

Industry brochure

# Food service collection



# Ice & bulk ingredient handling

Vikan offers a range of tools designed to move ice and other bulk ingredients, whether they're dry, wet, hot, or cold. Our tools made of FDA-compliant, heavy-duty material, and their hygienic designs make them durable and suitable for food-service applications.



Scoops range from 16 to 128 oz. so there's a size for every need you may have



Shovels are essential for moving bulk material



Bowl scoops have measuring marks, providing quick reference for users



A foam blade bench squeegees effectively and efficiently clean work surfaces



Foam blade refill cartridges are easy to replace

# Floors & drains

Dirty floors and drains are major collection points for pathogens and other contaminants that can spread throughout a kitchen or dining area. Reach for these tools to help prevent pathogens from forming.



Angle brooms' shapes helps sweep across narrow spaces and reach into corners



High-low brushes are designed to effectively clean wall-to-floor junction areas



Foam squeegees can clean spilled liquids on the floor or aid in mopping



Floor scrapers remove the toughest of stuck debris



Drain brushes keep drains clear of dirt and debris through scrubbing



Dustpans feature angled lips to make it easier to collect debris

# Dish & scrubbing

Cleaning kitchen tops and scrubbing dishes require purpose-built brushes that can stand up to harsh cleaning chemicals and daily use. Vikan provides hygienic and durable options that are color-coded to enable easy zoning.



Our Dish Brush with Scraper easily tackles cooked-on food products



A Narrow Dish Brush can clean tight areas in the kitchen or dishes



Our Round Hand Brush puts scrubbing force directly onto soiled surfaces



Detail brushes can get into the nooks and crannies of used dishware or machines



Our tank brushes feature curved surfaces for cleaning large tanks, vats, or mixing bowls



Vikan Ice Cream Machine Cleaning Kits contain all the tools you need to clean these complex machines

# Kitchen & prep

Kitchens and other food preparation areas need specialized tools for scraping, mixing, basting, and cleaning. Our durable, hygienically designed tools don't have the cracks or sharp angles that would allow bacteria to build up.



Hand scrapers are available in various sizes and materials, based on point of use



Bench scrapers are suitable for many baking applications in kitchens



Mixing paddles can be used inside large mixing bowls and cookers



Some mixing paddle models can pair with any Vikan handle



Pastry brushes are a hygienically designed alternative to standard brushes

# Handles & tool rack

No kitchen is complete without handles to extend tools and a place to store them. Choose which handles best suit your purpose, whether you need an economical solution or top-of-the-line Ultra Hygiene Handles.



Basic aluminum handles pair with Vikan brooms, squeegees, and brushes.



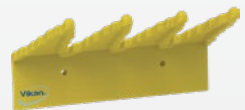
Our Mini Handle pairs well with scraping blades, tube brushes, and paddles.



Drain handles attach to Vikan drain brushes to provide a dedicated drain cleaning solution



Ultra Hygiene Handles are extremely durable and reinforce color-coding programs



Our Basic Wall Bracket helps locate and identify color-coded tools in the right place

\*All Vikan tools feature European threading and require a Vikan handle.

## The color-coding system

Vikan® offers the best industry solutions to help mitigate the risk of potential cross-contamination of food. With an array of tools and storage brackets, and years of knowledge and experience, our experts at Vikan can help you effectively apply color-coding to divide and identify different zones or processing tasks. As a result, workers can more easily comply with material handling and sanitation procedures in order to maintain stringent food safety standards.



For more information or to request a product sample, visit [vikan.com/us](http://vikan.com/us).