

Case study

Mastronardi Produce



THE GREEN GRASS PROJECT™



Mastronardi

Goodness Grown Naturally™

“Being approved by HACCP and NSF International, Dyson’s hand dryer meets all our needs. It’s something other dryers have never been able to deliver for us.”

Joseph Darden
Vice President of Food Safety



Mastronardi Produce is the name behind SUNSET® gourmet tomatoes, peppers, cucumbers, and organic produce. They have over 1700+ acres of greenhouse production around the world, including Canada, USA, Mexico and Nicaragua – each facility staffed with Mastronardi personnel.

Joseph Darden, VP of Food Safety, first used the Dyson Airblade™ hand dryer at a coffee shop in Canada. He got in touch with Dyson and bought four units to try out. “We were immediately impressed, so we ordered a further 20 for installation in two facilities.”

Like all food producers, hygiene is the priority. “Every facility has its own area where staff can get changed and clean up before starting work,” says Joseph. “So our hand drying solution had to be hygienic and quick – we have over 400 people who must be in and out in 20 minutes,” he adds. “Being approved by HACCP and NSF International, Dyson’s hand dryer meets all our needs. It’s something other dryers have never been able to deliver for us.”

Until now, Mastronardi Produce had relied on paper towels. “But we worked out that was costing us \$31,000 a year – of which \$5,000 was for waste disposal fees,” says Joseph. “With the Dyson Airblade™ hand dryer, we’ve seen a return on investment in just 6 months. We’re very pleased and are planning to install the technology in new facilities as they’re built.”

To try the Dyson Airblade™ hand dryer or for more information call or visit:
1-888-DYSON-AB
www.dysonairblade.com



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The fastest, most hygienic hand dryer.