

Crider Foods



“Dyson Airblade Tap hand dryers have improved the consistency with which employees properly wash their hands... a must in food production facilities.”

Dr. Gary Hurlock, Vice President of Food Safety & Quality Assurance

The Business

Since the 1970s, Crider Foods has been a producer, supplier and marketer of shelf-stable and fully cooked products among customers in retail, foodservice and education sectors. Crider is the market leader in canned chicken and holds Safe Quality Foods (SQF) Level 3 status — a third party certification that emphasizes Crider’s dedication to safe and wholesome foods.

With its new Innovation Center, Crider helps customers grow their business and turns concepts into products in shorter periods of time — which is why many of the top global companies entrust Crider with their brands’ reputation.



The Challenge

Crider previously installed traditional wall mounted hand dryers and paper towel dispensers in its washrooms and wash-in stations. However, the company recognized key issues that affected both safety and productivity. Crider had concerns regarding whether their existing hand dryers were hygienic and safe for their food manufacturing environment. Additionally, because there were separate areas to wash and dry hands, water dripped onto the floor and increased risk of injuries. Finally, Crider realized that valuable employee time was being lost due to having separate areas for hand dryers and lengthy dry times from the existing dryers. When Crider began new construction and rehab projects at its facility, it made the decision to find technology that offered a more hygienic, safe and fast experience.

The Solution

Norman Scalf, Projects Engineer, contacted Dyson for an Airblade™ technology demonstration upon the request of Mr. Crider. Scalf learned about the new Dyson Airblade Tap hand dryer, which was the first technology to offer a wash and dry solution at the sink. The Dyson Airblade Tap dryer reduces water on the floor and saves space. And as the only hand dryer with NSF P335 and HACCP International certifications, it provides a fast,

hygienic drying solution proven safe for use in food manufacturing environments. Scalf and the upper management team were impressed and elected to install Dyson Airblade Tap dryers in Crider’s washrooms and wash-in areas.

The Results

Since installing the Dyson Airblade Tap hand dryers in their facilities in 2014, Crider has seen multiple benefits.

Keeping each step of the hand washing and drying process at the sink means: employees return to work areas faster, the risk of slip and fall injuries is decreased and necessary maintenance is reduced (along with labor costs). “The clean design and reliability of the hand dryers provide low maintenance cost and enables employees to return to their positions quickly and safely,” observes Keith Clancy, Director of Engineering and Maintenance.

Additionally, with their Dyson hand dryers, Crider can meet hygienic requirements while keeping staff happy. “The staff love it,” notes Scalf, which is important when adopting any new technology.

By reducing the potential for water on the floor and providing a hygienic, fast experience, the Dyson Airblade Tap hand dryer has helped Crider find the best solution for the business as well as its washrooms and wash-in areas.

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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