



HACCP COMPLIANT



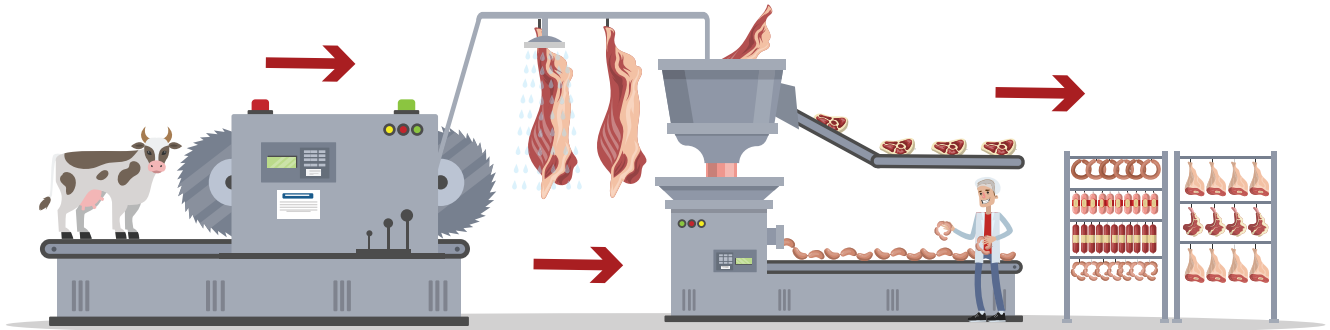
Select the right cleaning tool for:

MEAT PROCESSING PLANTS





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:

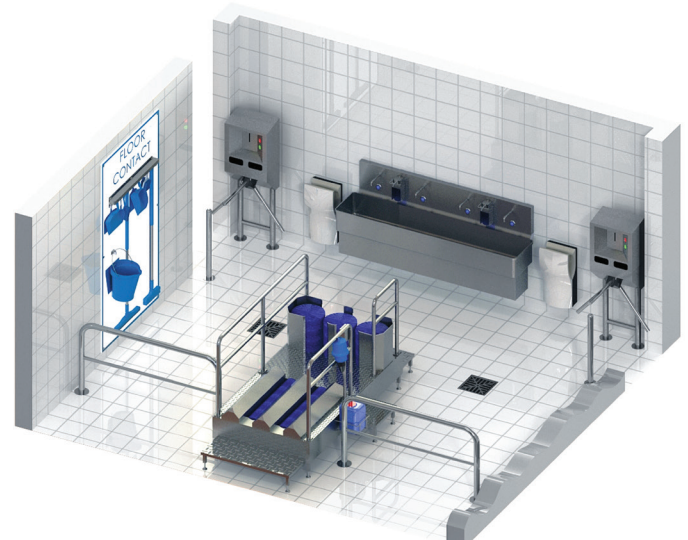
- Stiff brushes and paddle scrapers suitable for cleaning tank interiors and exteriors.

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.





◀ SAUSAGE FILLER



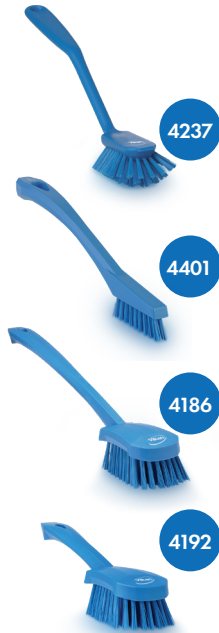
◀ SHRINK WRAPPER



BACON MAKER ▶



BANDSAW ▼
(LARGE MANUFACTURERS)



CRATE WASHER ▼



TROLLEYS ▶
(COCO PANS)





◀ POLONY COOKER



BOWL CUTTER ▶





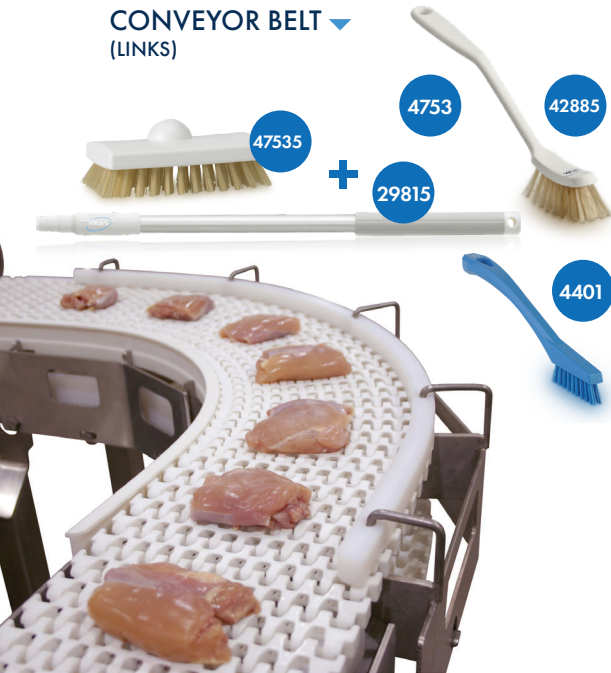
◀ BURGER PATTY MAKER



SCALES ▶



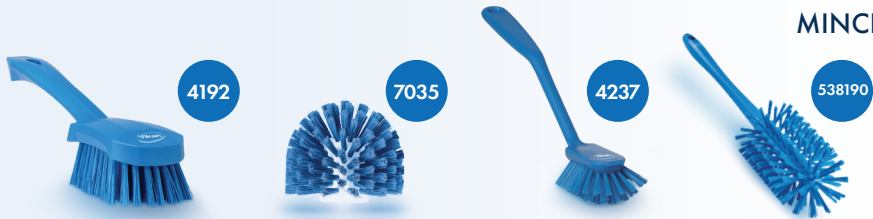
CONVEYOR BELT (LINKS) ▾



PICKLING MACHINE / TENDERIZER ▾

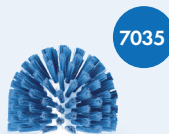


MINCER ▶





◀ BLENDERS



7067
OUTSIDE



4753



7061

OVENS ▼



HOPPER ▼



4192

LARGE
HOPPER 7037



SMALL
HOPPER 7035





Vikan cleaning tools are developed based on our unmatched expertise in food safety and hygiene.

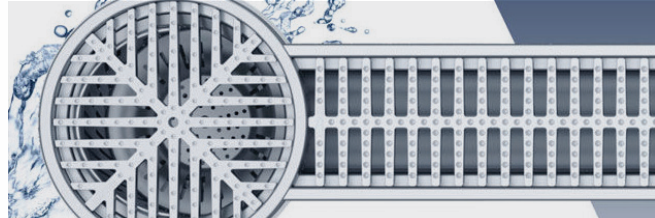
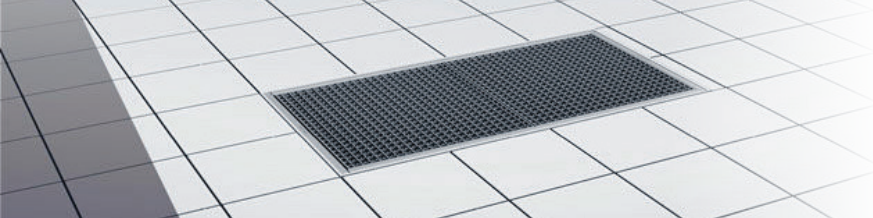


CUTTING TABLES AND CHOPPING BOARDS ▾



FREEZERS CHILLERS ▶

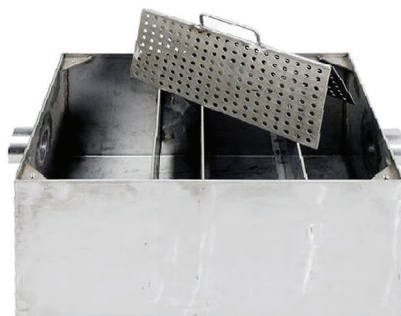




FLOOR DRAINS ▾



GREASE TRAPS (SQUARE) ▾



CHANNEL DRAINS ▾



FLOORS ▾



+





◀ WALLS

2981



2975

7067

7047



Enquire about the effectiveness of **waterfed brushes**

▼ HANDLES & WALL STORAGE

2981

2975

2937



Professional & portable storage solutions & locking mechanisms to ensure best hygienic practices.





◀ MEAT SCRAPING



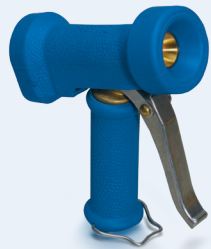
4051



4009



4060



9324



0712



0701



▼ RINSING



◀ DERINDER



4401



5375



4587



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