



CASE STUDY



THE BRUSHMILL BY THE WATERFALL, CHESTER, CONNECTICUT

CHALLENGE

When the new owners of the landmark restaurant The Brushmill by the Waterfall embarked on an extensive renovation, they sought decor that could match both the stunning beauty of the surrounding area and the historical features, some of which date back to the early 1800s.

But one detail proved to be a challenge. With the heightened importance of hand hygiene, the owners wanted to provide reliable access to hand sanitizer for the staff and guests of the restaurant. Interior designer Caryn Paradis looked for dispensers with a modern yet timeless look. "We needed a permanent solution that looked great and functioned well," she said.

SOLUTION

When Paradis learned of Vaask® during a visit to the International Contemporary Furniture Fair, the decision to use the touchless fixtures "was easy," Paradis said. "The owners of the restaurant were on board immediately."

The sleek, all-metal hand sanitizing fixtures perfectly complement the five dining areas at The Brushmill, which each have a distinct ambience.

Diners are welcomed by the Vaask fixtures as they enter. The owners chose a black-on-black finish, which "works really well in all the spaces," Paradis said.

Beyond its appearance, "we wanted a sanitizer dispenser that was basically maintenance-free," Paradis said.

With so many details to keep track of in the 10,000-square-foot restaurant, two pluses are not having to replace batteries and needing to refill the large-capacity sanitizer cartridge less frequently.

The rave reviews are coming in.

"Everything from the food, ambience, setting, staff and presentation was incredible. Highly recommend!" one patron wrote.

With Vaask providing them with peace of mind, diners can relax and focus on enjoying an exceptional experience.