

McDonald's



"The hand dryers are ideal for a busy restaurant."

- Frederic Cassir, MC Donald's franchise Owner and Operator

The business

Frederic Cassir's six McDonald's restaurants in Quebec Canada are part of one of the largest fast-food chains in the world.

The problem

The existing hand dryers in the restaurants' high traffic bathrooms were ineffective at drying hands and frequently out of order.

The solution

Dyson Airblade™ hand dryers.

Faster dry times

The restaurants now have Dyson Airblade V, Dyson Airblade dB and Dyson Tap hand dryers installed. These dry hands in 12 to 14 seconds using HEPA filtered air.



Quick and hygienic

Dyson Airblade™ hand dryers reduce bacteria on washed hands by up to 40%. "They are the most hygienic hand dryers on the market," says Frederic, "The "wow" factor is there, coupled with fast speed and hygiene."

Lower running costs

Dyson Airblade hand dryers cost up to 69% less to run than other hand dryers. With ten now located in his restaurants, Frederic plans to fit more. "Since installing Dyson Airblade technology, we've received incredible feedback from customers and staff."

dyson airblade

The fastest to dry hands hygienically
with HEPA filtered air.



To try Dyson Airblade™ hand dryer technology or for more information call 1-877-397-6622 or visit www.dysonairblade.ca.

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