

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.

SCAN ME

For more info & to
book a quote

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



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 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.



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