

# IMPROVING STANDARDS IN YOUR SECTOR FROZEN FOODS

The manufacturing of both frozen and chilled foods provides a significant challenge to businesses.

The main controls in this industry are centered around shelf life monitoring, temperature, pathogen and allergen management.

of cleanliness affecting equipment, utensils, gloves and outer garments; raw foods not being separated correctly from cooked food and a lack of adherence to practices and procedures among staff.

the poor condition of food-contact surfaces; low levels

A number of factors lead to an increased risk of crosscontamination within this environment. These include

#### JUST A SELECTION OF SOME OF THE IDEAL PRODUCTS FOR YOUR SECTOR...



#### **Stiff Grippy Scrub** ST8

Ideal for: Medium-large size particles; cleaning around corners; conveyor belts. Size: 152 x 60mm





# **Very Stiff Deck Scrub**

Ideal for: Very heavy soiling; large surface areas.

Size: 300 x 75mm





# **Dual Stiffness Double Wing Scrub**

**Ideal for:** Removing medium-large size particles; conveyor belts, production lines. Size: 210 x 65mm





#### Heavy Duty Large 'D' Grip One **Piece Shovel PSHOPL**

Size: 390 x 330mm (Overall 1320mm)





## 75mm Stainless Steel **Hand Scraper** MSC<sub>3</sub>

Ideal for: Removing stubborn debris. Size: 75 x 223mm (Blade 118mm)





#### **Seamless Hand Scoop** SCOOP3

Ideal for: Moving ingredients; food preparation areas.

Size: 75 x 130 x 195mm (Overall 310mm)





## **Anodised Aluminium Handle & Polypropylene Sleeve** ALH8

Size: 1550mm





#### 12L Ultra Hygienic Bucket **MBK15**

Ideal for: Moving ingredients, cleaning chemicals.

Size: 290 x 308mm ø





## Single Blade Ultra **Hygienic Squeegee** PLSB60

Suitable Handles: ALH7, ALH8, PLH3

Size: 600mm





#### Lid for the Ultra Hygienic Bucket MBK15/LID

Size: 15 x 310mm ø











Autoclavable 📆 Trim Length 🧮 Temperature Tolerance 🜀 Pack Quantity - cannot be split 🔟 Pack Quantity - available as split packs















