

Door Seal Replacement



Jaymak offers complete door seal replacement and cleaning for your coolroom, bar and kitchen fridges.

Door seals are a critical component in keeping coolroom and fridge temperatures consistent.

Poorly fitting, torn, or damaged door fridge seals allow cold air to escape and means your refrigeration equipment will not be operating at optimum efficiency.

Temperature variations resulting from damaged door seals affects:

- The running costs of coolrooms and fridges
- The lifespan and stress on motor
- Food spoilage
- Electricity consumption

Our trained Jaymak technicians will remove any mould and bacteria build up and apply our specially formulated product to inhibit future mould growth. They will inspect and discuss the need to replace damaged or broken door seals as they arise.

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

When Do Door Seals Need Replacing?

Obvious signs of problems are:

- Obvious tears or broken seals
- Cracking in corners of seals
- Seals that are no longer attached to the edge of the coolroom/fridge
- Hard or brittle seals
- Seals that are not creating suction

Other indicators that door seals are damaged:

- Increased food spoilage
- Ice build up on fan unit
- Excessive water pooling
- Mould and microbial build up
- Increased electricity bills



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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