Vikan has the solution to all your cleaning and hygiene problems. Through our many years' experience we have accumulated comprehensive product and development skills which make us your obvious supplier of cleaning implements and equipment.

Wide and extensive assortment
As Vikan's assortment is both wide and extensive, we can offer customised solutions which exactly suit your needs and comply with statutory requirements in terms of hygiene, health, ergonomics, environment, documentation etc.

Focus on research and development
Vikan is an innovative company focusing on research and development. Our products are not only known for their efficiency and sustainability, but are also recognised as being at the cutting-edge of technology and development.

We create value for our customers
Vikan constantly endeavours to integrate the latest knowledge in our solutions, thereby creating value for you the customer.

Vikan has unique solutions for every purpose within:
- The food & beverage sector
- Kitchens and restaurants
- The healthcare sector
- Education & municipalities
- Retail & supermarkets
- The transport sector

Vikan is the leader in advancing hygienic cleaning for customers in safety critical environments where hygiene is a fundamental business driver. Our tools and solutions are designed to deliver in terms of health, safety and environment through quality control and plant management to infection control.

Vikan strives to make cleaning simpler, easier and more effective in sectors such as food and drink processing, healthcare, kitchens and restaurants, retail and supermarkets, education and local authorities, and transport. We work collaboratively with customers to maintain a clear and thorough understanding of their market challenges and needs.

Vikan's systems are designed to improve and raise the visibility of internal hygiene control, support HACCP compliance, and make it easier to maintain and document protocols for internal and external audits. We provide customers with pragmatic, environmentally conscious solutions that are easy to understand and simple to implement, and offer money saving guidance on product selection, cleaning protocols and tool storage to maximise the tools' lifespan.

All Vikan solutions are designed around materials approved for use in health and food preparation environments, comply with US and European legislation, and are licensed under food safety and eco-label systems. Leading edge innovations include pre-prepared microfibre mops, cloths and brushes for efficient, effective and hygienic cleaning; colour-coded tools for use in environments where avoidance of cross contamination is key; ergonomic and adjustable tool designs for operator comfort; and tools made from FDA compliant materials and live up to the EU regulation 10/2011 for applications in the food industry.

We maintain complete control over our quality, environmental and security credentials as all product development, testing and manufacture takes place in Denmark.
Food & Beverage & Pharma
**Brushes**

300 mm
400 mm
470 mm
600 mm

**Broom, 530 mm**

Item Number: 2920

This heavy duty broom has long thick filaments which makes it ideal for sweeping heavy particles. This brush is also suitable for use in wet and external areas.

**Broom, Angle Cut, 290 mm**

Item Number: 2914

The angled design of this broom makes it easy to reach into narrow spaces between equipment when sweeping debris before the scrubbing action starts. It is particularly used for collecting large particles of dirt like meat and vegetables in a moist environment.

**Broom, 330 mm**

Item Number: 2915

This heavy duty broom has long thick filaments which makes it ideal for sweeping heavy particles. This brush is also suitable for use in wet and external areas.

**Utility Brush, Medium**

Item Number: 3087

Utility Brush, suitable for detailed cleaning of machinery and equipment.

**Utility Brush, Medium**

Item Number: 3089

This small, light-weight brush has a broad head and an ergonomically angled handle. This design raises the user's hand from the cleaning angled handle reducing the risk of injury. Used for cleaning small surface areas on production equipment, tables, etc.
Lobby Broom, 260 mm

Item Number: 3104
This narrow soft bristled broom is effective in sweeping fine or light particles in dry environments. It is used during the first phase of cleaning which is to remove debris. It has a straight neck and this makes it easy to get the dirt away from the area between the wall the floor. Also allows easy access into the narrow spaces between equipment.

UST Broom, Medium

Item Number: 3173
ULTRA SAFE TECHNOLOGY medium floor broom with Ultra Filament Security, effective for sweeping in dry or wet high risk areas. The angled arrangement of the Filament Security Units ensures efficient and effective cleaning.

Broom w/ Straight Neck, 310 mm

Item Number: 3166
The straight neck and medium strength bristle is designed to gather particles like paper, vegetables, fish or small particles of meat from in between machines, equipment and from underneath tables. This is done before the scrubbing action.

Broom, 410 mm

Item Number: 3174
This sweeping broom has two types of bristles. When pushing the broom forward the front rows, which have firm bristles, loosen the dirt and push heavier debris. The softer bristles of the back rows, gather the finer particles. It is suitable for both wet and dry sweeping.

UST Broom, Soft

Item Number: 3171
ULTRA SAFE TECHNOLOGY soft floor broom with Ultra Filament Security, effective for sweeping dry particles in high risk areas. The angled arrangement of the Filament Security Units ensures efficient and effective cleaning.

Broom, 435 mm

Item Number: 3178
Floor Broom is suitable for dry environments such as flour stores. This broom is ideal for sweeping flour and starch as well as other dry powders. Must only be used in dry areas.
**Broom, 435 mm**

*Item Number: 3179*

The bristles of this broom are very soft. This makes it suitable for sweeping fine particles in dry environments.

**Hand Brush, M, Medium**

*Item Number: 3587*

This small hand scrubbing brush is suitable for cleaning tables and cutting boards. It is designed to fit a small hand where item no 3890 is too large.

**Broom, 610 mm**

*Item Number: 3194*

This sweeping broom has two types of bristles. When pushing the broom forward the front rows, which have firm bristles, loosen the dirt and push heavier debris. The softer bristles of the back rows, gather the finer particles. It is suitable for both wet and dry sweeping.

**Round Scrubbing Brush, Stiff**

*Item Number: 3885*

The raised grip means that the operators' hands do not easily touch surfaces and chemicals. Advantages of this design are; the worker can exert greater pressure before his knuckles make contact with the surface, used for cleaning inside machines where the entry point is the same size as the hand, great for cleaning a box-shaped containers as the angled bristles reach into the corners.

**Broom, 610 mm**

*Item Number: 3199*

The bristles of this broom are very soft. This makes it suitable for sweeping fine particles in dry environments.

**Hand Brush, L, Stiff**

*Item Number: 3890*

This multi-purpose brush has stiff angled bristles to facilitate scrubbing tables, conveyor belts, chopping boards, buckets, large scaled bowls and equipment where it is necessary to reach into corners. At the one end of the brush you have even harder filaments, which facilitates loosening more stubborn dirt.
Hand Brush, XL, Extra Stiff

Item Number: 3892

This multi-purpose brush has very pronounced angled bristles to enable a cleaner to scrub tables, chopping boards, buckets, large bowls and equipment where it is necessary to reach into corners. It is a wider version of item no. 3890.

Ergonomic Hand Brush, Soft/split

Item Number: 4167

Ergonomic hand brush with split fibres. Suitable for cleaning tables and equipment. The split fibres "hold" water in the brush for a longer time and this ensures a good washing effect.

Washing Brush w/long Handle, Medium

Item Number: 4182

The long handle on this brush allows the operator to reach into parts of equipment that are hard to access. The angled medium strength bristle is soft enough to create a washing action, e.g. cleaning machines, deep buckets, containers and tubs or anywhere that may require longer reach.
**Brush w/Hand Guard, Medium, White**

**Item Number:** 4184

An important brush for anyone with a bowlcutter. The narrow single row of bristles fits perfectly between the blades of any bowl cutter. The hand guard protects the user's hand from being cut during the cleaning process. Using this brush means the machine can be cut without being disassembled.

**Washing Brush w/long handle, Stiff**

**Item Number:** 4186

The long handle on this brush allows the operator to reach into parts of equipment that are hard to access. The angled hard bristle works well for scrubbing at a distance, e.g., cleaning machines, deep buckets, containers and tubs or anywhere that may require longer reach.

**Washing Brush w/short Handle, Stiff**

**Item Number:** 4194

This brush is used for washing very sensitive areas, e.g., washing glass, stainless steel and perspex. The split bristles are designed to retain water and chemicals for dipping the brush into a bucket of chemical solution and washing. You can use the brush with both the grip or grasp the brush head to give a better feeling of your cleaning.

**Narrow Hand Brush w/Short Handle, Extra Stiff**

**Item Number:** 4195

The very hard bristles of this brush makes it a good choice for cleaning stubborn dirt in narrow areas, e.g., where the conveyor belt meets the sides of the conveyor, rubber seals of fridges, etc. It is also used for gutting fish.
**UST Hand Brush w/long Handle, Stiff**

**Item Number:** 4196

ULTRA SAFE TECHNOLOGY long handled hand brush with stiff filaments. Ultra Filament Security when cleaning machines, buckets, containers and tubs in high risk areas. The angled and circular arrangement of the Filament Security Units enables efficient scrubbing and washing process.

**Brush w/Heat Resistant Filaments, Stiff, White**

**Item Number:** 42885

Brush for removing debris from heat sealers and other packing equipment. It is ideal for cleaning grills and frying pans when cleaned whilst still warm.

**Dish Brush w/Scraping Edge, Medium**

**Item Number:** 4237

The head of this brush has angled bristle which reaches perfectly into corners. It has a small scraper at the tip to loosen stubborn dirt. The raised angle of the grip promotes quick and effective cleaning because the operator’s hand and arm are in the ergonomically correct position.

**Detail Brush, Extra Stiff**

**Item Number:** 4401

Small compact hand brush suitable for cleaning in and around gaskets, rubber strips and joints on machinery. It is also ideal for cleaning equipment like conveyor belts.

**Dish Brush, Medium**

**Item Number:** 4287

The head of this brush is narrow and small. The raised angle of the grip promotes quick and effective cleaning because the operator’s hand and arm are in the ergonomically correct position. Used for cleaning dishes, small areas on equipment, etc.

**UST Bench Brush, Soft**

**Item Number:** 4581

ULTRA SAFE TECHNOLOGY bench brush with soft Ultra Filament Security. The brush is ideal for sweeping fine dry particles from conveyor belts, food preparation surfaces, tables and equipment in high risk areas. The placement of the Filament Security Units enables efficient sweeping of fine dry particles.
**Powder Brush, Soft**

**Item Number: 4582**

This long narrow hand brush is perfect for dusting large surface areas like tables and equipment. The soft bristles are designed for brushing dry, fine particles, e.g., dust, flour, icing sugar. By selecting this brush for use with the dustpan for tables, there is less risk of cross contamination from floor to table.

**Hand Brush, Medium**

**Item Number: 4589**

This is a dusting brush with a smooth ergonomically designed handle. The medium strength bristles remove moist or medium sized particles, e.g., sugar, chocolate, pastry, vegetable peelings. It is also used as a dustpan brush on floors.

**UST Bench Brush, Medium**

**Item Number: 4585**

ULTRA SAFE TECHNOLOGY bench brush with medium Ultra Filament Security. The brush is ideal for sweeping damp particles from conveyor belts, food preparation surfaces, tables and equipment in high risk areas. The placement of the Filament Security Units enables efficient sweeping of damp and wet particles.

**Scrubbing Brush - heat resistant filaments, Stiff, White**

**Item Number: 47535**

Brush for cleaning grills or heated surfaces. Has a fantastic scrubbing effect.

**Hand Brush, Soft**

**Item Number: 4587**

This is a dusting brush with a smooth ergonomically designed handle. The soft bristles are designed for brushing dry, fine particles, e.g., dust, flour, icing sugar. It is also used as a dustpan brush on floors.

**Toilet Brush w/Holder & Wall Bracket, Medium, White**

**Item Number: 50515**

Toilet brush with a long handle and an effective brush for cleaning the rims of toilets. Including wall bracket for the toilet brush.
**Tube Brush f/flexible handle 53515 or 53525, 12 mm**

Item Number: 5354

Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

**Tube Brush f/flexible handle 53515 or 53525, 60 mm**

Item Number: 5356

Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

**Brush Kit f/Softice Machines, 500 mm, Red**

Item Number: 53584

Assortment of different tube cleaners with varying diameters, which can be used to clean in particular Taylor and Carpigiani Soft Ice Machines or other similar equipment.

**Tube Brush, 15 mm**

Item Number: 5360

This is used to clean small spaces between machine parts. Also used for cleaning drainage holes of sinks. The short handle allows the operator to exert pressure.

**Brush Kit f/Softice Machines, 490 mm, White**

Item Number: 53575

This set of brushes was designed to clean the traditional Sundae machines. The brushes vary in diameter to reach into all the small areas of this machine.

**Drain Cleaning Brush, Stiff, Black**

Item Number: 53819

Brush is ideal for cleaning drains and gulleys. Suitable for use with any Vikan handle. Excellent for cleaning drains with limited access.
Cleaning set w/3 Brushes, Ø2, Ø5, Ø6 mm

Item Number: 5362

The brush set is suitable for cleaning very small nozzles and valves on eg. coffee and juice machines. The brush heads have a diameter of Ø2, Ø5 and Ø6 mm respectively.

Tube Brush, 9 mm

Item Number: 5363

This very narrow tube brush with flexible brush head is suitable for cleaning of tubes and valves as well as other not easily accessible areas on machinery and equipment.

Tube Brush f/flexible handle 53515 or 53525, 40 mm

Item Number: 5368

Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

Tube Brush, 60 mm

Item Number: 5370

This is the largest diameter of the tube cleaners. It is widely used to clean pipes, tap outlets and narrow spaces between machine parts. The filaments are attached to a twisted stainless steel rod which makes chemical resistant and strong.

Tube Brush f/flexible handle 53515 or 53525, 20 mm

Item Number: 5365

Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

Brush f/External Cleaning of Pipes, Soft, Blue

Item Number: 53713

This brush is mostly used with a telescopic handle to clean overhead pipes. Dirt falling from overhead equipment is a high risk. The soft bristles of this version is used for fine dust-like particles. The neck is adjustable to be used at different angles.
**Food & Beverage / Brushes**

**Brush f/External Cleaning of Pipes, Medium, Blue**

*Item Number: 53743*

This brush is mostly used with a telescopic handle to clean overhead pipes. Dirt falling from overhead equipment is a high risk. The firm bristles of this version is used in moist environments. The neck is adjustable to be used at different angles.

**Tube Brush, 40 mm**

*Item Number: 5378*

The 40mm of this tube cleaners is used to clean small pipes and very narrow spaces between machine parts. The filaments are attached to a twisted stainless steel rod which makes chemical resistant and strong.

**Tube Brush, 10 mm**

*Item Number: 5375*

The smallest diameter of the tube cleaners is used to clean small pipes and very narrow spaces between machine parts. The filaments are attached to a twisted stainless steel rod which makes chemical resistant and strong. Example of use: sausage filler tubes.

**Tube Brush, 50 mm**

*Item Number: 5379*

The 50mm of this tube cleaners is used to clean small pipes and very narrow spaces between machine parts. The filaments are attached to a twisted stainless steel rod which makes chemical resistant and strong.

**Pipe Cleaning Brush f/handle, 103 mm**

*Item Number: 5380103*

This tube brush has bristles along the sides as well as in the front. It is used in areas where a wider tube cleaning action is required or where the equipment being cleaned, has an end point that cannot be reached with a hand brush. Also used for drain cleaning.
Pipe Cleaning Brush f/handle, 50 mm

Item Number: 538050
Fits all Vikan-handles. Tube cleaner is effective for cleaning of various kinds of tubes. Suitable for cleaning of e.g. sorting machines in the fishing industry or meat mincers in a butchery shop.

Pipe Cleaning Brush f/handle, 63 mm

Item Number: 538063
Fits all Vikan-handles. Tube cleaner is effective for cleaning of various kinds of tubes. Suitable for cleaning of e.g. sorting machines in the fishing industry or meat mincers in a butchery shop.

Pipe Cleaning Brush f/handle, 77 mm

Item Number: 538077
Fits all Vikan-handles. Vikan’s tube cleaner is effective for cleaning of various kinds of tubes. Suitable for cleaning of e.g. sorting machines in the fishing industry.

Pipe Cleaning Brush f/handle, 90 mm

Item Number: 538090
Fits all Vikan-handles. Vikan’s tube cleaner is effective for cleaning of various kinds of tubes. Suitable for cleaning of e.g. sorting machines in the fishing industry.

 Tube Brush f/flexible handle 53515 or 53525, 90 mm

Item Number: 5391
Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

Pastry Brush, 30 mm

Item Number: 555030
The bristles are polyester (not natural fibres) therefore more hygienic as a food-contact brush. They are supersoft and do not damage the pastry when applying egg, oil, butter, etc. Autoclavable and suitable for micro-swabbing. Can resist high temperatures of dishwashers therefore easily cleanable.
<table>
<thead>
<tr>
<th>Item Number: 555050</th>
<th>Item Number: 7033</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pastry Brush, 50 mm</strong></td>
<td><strong>Pipe Brush w/handle, 90 mm</strong></td>
</tr>
<tr>
<td>The bristles are polyester (not natural fibres) therefore more hygienic as a food-contact brush. They are supersoft and do not damage the pastry when applying egg, oil, butter, etc. Autoclavable and suitable for micro-swabbing. Can resist high temperatures of dishwashers therefore easily cleanable.</td>
<td>This 90mm tube brush has bristles along the sides as well as in the front. Used when the equipment being cleaned, has an end point that cannot be reached with a hand brush. It includes 35cm handle and an example of use is to clean meat mincers.</td>
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<table>
<thead>
<tr>
<th>Item Number: 555070</th>
<th>Item Number: 7035</th>
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<tbody>
<tr>
<td><strong>Pastry Brush, 70 mm</strong></td>
<td><strong>Meat Mincer Brush, 135 mm</strong></td>
</tr>
<tr>
<td>The bristles are polyester (not natural fibres) therefore more hygienic as a food-contact brush. They are supersoft and do not damage the pastry when applying egg, oil, butter, etc. Autoclavable and suitable for micro-swabbing. Can resist high temperatures of dishwashers therefore easily cleanable.</td>
<td>The bristles on this brush are medium strength and make it useful to clean areas like small tanks and containers. Used in the ingredients blending industry for the mixers. It also fits perfectly into a meat mincer barrels. It can be used with any Vikan handle.</td>
</tr>
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<table>
<thead>
<tr>
<th>Item Number: 6440</th>
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</thead>
<tbody>
<tr>
<td><strong>Hand Brush, S, Stiff</strong></td>
<td><strong>Tank Brush, Stiff</strong></td>
</tr>
<tr>
<td>The large dimensions of this nailbrush facilitates quick effective nail cleaning. The bristles are stiff enough to be effective but fine enough to reach under the nail area without causing damage to the skin. The hole in the base allows you to link a stainless steel cable to the wall or sink.</td>
<td>The oval-shaped brush with stiff bristles is effective for scrubbing inside large industrial tanks and other large container-like equipment. The rounded edges work well to clean down the sides of equipment where the entry point is from above. It also fits well into large channel drains.</td>
</tr>
</tbody>
</table>
Tank Brush, Medium

Item Number: 7039
Ideal for cleaning tanks and vats, and is also suitable for cleaning drain gulleys. Can be used with any handle from Vikan.

Deck Scrub w/2 filament lengths, 245 mm

Item Number: 7044
Specifically designed for cleaning smaller areas requiring a deck scrub, by pressing the filaments hard towards the floor enables the user to clean into awkward corners and recesses.

Deck Scrub, waterfed, 270 mm

Item Number: 7041
This is a very hard short bristled scrubbing broom. When dirt is stubborn and sticky it can withstand hard downward force from the user. Its small size means it is used for concentrated work or in small environments.

High-Low Brush, 265 mm

Item Number: 7047
The High-Low brush is particularly suitable for cleaning fillets (junction between floor/wall) and under machines and equipment since the angle of the thread enables you to place the mounted handle parallel to the floor and thus clean/scrub under the equipment. This brush is also ideal for cleaning drains and gulleys.

Deck Scrub, waterfed, 270 mm

Item Number: 7043
This deck scrub has very effective water distribution and is ideal for use in heavily soiled areas such as abattoirs and meat processing plants.

Hand Brush, waterfed & 1/2" Q-coupling, Stiff

Item Number: 7056Q
This waterfed hand brush is used for boot washing. The water runs through the centre of the brush and out through holes in between the bristles. Not suitable for use as a scrubbing brush as high volumes of water are consumed. The robust quick connect coupling allows for easy connection of hose using the Vikan coupling system.
Hand Brush, waterfed, Stiff

Item Number: 7056
This waterfed hand brush is used for boot washing. The water runs through the centre of the brush and out through holes in between the bristles. Not suitable for use as a scrubbing brush as high volumes of water are consumed. The plastic coupling is suitable for standard coupling systems.

Wall-/Floor Washing Brush, 470 mm

Item Number: 7062
This large floor scrubbing broom is perfect for scrubbing all types of floors; epoxy, tiles, cement, etc. It also reaches well into holes and grouting to remove hidden dirt.

Wall-/Floor Washing Brush, 305 mm

Item Number: 7060
This floor scrubbing broom has firm bristles. The bristle length is perfect for scrubbing all types of floors; epoxy, tiles, cement, etc. It also reaches well into holes and grouting to remove hidden dirt.

UST Deck Scrub, Stiff

Item Number: 7064
ULTRA SAFE TECHNOLOGY deck scrub, designed to be very effective in scrubbing stubborn dirt on both textured and smooth surfaces in high risk areas. The angled arrangement of the Filament Security Units enables efficient removal of stubborn debris.

Wall-/Floor Washing Brush, 305 mm

Item Number: 7061
This broom is combination of sweeping and scrubbing broom. The bristles are soft enough to sweep medium to small sized particles in both wet and dry environments. They are also firm enough to use as a gentle scrubbing broom where the dirt is not very hard to remove; a washing action is achieved. Often selected for sensitive flooring.

Broom, 300 mm

Item Number: 7066
This Broom is suitable for dry environments such as flour stores. This broom is ideal for sweeping flour and starch as well as other dry powders. Must only be used in dry areas.
Washing Brush w/ Angle adjustment, waterfed, 240 mm

Item Number: 7067

This unique brush has split fibre bristles which absorbs liquid so that the user is able to efficiently carry soapy water from bucket to wall / machine. It is soft enough to use on sensitive surfaces. The waterfed design makes is excellent for rinsing after foaming. Used a dusting brush. The neck angle is adjustable and so that all bristles are always in contact with the surface.

Broom, 300 mm

Item Number: 7068

Suitable for sweeping medium particles and can be used in both dry and damp environments. Ideal for use in smaller areas within a food production environment.

Resin Soft Broom, 290 mm

Item Number: 7045

Suitable for sweeping medium particles and can be used in both dry and damp environments. Ideal for use in smaller areas within a food production environment.

Resin Soft Bench Brush, 350 mm

Item Number: 4557

Suitable for removing fine dust particles. The filaments are resin set and secured without the use of metal.
## Squeegees & Scrapers

<table>
<thead>
<tr>
<th>Length, mm</th>
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<tbody>
<tr>
<td>250</td>
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<td>300</td>
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<td>400</td>
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<td>700</td>
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### Table & Floor Scraper, 270 mm

**Item Number:** 2912

Used to scrape and loosen stubborn, sticky dirt from epoxy coated floors. This product reduces the risk of scratching sensitive surfaces. (Example pastry, chocolate, meat and fats). Removing such dirt before scrubbing makes the cleaning process quicker. Also used on tables to scrape large surfaces.

| Length, mm | 270 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

### Table & Floor Scraper, 260 mm

**Item Number:** 2910

Used to scrape and loosen stubborn, sticky dirt from tiled and concrete floors. (Example pastry, chocolate, meat and fats). Removing such dirt before scrubbing makes the cleaning process quicker. Also used on tables to scrape large surfaces.

| Length, mm | 260 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

### Hand Scraper, 90 mm

**Item Number:** 4050

This stainless steel scraper with an angled ergonomic handle is used for scraping smooth surfaces. This is to loosen stubborn dirt like pastry, chocolate, burnt food, etc. Can be used on hot surfaces. The angled handle keeps the operators hand away from the heat.

| Length, mm | 90 |
| Box Quantity, Pcs. | 20 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

### Scraper w/flexible steelblade, 260 mm

**Item Number:** 2911

The scraper is excellent for cleaning powder towers and other surfaces where you need extra force to loosen the dirt. The rounded edges of the flexible steel blade helps protecting the surfaces where it is being used from getting scratches.

| Length, mm | 260 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

### Hand Scraper, flexible, Metal Detectable, 165 mm, Dark blue

**Item Number:** 405199

This flexible scraper is suitable for cleaning of working benches, conveyor belts, emptying containers and buckets. Has scraping edge on 3 sides.

<p>| Length, mm | 165 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |</p>
<table>
<thead>
<tr>
<th><strong>Hand Scraper, flexible, 165 mm</strong></th>
<th><strong>Hand Scraper, 75 mm</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item Number: 4051</strong></td>
<td><strong>Item Number: 4060</strong></td>
</tr>
<tr>
<td>This flexible scraper is suitable for cleaning of working benches, conveyor belts, emptying containers and buckets. Has scraping edge on 3 sides.</td>
<td>This narrow scraper allows access to small areas and rounded equipment like large bowls. It is useful for loosening stubborn dirt like pastry, chocolate, burnt food, etc. It is sharpened on both sides which means the blade stays sharp for longer. The polypropylene construction reduces the possibility of scratching sensitive surfaces. It is a single moulded product and is considered very economical.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Hand Scraper, 105 mm</strong></th>
<th><strong>Hand Scraper, Metal Detectable, 102 mm, Dark blue</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item Number: 4055</strong></td>
<td><strong>Item Number: 406199</strong></td>
</tr>
<tr>
<td>This nylon scraper with an angled ergonomic handle is used for scraping smooth surfaces. This is to loosen stubborn dirt like pastry, chocolate, burnt food, etc. The nylon blade can be used on sensitive surfaces to avoid scratch damage, e.g. painted equipment and sensitive conveyor belts.</td>
<td>This narrow scraper allows access to small areas and rounded equipment like large bowls. It is useful for loosening stubborn dirt like pastry, chocolate, burnt food, etc. It is sharpened on both sides which means the blade stays sharp for longer. The polypropylene construction reduces the possibility of scratching sensitive surfaces.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Hand Scraper, Metal Detectable, 75 mm, Dark blue</strong></th>
<th><strong>Hand Scraper, 102 mm</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item Number: 406099</strong></td>
<td><strong>Item Number: 4061</strong></td>
</tr>
<tr>
<td>Made from metal detectable material. This narrow scraper allows access to small areas and rounded equipment like large bowls. It is useful for loosening stubborn dirt like pastry, chocolate, burnt food, etc. It is sharpened on both sides which means the blade stays sharp for longer. The polypropylene construction reduces the possibility of scratching sensitive surfaces.</td>
<td>This is a scraper with a wide blade which makes scraping large areas quick and easy. It is sharpened on both sides which means the blade stays sharp for longer. The polypropylene construction reduces the possibility of scratching sensitive surfaces. It is a single moulded product and is considered very economical.</td>
</tr>
</tbody>
</table>
Paddle Scraper Blade, 220 mm, White

Item Number: 70115
This product is used to scrape out remaining food stuff from containers, before the cleaning procedure begins. Its rigid construction is useful when firm pressure needs to be applied into a deep containers.

Paddle Scraper Blade, flexible, 220 mm, White

Item Number: 70135
This product is used to scrape out remaining food stuff from containers, before the cleaning procedure begins. It is flexible and is used as a spatula for large or medium sized containers.

Ultra Hygiene Squeegee, 400 mm

Item Number: 7140
This ultra hygienic squeegee has a very soft and effective rubber lip, which ensures effective cleaning of floors and other surfaces. The rubber lip is angled to facilitate cleaning close to walls and around equipment without any problems. The squeegee’s splash guard ensures that the liquid is not splashed onto the dried surface.

Ultra Hygiene Squeegee, 500 mm

Item Number: 7150
This ultra hygienic squeegee has a very soft and effective rubber lip, which ensures effective cleaning of floors and other surfaces. The rubber lip is angled to facilitate cleaning close to walls and around equipment without any problems. The squeegee’s splash guard ensures that the liquid is not splashed onto the dried surface.

Ultra Hygiene Table Squeegee w/Mini Handle, 245 mm

Item Number: 7125
Ultra hygienic fully moulded single bladed squeegee with a soft and flexible blade which is easy to keep completely clean. Ideal for removing excess water and food debris from conveyor belts and food preparation surfaces.

Ultra Hygiene Squeegee, 600 mm

Item Number: 7160
This ultra hygienic squeegee has a very soft and effective rubber lip, which ensures effective cleaning of floors and other surfaces. The rubber lip is angled to facilitate cleaning close to walls and around equipment without any problems. The squeegee’s splash guard ensures that the liquid is not splashed onto the dried surface.
### Ultra Hygiene Squeegee, 700 mm

**Item Number:** 7170

This ultra hygienic squeegee has a very soft and effective rubber lip, which ensures effective cleaning of floors and other surfaces. The rubber lip is angled to facilitate cleaning close to walls and around equipment without any problems. The squeegee’s splash guard ensures that the liquid is not splashed onto the dried surface.

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<tr>
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### Hygienic Floor Squeegee w/replacement cassette, 505 mm

**Item Number:** 7713

The double-blade non-porous rubber design of this squeegee is effective in removing water from all types of floors: tiles, epoxy, cement. F191 As it is a cartridge system the blade can be removed for easy cleaning and replaced when worn out making it very economical. Replacement Squeegee Blade: Series 7733.

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</table>

### Hygienic Hand Squeegee w/replacement cassette, 250 mm

**Item Number:** 7711

The small hand squeegee is used for drying surfaces (e.g., after sanitising process) or for pushing food from one area to another. Very effective in dry production areas. The rubber blade is non-porous easy to clean. As it is a cartridge system the blade can be removed for easy cleaning and replaced when worn out making it very economical. Replacement Squeegee Blade: Series 7731.

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</table>

### Hygienic Floor Squeegee w/replacement cassette, 605 mm

**Item Number:** 7714

The double-blade non-porous rubber design of this squeegee is effective in removing water from all types of floors: tiles, epoxy, cement. Very efficient in large food production facilities on walk ways and large areas. As it is a cartridge system where the blade can be removed for easy cleaning. Replacement Squeegee Blade: Series 7734.

<table>
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### Hygienic Floor Squeegee w/replacement cassette, 405 mm

**Item Number:** 7712

This squeegee has been designed for areas where both high levels of hygiene and effective removal of water are required. Ideal for use on all types of surfaces including tiled and safety flooring. The cassette is detached easily for cleaning or replacement. Replacement Squeegee Blade: Series 7732.

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### Hygienic Floor Squeegee w/replacement cassette, 700 mm

**Item Number:** 7715

The double-blade non-porous rubber design of this squeegee is effective in removing water from all types of floors: tiles, epoxy, cement. F205. As it is a cartridge system the blade can be removed for easy cleaning and can replaced when worn out making it very economical. Replacement Squeegee Blade: Series 7735.

<table>
<thead>
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<tbody>
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</table>
Condensation squeegee, 400 mm

Item Number: 7716
Squeegee with drain holes for effective removal of condensation from ceilings and pipes.

Hygienic Revolving Neck Squeegee w/replacement cassette, 405 mm

Item Number: 7722
The double-blade non-porous rubber design of this squeegee is effective in removing water from all types of floors; tiles, epoxy, cement. The revolving neck and 400mm length blade is useful for small or cluttered production areas. It reaches comfortably under low lying equipment. Replacement Squeegee Blade: Series 7732.

Hygienic Revolving Neck Squeegee w/replacement cassette, 505 mm

Item Number: 7723
This squeegee has been designed for areas where both high levels of hygiene and effective removal of water are required. Ideal for use on all types of surfaces including tiled and safety flooring. The cassette is detached easily for cleaning or replacement. Replacement Squeegee Blade: Series 7733.

Hygienic Revolving Neck Squeegee w/replacement cassette, 600 mm

Item Number: 7724
This squeegee has been designed for areas where both high levels of hygiene and effective removal of water are required. Ideal for use on all types of surfaces including tiled and safety flooring. The cassette is detached easily for cleaning or replacement. Fully colour coded for segregation and HACCP. Replacement Squeegee Blade: Series 7734.

Hygienic Revolving Neck Squeegee w/replacement cassette, 700 mm

Item Number: 7725
This squeegee has been designed for areas where both high levels of hygiene and effective removal of water are required. Ideal for use on all types of surfaces including tiled and safety flooring. The cassette is detached easily for cleaning or replacement. Fully colour coded for segregation and HACCP. Replacement Squeegee Blade: Series 7735.

Replacement Cassette, Hygienic, 250 mm

Item Number: 7731
Replacement squeegee blade for hygienic hand squeegee, 7711x.
**Replacement Cassette, Hygienic, 400 mm**

**Item Number:** 7732

Replacement Squeegee Blade for hygienic squeegee, 7712x and 7722x

**Replacement Cassette, Hygienic, 500 mm**

**Item Number:** 7733

Replacement Squeegee Blade for hygienic squeegee, 7713x and 7723x

**Replacement Cassette, Hygienic, 600 mm**

**Item Number:** 7734

Replacement Squeegee Blade for hygienic squeegee, 7714x and 7724x

**Replacement Cassette, Hygienic, 700 mm**

**Item Number:** 7735

Replacement Squeegee Blade for hygienic squeegee, 7715x and 7725x

**Hand Squeegee w/Replacement Cassette, 250 mm**

**Item Number:** 7751

This double bladed squeegee provides effective removal of both water and food debris from food preparation surfaces. The cassette is detached easily for cleaning or replacement. Replacement squeegee blade 77715

**Floor Squeegee w/Replacement Cassette, 400 mm**

**Item Number:** 7752

This double bladed squeegee provides effective removal of both water and food debris from all types of flooring. The cassette is detached easily for cleaning or replacement. Replacement squeegee blade 77725 / 77729
**Floor squeegee w/Replacement Cassette, 500 mm**

Item Number: 7753

This double bladed squeegee provides effective removal of both water and food debris from all types of flooring. The cassette is detached easily for cleaning or replacement. Colour coded for segregation and HACCP. Replacement squeegee blade 77735 / 77739.

**Floor squeegee w/Replacement Cassette, 600 mm**

Item Number: 7754

This double bladed squeegee provides effective removal of both water and food debris from all types of flooring. The cassette is detached easily for cleaning or replacement. Replacement squeegee blade 77745 / 77749.

**Floor squeegee w/Replacement Cassette, 700 mm**

Item Number: 7755

The double bladed sponge rubber fixed neck squeegee provides effective cleaning. The cassette is detached easily for cleaning or replacement. Can be used with any handle from Vikan. Replacement squeegee 77755 / 77759.

**Revolving Neck Floor squeegee w/Replacement Cassette, 400 mm**

Item Number: 7752

Suitable for removal of water from all types of surfaces - especially uneven surfaces. Replacement cassette 77725 / 77729.

**Revolving Neck Floor squeegee w/Replacement Cassette, 500 mm**

Item Number: 7763

Excellent on all types of floors as the soft rubber reaches into the spaces on the floor (like grouting between tiles). As the blade is white the dirt is easily visible and can be monitored more effectively. The perfect size for most production areas. As it is a cartridge system the blade can be removed for easy cleaning. Replacement squeegee blade 77735 / 77739.

**Revolving Neck Floor squeegee w/Replacement Cassette, 600 mm**

Item Number: 7764

The softness of the cell rubber makes this blade effective for both wet and dry floors. Dry - when floors are smooth and have fine dust particles. Wet to remove water, spillages and debris quickly on all types of floor. The large size works well in large food production units. The white rubber makes it easy to see dirt. Replacement rubber 77745 / 77749.
Revolving Neck Floor squeegee w/Replacement Cassette, 700 mm
Item Number: 7765
The softness of the cell rubber makes this blade effective for both wet and dry floors. Dry - when floors are smooth and have fine dust particles. Wet to remove water, spillages and debris quickly on all types of floor. The extra-large size works well in large food production units, warehouses, ingredients stores, etc. The white rubber makes it easy to see dirt.

Replacement Cassette, 500 mm
Item Number: 7773
Replacement Squeegee Blade 50 cm

Replacement Cassette, 250 mm
Item Number: 7771
Replacement Squeegee Blade 25 cm

Replacement Cassette, 600 mm
Item Number: 7774
Replacement Squeegee Blade 60 cm

Replacement Cassette, 400 mm
Item Number: 7772
Replacement Squeegee Blade 40 cm

Replacement Cassette, 700 mm
Item Number: 7775
Replacement Squeegee Blade 70 cm
### Handles

660 mm

1300 mm

1500 mm

1700 mm

Telescopic

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**Aluminium Handle, 1050 mm**

Item Number: 2933

Durable handle that fits all Vikan tools. Is recommended for use with tube brushes 538050x, 538063x, 538077x, 538090x, 5380103x when cleaning tubes and drains.

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<td>Max cleaning temperature (Autoclave), °Celsius</td>
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</table>

**Mini-Handle, 160 mm**

Item Number: 2934

This handle is most commonly used with the following items: 2912 and 2910 to scrape large flat surface areas like tables, 5380 tube cleaners to clean tank outlet taps and other round entry points of equipment; 7011 and 7013 to act as a spatula to scrape out last remaining ingredients in large bowls type equipment, etc.

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**Aluminium Telescopic handle, 1305, 1810 mm**

Item Number: 29255

This short extendable handle can be used for cleaning inside tanks that have small entry points (e.g., tanks with lids) and that are then deep or high. Also used where some extra height is required but where the 2975 extendable handle is too long.

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</tbody>
</table>

**Aluminium Handle, 1310 mm**

Item Number: 2935

This standard broom handle can be used with all brooms, squeegees and scrapers. The handle with the attached item should reach to the chin of the user to prevent occupational back injuries. It can also be attached to wall cleaning products to reach up to approximately 3m.
Aluminium Handle, 1510 mm

Item Number: 2937

This standard broom handle can be used with all brooms, squeegees and scrapers. The handle with the attached item should reach to the chin of the user to prevent occupational back injuries. It can also be attached to wall cleaning products to reach up to approximately 3.6m.

Steel Handle, 1510 mm

Item Number: 2939

Ergonomic and very durable stainless steel handle, which can withstand tough use and is chemical resistant.

Aluminium Handle, 1510 mm

Item Number: 2959

Handle with colour coded grip. Can be used with any product from the Vikan range.

Ultra Hygienic Handle, 1300 mm

Item Number: 2980

The hygienic construction of the Ultra Hygienic Handle helps achieve a higher level of hygiene in food handling and production facilities. The fully molded construction minimizes the risk of cross contamination. The handle is made from food contact compliant materials and is easy to clean and dry.

Aluminium Handle, 1260 mm

Item Number: 2968

Handle with colour coded grip. Can be used with any product from the Vikan range.

Ultra Hygienic Handle, 1500 mm

Item Number: 2962

The hygienic construction of the Ultra Hygienic Handle helps achieve a higher level of hygiene in food handling and production facilities. The fully molded construction minimizes the risk of cross contamination. The handle is made from food contact compliant materials and is easy to clean and dry.

Vikan
### Ultra Hygienic Handle, 1700 mm

**Item Number: 2964**

The hygienic construction of the Ultra Hygienic Handle helps achieve a higher level of hygiene in food handling and production facilities. The fully molded construction minimises the risk of cross contamination. The handle is made from food contact compliant materials and is easy to clean and dry.

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</table>

### Aluminium Telescopic handle, 1575, 2780 mm

**Item Number: 2975**

This extendable handle allows reach of approximately 4.3 meter. It is often used with 5500 and 7067 for reaching high walls and tanks. Also used with 5371 and 5374 for cleaning on top of overhead pipes.

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<td>Max. cleaning temperature (Autoclave), °Celsius</td>
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</table>

### Aluminium Telescopic waterfed Handle, 2780 mm, White

**Item Number: 29735**

This waterfed extendable handle with hose nozzle allows reach of approximately 4.3m. Water travels through an inner tube and exits a waterfed brush. Example: 7067 to wash or rinse foam from sensitive surfaces like stainless steel and ISO panels, 7043 for scrubbing more stubborn dirt and where foaming is not practiced. Hose is attached with a clamp.

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<td>Max. bars pressure</td>
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</table>

### Telescopic handle, Fibre Glass, Thread, 1880, 5660 mm, Grey

**Item Number: 2977**

This extra-length extendable handle allows for cleaning up to approximately 7.5m. It is used for cleaning over-head pipes, tanks and walls. It is made of a fibre glass and is light weight making it easy to sustain long periods of cleaning.

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### Aluminium Telescopic waterfed Handle w/metal coupling, 1615, 2780 mm

**Item Number: 2973Q**

This waterfed extendable handle allows reach of approximately 4.3m. Water travels from a hose through an inner tube and exits a waterfed brush. Example: 7067, 7043. It can also be used with 7716 to remove condensation from overhead pipes or ceilings. The quick connect coupling feature allows for easy attachment of a hose or bottle.

<table>
<thead>
<tr>
<th>Length, mm</th>
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<tbody>
<tr>
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<tr>
<td>Max. bars pressure</td>
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### Aluminium Handle, 650 mm

**Item Number: 2981**

For cleaning activities that require a shorter handle this 65cm version is a must. It is commonly used with tube brush series 5380, for cleaning pipe and tank outlet taps as well as drains. It is also used with 7035 to clean the barrels of the meat mincers or when a mini tank brush is required.

<table>
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</table>
**Steel Handle, 1025 mm**

Item Number: 2983

Suitable for cleaning where you use aggressive chemicals and where the handle is exposed to a heavy-handed treatment.

**Aluminium Handle, waterfed, 1540 mm**

Item Number: 2991Q

The waterfed feature allows the user to carry water to or remove water from a surface. Can be used with 7067 for gently washing walls or 7041/7043 for scrubbing floors where high volumes of water are required during the scrubbing process. Can also be used with 7716 to remove condensation from pipes or ceilings. The quick connect coupling feature allows for attachment of a hose or bottle.

**Adaptor, 85 mm**

Item Number: 2995

This US male adaptor/Vikan female adaptor allows products with US female thread to be used with a Vikan handle.

**Threaded adaptor f/click handles, Black**

Item Number: 380900

Threaded adaptor f/click handles

**Flexible extension handle f/53515, 785 mm**

Item Number: 5346

Extension rod can be added infinitely to Flexible Rod code 53515 to enable internal cleaning of long feeder pipes. For use with 5354 and 5356 tube cleaners.

**Flexible Handle, stainless steel, 755 mm, White**

Item Number: 53515

Flexible rod designed for use with tube cleaner heads (5354, 5356, 5365 or 5368). Connected by means of a screw-in thread and can be extended by 750 mm increments by attaching item no. 5346. Its flexibility allows it to follow curved pipes. Examples of use; sightglasses on large tanks and hoses used for transferring liquids from one tank to another.
Flexible handle, Nylon, 1505 mm, White

Item Number: 53525

This nylon flexible rod is in fact a 1.5m handle for a tube cleaner. The tube cleaner head (5366, 5366, 5365, 5368 or 53915) is connected by means of a screw-in thread and is available in two sizes. Nylon is used to avoid damaging sensitive internal surfaces, e.g. glass. Its flexibility allows it to follow curved pipes.
Wall Brackets & Buckets

Wall Bracket for 4 Products, 320 mm

Item Number: 0617
Storage of cleaning equipment ensures good hygiene practice, extends shelf life of brushware and promotes "clean as you go" principles. MONITORING. DRYING of condition. Robust, stainless steel construction. Ultra hygiene with no crevices for bacteria buildup; easy to clean. Unique design hold all products.

Wall Bracket for 6 Products, 470 mm

Item Number: 0618
Storage of cleaning equipment ensures good hygiene practice, extends shelf life of brushware and promotes "clean as you go" principles. MONITORING. DRYING of condition. Robust, stainless steel construction. Ultra hygiene with no crevices for bacteria buildup; easy to clean. Unique design hold all products.

Wall Bracket for 1 product, 85 mm

Item Number: 0616
Storage of cleaning equipment ensures good hygiene practice, extends shelf life of brushware and promotes "clean as you go" principles. MONITORING. DRYING of condition. Robust, stainless steel construction. Ultra hygiene with no crevices for bacteria buildup; easy to clean. Unique design hold all products.

Hook x 4 for 1017 and 1018, 140 mm

Item Number: 1016
4 hooks and 8 pins that fits wall bracket, 1017x and 1018x.
### Wall Bracket 1-3 Products, 160 mm

**Item Number: 1017**

Storage of cleaning equipment ensures good hygiene practice and extends shelf life of equipment. Fully colour coded. You can extend the bracket by adding one more next to the first bracket. You can mix rubber clips and hooks. Easy to clean, when you dismount the hooks and rubber clips - These parts can be sterilized in an autoclave.

<table>
<thead>
<tr>
<th>Length, mm</th>
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<tbody>
<tr>
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<td>Max cleaning temperature (Autoclave), °Celsius</td>
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</tbody>
</table>

### Bracket for bucket, 5686 and 5688, 370 mm, Grey

**Item Number: 16200**

The bracket fits Vikan’s 12 Litre and 6 Litre buckets. This flexible bracket enables the bucket to hang when filled with ingredients or water - or to hang with the bottom up after it has been cleaned for easy drying. There is a small hook on the bracket for storing the bucket lid or a brush to ensure optimum levels of hygiene.

<table>
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### Wall Bracket 4-6 Products, 395 mm

**Item Number: 1018**

Storage of cleaning equipment ensures good hygiene practice and extends shelf life of equipment. Fully colour coded. You can extend the bracket by adding one more next to the first bracket. You can mix rubber clips and hooks. Easy to clean, when you dismount the hooks and rubber clips - These parts can be sterilized in an autoclave.

<table>
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</tbody>
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### Bucket, 12 Litre(s)

**Item Number: 5686**

This award winning bucket is ideal for transporting cleaning chemicals as well as hot or cold ingredients. It has a drip-free spout, hand grip that is raised from the base, sturdy stainless steel handle and is calibrated for a variety of measuring units. The flat side prevents spillage and it has its own wall bracket, 16200 for storage.

<table>
<thead>
<tr>
<th>Length, mm</th>
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</thead>
<tbody>
<tr>
<td>Volumes, Litre(s)</td>
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<tr>
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</tr>
<tr>
<td>Box Quantity, Pcs.</td>
<td>5</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>121</td>
</tr>
</tbody>
</table>

### Rubber Clip x 4 for 1017 and 1018, 120 mm

**Item Number: 1019**

4 rubber clips and 8 pins that fits wall bracket 1017x and 1018x

<table>
<thead>
<tr>
<th>Length, mm</th>
<th>120</th>
</tr>
</thead>
<tbody>
<tr>
<td>AxMaterial</td>
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<td>Box Quantity, Pcs.</td>
<td>5</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>121</td>
</tr>
</tbody>
</table>

### Lid f/Bucket 5686

**Item Number: 5687**

The bucket lid is useful for preventing spillage of its contents.
**Bucket, 6 Litre(s)**

**Item Number: 5688**
This durable 6 litres bucket is suitable for cleaning or storage of ingredients and food stuff. The bucket has a wide drip-free spout, sturdy stainless steel hanger, hand grip at the bottom that is raised from the base and calibrated for a variety of measuring units. The flat side prevents spillage and it has its own wall bracket, 16200 for storage.

**Lid f/Bucket 5688**

**Item Number: 5689**
Lid for Vikan Hygiene Bucket 5688. The lid prevents foreign objects from falling into the bucket when it is used for storing ingredients etc. The rim in the middle of the lid ensures that the bucket is easy to stack when the lid is on.

**Colour Coding Rubber Band x 5, 40 mm**

**Item Number: 9802**
Do you need to secondary colour code your cleaning equipment? The Vikan rubber bands helps you to make hygienic solution to secondary colour coding. The bands fits shovels and vacuum cleaner nozzles and allows colour segregation of these.

**Colour Coding Rubber Band x 5, 26 mm**

**Item Number: 9801**
Do you need to secondary colour code your cleaning equipment? Secondary colour coding of cleaning equipment helps to distinguish it for use on different lines. The bands fits brush handles, broom and squeegee handles.
## Shovels & Scoops

### Ergonomic shovel, 1310 mm

**Item Number:** 5601

Robust hygiene shovel. The handle of this shovel is reinforced with an inner aluminium tube. It is stepped in two places which helps to prevent back injuries. The neck joint has been strengthened in order to withstand heavy duty use. The short handle and small blade combination make it lightweight and able to fit into smallish containers. Sometimes use as a large-scale dustpan.

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length, mm</td>
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<tr>
<td>Material</td>
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<tr>
<td>Box Quantity, Pcs.</td>
<td>1</td>
</tr>
<tr>
<td>Shovel Blade Size, L x W, mm</td>
<td>380 x 340</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>121</td>
</tr>
</tbody>
</table>

### Ergonomic shovel with drain holes, 1145 mm, White

**Item Number:** 56035

The holes enable the water/liquid to drain quickly from the food products. Suitable for all industries.

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
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<tr>
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<tr>
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<tr>
<td>Shovel Blade Size, L x W, mm</td>
<td>380 x 340</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>121</td>
</tr>
</tbody>
</table>

### Ergonomic shovel, 1140 mm

**Item Number:** 5600

Robust hygiene shovel. The handle of this shovel is reinforced with an inner aluminium tube. It is stepped in two places which helps to prevent back injuries. The neck joint has been strengthened in order to withstand heavy duty use. The short handle and small blade combination make it lightweight and able to fit into smallish containers. Sometimes use as a large-scale dustpan.

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
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<tbody>
<tr>
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<tr>
<td>Shovel Blade Size, L x W, mm</td>
<td>380 x 340</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>121</td>
</tr>
</tbody>
</table>

### Ergonomic shovel with drain holes, 1305 mm, Black

**Item Number:** 56049

The holes enable the water/liquid to drain quickly from the food products. Suitable for all industries.

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Length, mm</td>
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<tr>
<td>Shovel Blade Size, L x W, mm</td>
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</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
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</tr>
</tbody>
</table>

---

**Kit for metal detection, Dark blue**

**Item Number:** 111199

Test kit to be used to check the detectability of Vikan's metal detectable tools.

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
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<tr>
<td>Material</td>
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</tr>
<tr>
<td>Box Quantity, Pcs.</td>
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</tbody>
</table>
Ergonomic shovel, 1110 mm

Item Number: 5610
Robust hygiene shovel. The handle of this shovel is reinforced with an inner aluminium tube. It is stepped in two places which helps to prevent back injuries. The neck joint has been strengthened in order to withstand heavy duty use. The short handle and small blade combination make it light weight and able to fit into smallish containers. Sometimes used as a large-scale dustpan.

Ergonomic shovel, 1280 mm

Item Number: 5611
Robust hygiene shovel. The handle of this shovel is reinforced with an inner aluminium tube. It is stepped in two places which helps to prevent back injuries. The neck joint has been strengthened in order to withstand heavy duty use. The short handle and small blade combination make it light weight and able to fit into smallish containers. Sometimes used as a large-scale dustpan.

Shovel, 1035 mm

Item Number: 5623
This shovel can be used during production on food-contact surfaces. It is a single mould design with a straight handle and often used to move items from container to container or container to conveyor.

Shovel, Metal Detectable, Dark blue

Item Number: 562599
Fully moulded, one piece hygiene shovel. Lightweight and durable. Its one piece construction eliminates areas where bacteria can be harboured. Smooth surface makes it extremely easy to clean. Ideal for use in food production areas for moving food ingredients or large quantities of food waste.

Shovel, D Grip, 1260 mm

Item Number: 5621
Shovel, D grip, long handle, small deep blade.

Shovel, 1040 mm

Item Number: 5625
Fully moulded, one piece hygiene shovel. Lightweight and durable. Its one piece construction eliminates areas where bacteria can be harboured. Smooth surface makes it extremely easy to clean. Ideal for use in food production areas for moving food ingredients or large quantities of food waste.
**Shovel, Metal Detectable, 1045 mm, Dark blue**

Item Number: 563199

Fully moulded metal detectable shovel. Lightweight and durable, its one piece construction eliminates areas where bacteria can be harboured. Smooth surface makes it extremely easy to clean, ideal for use in food production areas for moving food ingredients or large quantities of food waste.

**Hand Scoop, 2 Litre(s)**

Item Number: 5670

This large version is able to pick up about 2 litres of product and the high back means the scooped up produce does not spill out easily. The neck joint is very robust and can withstand strong downward pressure. Examples: spices, flour, rice, ice.

**Shovel, T-Grip, 1035 mm**

Item Number: 5631

Fully moulded, one piece hygiene shovel. Lightweight and durable, its one piece construction eliminates areas where bacteria can be harboured. Smooth surface makes it extremely easy to clean, ideal for use in food production areas for moving food ingredients or large quantities of food waste.

**Hand shovel, Metal Detectable, 550 mm, Dark blue**

Item Number: 567399

This shovel can be used during production on food-contact surfaces as it can be traced by a metal detector. It is used for scooping large amounts of ingredients or food, e.g. ingredients into large mixers. The neck joint is very robust and can withstand strong downward pressure.

**Hand Scoop, Metal Detectable, 2 Litre(s), Dark blue**

Item Number: 567099

This scoop can be used during production on food-contact surfaces as it can be traced by a metal detector. The neck joint is very robust and can withstand strong downward pressure. This large version is able to pick up about 2 litres of product and the high back means the scooped up produce does not spill out easily. Examples: spices, flour, rice, ice.

**Hand shovel, 550 mm**

Item Number: 5673

This shovel was designed for scooping large amounts of ingredients or food, e.g. ingredients into large mixers. The neck joint is very robust and can withstand strong downward pressure.
Hand Scoop, Metal Detectable, 1 Litre(s), Dark blue
Item Number: 567599
This scoop can be used during production as it can be traced by a metal detector. This medium sized version is designed to pick up about 1 litre of product and the high back means the scooped up produce does not spill out easily. Examples: spices, flour, rice, ice. The neck joint is very robust and can withstand strong downward pressure.

Hand Scoop, 1 Litre(s)
Item Number: 5675
This medium sized scoop has been designed to pick up about 1 litre of product and the high back means the scooped up produce does not spill out easily. Examples: spices, flour, rice, ice. The neck joint is very robust and can withstand strong downward pressure.

Hand Scoop, Metal Detectable, 0.5 Litre(s), Dark blue
Item Number: 567799
This scoop can be used during production as it can be traced by a metal detector. This small scoop has been designed to pick up about 0.5 litre of product and the high back means the scooped up produce does not spill out easily. Examples: spices, flour, rice, ice. The neck joint is very robust and can withstand strong downward pressure.

Hand Scoop, 0.5 Litre(s)
Item Number: 5677
This small scoop has been designed to pick up about 0.5 litre of product and the high back means the scooped up produce does not spill out easily. It fits comfortably into smaller ingredient bags. Examples: spices, flour, rice, ice. The neck joint is very robust and can withstand strong downward pressure.

Round Scoop, 2 Litre(s)
Item Number: 5680
This 2 litre bowl shaped scoop is used for scooping liquids. The neck joint is very robust and can withstand the weight of the filled scoop.

Round Scoop, 1 Litre(s)
Item Number: 5685
This 1 litre bowl shaped scoop is used for scooping liquids. The neck joint is very robust and can withstand the weight of the filled scoop.
Hygiene Fork, 1275 mm, White

Item Number: 56905

The hygiene fork is mostly used to empty out fresh produce from large containers, e.g. during grape harvest for wine making. The handle is reinforced with an inner aluminium tube. It is stepped in two places which helps to prevent back injuries. The neck joint has been strengthened in order to withstand heavy duty use.

Hygiene Rake, 205 mm, White

Item Number: 56915

The hygiene fork is mostly used to empty out fresh produce from large containers, e.g. during grape harvest for wine making to remove residual grapes from tipper. It is attached to a handle; either standard or telescopic.

Small mixer, 890 mm

Item Number: 70075

The heat resistant nylon enables the user to stir product while hot - up to 170°C. The heat resistance is applicable to contact with food not metal and should be removed immediately after use. The handle is smooth and gentle on the user’s hand. Examples of use: soup, caramel, etc.

Mixer, 1190 mm

Item Number: 70095

The heat resistant nylon enables the user to stir product while hot - up to 170°C. The heat resistance is applicable to contact with food not metal and should be removed immediately after use. The handle is smooth and gentle on the user's hand. Examples of use: soup, caramel, etc.

Mixer, 1200 mm

Item Number: 70105

This product is used to stir food at temperatures below 100°C. The handle is smooth and gentle on the user’s hand. It is usually selected for product that offers light resistance.

Mixer w/Holes, Metal Detectable, 1200 mm, Dark blue

Item Number: 701299

This product is used to stir food at temperatures below 100°C. The handle is smooth and gentle on the user’s hand. The holes in the blade makes stirring product that offers heavy resistance, easier. It is metal detectable.
<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
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</thead>
<tbody>
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<tr>
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<tr>
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<tr>
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</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>100</td>
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</tbody>
</table>

**Mixer w/Holes, 1200 mm**

**Item Number:** 7012

Small blade with holes and a long handle. The holes allow the ingredients to pass through the stirrer blade and ease stirring.
Foaming Equipment & Water Guns

Tap coupling, male w/reducing piece, 1/2 "

Item Number: 0700
For 1/2", 3/4" and M22 mm tap.

Hose Coupling, 1/2 "

Item Number: 0701
1/2" hose coupling fits between 1/2" hose and quick coupling, 0700.

Male Coupling, 1/2 "

Item Number: 0705
To be used for connecting two 1/2" hoses.

Hosenipple, 1/2" & 3/4"

Item Number: 0708
1/2" and 3/4" hose nozzle. The nozzle can be screwed directly onto 0711.
Quick Fit Hose Coupling w/1/2" thread f/0711/9324, 1/2 "
Item Number: 0712
1/2" quick coupling. Fits into 0711.

Quick Fit Hose Coupling w/1/2" thread f/0711/9324, 3/4 "
Item Number: 0715
3/4" Quick coupling with 1/2" thread. Fits into 0711 water gun.

Hose coupling, 3/4 "
Item Number: 0716
3/4" hose coupling fits on 3/4" hose. Fits 0715 and 1/2" hose.

Ergo foam sprayer, incl. jet spray, 2.5 Litre(s)
Item Number: 9301
Cleaning in sanitary and small processing areas. Foam is applied with the foam sprayer without aerosols at normal water pressure. Always correct dosage ratio at 0.4-10%. Identification of chemicals facilitated by the colour-coding of the container. Use Safeone, 9340 as protection against chemical reflux in potable water supplies. Approved according to EN 1717 - substance class 3.

Foam sprayer incl. jet spray, 1.4 Litre(s)
Item Number: 9305
Cleaning in sanitary and small processing areas. Foam is applied with the foam sprayer without aerosols at normal water pressure. Always correct dosage ratio at 0.4-10%. Identification of chemicals facilitated by the colour-coding of the container. Use Safeone, 9340 as protection against chemical reflux in potable water supplies. Approved according to EN 1717 - substance class 3.

Spare container, 1.4 Litre(s)
Item Number: 9310
Spare container for foam sprayer, 9301x and 9305x.
Spare container, 2.5 Litre(s)

Item Number: 9311
Spare container for foam sprayer, 9301x and 9305x.

Suction hose for injector, White

Item Number: 93175
Suction hose with filter for foam injector and spray injector.

Ergo injector with suction hose, Black

Item Number: 93139
Ergonomic and solid handle with foam injector for foam cleaning. Water and chemicals are always mixed in correct dosage ratio 0.15-10% and are foamed on the surfaces. Fit both large and small container. Suction hose and filter provided.

Plastic lid for container, Black

Item Number: 93189
Protection against chemical evaporation when the container is not in use. If the container tips over, this will also provide protection against chemical spillage.

Injector with suction hose, Black

Item Number: 93149
Foam injector for foam cleaning. Water and chemicals are always mixed in correct dosage ratio 0.15-10% and are foamed on the surfaces. Fit both large and small container. Suction hose and filter provided.

Combi watergun for foam sprayer, Black

Item Number: 93209
For use in connection with foam cleaning to be mounted with nozzle. Functional design with continuously variable water supply. Wheel dresser equipped with closing and opening device. Connected with 0.5 inch clutch housing.
Ergonomic watergun for Foam sprayer, Black

**Item Number: 93219**

For use in connection with foam cleaning to be mounted with nozzle. Ergonomically designed hot water pistol with thermal protection of the handle. The wheel dresser is equipped with protection device against activation and can be locked. Made of shock resistant composite material. Connected with 0.5 inch clutch housing.

Box Quantity, Pcs.: 1
Max. bars pressure: 12
AxMaterial

Cold water hose, 15000 mm, White

**Item Number: 93325**

For cleaning where cold water is used at a maximum of 40° C. 0.5 inch hose ready for use. 0.5 inch clutch housing connected in both ends of the hose. Nipple for water tap provided for 0.5 inch, 0.75 inch and M22x1 screw thread types.

Box Quantity, Pcs.: 1
Max. bars pressure: 20
AxMaterial
Max. usage temperature (for food contact), °Celsius: 40

Heavy Duty Water Gun

**Item Number: 9324**

Suitable for cleaning floors and machinery including rinsing off work surfaces and walls after chemical foaming. Squeezing the rubber isolated trigger determines the jet pattern. The water jet can also be adjusted using the screw at the end of gun. The arrow on the gun shows the water spray direction. Use 0712, 1/2" or 0715, 3/4" hose nipples to be screwed into the bottom of the gun.

Box Quantity, Pcs.: 1
Max. bars pressure: 24
AxMaterial
Max. usage temperature (for food contact), °Celsius

Hot Water Hose, 10000 mm, Blue

**Item Number: 93353**

For cleaning where water is used at a maximum of 70° C. 1/2" clutch housing connected in both ends of the hose. Nipple for water tap provided for 1/2" inch, 3/4" and M22x1 screw thread types.

Box Quantity, Pcs.: 1
Max. bars pressure: 20
AxMaterial
Max. usage temperature (for food contact), °Celsius: 70

Cold water hose, 10000 mm, White

**Item Number: 93315**

For cleaning where cold water is used at a maximum of 40° C. 0.5 inch hose ready for use. 0.5 inch clutch housing connected in both ends of the hose. Nipple for water tap provided for 0.5 inch, 0.75 inch and M22x1 screw thread types.

Box Quantity, Pcs.: 1
Max. bars pressure: 12
AxMaterial
Couplings Size, "1/2"
Max. usage temperature (for food contact), °Celsius: 40

Hot Water Hose, 15000 mm, Blue

**Item Number: 93363**

For cleaning where water is used at a maximum of 70° C. 1/2" clutch housing connected in both ends of the hose. Nipple for water tap provided for 1/2" inch, 3/4" and M22x1 screw thread types.

Box Quantity, Pcs.: 1
Max. bars pressure: 20
AxMaterial
Max. usage temperature (for food contact), °Celsius: 70
**Hot Water Hose, 20000 mm, Blue**

**Item Number: 93373**
For cleaning where water is used at a maximum of 70° C. 1/2” clutch housing connected in both ends of the hose. Nipple for water tap provided for 1/2” Inch, 3/4” and M22x1 screw thread types.

**Dilution unit for several products, 1/2 ”, Black**

**Item Number: 9472**
For accurate dosing of chemicals from 0.2% to 9% in bottles, small buckets and floor cleaning machines for optimum cleaning each time and saving on chemicals. The dosing unit is approved with reflux protection device. Wall mounted or directly on the water tap. Connected with 0.5 inch clutch housing.

**Set of nozzles**

**Item Number: 9378**
Nozzle kit for foam sprayers, cleaning stations, dosing device, injectors, chemical suction hoses. Dosage from 10% to 0.40%.

**Suction hose set**

**Item Number: 9481**
PVC 1.5 metre suction hose with reflux valve for dosing unit for several products, item numbers 9472 and 9477. Nozzle kit provided.

**Outlet hose, 1500 mm, White**

**Item Number: 94415**
White discharge hose for dosing stations and dosing device. 0.5 inch clutch housing mounted for quick connection.
## Mops & Cloths

### Dry 21, 60 cm, Grey

**Item Number: 547260**
Ideal for dust sweeping all types of hard, flat floors prior to damp or wet mopping. The micro fibres pick up dust, dirt and hairs using static electricity and is ideal for use in wards and other medium soiled areas.

| Length, mm | 700 |
| Material   |     |
| Box Quantity, Pcs. | 50  |
| Max cleaning temperature (Autoclave), °Celsius | 95  |

### Dry 21, Pocket 40 cm, Grey

**Item Number: 547200**
Ideal for dust sweeping all types of hard, flat floors prior to damp or wet mopping. The micro fibres pick up dust, dirt and hairs using static electricity and is ideal for use in wards and other medium soiled areas.

| Length, mm | 445 |
| Material   |     |
| Box Quantity, Pcs. | 50  |
| Max cleaning temperature (Autoclave), °Celsius | 95  |

### Vikan Scrub Pad, 175 mm, White

**Item Number: 548300**
Scrub pad is suitable for use on non-slip floor and is ideal for removing stubborn stains and graffiti. Not suitable for use on wooden or untreated linoleum.

| Length, mm | 175 |
| Material   |     |
| Box Quantity, Pcs. | 625 |
| Max cleaning temperature (Autoclave), °Celsius | 95  |

### Dry 21, 40 cm, Grey

**Item Number: 547240**
Ideal for dust sweeping all types of hard, flat floors prior to damp or wet mopping. The micro fibres pick up dust, dirt and hairs using static electricity and is ideal for use in wards and other medium soiled areas.

| Length, mm | 465 |
| Material   |     |
| Box Quantity, Pcs. | 50  |
| Max cleaning temperature (Autoclave), °Celsius | 95  |

### Damp 47, Deep Clean, Pocket 40 cm, White

**Item Number: 548500**
The special pattern of the weave means that it is possible to use a high percentage of microfibre without compromising on efficiency and ergonomics. This mop is especially suitable for tiled and structured floors with high levels of fat and grease in kitchens.

| Length, mm | 460 |
| Material   |     |
| Box Quantity, Pcs. | 50  |
| Max cleaning temperature (Autoclave), °Celsius | 95  |
### Damp 47, Deep Clean, 40 cm, Red

**Item Number:** 548544

The special pattern of the weave means that it is possible to use a high percentage of microfibre without compromising on efficiency and ergonomics. This mop is especially suitable for tiled and structured floors with high levels of fat and grease in production areas.

<table>
<thead>
<tr>
<th>Length, mm</th>
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<tbody>
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<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
</tr>
</tbody>
</table>

### Damp 42, 40 cm, Grey

**Item Number:** 549540

Ideal for use on all types of hard, flat floors. The micro fibres pick up dust, dirt and bacteria and remove stains and surface dirt. The special pattern in its weave increases cleaning efficiency. The built moisture reservoir enables Damp 42 to sweep and mop in one action in lightly soiled areas saving valuable time.

<table>
<thead>
<tr>
<th>Length, mm</th>
<th>465</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Box Quantity, Pcs.</td>
<td>50</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
</tr>
</tbody>
</table>

### Window mop, 25 cm, Grey

**Item Number:** 549125

A mop for efficient cleaning and polishing of high gloss surfaces. Such as glazing, mirrors and aluminum and other metal surfaces.

<table>
<thead>
<tr>
<th>Length, mm</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Material</td>
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<td>Box Quantity, Pcs.</td>
<td>50</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
</tr>
</tbody>
</table>

### Damp 43, 25 cm, Grey

**Item Number:** 549625

Designed for medium to heavily soiled areas, the Micro fibre yarn loops pick up heavy debris, the cut loops absorb and transport moisture. Can be used on uneven floors such as tiles and rubber safety floors.

<table>
<thead>
<tr>
<th>Length, mm</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Material</td>
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<tr>
<td>Box Quantity, Pcs.</td>
<td>50</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
</tr>
</tbody>
</table>

### Window mop, 40 cm, Grey

**Item Number:** 549145

A mop for efficient cleaning and polishing of high gloss surfaces. Such as glazing, mirrors and aluminum and other metal surfaces.

<table>
<thead>
<tr>
<th>Length, mm</th>
<th>480</th>
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</thead>
<tbody>
<tr>
<td>Material</td>
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<tr>
<td>Box Quantity, Pcs.</td>
<td>50</td>
</tr>
<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
</tr>
</tbody>
</table>

### Damp 43, 40 cm, Grey

**Item Number:** 549640

Designed for medium to heavily soiled areas, the Micro fibre yarn loops pick up heavy debris, the cut loops absorb and transport moisture. Can be used on uneven floors such as tiles and rubber safety floors.

<table>
<thead>
<tr>
<th>Length, mm</th>
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<tbody>
<tr>
<td>Material</td>
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<tr>
<td>Max cleaning temperature (Autoclave), °Celsius</td>
<td>95</td>
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</table>
Damp 43, 40 cm, Grey

**Item Number: 549640**

Designed for medium to heavily soiled areas, the Micro fibre yarn loops pick up heavy debris, the cut loops absorb and transport moisture. Can be used on uneven floors such as tiles and rubber safety floors.

Microfibre Lustre cloth, 40 x 40 cm, Grey

**Item Number: 691540**

The lustre cloth is ideal for cleaning windows, mirrors and hard polished surfaces such as stainless steel and other shiny metal surfaces. The cloth is to be used dry or damp with water and no chemicals. Cleans without leaving lint or streaks.

Damp 43

**Item Number: 54964**

Designed for medium to heavily soiled areas, the Micro fibre yarn loops pick up heavy debris, the cut loops absorb and transport moisture. Can be used on uneven floors such as tiles and rubber safety floors.

Microfibre Lustre cloth, 40 x 40 cm

**Item Number: 69154**

The lustre cloth is ideal for cleaning windows, mirrors and hard polished surfaces such as stainless steel and other shiny metal surfaces. The cloth is to be used dry or damp with water and no chemicals. Cleans without leaving lint or streaks.
Mop Frames & Holders

25 cm
40 cm
60 cm
75 cm
90 cm
120 cm

| Length, mm | 235 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

Padholder Handmodel, 235 mm

Item Number: 5510
This pad holder has a locking system which secures the cleaning pad. Ideal for cleaning conveyor belts, production lines and equipment such as baking trays.

Mopframe, hook & loop, 40 cm, Grey

Item Number: 374218
Vikan Ergoclean Velcro Mop Frame to be used with all 40cm Velcro Mops and the ergonomic handles for cleaning floors, walls and ceilings

| Length, mm | 405 |
| Box Quantity, Pcs. | 10 |

Pad, stiff

Item Number: 5523
Very hard scouring pad for very stubborn dirt. Not to be used on sensitive surfaces like stainless steel and ISO panelling.

| Length, mm | 245 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 100 |

Padholder, 235 mm

Item Number: 5500
An excellent tool for cleaning walls and tanks. Often used to scrub stubborn dirt e.g. pastry, meat, sticky glucose type ingredients. The swivel neck allows the operator to clean underneath equipment. It is designed to hold a scouring pad of varying roughness. The clip mechanism is stainless steel and is very robust. This mechanism prevents the pad from falling off once heavy with water.

| Length, mm | 235 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

Pad, Medium

Item Number: 5524
Used with either version of pad holder this medium abrasive cleaning pad is ideal for removing marks on both walls and floors. This pad is not FDA approved.

| Length, mm | 245 |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 100 |
Pad, soft

Item Number: 5525

Used with pad holder, 5500x or 5510x this non abrasive cleaning pad is ideal for removing greasy dirt on smooth surfaces such as PVC walls and stainless steel surfaces.
Dust Pan sets & Dusters

Duster

Dustpan set

| Length, mm | 330 |
| Material | |
| Box Quantity, Pcs. | 10 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

**Dustpan, 330 mm**

**Item Number:** 5660

This dustpan has a sharp edge so that food particles are efficiently brushes into it. The neck joint is very robust and can withstand strong downward pressure. It is used in all kinds of industries either on the floor or tables.

| Length, mm | 1200 |
| Material | |
| Box Quantity, Pcs. | 1 |
| Max cleaning temperature (Autoclave), °Celsius | 121 |

**Industrial Handled Duspan With Broom**

**Item Number:** 9900

The dustpan set has the following advantages: It is stable in both closed and open positions. Holds 0.3 Litres of liquid when in an open position. Due to its capacity it can hold large quantities of waste. Easily separated and can be cleaned in a dishwasher.
Vikans focus on quality
At Vikan we constantly focus on the quality of our products and how to continue to improve them. In 1992 we were certified according to ISO9001. Since then we have made ongoing quality improvements of not only products, but also workflow and documentation.

How we perceive quality
At Vikan quality is more than just product appearance and properties. Not only our customers should be able to make heavy demands on us. We also make heavy demands on ourselves. We see this as a precondition for being perceived as a serious supplier. We should be the first with new products, and we endeavour to be at the cutting edge of developments to such an extent that we can launch products our customers do not even realise they need. However, such products should solve an actual cleaning problem experienced by them. At the same time we guarantee our products to have been thoroughly tested before launching.

In order to ensure that the products fulfil our own expectations, we have established an internal test laboratory in Skive. In the laboratory we can perform the following analysis:
- Autoclave test
- Durability is tested
  - Strength of the base
  - Strength of the individual filaments
  - Strength of each bunch of filaments
- User application
- Chemical testing

What we do to maintain our good quality
In order to live up to our own quality requirements, we have introduced 3 specifications.
1. Access control to the raw materials stock
2. Operator instruction
3. Packing instruction

The access control is a visual control of the raw materials with focus on colour, structure and surface. In addition, bases are tested as to homogeneity and dimensional requirements.

Before and during production, we also test how well filaments are secured to the brush. We have established a standard specifying 60 newton/bundle. Products not meeting this standard are rejected.

The packing instruction comprises all details about prepacking so that customers always experience uniform and safe packaging.

Chemical resistance of the tools
The tools of the Vikan hygiene system® are made of materials which primarily meet the requirements of the FDA. In addition, the resistance to various cleaning chemicals is important when selecting materials. A complete overview of the chemical resistance of the plastic materials used can be downloaded from our website at www.vikan.com.

Procedures for cleaning of hygienic tools
1. Removal of all visible dirt and any foreign objects. When cleaning floor squeegees, we recommend removal of the cassette to enable individual cleaning of the parts. We recommend use of a Vikan brush with stiff filaments.

2. Clean the tool in a cleaning solution with a pH of approximately 9 or above. Use a Vikan brush with stiff filaments for this purpose or clean in a dishwasher. This solution and mechanical treatment will remove any deposits, fat and protein residues. Vikan products tolerate all approved alkaline cleaning agents (pH above 7).

3. Rinse with clean water.

4. If lime residues are formed on the tool after washing and use, these can be removed by washing in a cleaning solution with a pH of approximately 5 or less. Use a Vikan brush with stiff filaments or clean in a dishwasher. Vikan products tolerate all approved acidic cleaning agents (pH below 7).

5. Rinse the tool with clean water.

6. If required, tools can be disinfected after washing with an approved disinfectant. Vikan products tolerate all approved disinfectants.

7. Rinse with clean water to ensure the removal of any disinfectant residues on the tool before using it again for cleaning.

8. Please note!
If required under special circumstances, Vikan tools can be sterilised by autoclaving (temp. exceeding 121°C). A few products do not tolerate autoclaving. Therefore check the temperature in the VHS catalogue.

9. Place the tool to dry on Vikan’s wall bracket systems.
Hygiene tools and their treatment

Hygiene tools can be used in all places where the production requires a very high level of hygiene in all phases. The tools used in such places must be of a very special quality. And with such tools, you can specify the following requirements:

a. They must be able to tolerate autoclaving at 121°C.
b. They must be able to tolerate all approved cleaning agents.
c. They must be made of materials which reduce the quantity of bacteria moved with the product.
d. They must be easy to clean.
e. They must dry quickly.
f. They must be durable.
g. They must promote a sound ergonomic work flow.
h. They must be replaceable without major costs.

The right choice of materials

Not all materials can be used in the food industry. Materials such as wood and animal hair cannot be used because they do not tolerate disinfecting. Micro-organisms can "hide" in these materials and be transported from one place to another, causing cross-contamination.

Even if the tools are made of synthetic material, you cannot be sure of the quality. By gauging the tools weight you can reveal whether plastic with air bubbles in the material was used. If this is the case, the tool can practically impossible to clean after use. A single scratch in the surface opens up thousands of hiding places for micro-organisms.

The filaments must be securely fixed and be able to recover their shape. Polyester is a good choice. Tools are often exposed to high temperatures and caustic chemicals, and it is important that they tolerate these.

When you buy a Vikan hygiene system® product, you can be sure that all these factors have been taken into consideration.

When is it time to replace the tools?

a. When the filaments are so entangled that particles can adhere to them.
b. When the filaments are so discoloured that after cleaning, they do not regain their original colour and it is difficult to see what is dirt and what is not.
c. When the base is so damaged that bacteria can more easily adhere to it.
d. When the handle is broken or cracked.
e. When the filaments are worn or have been caught in something, increasing the risk of loose filaments.
f. When the law specifies that the tools must be replaced after a suitable interval or if there may be a risk to our food.
To our customers

Skive, January 2015

Food Safety and Vikan Products

Customers and authorities are making increasing demands on food producers to provide documentation which demonstrates that they comply with all areas of food safety. This has included requests for food safety documentation in relation to cleaning equipment, especially that used in contact with food, and on food contact surfaces. Consequently, Vikan provide documentation with regard to food safety compliance for most of our food environment cleaning equipment. Details of the quality and safety documentation available from Vikan can be found at; http://www.vikan.com/uk/documentation/ & http://www.vikan.com/uk/food-beverage/documentation

Food safety documentation, in relation to the following, is available as appropriate:
- EC Regulation No. 10/2011
- EC Regulation No. 1935/2004
- EC Regulation No. 2023/2006
- EC Regulation No. 178/2002
- USA Food & Drug Administration (FDA), CFR 21

EU Regulation No. 10/2011 with amendments
This Regulation applies to plastic materials and articles which, in their finished state, are intended to come into direct contact with food and requires Declarations of Compliance to be made for these materials and articles. Please refer to;

EU Regulation No. 1935/2004
This Regulation applies to all materials and articles which, in their finished state are, intended to come into direct contact with food. It also includes those materials and articles that can reasonably be expected to be brought into contact with food. Materials approved within this Regulation will be labelled with the ‘Glass & Fork’ symbol, shown below.

EC Regulation 2023/2006 (GMP)
Vikan products are produced according to EC Commission Regulation no. 2023/2006 of 22 December 2006 on good manufacturing practices for materials and articles intended to come into contact with food.

EU Regulation No. 178/2002
This Regulation includes the general food safety requirement, which states that equipment used in the food manufacturing environment must not render the food produced unfit for human consumption or injurious to health. This regulation applies to all equipment used within the food production environment, including cleaning equipment, even if it isn’t used for direct food contact or food contact surfaces.

Although, e.g. brushes used to clean down a conveyor belt, do not need to meet the requirements of these regulations, or display the ‘Glass and Fork’ symbol, most of the food environment cleaning equipment produced by Vikan does meet the requirements. These are marked with the “Glass & Fork” symbol.
Fork” symbol, on the packaging, and with “YES” in the column “Food Contact” on Vikan delivery notes.

EU Regulation No. 882/2004
This regulation requires that Vikan and our suppliers are registered as companies that supply articles for food contact. Therefore “Fødevarestyrelsen” (The Danish Ministry of Health) inspects Vikan annually to ensure that we are following the EU regulations for food contact materials.

FDA CFR 21
Most Vikan products comply with the requirements of FDA CFR 21 and are produced from FDA compliant raw materials. The FDA symbol, shown below, is also printed on Vikan product packaging, also see http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=177

Detail of Declarations of Compliance, Glass and Fork marks and FDA compliance for individual Vikan products can be found on our website, http://www.vikan.com/uk/all-products/products/detail/?id=1951&gid=7282 and then click on the Technical Data tab. To ensure a uniform and updated documentation these Declarations of Compliance (DOC) are available in English only.

In addition to the Regulatory requirements for the provision of product food safety information, Vikan provides additional product information with regard to:

Chemical and Temperature Resistance
The raw materials, used in the manufacture of Vikan’s food environment cleaning tools, can be used with approved detergents and sanitisers, when used at the concentrations, temperatures and times recommended by the chemical manufacturers. Please refer to the specific information, with regard to the chemical and temperature resistance of Vikan products, on our website, for example, http://www.vikan.com/uk/all-products/products/detail/?id=1951&gid=7282 and then click on the Technical Data tab.

Equipment maintenance and cleaning
In order to minimise cross-contamination, regular inspection of the cleaning equipment, for damage and replacement, is important to minimise the risk from foreign bodies, microbes, and food debris (inc. allergens). It is also important to clean the cleaning equipment regularly after use. The method used to achieve the appropriate level of equipment cleanliness will vary from site to site but generalise instruction for cleaning and disinfection of Vikan products can be found at http://www.vikan.com/uk/food-beverage/cleaning-process/hygienic-maintenance

ISO Standards
Vikan production is quality certified in accordance with ISO 9001:2008, and is certified to environment standard ISO 14001:2004. Please see http://www.vikan.com/uk/documentation. Certification to ISO 14001:2004 means that all Vikan’s new products are subject to a thorough environmental impact evaluation before they are launched. In this way, we are working towards a cleaner and better environment.

Yours sincerely,

VIKAN A/S

Inger Arensbach
Quality- and Environmental Manager

Jette Frueangard
Product Manager