



Jaymak™ Door Seal Replacement

Jaymak can offer you a complete door seal replacement for your coolroom, bar and kitchen fridges.

If the coolroom or fridge door seals are poorly fitting, torn or damaged, your refrigeration equipment cannot operate at its best level of efficiency.

Even if there are no obvious problems it pays to check your seals at regular intervals to ensure that the door is sealing correctly.

Obvious signs of problems are torn or broken seals, particularly at the bottom edge, which is often out of sight.

Another major problem area is at the top where your staff's finger nails split the seal when they open the door.

Seals will also be causing problems if they are brittle, hard or have lost their flexibility.

You'll find other symptoms inside the fridge or coolroom like ice build up on the FDC unit, excessive water and a greater microbial buildup.

Your coolrooms and fridges produce cold air to keep the contents cool; the door seals hold the cold air inside and if the seals are worn or damaged, the air will be escaping.

This means fresh food doesn't last and also makes the condenser motors work much harder than it should, causing your increased running costs and higher electricity bills.

Along with the mould and bacterial treatment of your fridge door seals, we will inspect and discuss the need to replace damaged or broken door seals at every service.

It makes good sense for your fridge seals to be in peak condition and it will save you money.



BEFORE



AFTER



BEFORE



AFTER

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com





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 to risk your cleaning service to anyone else?



Jaymak is certified by TQCSI 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 22 years of successful results including:

- Reduced coolroom energy usage and equipment "wear and tear"

- We have 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

Jaymak carry Workers Compensation and Public and Product Liability insurances.

All work complies with ISO 22000:2018 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.

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