

# Tri-Arch Inc.

Improving productivity, compliance, and safety  
with the new best practice in handwashing.

Handwashing and compliance are top priorities of Tri-Arch Inc. and their 11 McDonald's locations throughout Ohio. With a mission to upgrade hand sinks to a handsfree experience, it was an easy decision for Tri-Arch to pilot the Instant Warm Handwash System in two of their busiest restaurants.

*"The sensor faucet offers reliable performance and keeps our hand sink areas 100% handsfree."*

*- John Vuletic, Area Manager, Tri-Arch Inc.*

Protocols were already in place to ensure employees were performing regular handwashing. Upgrading to a system that dispenses at least 40 twenty-second, instantly warm handwashes at 100°F per hour\* proved to keep up with handwashing demand at the company's busiest restaurant - a location where up to 19 employees can work their shifts at a time.

*"Even at our highest volume locations, we never have to worry about having instant warm water at our handwash sinks."*

Extensively tested by major QSR chains across the country, Instant Warm Handwash has proven to be an effective, reliable, and cost-effective handwashing solution that meets restaurant demands and FDA guidelines.

*"The system gives us peace of mind that our restaurants always have 100-degree handwashing water to meet FDA and health inspector guidelines."*

#### Customer Benefits:

- Consistent, 100°F water on demand
- Meets FDA and health inspection compliance with 100°F handwashing water
- Saves time, water and money - no waiting for water to warm up
- Sanitary, touchless faucet design
- Reliable, hard-wired motion sensor faucet - no batteries to fail

\* Based on cycles of 20 seconds on/40 seconds off, incoming water temperature of 40°F (4.4°C), and a tank set point of 105°F.



## INSTANT WARM HANDWASH SYSTEM

