



Split Air-conditioning Systems - Cleaning & Maintenance

Jaymak offers a full cleaning and maintenance solution to air-conditioning systems. We remove bacteria contamination through the cleaning of air filter pads, louvers, filter door and cowlings leaving a healthier operating system.

A poorly maintained air-conditioning system will not only put added pressure on the unit but also increase energy consumption resulting in higher electricity bills. This can also create air borne bacteria, putting consumers' health at risk.



Did you know your air conditioner can be a health risk?

Most air conditioning units are rarely cleaned and sanitised to control the mould and airborne bacteria that builds up inside them. Many forms of mould and bacteria love the atmosphere an air conditioner creates, including Listeria. Human exposure to Listeria and other bacteria can result in a variety of adverse health effects including:

- Allergic and irritant responses.
- Fever, headache, tiredness, aches and pains. These symptoms may progress to more serious forms of listeriosis, such as meningitis (brain infection) and septicaemia (blood poisoning).
- Infectious disease such as histoplasmosis, blastomycosis, and aspergillosis.
- A variety of respiratory diseases including asthma, allergic rhinitis, hypersensitivity pneumonitis and bronchial hyperactivity.
- Acute toxicosis.
- Sick Building Syndrome symptoms.
- Cancer from exposure to the mycotoxins.

The Jaymak process includes:

- Remove and clean air filter pads.
- Remove air louvers, filter door and cowling and clean mould and bacteria contamination from all parts.
- Clean and flush drip tray system and then rinse evaporator coils.
- Apply D-Mould treatment for ongoing sanitation to control the growth of these pathogens for a period of up to 12 months.

This is a delicate process and requires extreme care and professional personnel that are experienced with HVAC systems.

Once the hygiene and energy service is completed you will notice the following changes:

- The air-conditioner will operate more efficiently, reduced running costs, improved airflow, and in many cases the unit will be quieter and emit a fresher and cleaner smell.
- No more breathing in mould and bacteria.
- Longer lasting equipment.

You can be confident your air-conditioner will be running at maximum efficiency and your staff and customers will be breathing in clean air!



BEFORE



AFTER



BEFORE



AFTER



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AFTER

Did you know you can reduce your energy consumption?

A dirty unit not only spreads airborne bacteria, it costs considerable more to run. This is because the air circulating around the unit is causing greater 'wear & tear' on the unit and reducing the unit's airflow and efficiency.

All work complies with ISO 22000:2005 and ISO 9001:2015 covering a risk management system based on the principals of HACCP for the provision of specialised cleaning services to the hospitality and food sectors.

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

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