



Hickory Harvest Finds the Temperature & Humidity Sweet Spot with Jacco



When Hickory Harvest expanded their Akron manufacturing facility, it was apparent that they needed to reevaluate their current heating and cooling system to meet the needs of the 17,000 square foot addition. The temperature & humidity of the facility was extremely important to accommodate the company's fastest growing product line - Chocolate.

That's where Jacco came in to help.

Jacco provided three Aeon units for the production area, ensuring tight temperature and humidity control and five Ruud units for the warehouse area.

Jacco also provided a low dewpoint (39.26F) Aeon unit with simultaneous heating and cooling capabilities for the Chocolate Finishing Room.

The Aeon unit for the Chocolate finishing room saved considerable money as compared to a Desiccant unit.



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INFORMATION

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For more information, please contact Jerry Cohen or visit our website.

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