

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 operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

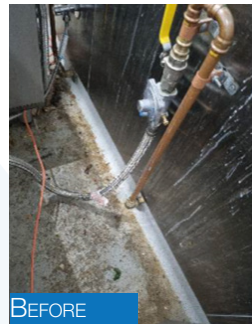
A Jaymak full kitchen clean scope of work can include:

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 operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and 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 6,000 venues around Australia. Our system is proven since 1998. All Jaymak technicians are covered by public and product liability and workers compensation insurances.



Jaymak operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING