

## CASE STUDY

THE PROJECT | GREEN BAY, WI

# Resch Expo

ACCUREX® EXECUTIVE ACCOUNT MANAGERS  
ANDY JACOBS & PHILLIP KRAFT

DEALER | STREICH EQUIPMENT  
DAVE MILLER, PROJECT MANAGER

The Resch Expo, adjacent to the Resch Center, is a column-free, 125,000 square-foot exposition space located in the entertainment and stadium district of Green Bay, Wisconsin. The space offers two levels of indoor and outdoor flex and networking areas with an exhibit hall floor that can be divided into three, two or one hall design, and a second level with six meeting room suites and additional event flex space. The facility features state-of-the-art kitchens equipped for buffet, plated or quick-service food applications.





## Kitchen Ventilation Objective

The objective for the Resch Expo was to provide dependable, efficient kitchen ventilation equipment that offered cost and energy savings and increased safety to accommodate multiple, unique kitchen spaces with the flexibility to service both large crowds and smaller, private events. Selecting the right products to fit each application, trustworthy service and strong, reliable partnerships led to the overall success of this project.

## Solution

Four side-by-side Accurex wall canopy exhaust hoods, model XXEW, were chosen to furnish the main, large-capacity commercial kitchen space. Each hood contained high-performance Grease-X-Tractor™ filters for a high efficiency of grease removal in the industry, as well as round, recessed LED lights to provide enhanced lighting for cooking, lower utility costs and longer operating life. In the same space, an additional energy-efficient type II exhaust hood, model XO, was installed over a conveyor pizza oven. To capture heat, steam and condensate around the dishwashing station, a separate Accurex condensate hood, model XD1, was selected.

The open footprint of the Resch Expo allowed for additional cooking spaces, including two concession kitchens and a private cooking area. The concession kitchens each contained two Accurex exhaust hoods with baffle filters, model XBEW, designed to simultaneously work together. In addition, another Accurex XBEW exhaust hood was installed in the concert hood location specially created for entertainers and private parties to utilize for their own cooking experience.

The Accurex variable-volume control system was implemented to effectively manage energy usage and cooking needs. This demand controlled system senses the heat output from the cooking operation to efficiently

modulate the airflow, offering exceptional turndown of up to 50% when maximum exhaust flow isn't required. It responds five times faster than duct mounted temperature sensors. For economical and efficient fire protection, a pre-engineered Ansul® R-102 Fire Suppression System was installed. When activated, this automatic system is designed to discharge wet chemical through all nozzles concurrently with the intent to mitigate fire hazards.

“One of the biggest advantages behind Accurex products is every single system has a specific purpose and is deliberately selected to match the exact need of each individual project,” said Dave Miller, Lead Project Manager, Streich Equipment. “Accurex was able to accommodate all of the expo center’s distinctive needs,” Dave adds. As lead project manager and being onsite during construction three to four times a week for roughly seven months, Dave’s dedication never wavered. He played an integral role in ensuring the project’s success including taking measurements to make sure products would fit properly, keeping the lines of communication open between partners, and addressing questions and issues as they arose. Mirroring the same core values as Accurex with emphasis on customer and ultimately patron needs, Streich Equipment is committed to serving its customers with the best products possible and highest level of customer service. From initial planning and design to mechanical drawings, delivery, and installation, Streich strives for complete customer satisfaction.

# What We Achieved

From selecting the right exhaust hoods with our variable volume control and the intuitive fire protection systems, the Resch Expo was able to realize cost and energy efficiencies along with greater security assurance when cooking in each of the four commercial kitchens. These intentional product selections combined with their unmatched durability and performance provided the expo with the flexibility to easily and efficiently service small parties to large crowds. “Accurex can seamlessly take a complicated system and make it simple – simple to install, simple to operate, simple to maintain for years to come.” Dave Miller, Streich Equipment



“ Accurex has been an absolutely amazing manufacturer for not only Streich Equipment but the industry as a whole. They bring a level of accountability and trust to every project. Their team goes above and beyond, and I don’t know if we can get that from anybody else.

DAVE MILLER  
PROJECT MANAGER | STREICH EQUIPMENT

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