

Sterno

Time...and Floor Space... Mean More Money

CHALLENGE

Time...and floor space...mean money and operational efficiency in foodservice operations. From large scale commissaries that feed in the tens of thousands, to corporate dining operations with multiple outposts, to smaller foodservice operations that must turn tops quickly, warewashing is behind-the-scenes serious business. Commercial Dishwashing cleaning systems can rapidly process the cleaning of dishware but residual moisture can linger and demand slow drying time. Worse yet, drying racks consume limited kitchen space and hamper movement and progress in high-volume, fast-paced operations. Trays, cookware, plastic ware and glasses...are all needed back in circulation pronto.

THE SOLUTION

Known for bringing focused heated air to solve every industry's most vexing moisture issues, the Mars Air Systems 24-inch Standard unit, with its brawny ½ horsepower engine, becomes a full-time workhorse affixed to the exterior of an in-flight ware washing unit. Known to be our most popular energy savings model, it can be counted on as a serious toiler in the commercial kitchen. Today, our team of Mars solution providers have solved the need for efficient drying of commercial and industrial kitchen dishware and small wares in a variety of settings including a highly-populated military installation in Southern California, a large Los Angeles-based university, and a prominent healthcare facility in San Diego. Getting it clean is your job, but count on Mars to move it along by getting it dry.



atmosphere is everything

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OPERATIONAL EFFICIENCY MINIMIZES WASTE + RAISES REVENUE PER SQ. FT.



TOO MANY PEOPLE NEED US – IT HAS TO BE RIGHT

When you're as successful as Westmoreland County Food Bank because you serve 7,200 families a month and operate a 40,000 sq.ft. facility that processes 8.6 million pounds of food a year, your food storage equipment needs to work flawlessly. For Westmoreland, facility limitations forced the freezer and evaporator to sit side-by-side which led to a healthy dose of humidity leading to ice and frost on the floor outside the freezer doorway – a safety hazard for both forklifts and workers on foot. When it's too important or costly to be anything other than right, Mars Air Systems is the team you want on your side. Mars has been repeatedly the source for answers when large industrial and foodservice operators need no-fail solutions to vexing humidity, unwanted condensation or accident-provoking pools of water. Deploying air baffles to ride shotgun along side the series of air curtains gave the Westmoreland workers the means to ward off the flowing water that had been a source of slippage, falls and worker injury.



WHEN A SOLUTION WORKS THIS WELL...ADD ANOTHER

Sometimes the challenge is less a problem and more an opportunity to repeat what already works well. When Camp Ronald McDonald for Good Times in Southern California unveils a new dining hall in 2015 that will significantly enhance the camp experience for youth struggling with cancer and their families, two donated Mars Air Systems air curtains will stand guard over their foodservice delivery doors. For the staff, finding a solution meant having to look no further than skyward in the existing dining hall because a circa-1989 Mars air curtain is still hard at work in the retiring dining center. The 26-year old unit continues to create the wall of air needed to dispel dirt, dust and insects and repel exterior air. Happy to be able to keep the still-operating air curtain in place as the outmoded facility transitions to a culinary teaching center, the staff reached out to Mars for two additional workhorses. The Mars contribution joins with built-environment leaders such as HunterDouglas and Dupont™ Corian® to breathe life into the new 14,000 square foot complex so guests can recreate the family dining table while at camp.



PUTTING THE SKIDS ON SLIPPERY

Campbell Soup Company, one of the largest food companies in the world, operates a sprawling, 2.4 million-sq.-ft. facility on a 949-acre parcel, which includes operating a cooler/freezer storage unit 24 hours/day alongside a 8'x16' heavily trafficked forklift entrance with a fast-acting vertical-lift door. The hot, humid warehouse conditions collide with the cold, dry-storage area air which produces condensation and pools of water at the base of the freezer -- both inside and out. Water also flowed from the freezer opening directly into the walkways that hosted both foot and forklift traffic. The Mars Air Systems Engineering team isolated the precise area that needed an air burst then installed a bundle of door-activated air curtains and air diffusers right at the forklift entrance. The air curtain's forced-air action stabilized cold area temperatures by creating an air seal which effectively evaporated most surface condensation and eliminated pools of water in the walkway.



ONLY EXCEPTIONAL PERFORMERS INVITED

When you bring in the world's top entertainment venue designers to build an iconic sports facility valued at \$1.1B, filling the 1.75M sq ft structure with premium equipment that performs with the latest technology is the name of the game. U.S. Bank Stadium, home to the Minnesota Vikings football franchise, is big, bold and best-in-breed. With entry doors that serve as the daily gateway for tens of thousands, they needed the most technologically advanced way to thwart flying pests and keep climatized air inside and harsh winds outside. Now with 25 sizable Mars air curtains, fans experience a halo of heated air during Minnesota winters and an invisible protective barrier from dust and pests year 'round. Down below, the dock doors that service a facility with over 430 food points of sale, have their own protection with a cluster of Mars industrial air curtains designed for environments that need heavy-duty brawn.



READY FOR IMMEDIATE SHIPMENT

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