Food Service Industry Collection



Hygienic | Sanitary | Safe



Remco offers high quality, color-coded and hygienically designed tools to the food-service outlets such as restaurants, catering, incubator kitchens and fast-food delivery businesses. Color-coding systems can help ensure the right tools are at the right place when workers need them, and also provides an effective way to separate tools for gluten-free or allergen-free cooking. Moreover, separate zones can be established for handling ice, dry ingredients, raw foods, and ready-to-eat foods.

Our hygienically designed tools are easy to clean and don't have sharp angles or crevices that allow microorganisms to hide and multiply. Regardless of a food-service's size or complexity, Remco has the tools to get the job done right.

Ice & Bulk Ingredient Handling

Remco offers a range of tools designed to move ice and other bulk ingredients like sugar, flour or any dry, wet, hot or cold product. Our tools made of FDA-compliant, heavy-duty material, and their hygienic design make them durable and suitable for food-service applications.



Remco Scoops range from 16 to 128 oz., making them suitable for handling different ingredients. Remco Shovels are essential for moving bulk material and containing potential crosscontamination. Vikan Bowl Scoops have measuring marks providing quick reference for users.



Foam Blade Bench Squeegees effectively and efficiently clean work surfaces.



Foam Blade Refill Cartridges are easy to replace.

Floors & Drains

Dirty floors and drains are major collection points for pathogens and other contaminants. Therefore, these areas require durable scrubbing tools, that are color-coded and are of a hygienic design.









Vikan Angle Brooms have angled-bristles that helps sweep across narrow spaces. Vikan High-Low Brushes are designed to effectively clean wall-to-floor junction areas. Vikan Foam Squeegees are used to clean spilled liquids on the floor. Remco and Vikan Floor Scrapers remove the toughest of stuck debris from surfaces.

Vikan Drain Brushes keep the drains clear of dirt and debris through their scrubbing action. Vikan Dustpans feature angleddimensions to enable easy collection of swept debris from floors.

Dish & Scrubbing

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







Vikan Narrow Dish Brushes can clean narrower areas of the kitchen utensil.



Vikan Round Hand Brushes provide scrubbing force directly onto soiled surfaces.



Vikan Detail Brushes can get into the nooks and crannies of used dishware.



Vikan Tank Brushes feature a curved surface for cleaning large tanks, vats, or mixing bowls.



Vikan Ice Cream Machine Cleaning Kits provide a detailed package for cleaning the equipment.

Kitchen & Prep

Kitchens and other food preparation areas need specialized tools for scraping, mixing, and basting. Remco and Vikan have durable, hygienically designed tools that don't have cracks or sharp angle which allow bacteria to build up.



Handles & Tool Rack

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

Vikan Basic Aluminum Handles pair with Vikan and Remco brooms and brushes. Vikan Mini Handles pair well with scraping blades, tube brushes, and paddles.

Remco Drain Handles attach to Vikan drain brushes to provide a dedicated drain cleaning solution. Vikan Ultra Hygiene Handles are extremely durable and reinforce colorcoding program usage. Vikan Basic Wall Brackets help locate and identify color-coded tools in the right place.

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

The Color-Coding System

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



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