

Ice Machine Clean



Jaymak provides a detailed ice machine clean to remove and prevent mould, biofilm and harmful microorganisms from contaminating ice and putting your customers health at risk.

A contaminated ice machine can cause the spread of harmful microorganisms like Salmonella, Listeria, E. coli, Shigella, and Norovirus.

Jaymak's regular and professional ice machine cleaning service will keep your ice safe and clean.

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 ice machine clean scope of work includes:

- Remove panels to gain access to evaporator
- Evaporator and coils cleaned and sanitised
- Water bin flushed clean, descaled and sanitised
- Ice bin (including inside walls) cleaned and disinfected
- Seal on ice bin door cleaned and sanitised
- Check seal for damage and report any replacement seal
- External parts of ice machine cleaned and polished
- Water tank and ice bin pH tested for clearance
- Test with ATP for <80 RLU for microbiological 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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