



Hygiene and Detectable Line





THE HISTORY

ARISTON GETS A NEW LOOK

IGEAX is the new face of Ariston Cleaning Solutions, a historic family-run company that has been producing brooms since 1939. The company has always stood out for the quality of its products, and is known in the international market with the name of its first brand, Aricasa.

Continuously renewed in its products and production techniques, the company has come to expand and export the popularity of its brands all over the world, becoming a reference point for the production of professional and cutting-edge cleaning items.





THE BRAND

THE IDENTITY THAT COMES FROM CLASSICAL CULTURE

In the Olympus of the Greek-Roman gods, the name Igea was associated with the goddess of health and hygiene: the name IGEAX derives from it.

But it is not just a simple name: IGEAX's visual identity also reflects the search for order, perfection and elegance typical of classical culture.

IGEAX products are in turn influenced by this refined and attractive style, with attention to the smallest details, almost as if to imitate the wonderful works of art of the Hellenistic period.





COMPANY CERTIFICATIONS

FEIBP «PHB»



The Professional Hygiene Brushware card is granted to companies that meet the requirements of the European market. It enables end users to be confident that they will be using a product which complies with all existing hygiene regulations.

ISO: 9001



The ISO:9001 mark is awarded to companies for their quality system, which enables them to provide products and services in line with customer satisfaction.



WHY CHOOSE IGEAX



Wide range of products



Products suitable for food contact



Fast and professional service



International certifications



Focus on sustainable production and packaging



Quality products Made in Italy





- Catalogues
- Technical Data Sheet
- Declaration of compliance
- Test report
- User and maintenance manual
- Display units
- Flexibility with individual packaging





OUR LINES

Each product line best represents the professionalism and expertise that IGEAX brings to the task of making products that are effective and efficient, safe and stylish.

A multitude of professional and semi-professional items to get the most out of any operation and any environment with minimum effort.

PROFESSIONAL PRODUCTS



HYGIENE LINE



DETECTABLE LINE



INDUSTRIAL LINE

HOUSEHOLD PRODUCTS





UNIVERSAL THREAD



Our universal thread is compatible with all major types of threads in the global market.

We are the only manufacturer giving our partners this considerable competitive advantage.

- The fixing screw makes our products compatible with handle diameter from 21 to 25 mm
- More resistance
- More ergonomics
- More security
- Smart and user friendly



HYGIENE line





COLOUR CODING

HACCP stands for Hazard Analysis Critical Control Point.

It consists of a control system, which aims to ensure hygiene safety and edibility in food production.

Colors are a key element to increase visibility and thus reduce the risk of contamination.

That's why we offer each item in 5 colors





PRODUCT FEATURES

- Long-lasting, resistant to heat, detergents and to rust
- Water-resistant, quick-drying
- Sterilizable manually or autoclavable
- Produced only with food grade raw materials
- Solid polypropylene supports, with ergonomic and easy-to-clean surface
- Ecoclean PBT bristles, resistant to acids and to alkaline products
- Eco-friendly products because 100% recyclable





PBT BRISTLES



Tough bristle
Ø 0,75 mm



Medium bristle
Ø 0,50 mm



Soft bristle
Ø 0,30 mm



Super Soft bristle
Ø 0,20 mm

- 4 bristles options
- 5 colors
- From 5 mm to 115 mm length
- Ideal for removing all types of dirt



FOOD COMPLIANCE

The food grade products are manufactured in compliance with:

- **The European Framework Regulation (EC) 1935/2004**, on materials and articles intended to come into contact with foodstuffs
- **Regulation (EC) 2023/2006**, on good manufacturing practice for materials and articles intended to come into contact with foodstuffs
- **Regulation (EC) 10/2011** on the control and use of plastic materials
- **FDA (US Food and Drug Administration)**, with reference to CFR 21, on the list of chemicals permitted for use in the food industry, and the
- **Food Code, 1995**





USER AND MAINTENANCE MANUAL

Before use

- Remove product from its packaging and remove any label.
- Check that products are not damaged.
- Clean, disinfect/sterilize products and let completely dry it.
- Clean, disinfect/sterilize tools using appropriate chemical decontamination products, in the concentrations, times and temperatures provided.

After use

- Manually clean, disinfect/sterilize product or by using an autoclave
- Allow product to dry completely before next use
- Hang products during drying to avoid any contamination, distortion and breakage of bristles
- When not in use, store products in a clean environment, away from intense sources of light or heat.

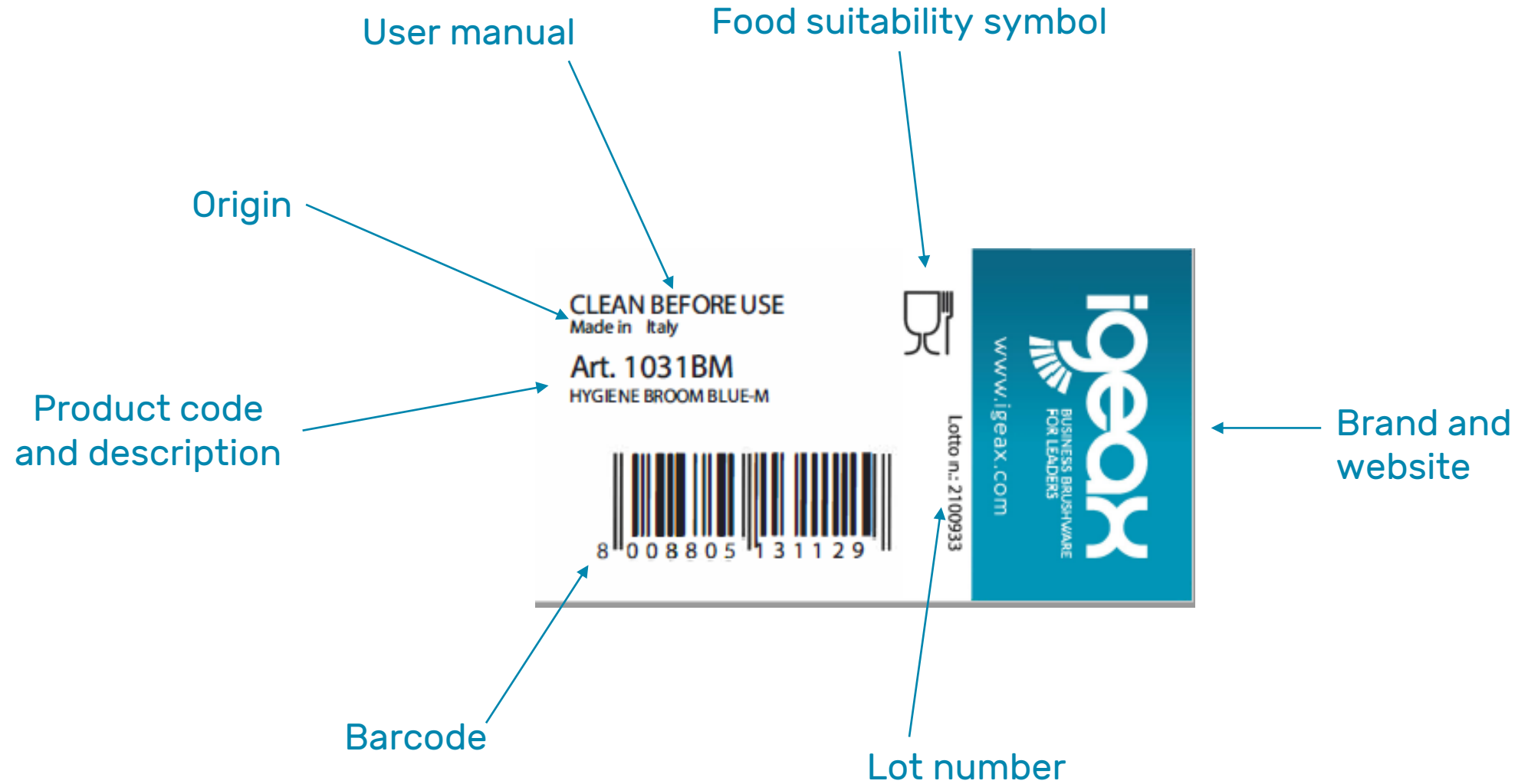
Replace products when

- Discolored, deformed, frayed or broken bristles
- Damaged or broken support.

Preferably have replacement for products in use



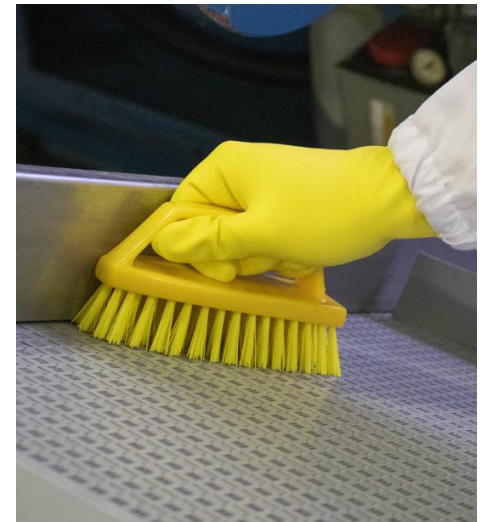
LABEL





HAND BRUSHES

- Line of brushes ideal to clean barrels, shaped containers, vats, cutting boards, work tables, machine parts and conveyor belts.
- Available in different shapes according to the surface and object to clean: round, rectangular, radial and triangular.
- With or without hand grip to ensure safe and hygienic operations





HANDLE BRUSHES

- Line of brushes designed to clean hard-to-reach areas, deep containers or sharp machines. Can also be used on worktops or flat surfaces.
- The handle increases the distance between hand and dirt surface, turning operations more hygienic and safer, so ideal for cleaning machines with sharp or pointed parts.
- The range is versatile, also suitable for use in kitchens for cleaning dishes and crockery.





PASTRY BRUSHES

- Ideal brushes for processing bakery and pastry products
- Comfortable handle to grip
- Extra soft, very dense bristles for a soft and consistent touch
- Available in flat or round shape





CYLINDER BRUSHES

- Suitable for cleaning all types of cylindrical cavities, food containers, pipes, tanks and equipment.
- The brushes are produced in different diameters and most of them can be attached to a handle to reach greater depths.
- bristles attached in a radius that also cover the upper part of the article
- Ideal also to clean drains.





TUBE BRUSHES

- Series of brushes equipped with connections for flexible handles and grip or complete with a long handle useful for cleaning long pipes.
- bristles of medium hardness, resistant and elastic, to remove all residues from surfaces.
- Available in various diameters, from 10 to 100 mm, to be chosen according to the size of the pipes to be cleaned.





SCRUBBERS

Suitable for cleaning walls, tables and work equipment such as containers, machine parts and conveyor belts.

Medium-abrasion pad is ideal for removing encrusted dirt from all types of surfaces.





BROOMS

- Essential product, for cleaning floors in medium-small areas.
- Lightweight and ergonomic.
- Ideal for any work environment.
- The angled bristles and narrow support ensure that corners and tight spaces can be cleaned.





PUSH BROOMS

- Used to clean large surfaces, but also large amounts of material in all professional areas.
- The inclination of the attachment makes it ergonomic, optimizing the mechanical force and increasing its performance.
- Inclined side bristles for perfect corner cleaning.





WASHING BRUSHES

Used for washing floors or any vertical surface.

The length of the bristle is very short and varies from 36 to 40 mm, allowing vigorous use and abrasive action on surfaces.





DUST PANS

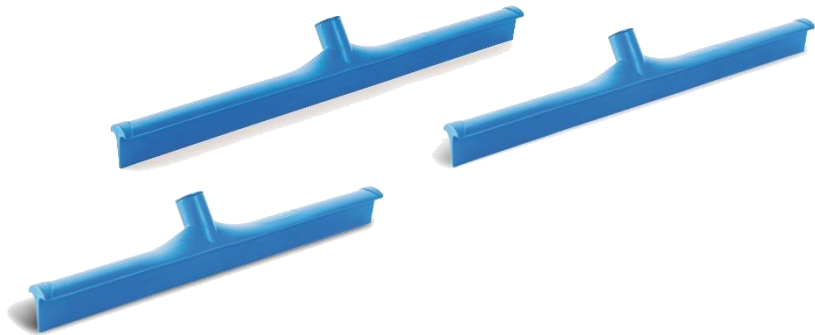
- Perfect for collecting dirt and waste.
- Available in two versions: manually or with handle to transport more contents in a more safely and ergonomic way.
- Lightweight, roomy and resistant.





SQUEEGEES

- Extensive range of squeegees to clean smooth surfaces
- Available in monobloc or double blade, with hand-grip or angled neck
- Reinforced support
- Ergonomic design
- It perfectly adheres to the surface





HANDLES

- Available in aluminium or in monobloc plastic
- Ergonomic design
- Italian thread
- Very strong and durable
- Different lengths
- Hygienic





SCOOOPS

- Scoops to be used in food processing.
- The design makes it very capacious and compact, with a perfect adherence to the worktop.
- Lightweight and very handy thanks to the ergonomic handle.
- Useful for collecting powdered, semi-liquid and granular products of various sizes.





SHOVELS

- Most commonly used in the agricultural sector.
- Very durable and reliable, they can withstand high temperatures and heavy workloads.





PADDLES

- Most commonly used in the milk and dairy sector.
- Very durable and reliable, they can withstand high temperatures.
- Useful when processing liquid and semi-solid products.
- Ergonomic handle
- Available in one-piece version or with stainless steel handle





SCRAPERS

- Wide range of scrapers, ideal for cutting and handle food stuffs.
- Can also be used to clean and scrape residues from surfaces.
- Very thin profile for more precise movements and for a perfect adherence.
- Available in flexible or rigid versions, with polypropylene or stainless steel blade.





TOOLS HOLDER

- Ideal solution for hanging tools, ensuring a hygienic standard that is essential in the food industry.
- Practical and modular, tools are stored according to the hygiene protocol, thus reducing the risk of contamination.
- Possibility to differentiate between clean and dirty tools according to the colour-code implemented.
- Optimal drying of tools, especially brooms and brushes, as a result of which the bristles are not deformed, thus increasing their lifespan.
- Practical, quick and ergonomic attaching-detaching system.
- Bracket made of durable, stainless material.





SHADOW BOARDS

- Personalised tool-hanging panel with shapes and codes of the products that each customer's hygiene protocol requires.
- A key solution for the correct drying of tools, as it avoids contamination and prevents bristles deformation.
- Available in 5 colours to differentiate tools according to the hygiene protocol.
- It allows instant control of the equipment.
- Practical, fast and ergonomic fixing-releasing system.
- Durable, easy-to-clean, stainless aluminium construction.
- Dimensions and colour combination fully customizable.
- Complete with hooks and handle holders.





DISPLAY UNITS

- Display unit based on the professional design of a shadow board, unique in its kind.
- Compact, easy to move thanks to the wheels.
- Easy to set up: the panel is pre-printed with the outlines and the codes of the products included in the kit.
- Available in two versions according to the products you want to display, it can be supplied complete with products in the 5 colour options.
- Customizable on request.





Detectable line





DETECTABLE LINE

Our mission in the food sector has always been to design solutions that minimize the risk of contamination. For this reason we have developed a line of products with ferrous loaded supports and bristles so that they are detectable to the main instrumentation in food industries.

The range includes both products used in the production process and therefore in direct contact with foodstuffs, as well as products aimed at cleaning the environments themselves.

Laboratory tests and certificates of conformity support the choice of those who, like us, believe in continuous technological innovation.





DETECTABLE LINE

ADVANTAGES



Maximum security



Super resistance



Food contact certifications



Customised project

DETECTABILITY



Metal detector



Magnets



X-rays



THANK YOU

