

# Coolroom Clean



**Jaymak's extensive and detailed coolroom and fan unit clean helps eliminate mould and harmful microorganisms, and leaves your coolroom running more efficiently.**

Coolrooms and fan units are difficult for in-house staff to clean properly and HACCP certified cleaning is not part of a refrigeration mechanic scope of works.

Mould and bacteria control is a specialised field and Jaymak currently provides mould and bacteria remediation programs in over 6,000 venues around Australia and NZ. 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

## 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: 0800 529 625

Email: [sales@jaymak.co.nz](mailto:sales@jaymak.co.nz)

Web: [www.jaymak.com](http://www.jaymak.com)

**YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING**

## A Jaymak coolroom clean scope of work includes:

- Remove fan from housing, clean both sides of fan blades and safety grill
- Clean interior and exterior of FDC unit
- Clean heat transfer coils
- Remove and clean condensation drip tray
- Unblock and clean outlet drain
- Clean mould and bacteria on surfaces of walls and ceiling in the coolroom
- Clean mould around coolroom/freezer door and door seal - inside and out.
- Treat all cleaned areas with D-Mould sanitiser
- Test with pH test strips for chemical residue clearance
- Test with ATP for <80 RLU for microbiological clearance



## 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.

When services are conducted on a routine preventative maintenance program, you will receive a Certificate of Assurance with ISO 9001, ISO 14001, ISO 22000 and ISO 45001 compliance.

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: 0800 529 625

Email: [sales@jaymak.co.nz](mailto:sales@jaymak.co.nz)

Web: [www.jaymak.com](http://www.jaymak.com)

**YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING**