

Dishwasher Clean



Jaymak provides an extensive clean of the interior and exterior sections of your commercial dishwasher. This helps to eliminate harmful microorganisms, lime & calcium build up, and food residue. This leaves your dishwasher safer and running more efficiently.

The majority of food safety inspection breaches for commercial dishwashers results from low readings for temperature.

The hardness of Australian water and excessive calcium/lime deposits place extra strain on the machine's working and cleaning ability, while also reducing its energy efficiency.

Jaymak's professional dishwasher cleaning can help remove this build up and improve the running of your dishwashing unit.

SCAN ME

For more info & to
book a quote



Jaymak complies with the requirements of ISO 9001:2015 and ISO 22000:2018 in the provision of planning, coordination, and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

A Jaymak dishwasher clean scope of work includes:

- Dishwasher switched off and safety tagged out
- Wash and rinse arms checked for lime deposit build up and general operation
- Temperature of wash and rinse arms checked
- All removable components disassembled and cleaned
- Clean and sanitise drain, filter and tray
- All components flushed clean and rinsed
- All external panels cleaned & polished
- Dishwasher switched back on and operating normally and clean
- pH level tested for clearance
- Temperature of wash and rinse arms tested for clearance



About Jaymak

Only trust a certified cleaning company with your cleaning and hygiene. Jaymak is the only ISO 22000 and ISO 9001 certified company in Australia for 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 12,000 venues around Australia. Our system is proven with over 23 years of 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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