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. Their role? Repel exterior air and particulate matter so the foodservice areas are clean and add to keeping air cool and comfortable for workers so they stay productive. Having hosted over 6,000 campers since 2007, a significant volume of food needs to be processed each year to feed all these hungry guests.

When finding a solution meant having to look no further than skyward in the existing dining hall, the Camp Ronald McDonald for Good Times staff finds a circa-1989 Mars air curtain 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. 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 reaches out to Mars for two additional workhorses. In doing so, the Mars contribution joins with built-environment leaders such as James Hardie Building Products, HunterDouglas and Dupont™ Corian® to breathe life into a new 14,000 square foot complex so guests can recreate the family dining table while at camp.
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.

MAXIMIZE MONEY-MAKING INTERIOR SPACES

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. 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.