Driscols® ONLY THE FINEST BERRIES[™]

Staying Sanitary for Science

CHALLENGE -

When you command roughly 34% of the overall strawberry market share in the U.S., produce more than 20 varieties of strawberries and over 20 varieties of blueberries and blackberries, it can be safely assumed you take your work seriously. For Driscoll's, the world's largest berry distributor, that even carries patents on strawberries, the breeding of fruit is a bit of art and a lot of science. And, that science must be done in a lab with stringent protocols and rigorous standards for consistent and validated outcomes. Because they produce different strains for their varying growing regions, spores must be created in a lab with tightly controlled conditions. To meet the objectives and reveal the right data, the lab needs to be free of dust, contaminants and also absent strains of spores which are not under examination.

THE SOLUTION

When brands that mean business need atmospheric control, Mars Air Systems is often their first call as providers of a durable solution recognized to be the best invisible shield to halt airborne contaminants, including flying debris and insects. At Driscoll's, the lab leadership realized the entry and exit of staff to and from the lab was the likely conduit by which airborne environmental contaminants would enter. They chose the power of Mars' focused stream of air to expel debris from the body and clothing of their scientists and workers and become a tucked-away solution that doesn't impede views or quick lab access. Now for Driscoll's, having a Mars air curtain unit resting comfortably above the lab entry provides quiet support to both workers and seedlings.



FLIES ALONE ARE PROVEN CARRIERS OF MORE THAN 100 INFECTIOUS AGENTS FOR HUMANS.

MENA HOUSE HOTEL

PRODUCING NON-TRADITIONAL SOLUTIONS

To make sure frozen food keeps its sensory and nutritional quality, as well as maintain food safety standards, temperature requirements have been set for every stage of the cold storage chain. No less a consideration is the hit to food storage life when products are exposed to temperature fluctuations. In challenging environments, the mere act of moving food from a transport truck to a freezer can raise the temperature of the food significantly and tax a cooling system as it struggles to return to the thermostat set point. The Mena House Hotel in heat-steeped Cairo, Egypt has welcomed dignitaries such as Winston Churchill, Queen Mary and Richard Nixon as well as average summer temperatures of 94°F to 104°F. With a bank of 20 foot by 20 foot freezers that needed repeated stocking to feed hotel guests, a solution of significance was on demand to unburden the freezer compressors, protect the food from heating up and give some relief to rising energy costs. Using a series of 42-inch custom-engineered models, the Mars Air Systems engineering team was able to create a wall of cold air sufficient enough to consistently halt the incursion of heat and dust. The air curtains eliminated temperature fluctuations, cut out the stress on the equipment trying to re-cool and helped reduce burgeoning energy costs.



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.





TOP CHAINS ORDER UP PEAK PERFORMERS

While a Health Department code may prescribe air curtains to create cleaner, pest-free food prep areas, the real mandate comes from patrons. Creating a pest-free space with evenly distributed conditioned air does more than give guests the impression of clean, it's actually a building block to designing a truly hygienic venue. Food poisoning is directly linked to flies who carry pathogenic organisms that cause E. coli, salmonella and shingles and introduce other bacteria. Working hand in hand with the sanitation protocols you already have, Mars Air Systems' air curtains above entry doors, pass through windows and back receiving doors becomes a silent sentry that seizes control to keep the uninvited out. And, we've been doing that for over 50 years for iconic hospitality brands such as Panda Express, In-N-Out Burger, Taco Bell, Subway, Olive Garden and growing up-and-comers like Smashburger and Five Guys Burgers. Whether it's the need for a recessed unit that blends seamlessly in a well-defined décor vision, or defense against brutal weather conditions -- both hot and cold -- or the need for food storage areas to be vigorously defended Mars products have been the solution of choice for the most demanding operators world-wide.



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.



