquid drainage.
- Shovel is also available in Metal Detectable version.
- Hygienic Fork available for emptying fresh produce from large containers.







We offer water guns and hoses for use in variety of industries and applications. Versatile and effective, our water guns are used to clean everything from food service areas to changing rooms at sports facilities. Our hoses are designed for use with hot or cold water.

- Gun sprayers feature functional design with variable water pressure.
- Water guns available with angled jets to hit hard-toreach places.
- \succ Cold water hoses can be used with water up to 40° C
- Hot water hoses are designed for use with water up to 70° C



Chromium Plated Brass – PVC

Ch

Chromium Plated Brass – PVC





Vikan Foaming Equipment can be used on different surfaces in a variety of industries. Versatile, effective and with minimal generation of aerosol, these tools are used to clean everything from food service areas to changing rooms at sport facilities and even swimming pools. They work purely with the pressure from your water supply system.

- Sprayers feature functional design with continually variable water supply.
- Ergonomically designed.
- Foam is applied without generating aerosol.
- Color coding facilitate chemical identification.

Mathia TGCS





Item Code 9305x







Vikan offers high quality couplings that make attaching and changing hoses and sprayers quick and easy.

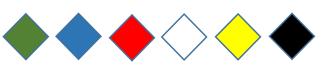
- \blacktriangleright Couplings come in $\frac{1}{2}$ and $\frac{3}{4}$ sizes.
- Quick fit couplings are designed to make it easier to mount hoses on water taps, handles and foaming equipment.
- Rubber Bands are the hygienic solution to secondary color coding. The bands fits handles, vacuum cleaner nozzles and all other Vikan products.
- Metal Detection Kit is used to check the detectability of Vikan products and calibrate the metal detectable accordingly.

Item Code 5700x HyGo Mobile Cleaning Station

Vikan's HyGo is the food and beverage industry's first mobile cleaning station to combine hygiene, efficiency, and maneuverability in a purpose-built solution. Beyond elevating cleaning efforts, HyGo also conquers space challenges, lost equipment, and wasted time. HyGo easily navigates tight spaces like doorways with its narrow frame and 360-degree wheels. The tool modules and brackets can be customized and can adapt as your needs change. As standard, the tool brackets can mount up to five tools. With additional brackets purchased and added to it, the HyGo can hold up to 12 mounted tools. The two rear castors can be locked. The upper tray can carry up to 12 kgs and the lower tray can carry up to 20 kgs. HyGo can be disassembled, and the individual parts can be dry cleaned or wet cleaned.



2 3 4 5 6 9





NEW





Couplings

The couplings are manufactured from chromium plated brass. The couplings must be ordered separately depending on the hose size.

For 1/2" hoses select these couplings:





Art. no. 0700 Tap coupling

Art. no. 0701 Hose coupling



Art. no. 0712 Quick fit coupling

For 3/4" hoses select these couplings:

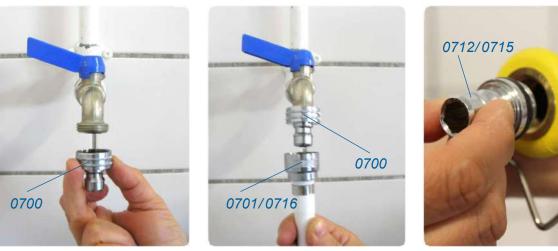


Art. no. 0716 Hose coupling



Art. no. 0715 Quick fit coupling

Mounting



Hoses

Hoses mounted with 1/2" couplings [0700 x 1 and 0701 x 2].





Art. no. 93353, 10000 mm Art. no. 93363, 15000 mm Art. no. 93373, 20000 mm





Selecting the right Cleaning Tools TIPS & TRICKS

Vikan is the world's leading supplier of hygienic cleaning tools for the food and beverage processing sector. They develop, manufacture and market professional, compliant cleaning solutions that help minimize the risk of product contamination.

They know the many different hazards you must control in your diverse food and beverage production environments and can support you in maintaining those environments in a way that protects your products and your business.

Recognized leaders in research and product development, Vikan has been setting standards in effective, durable cleaning tools and advanced services worldwide for decades.

Vikan profound knowledge of the food and beverage industry, coupled with their extensive product range, unique model for co-innovating with customers, and service-minded approach means that Vikan are ready and able to support you with all your hygiene and product safety challenges.

The food and beverage sector requires strict adherence to sanitation rules and regulations. Tools from Vikan are made out of tough, compliant materials such as polypropylene and stainless steel. Unlike foamed plastic or wooden tools, our high-quality products have smooth surfaces for easy clean-up and better hygiene. Our tools are hygienically designed, which makes them easier to clean and less likely to harbor bacteria.

Vikan tools come in up to twelve colors, making them ideal for integration with color-coded plans. Color-coding helps prevent crosscontamination between raw and finished products, as well as keeping allergens separated.

Regardless of your operation's size and complexity, Vikan has the tools and expertise to help you execute your color-coding plans.

Dairy Processing

Brushware

• Choose stiff bristled brushes for removal of dried on dairy product. Use the brush on its own (dry cleaning), or in combination with water, detergent/sanitizer (wet cleaning).

• Choose medium bristled brushes for removal of wet semisolid soils, e.g., curd solids.

• Choose a soft bristled brush for removal of loose dry soils, e.g., dried milk powder.

Squeegees

Choose a squeegee that is appropriately effective, hygienically designed, and durable e.g.

• Foam bladed squeegees are highly effective at removing liquids like milk or whey from surfaces, but the blades are difficult to clean and disinfect and wear quickly.

• A fully-moulded, single-bladed squeegee is easy to clean and disinfect; is more durable; and may be better than a brush for removal of loose wet soils, like cheese curds, and powders like dried milk, as it doesn't clog.

Scrapers

Choose scrapers that effectively remove the soil but don't damage the surface.

Metal blade scrapers may scratch metal or plastic surfaces making the surface more difficult to clean and increasing foreign body risk.

Dedicated colors

Use equipment of a dedicated color for a dedicated task, for example,

• Green for products that contain lactose, and Pink for those that are lactose-free.

• Red for raw-milk production areas, and Yellow for processed product areas.

Product handling tools

Shovels, scoops, jugs and buckets should be made of appropriately product contact compliant material.















Bakery Processing

Brushware

• Choose a stiff bristled brush for removal of dried or bakedon product debris. Use the brush on its own (dry cleaning), or in combination with water, detergent/sanitizer (wet cleaning).

• Choose a soft bristled brush or broom (in combination with a dustpan or shovel) for removal of loose dry soils, e.g., flour, seeds.

Squeegees

• A fully-moulded, single-bladed squeegee may be better than a brush for removal of loose dry powders like flour, as it doesn't clog and is much quicker and easier to clean.

Scrapers

• These can be used to loosen dried on dough or baked deposits.

• Choose a scraper with a blade material that effectively removes the soil but doesn't damage the surface – metal blade scrapers may scratch metal or plastic surfaces making the surface more difficult to clean and increasing foreign body risk.

• Nylon scraper blades are heat-resistant and can be use for cleaning of hot oven and cooking surfaces.

Dedicated colors

Use equipment of a dedicated color for a dedicated task, for example,

• Blue for products that contain gluten and Orange for those that are gluten-free.

• Red for raw product areas, and Green for baked product areas.

Product handling tools

• All equipment that comes into contact with food or food contact surfaces, including scrapers, shovels, scoops, measuring jugs, stirrers, and buckets, must be made of appropriately food contact compliant materials.















Meat Processing

Brushware

· Choose detail cleaning brushes to clean in nooks and crannies and prevent biofilm build-up.

 Choose hard bristled brushes to aid the surface washing action during wet cleaning.

Squeegees

Choose a squeegee that is appropriately effective, hygienically designed, and durable, for example, • Foam bladed squeegees are highly effective at removing liquids, like blood or brine from surfaces, but the blades are difficult to clean and disinfect and wear quickly.

• A fully-moulded, single-bladed squeegee is easy to clean and disinfect and more durable. It may also be better than a brush for removal of soils like minced meat, as it doesn't clog.

Scrapers

Scrapers, shovels, scoops, and buckets should be made of appropriately food contact compliant materials, and be of a dedicated color for a dedicated task, as appropriate based on risk, e.g.,

• Blue for cleaning of food contact surfaces and Brown for cleaning of non-food contact surfaces.

• Green for raw meat production areas, and Yellow for processed product areas.

Sponges and scouring pads

· Sponges and scouring pads are difficult to decontaminate after use and should be disposed of immediately after use.















Confectionary Processing

Brushware

Fine bristle brushes tend to clog quickly and be difficult and time consuming to clean when used with fine dry powders like cocoa, icing sugar, starches, and gelatin.
Choose medium bristle brushes to clean up larger loose dry soils like granulated sugar, cocoa beans and nibs, dried fruit and nuts, chocolate chips etc.

• Choose stiff bristled brushes to remove sticky, sugary and fatty deposits as part of a controlled wet clean.

Squeegees

• A fully molded, single-bladed squeegee is a great alternative to the use of a fine bristle brush for removal of fine dry powders like cocoa, icing sugar, starches and gelatin. They don't clog and are much easier and faster to clean.

• They also work well for cleaning surfaces of molten confectionary.

Scrapers

• Scrapers are an effective way of removing set, and semiliquid sugar confectionary from surfaces. Take care to choose a scraper blade material that effectively removes the soil but doesn't damage the surface being cleaned.

Dedicated colors

Use equipment of a dedicated color to minimize the risk of cross-contamination, for example,

- Orange for products that contain gelatin
- Green for those that are gelatin-free

Product handling tools

•Shovels, scoops, jugs, stirrers, and buckets should be made of food contact compliant materials and preferably be of a contrasting colour to the food to aid visual detection in the food.













Chilled Ready-To-Eat Processing

Brushware

Select brushware of good hygienic design (easy to clean and disinfect) and frequently clean and disinfect them to minimize the risk of biofilm formation, and crosscontamination of microbes, allergens, and food ingredients.
Select brushware with excellent bristle retention, to

minimize foreign body contamination of your product.

Squeegees

• A fully molded, single-bladed squeegee is a great for removing liquids from surfaces and can be a good alternative to a brush for the removal of particulate debris. They have the added advantage of not clogging and being quicker and easier to clean and disinfect.

• Hand-held versions work well for cleaning food contact surfaces.

Color-coded segregation

Use color-coding to segregate areas and equipment and minimize the risk of cross-contamination. For example;

- Designate the low-risk areas as Green, and the High-risk area as Red.
- Use Brown cleaning equipment for non-food contact surfaces and blue for food contact.
- Use purple cleaning and food handling tools exclusively for use with a controlled allergen.

Product handling tools

•Shovels, scoops, jugs, stirrers, and buckets should be hygienically designed, made of food contact compliant materials, and preferably be of a contrasting color to the food to aid visual detection in the food.











Dry Snacks Ready-To-Eat Processing

Brushware

• Fine bristle brushes tend to clog quickly and be difficult and time consuming to clean when used with fine dry powders like seasonings.

• Choose medium bristle brushes to clean up larger loose dry soils like nuts, seeds, crisps, and popcorn etc.

• Choose stiff bristled brushes to remove sticky, sugary and fatty deposits as part of a controlled wet clean.

Squeegees

• A fully molded, single-bladed squeegee is a great alternative to the use of a fine bristle brush for removal of fine dry powders. They don't clog and are much easier and faster to clean.

• They also work well for cleaning surfaces of excess oil and grease.

Scrapers

• Scrapers are an effective way of removing burnt on snack debris. Take care to choose a scraper blade material that effectively removes the soil but doesn't damage the surface being cleaned.

Microfiber

- Mops and cloth can be use dry or damp.
- Used dry they are very effective at removing allergen residues from surfaces.

• Used damp they can remove grease build-up from the sides of equipment and walls, even without chemicals.

Dedicated colors

Use equipment of a dedicated color to minimize the risk of cross-contamination. For example,

• Purple for products that contain gluten, and Green for those that are gluten-free.

Product handling tools

• Shovels, scoops, jugs, stirrers, and buckets should be made of food contact compliant materials and preferably be of a contrasting colour to the food to aid visual detection in the food.





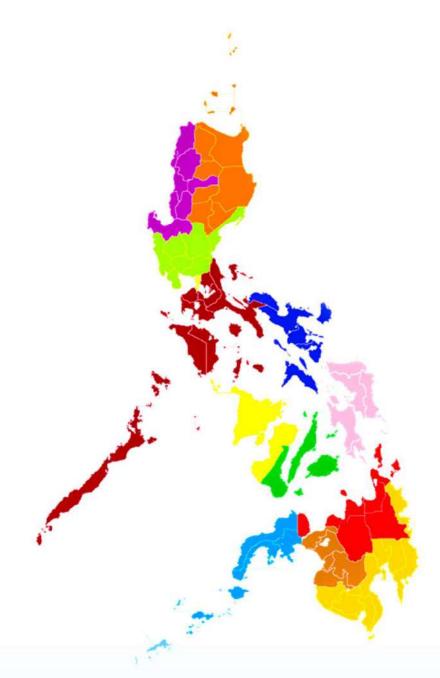














Imported and Distributed by:

MATHIA Trading & General Cleaning Services Headquarters: L1 B7 Dorgali St. – Pallas Athena Classique Anabu II D – Imus – Cavite 4103 – Philippines

Contact us for a product demo or a site survey We are here to help with our knowledge on hygiene cleaning tools



046 230 1639 0917 507 9888



info@mathiatrading.com mathiatgcs@yahoo.com





/mathiatradingph