



Jaymak™ Ice Machine Clean

Jaymak provides an extensive and detailed ice machine clean that helps eliminates nasty germs, and leaves your ice machine running more efficiently.



If ice machines are not cleaned regularly and thoroughly, they can cause the spread of nasty germs like Salmonella, Listeria, E. coli, Shigella and Norovirus. Disease-producing bacteria, including Listeria can be 1,000 times harder to eliminate if it is living in a protective biofilm.



- Ice machine cleaning includes:**
- removing panels to access evaporator cleaning, sanitising and de-scaling the evaporator with Jaymak's descaler
 - flushing clean and sanitising the water tank
 - cleaning and disinfecting the ice bin including the inside wall
 - cleaning the seal on ice bin door
 - reassembling all removed panels
 - cleaning & polishing all external panels
 - pH testing the water tank and ice bin for clearance

All work complies with ISO 22000:2005 and ISO 9001:2015 covering a risk management system based on the principals of HACCP for the provision of specialised cleaning services to the hospitality and food sectors.



YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia
 Tel: 1300 529 625
 Email: sales@jaymak.com.au
 Web: www.jaymak.com



Jaymak™ services adopt certified management systems



Did you know ONLY Jaymak™ are ISO accredited...

Don't trust non-accredited cleaners. Jaymak is the only ISO 22000 certified company for specialised cleaning services to the hospitality and food service sectors in Australia. Can you afford risking your cleaning service to anyone else?



Jaymak is certified by SGS to comply with the requirements of AS/NZS ISO 9001 and AS/NZS ISO 22000 for specialised services to the hospitality sectors.

Mould and bacteria control is a specialised field and Jaymak currently provides coolroom fan unit treatments and complete mould and bacteria remediation programs in over 12,000 coolrooms around Australia.

Our system is proven with over 14 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.

All work complies with ISO 22000:2005 and ISO 9001:2015 covering a risk management system based on the principals of HACCP for the provision of specialised cleaning services to the hospitality and food sectors.



YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia
 Tel: 1300 529 625
 Email: sales@jaymak.com.au
 Web: www.jaymak.com

Jaymak™ services adopt certified management systems

