

Jayfresh



Jayfresh.. A new era in odour control and hygiene

Jayfresh cleans, purifies, and freshens the air that you breathe. Jayfresh allows you to manage hygiene and odours without the need to change batteries or replace expensive UV lights and there is no power to connect.

It's as simple as changing a Jayfresh sachet every 30 days.

Jayfresh slow release sachet oxidises compounds to fight odours and contaminants at their source. Jayfresh is superior to conventional deodorisers that only cover up odours with fragrance.

Jayfresh has the added benefit of improving the shelf life and freshness of your food products.

Jayfresh MUST be changed or disposed of after 30 days. DO NOT install Jayfresh directly above food.



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.

SCAN ME

For more info & to order



Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

What's so special about Jayfresh?

Jayfresh is a chlorine dioxide based slow release mould and bacteria abatement system providing outstanding advantages over other biocides, oxidants, and other traditional methods.

Chlorine dioxide has a long and established history. It has been used safely for more than 70 years to disinfect much of the nation's food and water supply and is also used at more than 900 water treatment facilities around the world everyday.

The patented self-activating chlorine dioxide powder technology is a potent biocide that attacks odour, moulds and bacteria at its source. The Jayfresh sachet is effective in confined spaces and starts to work with exposure to ambient water vapour and lasts for up to 30 days.

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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INDICATIVE OF UNTREATED AND STORED FOR 6 WEEKS AT 4°C



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