

Exhaust Canopy Cleaning



Jaymak provides an extensive and detailed kitchen canopy clean that helps remove grease, and leaves your canopy running more efficiently

Kitchen canopies accumulate grease and oil residue and can present a serious fire hazard and health risk if not cleaned and maintained properly.

There are a number of Australian and International Standards pertaining to fire safety, kitchen exhaust systems, and the maintenance of these systems that Jaymak uses to form their processes and procedures, including:

- **AS 1851-2012 Maintenance of Fire Protection Systems and Equipment**
- **AS 3666.4:2011 Performance-based Maintenance of Air-handling Systems (Ducts and Components)**
- **NFPA 96:2024 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations**

A full kitchen and canopy clean by Jaymak will result in a cleaner work environment, reduced fire and safety hazards, better efficiency, meets Australian standards and complies with insurance.

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 Exhaust Canopy Clean Includes:

- Cover any adjacent equipment
- Clean all interior surfaces of the exhaust canopy including the lip of the canopy and the visual part of the ducting as far as practically accessible
- All interior areas and filters cleaned with Jaymak degreaser
- Filters can only be cleaned onsite where a grease trap is installed.
- If possible, remove light covers and clean
- Clean and polish all stainless steel surfaces of the canopy with stainless steel cleaner and polish

Wool pre-filters are available (pictured) to capture up to 98% of airborne grease before it enters the exhaust system.

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.



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