



CASE STUDY

FOOD SERVICE REP

Hockenbergs

OMAHA, NE

ACCUREX REP

Accurex® CO & WY

CENTENNIAL, CO

Bistro Boys Catering moved into a 3,000-square-foot, single story space in a multi-tenant, commercial building located in Denver, Colorado. The space was previously occupied by a pizza delivery company and required an upgrade in ventilation to properly exhaust kitchen fumes generated during the preparation of a wide variety of food from short ribs and other cuts of meat to Italian sauces and broths made from scratch.



Ventilation Objective

Bistro Boys' owner wanted a more energy efficient and effective kitchen exhaust system to accommodate a wide range of cooking requirements and to prevent grease, smoke and odors from entering other parts of the office building. He also wanted to improve the work environment for his employees by providing better heating, cooling and lighting.

Solution

Two Accurex centrifugal upblast roof exhaust fans, Model XRUD, one kitchen hood, Model XBEW, equipped with sufficient lighting and a factory coordinated fire suppression system installation, and variable volume controls (Vari-Flow system) were installed to exhaust smoke and grease from the kitchen area efficiently, cost effectively and safely. The Model XRUD is a quiet operating, direct drive upblast centrifugal exhaust fan that requires no belt replacements and offers a single point drain system for quick, easy cleaning. These fans are equipped with electronically commutated Vari-Green motors, providing soft start technology, thermal protection, and increased energy savings. These motors also do not require a costly variable frequency drive to operate, reducing upfront costs.

The Model XBEW exhaust only wall canopy hood is one of the most efficient and cost effective hood options on the market with large capture areas to promote low exhaust rates and excellent performance. The Model XDG make-up air unit replaces exhausted air with 100% outdoor air in volumes from 800 cfm to 15,000 cfm and provides ultra-efficient heating capacities up to 1.6 MBH. The evaporative cooling feature offers 90% cooling effectiveness. Configured for variable volume, this unit is capable of airflow reductions of up to 50%.

The Accurex Vari-Flow Air Management System helps reduce energy consumption and operating costs by automatically decreasing the airflow based on demand from the cooking operation. Decreasing fan speeds during low demand

also reduces sound levels to improve comfort for both employees and other building tenants. The Ansul® R-102 System is capable of both detecting and suppressing fires 24 hours a day and features ANSULEX® Low pH Liquid Fire Suppressant – a highly effective and equipment-friendly, near-neutral pH extinguishing agent that minimizes damage and clean-up costs.

What We Achieved

“I’m extremely pleased with the quality of the hood, controls, and make-up air unit”, said Wes Biggers, owner of Bistro Boys Catering. “The variable speed fan gives us increased flexibility in cooking on the line. We aren’t determining what we can cook and when by how much smoke the hood can remove! If we need to cook it, we do—when the schedule says it needs to be cooked. That improves the quality of food delivered to our customers. The installation contractor recommended by Accurex completed the entire job (from rip-out to final testing) in about 10 days. I couldn’t be happier with the entire project!”



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