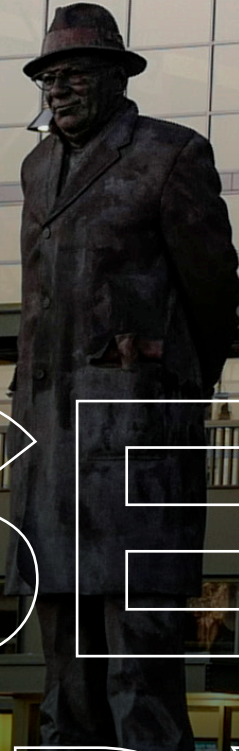




# A Winning Partnership: Accurex and Lambeau Field



Lite LAMBEAU FIELD



CASE  
STUDY

LAMBEAU FIELD

# The Ultimate Fan Experience

**AN IN-DEPTH LOOK AT THE PROCESS THAT LED TO LAMBEAU FIELD'S UNIQUE KITCHEN VENTILATION SYSTEM AND HOW ACCUREX WAS THERE EVERY STEP OF THE WAY.**

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Lambeau Field, home of the legendary Green Bay Packers, made the decision to upgrade their fan experience by expanding their food service operation and creating an open kitchen space. We became a part of game day for decades to come by putting in place a best in class kitchen solution. The following is an in-depth look at the Accurex way and how we brought that process to the project and our partners at Lambeau Field.

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# THE ACCUREX WAY

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At Accurex, we take an individualized look at every project while utilizing a consistent method that reflects our values. Before we dive into the Lambeau Field project, we want to explain how we work and what “The Accurex Way” is all about.

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## COMMITMENT

Accurex is committed to making it easier to configure, design, and maintain kitchen ventilation systems in order to offer you piece of mind. Our complete system solution provides the products you need to meet and exceed your expectations. We are responsive, accurate, and timely in delivering what you need to do the job. Above all, we are committed to doing business with integrity.

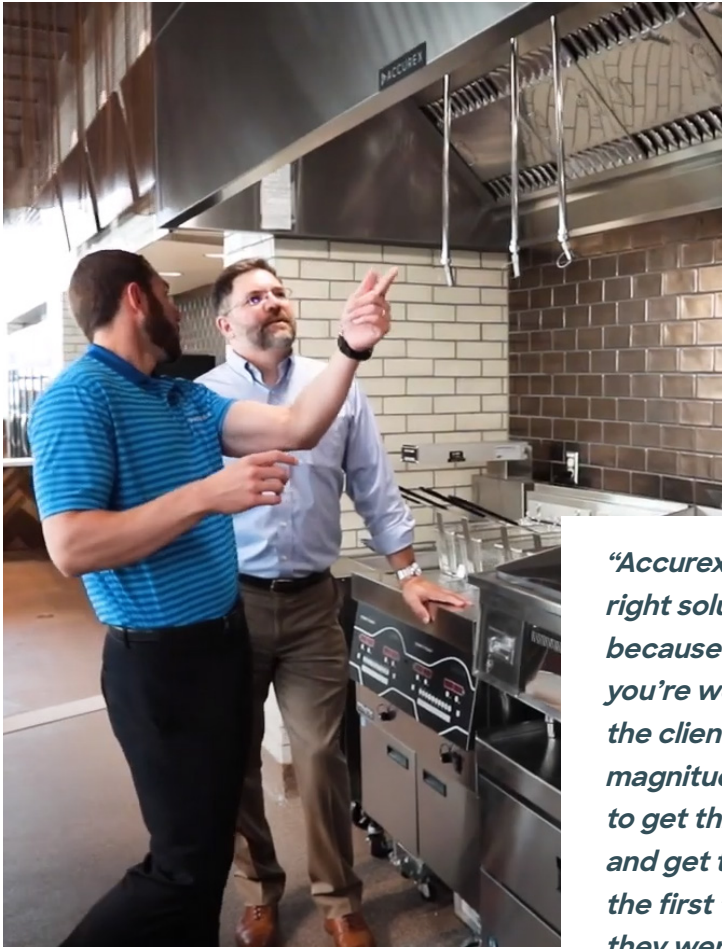
## EXPERTISE

Our expertise solves the toughest kitchen ventilation challenges. Accurex engages with local experts to ensure you’re meeting regional requirements and those experts will collaborate with you to provide the best results. We provide a full arsenal of corporate support including teams of application engineers and product specialists. Accurex has the widest available product breadth to solve nearly every kitchen ventilation challenge. Most importantly, accurate information is provided in a timely manner.

## PARTNERSHIP & TRUST

Accurex is the trustworthy liaison between engineers, consultants, mechanical contractors, and any other partner in the mix, providing transparent communication at all times. We keep the project in check with all aspects and parties involved. Accurex will find and provide the product solution you NEED, nothing more or less.





*“Accurex was the right solution here because when you’re working with the client of this magnitude, you want to get things right and get them right the first time, and they were able to get that done here.”*

- Aaron Baumgartner  
Mechanical Project  
Engineer at Somerville  
Architects & Engineers



**“ ACCUREX HAS BEEN THE PERFECT SOLUTION TO OUR NEEDS.”**

- Justin Dantzman  
HVAC Manager,  
Green Bay Packers



Full-Service Process:

# TEAMWORK + CLARITY = A WINNING STRATEGY

At Accurex, we design, engineer and manufacture the broadest line of kitchen ventilation systems. This means that we have the broadest range of solutions for your unique needs. We bring along our expertise and partnership at every step of the process in order to find that perfectly matched solution for you.





## 1. CONSULTATION AND RESEARCH

The first thing we do is work to understand our customers priorities and needs. We also look to discover what has and hasn't worked in the past so that we know we're helping to devise the best solution for you. Utilizing our breadth of products, we will create a plan that is simple to understand, revolves around your exact needs, and leaves you instilled with confidence.

## 2. DESIGN

We build out a solution that is completely specific for your needs. This may sound like an obvious step but can be surprisingly unique. Our customers needs are rarely the same, therefore there is never a one size fits all approach with design.

## 3. CONSTRUCTION PARTNERS

We reach out to the various partners you have on the project to ensure all needs are being considered for a successful construction schedule. We make sure we're all on the same page at all times.

## 4. COLLABORATION

We work with all stakeholders on the project, to ensure an ongoing dialogue throughout the process. We ensure that the construction teams have the information and support they need during installation.

## 5. TEST LOCATIONS

Many larger chains will have us do a test location before we expand nationwide. We are able to install, use and monitor our products and test for performance. We want to make sure you are confident in your decision.

## 6. MANUFACTURE

Our products are engineered and manufactured with the highest quality standards so you can count on them to work for years to come. We have multiple manufacturing locations throughout the United States making it easy to get you exactly what you need and when you need it.

## 7. DELIVERY AND INSTALLATION SUPPORT

The product will ship and deliver to you along with 24/7 tech support to handle any questions during the installation and start-up process of your equipment.

At Accurex, the first question we ask is  
“What are you cooking and what  
appliances are you cooking with?”

Once there is a complete understanding  
of your project’s challenges and needs,  
we will design a solution that not only  
meets but exceeds your teams goals.

# THERE WILL NEVER BE A STANDARD SOLUTION.

It’s our knowledge  
and your choices that  
consistently create  
excellent results.



*Continuous Communication:*

# UNDERSTANDING PRIORITIES AND CREATING GAME PLANS

There are many moving parts to consider when you're creating an efficient commercial kitchen ventilation system. It's our business to learn your business needs inside and out. We also make sure to prioritize your needs when considering the best solution. Here are some of the things we discuss with your team to find the solution that best fits your needs.

- **FIRST COSTS**
- **ENERGY COSTS**
- **MAINTENANCE LABOR COSTS**
- **LIFE CYCLE COST**
- **GREASE AND SMOKE CONTROL**
- **ODOR CONTROL**
- **SERVICES (SUCH AS CERTIFICATION, STARTUP, TEST & BALANCE)**
- **PATRON COMFORT**
- **EMPLOYEE COMFORT**
- **FLEXIBILITY**
- **EASE OF INSTALL**
- **CODE AND STANDARD COMPLIANCE**
- **REPLACEMENT PROGRAMS**
- **SYNERGIES BETWEEN CONCEPTS**
- **SOUND**
- **FIRE RISK**

DESSERTS	
ASSORTED CAKE	\$10.25
CHEESECAKE	\$8.25
ASSORTED PIE	\$8.25
GELATO	\$4.00
GELATO POP	\$7.00
GELATO COOKIE SANDWICH	\$8.00
HOT CHOCOLATE w/ BAILEYS	\$18.00
HOT CHOCOLATE w/ KAHUNA	\$14.00

BEVERAGES	
DOMESTIC BEER	\$4.50
PREMIUM BEER	\$10.00-\$11.00
N/A BEER	\$5.50
BOTTLED SODA	\$5.00
BOTTLED WATER	\$4.00
Coffee	\$4.00
HOT CHOCOLATE	\$5.00

YOUR  
CENTER  
OF THE  
PLATE  
SPECIALS

# CASE STUDY

LAMBEAU FIELD

# BUTCHER SHOP



DESSERTS	ROTISSERIE	PIZZA	GRILL
CHOCOLATE CAKE	BEEF BRISKET	PEPPERONI	GRILLED PORTERHOUSE STEAK
CHOCOLATE CHIP COOKIES	CHICKEN WINGS	SAUSAGE	GRILLED RIBEYE STEAK
COFFEE	FRANKFURTERS	VEGETARIAN	GRILLED T-BONE STEAK
ICE CREAM	HOISIN CHICKEN	NEW YORK	GRILLED TENDERLOIN
MACARONS	PHILADELPHIA PHILLY CHEESE STEAK	PANCAKE	GRILLED TURTLE
MILK SHAKE	ROAST PORK SHOULDER	PASTA	GRILLED WYOMING
PIZZONI	SMOKE RIB RIB	PIZZON	GRILLED WYOMING
PIZZONI	SMOKE RIB RIB	PIZZON	GRILLED WYOMING
PIZZONI	SMOKE RIB RIB	PIZZON	GRILLED WYOMING



## The Challenge

CREATE A TAILORED SOLUTION  
DESIGNED SPECIFICALLY FOR  
LAMBEAU FIELD'S NEEDS.

Let's take a look at how we apply the  
Accurex Way to our projects and partners.

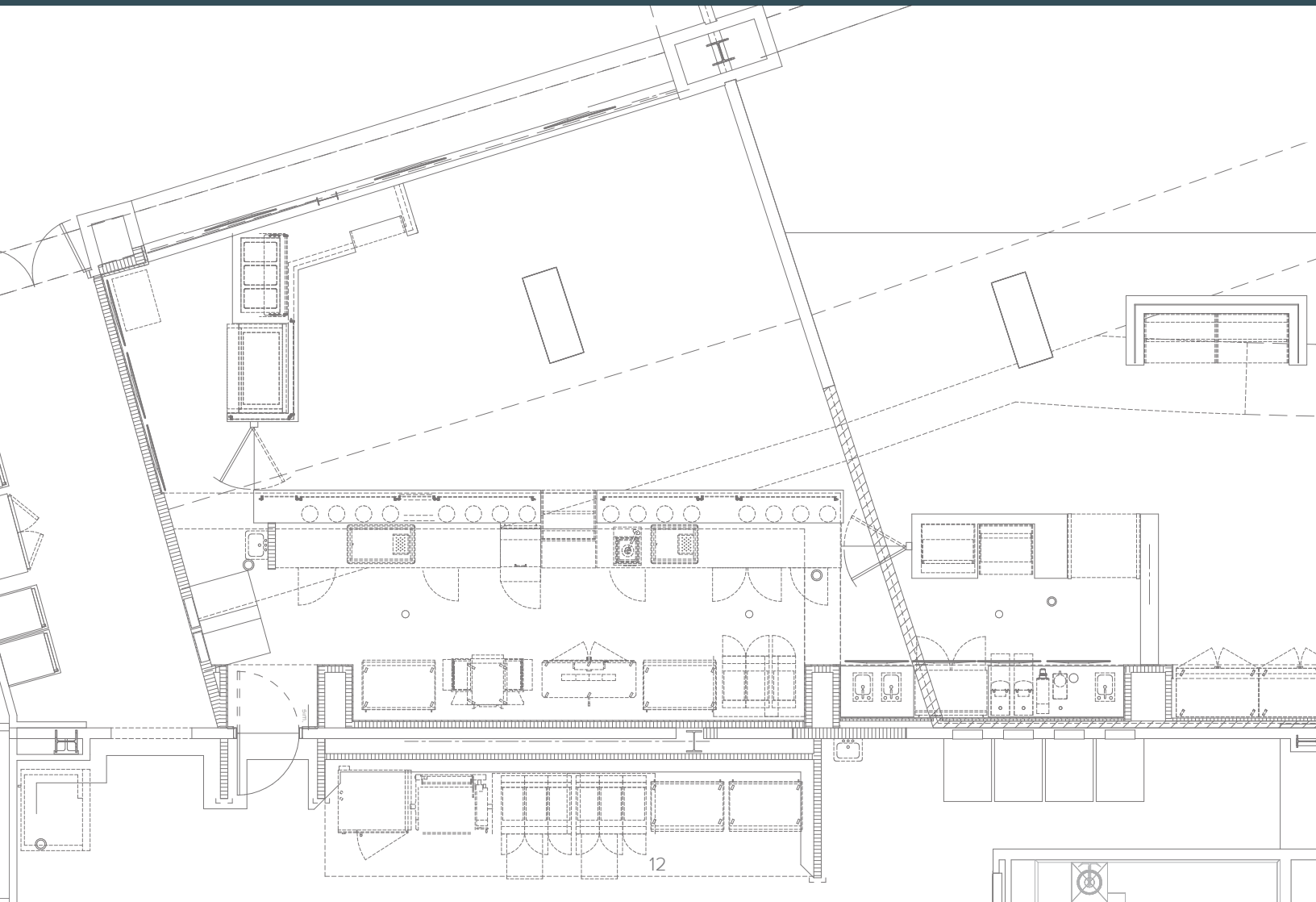
Case Study:

# THE CHALLENGE

**Create a  
tailored  
solution  
designed  
specifically  
for Lambeau  
Field's needs.**

*“We were looking to install an open kitchen atmosphere that would enhance our fans experience and bring Lambeau Field's atrium to a new level. In addition to upgrading the appearance of our concession areas, we wanted to expand our back of house kitchen lines to be more robust and energy efficient while integrating some of our existing equipment.”*

*- Justin Dantzman HVAC Manager, Green Bay Packers*



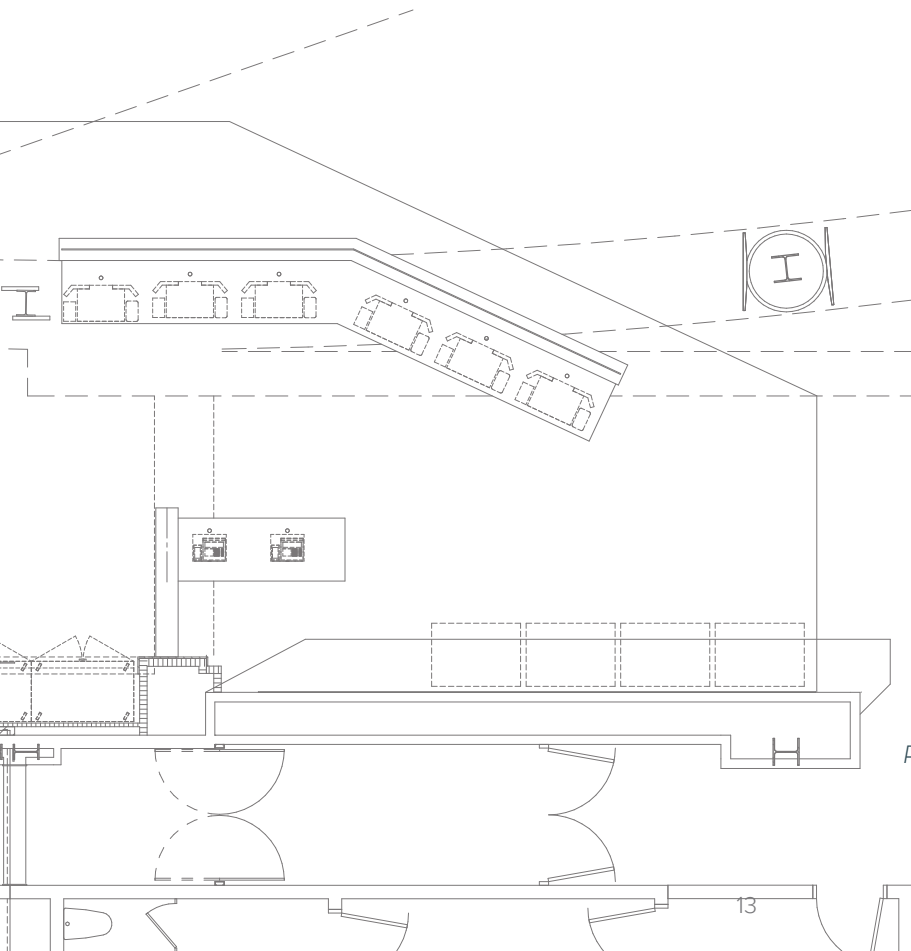
## UNDERSTANDING CHALLENGES

Designing a completely new space in a stadium comes with many considerations. First, the new open kitchen design was replacing an existing space so there were footprint limitations for both the front and back of house kitchens. Lambeau Field's doors, elevators and hallways were critical to consider when thinking about the various machinery and products needed to get into the building.

Secondly, the team had to determine what new pieces were needed, how they would seamlessly integrate and complement the existing equipment and, most of all, how it would all work in a way that would maximize kitchen ventilation performance. *"We wanted this open space but we also knew the challenges that came along with that in terms of potential air loss. We had to find the correct balance for performance and making sure that our customers were kept comfortable and happy. Everyone wants to enjoy the experience but you don't want to be overwhelmed by the smell of the experience."* -Justin Dantzman, HVAC manager for the Green Bay Packers

*"Some of the challenges associated with trying to bring the kitchen out front in lieu of a belly up concession stand was that when we bring that food product and equipment out, we also bring the grease and some of the other preparation challenges out."* - Brett Kroening, The Boelter Companies

The projected use of the kitchen was another challenge that took significant consideration. Because the space would only function at high volume on game days and during events, we needed to take into account that it would not operate at peak demand on most days throughout the year. *"We need variable volume, not all the bells and whistles. We need a system that does what we need it to do but we don't want to be burdened with product we don't really need."* In other words, Justin was asking for us to design a solution that solved the exact needs of Lambeau Field. Happily, we accepted the challenge and got to work.



### JUSTIN DANTZMAN

HVAC Manager,  
Green Bay Packers



### BRETT KROENING

Project Manager/Designer,  
The Boelter Companies





## GETTING TO WORK

After gaining a comprehensive understanding of the project, we rolled up our sleeves and worked alongside Project Manager and Designer, Brett Kroening, as industry-leading commercial kitchen ventilation system partners from The Boelter Companies, Aaron Baumgartner and Matthew Schachtner of Somerville Architects & Engineers, Rick Seeley of Miron Construction Co., Inc. and Green Bay Packers, HVAC Manager, Justin Dantzman.

Size restrictions, noise levels, the open kitchen concept and ensuring a safe environment for fans were definitely challenges. *“Accurex was the perfect choice, and partner, for this project. They had a wide variety of design options and customizable choices associated with demand control packages. They offered a simplified, cost-effective system that was code compliant and their wall mounted controls interface provided the simplistic, intuitive design the facility needed.”* - Brett Kroening, The Boelter Companies



“EVERYTHING  
WENT OFF  
WITHOUT  
A HITCH.”

- Matthew Schachtner

Throughout the process, we were committed to doing business with integrity. We were available every step of the way, providing responsive communication, detailed drawings, and timely delivery to get the job done. *“The quality of the Accurex products was impeccable. They did a beautiful job delivering quality work, everything was seamless.”*- Rick Seeley, Miron Construction Co., Inc.

We thrive on being the trustworthy liaison between engineers, consultants, mechanical contractors, and other partners. Our team keeps your project in line and only provides the product solutions you NEED, nothing more or less.

**RICK  
SEELEY**

*Project Superintendent,  
Miron Construction Co., Inc.*



**ANDY  
JACOBS**

*Account Manager, Accurex*



**AARON  
BAUMGARTNER**

*Mechanical Project Engineer,  
Somerville Architects & Engineers*



**MATTHEW  
SCHACHTNER**

*President | Director of Design |  
Principal Project Architect  
Somerville Architects & Engineers*



## Case Study:

# PROJECT HIGHLIGHTS

## COMPLETE SYSTEM SOLUTION

The existing equipment and ductwork in the kitchen at Lambeau Field required selecting ventilation products that would be compatible. Accurex's wide breadth of products included compatible solutions, and we were able to create a complete system solution that combined existing equipment with new Accurex equipment. This unique solution resulted in unrivaled energy savings for Lambeau Field.

## DEMAND CONTROLLED KITCHEN VENTILATION (DCKV)

Food service operations at Lambeau Field vary from high activity on game day and moderate activity from events held during the bye weeks or off-season. In order to adjust the fan speed to suit these varied cooking loads, the kitchen was outfitted with demand controlled kitchen ventilation (DCKV). This control system proves its label of "industry leader" by providing simple and intuitive operation while also substantially reducing energy costs. The DCKV modulates fan speeds based on cooking load which can provide up to 88% electrical savings by operating the fans at 50% of their maximum speed. This perfectly suited Lambeau Field's need for flexibility.

In order for the DCKV system to sense the cooking load and adjust fan speeds accordingly, hood temperature sensors are installed in the canopy directly above the appliances. This mounting location causes sensors to react to temperature changes up to five times faster than sensors mounted in the duct or collars. Rapid temperature response times, combined with direct gas make-up air units featuring our patented barometric bypass dampers, provide up to 50% airflow reduction and increased energy savings for Lambeau Field during lower capacity food preparation periods.

## HOODS

Popular stadium foods like hamburgers, fries, hot dogs and cheese curds tend to produce more grease-laden

air, and therefore require exhaust hood filters with a high level of grease extraction. Lambeau wouldn't be the home of the Cheesehead without cheesy menu items. Accurex Grease-X-Tractor™ filter was the ideal solution for this stadium's cooking style.

To efficiently filter out grease with minimal costs for Lambeau Field, the Grease-X-Tractor™ filter forces the grease-laden air through multiple angled inlets that spin the incoming air rapidly within the filter. The centrifugal force throws the grease out of the airstream and back onto the interior surface of the filter, while the filtered air exits out the rear.

Because the front-of-house kitchen included in this project was an open concept, choosing aesthetically pleasing yet functional prevent effluent from reaching the customers was crucial. Accurex hoods with a continuous capture feature were chosen not only to improve the look, but also to improve performance. The UL Listed bolted connection allows end to end hoods to be connected, removing the side walls between the hoods. Side by side hoods without the continuous capture feature create a new place for grease to build up, creating another area to clean and over time may lead to a fire hazard. Additionally, Accurex's Performance Enhancing Lip (PEL) technology, standard on all exhaust hoods, features a lipped edge around the bottom of the hood, improving the overall effectiveness of the hood by keeping heat and effluent from escaping the canopy.

## MAKE-UP AIR – WITH HEAT

As cooling isn't needed in the crisp fall and frozen winter of Wisconsin's football season, the Lambeau project was provided with a heat-only make-up air, adhering to the Accurex way: providing only what is needed.

To offer the energy savings Lambeau Field wanted to see from its demand controlled kitchen ventilation system, Accurex make-up air units rely on our patented barometric bypass damper. This technology allows up to 50% airflow reduction when paired with DCKV. The barometric bypass damper creates advantages by ensuring proper airflow velocity over the burner plate during variable volume applications. For Lambeau Field, make-up air units capable of airflow turndown save energy and money in the long run.





## EXHAUST FAN

To further control operational costs, Accurex upblast exhaust fans were selected for their durability and their design that discharges air directly away from the mounting surface. The leak-proof exhaust fan construction has a one-piece windband that is welded to the curb cap to capture grease and protect the roof to help reduce maintenance costs. This preserves the lifespan of the stadium roof materials by preventing a potentially costly mess from damaging roof membranes. Accurex exhaust fans also draw cool out-side air directly into the motor compartment, increasing maximum motor life and sealing the motor compartment from the exhaust air.

*“Going into a project with Accurex, you know you’re in good hands. One of the biggest pitfalls you can have on a project is your deliveries. We had a very complex crane pick so it was very, very important that we hit our dates just because of the timing and the scheduling in and around Lambeau Field. Knowing that Accurex was on the job was awesome because they were able to get the product here exactly when we needed it and support the timing that we needed to pull that off.”*

*- Rick Seeley, Miron Construction Co., Inc.*

## THE FINISHED PRODUCT

➤ Accurex demonstrated the ability to configure a solution, bring local expertise to the table, an ability to work with existing equipment, deep partnerships critical to communication and an unwavering commitment to excellence.

➤ Accurex provided a technical solution for the Marketplace and offered a simplified, cost-effective system for quick serve locations along with energy savings solutions which was critical due to the usage factor.

➤ Control interfaces provided simplistic, intuitive design facility needed and were easy to operate.

➤ Robust, energy-efficient, back-of-house systems combined with a comfortable and convenient front-of-house environment resulted in the ultimate fan dining experience.

➤ The end result was a first of its kind in a stadium, open concept, grab and go Marketplace that was aesthetically pleasing and highly functional.

➤ Accurex provided its partners with what they needed while making the process smooth for everyone along the way.

“HAVING AN ORGANIZATION LIKE ACCUREX INVOLVED REALLY LESSENS THE AMOUNT OF STRESS; YOU KNOW YOU’RE IN GOOD HANDS.”

– Rick Seeley, Miron Construction Co., Inc.





NOW THAT'S  
A WIN FOR  
ACCUREX,  
THE FANS,  
AND THE  
GREEN BAY  
PACKERS!



## CHECK OUT THE TESTIMONIAL VIDEOS FROM OUR PARTNERS

- Green Bay Packers - Justin Dantzman, HVAC Manager
- Somerville Architects & Engineers - Matthew Schachtner, President, Director of Design & Principal Project Architect
- Somerville Architects & Engineers - Aaron Baumgartner, Mechanical Project Engineer
- The Boelter Companies - Brett Kroening, Project Manager & Designer
- Miron Construction Co., Inc. - Rick Seeley, Project Superintendent
- Accurex - Andy Jacobs, Account Manager



DISCOVER HOW SIMPLE THE ACCUREX WAY CAN BE AT [ACCUREX.COM](https://www.accurex.com)



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