

Total Kitchen Clean



Jaymak provides a full detailed kitchen clean to sanitise your commercial kitchen, removing built up grease and grime, improving hygiene, safety, and compliance.

Jaymak's detailed kitchen clean reduce the risk of fire and safety hazards, improves operational energy efficiency, and provides a hygienic and sanitised work environment that complies with Australian safety standards.

A Jaymak kitchen clean can be tailored to suit the individual needs of your business.

Jaymak's high clean, low clean and full kitchen cleans save your business valuable time and money.

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 full kitchen clean scope of work can include:

Below 1.8m:

- Thoroughly clean all surfaces and fixed equipment below 1.8m - removal of dust, dirt, cobwebs, food residue, excess grease and/or mould fungal spores inclusive of underneath benches
- Pressure clean the floors to remove built up dirt and grime including coving
- Polish all stainless-steel surfaces
- Steam clean defined areas as required to dissolve and emulsify grease and other contaminants - using a super-heated dry/wet steam cleaner

Above 1.8m:

- Clean all walls of dirt, dust, cobwebs and any contaminants
- Clean ceilings of any dirt, oil and grease spots, and other contaminants
- Clean the upper and lower surfaces of any fixed equipment above 1.8m to remove grease, dirt, dust, cobwebs, and any contaminants
- Polish all stainless-steel surfaces, inclusive of kitchen canopies (outside only) & dishwasher canopies (outside only)
- Clean kitchen dry store area above 1.8m

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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