

AHU Clean



Jaymak provides extensive and detailed AHU cleaning which improves the heating/cooling efficiency of your AHU, reducing energy consumption and saving you money.

Regular AHU cleaning by Jaymak can form a vital part of the programmed maintenance procedures required to meet the legislative requirements under Australia/New Zealand Standard 3666.

Under this standard - the plant, equipment and all associated components in an AHU system of a building should be serviced and maintained in accordance with the supplier's requirements and best practice.

Sick Building Syndrome and other building related illnesses arise from neglected hygiene standards in AHU systems. Most AHU systems also don't operate efficiently because of dirt and dust.

A build up of 0.1cm of dirt on a heating or cooling coil can result in a 21% decrease in efficiency.

SCAN ME

For more info & to
book a quote



Jaymak operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING



A Jaymak AHU clean scope of work includes:

- Cleaning all plant, machinery and equipment to remove dirt, dust, cobwebs, excess grease, and fungal spores causing surface and airborne microbial contamination.
- Cleaning of walls, ceiling and floor with Jayklean - our specifically designed surface cleaner that is biodegradable and is included in the ARTG.
- Clean all cooling coils with Jayklean and/or HEPA vacuum to remove all fungi, bacteria, dust and dirt particles.
- Ensure all trays, sumps and drains are clear, and flushed where necessary to remove all microorganisms and other accumulated debris.
- Ensure all areas are drained adequately and dried.
- Check that fresh air inlets are not blocked by stored materials.
- Report any damaged or missing filters.



About Jaymak

Only trust a certified cleaning company with your cleaning and hygiene. Jaymak operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and specialised cleaning services to the hospitality, healthcare, and food sectors. Jaymak has provided a professional and accredited service in the field of commercial equipment hygiene since 1998.

Mould and bacteria control is a specialised field and Jaymak currently provides mould and bacteria remediation programs in over 6,000 venues around Australia. Our system is proven since 1998, with successful results including:

- Reduced coolroom energy usage and equipment 'wear and tear'
- Documented reports of 19.2% savings in energy use or \$639 per annum
- Ongoing control of mould and bacteria growth and improved hygiene
- Reduced temperature levels and better temperature control

All Jaymak technicians are covered by public and product liability and workers compensation insurances.



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