



Jaymak™ Dishwasher Clean

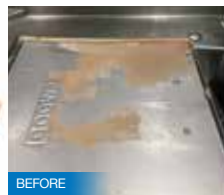
Jaymak provides an extensive and detailed dishwasher clean that helps eliminates nasty germs, and leaves your dishwasher running more efficiently.



The majority of food safety inspection breaches for commercial dishwashing results from low readings for wash temperature or rinse temperature. The “hardness” of Australian & New Zealand water and excessive calcium/ lime deposits places extra strain on the machine’s working and cleaning ability, while also reducing its energy efficiency.

Dishwasher cleaning includes:

- checking the wash and rinse arms for lime deposit build up and general operation
- checking the temperature of the wash and rinse arms
- disassembling all removable components and cleaning them
- cleaning, sanitising and descaling the dishwasher with Jaymak’s descaler
- cleaning and sanitising the drain, filter and tray
- flushing clean and rinsing all components
- reassembling all removed parts
- cleaning & polishing all external panels
- pH testing water for clearance
- checking the temperature of the wash and rinse arms for clearance



YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Christchurch

Mob: 0274 944 363

Email: christchurch@jaymak.co.nz

Web: www.jaymak.co.nz

Jaymak™ services adopt certified management systems





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 & New Zealand.

Can you afford risking your cleaning service to anyone else?



Jaymak is certified by SGS 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 & New Zealand.

Our system is proven with over 14 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 ACC 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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