



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 Aaon 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) Aaon unit with simultaneous heating and cooling capabilities for the Chocolate Finishing Room.

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



Jacco will be hosting a series of Seminars throughout 2017!

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How easy is it to service a Samsung Slim Duct Horizontal Fan Coil?

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For more information, please contact [Jerry Cohen](#) or visit our [website](#).

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DECEMBER 13
Integrated Piping Systems: Combining the Domestic Water Piping with the Hot & Chilled Water Piping, only 4 Pipes Combined!

30mins Pledge

