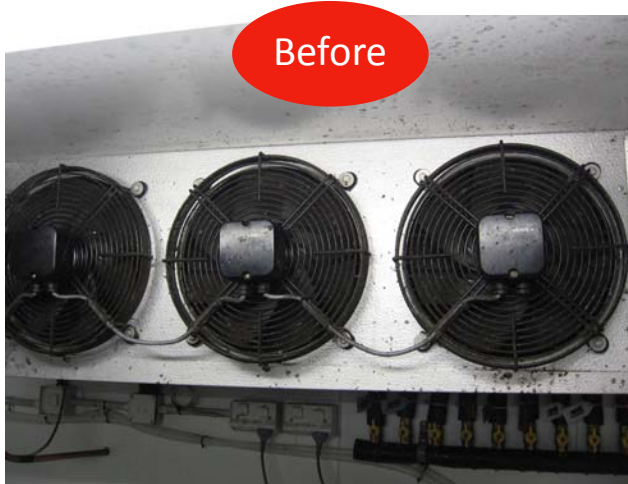


Want to save energy of 19.2%

You can even with what appears to be a clean coolroom fan unit!



Before

Refer to our recent tests and proof of savings on the reverse side.



After

- Jaymak specialises in **mould and bacteria control** in coolrooms and refrigerated areas (bars, fridges).
- **FREE 21 point Coolroom Health Check** covering all areas of your coolroom including shelving, door seal replacement and coolroom floors.
- Let us help you simplify your business and save you money.
- Our oil based **D-Mould** is a no rinse, approved sanitizer that is food safe and is scientifically proven to combat mould and bacteria.
- An essential part of any food safety, **HACCP** or occupational health and safety program.
- Our ongoing, periodic maintenance programs are certified to be **HACCP** compliant.
- **ISO 22000 Food Safety Management** Certification, independent swab test analysis and full documentation for accreditation purposes.
- **Don't wait till you get a clean up notice from a Health Inspector.**

Many of our clients that use our service are leaders in their field of business. We invite you to join us in protecting your business and save money!!



Before



After



jaymak
complete coolroom care

1300 JAYMAK

www.jaymak.com.au



Mould and Bacteria in coolrooms is a health risk and an added cost to your business!

Call us today and we can help you protect your business and save you money! Check our recent test below!

Fan unit testing with TAFESA

On the **20th December 2007**, in collaboration with the **Electrical Engineering Division** of TafeSA, **Regency Campus** and with the **RD Jones Group of Hotels**, testing was finalized. The testing was performed on a 3 phase refrigeration unit serving the keg room at the Tea Tree Gully Hotel, South Australia. The unit serviced only the keg room and the following information should be taken into consideration regarding the results:

- The condensing unit is installed in a basement area and is therefore not affected by direct sun at any time.
- The evaporator fan unit in the coolroom was a 3 fan unit.
- The second and comparative testing period was selected to:
- Replicate the ambient conditions (less than 2 degrees difference)
- Replicate the expected room service load (weekday)
- The testing periods were 24 hour blocks
- The meter used to perform the recording was a HT-HV02020E-0204
- The recording meter was connected to the plant for approximately 1 week for each test
- The first test ran from the 21st November 2007 and was performed prior to the treatment of the evaporator fan unit in the keg room by Jaymak
- The second test started on the 12th December immediately following the cleaning of the evaporator fan unit by Jaymak.

RESULTS:

There was a significant drop in the amperage and subsequent power usage in the evaporator fans from **pre-clean** to **post-clean** by Jaymak; this being a **9.4% decrease** in consumption which aligns with the name plate amps.

There was also a significant decrease in condensing unit power usage after the Jaymak treatment was performed.

Over a 24 hour period this represents an estimated saving of **19.2% or \$639 pa.**

Coolroom	Storage	Cooling		Kw per 24 Hrs Operation	Running Cost @\$0.20/KwHr PA	Savings @ 10%	Savings @ 20%	Savings @ 30%
Size -Metres	Temp	Load in Watts	Kw/Hr					
3x3x2M	4 °C	2200 Watts	1.54Kw	36.96Kw	\$2697.35	\$269.74	\$539.47	\$809.21
3x3x3M	4 °C	2900Watts	1.90Kw	45.6Kw	\$3328.80	\$332.88	\$665.76	\$998.64



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