

Buehler's Fresh Foods

Project Location: Ashland, Ohio

Project Date: 2000



Project Description:

A nominal 82,000 square foot supermarket which includes the typical general grocery with delicatessen, bakery, produce, meat and dairy departments as well as a pharmacy, a floral department, a restaurant, a video/photo department, a child care area and a bank.

In addition to the typical plumbing fixtures and systems, the facility utilizes a heat reclaim system to generate domestic hot water from the refrigeration system serving the display cases. Additional plumbing specialties include dual temperature hot water for the commercial kitchens, grease interceptors for commercial kitchen and meat processing department, an indirect drain system for the numerous refrigerated display case condensate drains, a piped Purified Water system and a piped High Pressure Water system for cleaning.

The HVAC system in the core retail area consists of two (2) Seasons4 Grocery Store Dual Path Rooftop Air Handling Units each with an approximate capacity of 25,000 CFM and 80 tons. Units have an integral packaged refrigeration system with six (6) stages of cooling (HGBP on the lead) and utilize heat reclaim from the refrigeration system serving the store display cases for "free" heat and dehumidification reheat. In addition, a gas heating section is provided for heat and reheat when heat reclaim is not available. Other areas/departments are served by standard packaged gas/electric rooftop units. The Kitchen has three (3) grease hoods for a combined length of 34 feet served by four (4) rooftop exhaust fans.

