

# Split System Clean



Jaymak's full split system cleaning service helps reduce energy consumption and provide a healthier operating system.

Mould, fungi and bacteria thrive inside moist air conditioners. Without regular cleaning, these airborne microorganisms actively multiply, putting the health of your staff, visitors and customers at risk.

Removing mould, fungi and bacteria build up reduces energy consumption, resulting in lower electricity bills and improves the longevity of air conditioning units.

**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](mailto:sales@jaymak.com.au)

Web: [www.jaymak.com](http://www.jaymak.com)

**YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING**

## A Jaymak split system air conditioner clean scope of work includes:

- Remove and clean air filter pads
- Remove air louvers, filter door and cowling
- Clean mould and bacteria contamination from all parts
- Clean and flush drip tray system and rinse evaporator coils
- Apply D-Mould treatment for ongoing sanitation to control the growth of these pathogens for a period of up to 12 months.
- Test with pH test strips for chemical residue clearance
- Test with ATP for <80 RLU for microbiological clearance



## 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, with 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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