Reduce your running costs & health risks at the same time

equipment hygiene services

Jaymak[™] AHU Clean

Jaymak provides an extensive and detailed AHU clean that eliminates microbial matter, and leaves your system compliant, running safe and healthy.

Our service will increase the heating/ cooling efficiency of your AHU and save you energy and money. Under Australian/New Zealand Standard 3666 - the plant, equipment and all associated components in an AHU system of a building should be serviced and maintained in accordance with the suppliers' requirements and best practices.

Regular cleaning of the AHU by a Jaymak service technician can form a vital part of the programmed maintenance procedures to meet the legislative requirements under this standard.



- equipment to remove dirt, dust, cobwebs, excess grease and fungal spores causing surface & airborne microbial contamination.
- Clean the walls, ceiling and floor with Jayklean - a specifically designed surface cleaner that is a biodegradable product and meets TGA requirements as a hospital grade disinfectant.
- Clean all cooling coils with Jayklean and/ or HEPA vacuum to remove all VOCs and MVOCs, dust and dirt particles.
- Ensure all trays, sumps and drains are clear, and flushed where necessary to remove all microbial slimes & other accumulated debris.
- Ensure all areas are drained adequately & dry.
- Check that fresh air inlets are not blocked by stored materials and that cleaning equipment and other odorous materials are not stored in fresh air plenums.
- Report any damaged or missing filters and the need for exchange of filters or cleaning.

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia

Tel:1300 529 625Email:sales@jaymak.com.auWeb:www.jaymak.com



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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.





Why do AHU systems need cleaning?

Cooling Coils incorporated in an AHU will accumulate organic dust with neglect or poor air-filtration. The water running over its surface may collect microbial matter before being blown directly into the air path if the air velocity over all or part of the coil is excessive.

Trays & Sumps are the cause of many of the outbreaks of respiratory disease such as hypersensitivity pneumonitis and this can be traced to the presence of stagnant water in drip trays under cooling coils. This stagnant water is found to be a favourable environmental niche for the growth of microbial slimes.

Inadequate drainage not only invites health hazards, it also leads to costly maintenance. In a study carried out by the Building Services Research and Information Association (BSRIA) in the UK, it was found that air-conditioning represented about \pounds 234 Mil

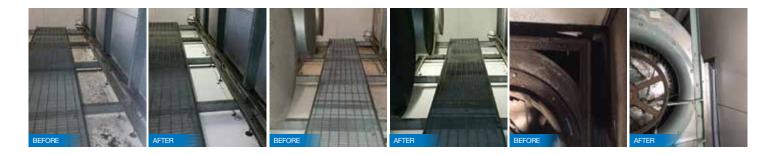
(Approx AUS\$500 Mil) of annual maintenance costs and that 46% of all maintenance time was related either to cleaning or replacing filters or to attending to condensate problems.*

The proper maintenance and cleaning of the Plant Room, air-intake and AHU system is often neglected as it is out of sight. An annual cleaning structure is normally adequate in most buildings.

The condition of the AHU needs to be monitored conscientiously not only for reasons of microbial control but also to minimise energy usage and to improve plant reliability.

Sick Building Syndrome and other building related illnesses arise from neglected hygiene standards in these areas.

* Reference: SAA/SNZ HB32:1995, pl5,



Our service is accredited and pays for itself in energy savings!

Most AHU systems don't operate efficiently because of dirt and dust. A build-up of 0.1cm of dirt on a heating or cooling coil can result in a 21% decrease in efficiency

At Jaymak, we clean and sanitise your AHU to run more efficiently, saving you energy and money.

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