

Building Solutions

Issue #1- 2010

Quarterly construction tips & updates

A.C.E. is the "cool" choice

Three customers in the food industry share their stories

Riverside Foods, Two Rivers

When Riverside Foods needed to expand its freezer area, they wanted a contractor who had industry experience, who could do the project while Riverside ran business as usual, and was local. They found all that and more in A.C.E. Building Service. "We knew A.C.E. had done metal buildings and other freezer additions. We felt they would have a good understanding of our special needs," says Paul Becker, one of the company's owners.



Mike Yauger (left) and Paul Becker stand inside their expanded freezer area at Riverside Foods.

together to keep things running smoothly. In fact, even after the project they have kept in touch to make sure everything is going well. They are big on follow up and service after the project."

"A.C.E. is so easy to work with ... they assume nothing ... come in and plan ... and make it work!"

Newton Meats

Jim Van Ess of Newton Meats is a believer in A.C.E. Building Service, he says, evidenced by the fact that they have gone back to the well three times. And they plan on going back again in the future.

As a family-owned meat market and processor located in the heart of Newton, A.C.E. has helped the business continue to grow as well as stay current on regulations in the industry,

(continued on back)

Build green - *WITHOUT extra green!*

A.C.E. Building Service has always built with "green" in mind to help customers stay within budget ... but now we are excited to announce a new effort underway called A.C.E. Green.

A.C.E. Green is the ability to design and construct a LEED (Leadership in Energy and Environmental Design) certified building. LEED-certified buildings offer many advantages: lower energy costs, lower water usage, better interior air environment, less construction waste and lower ongoing building maintenance costs.

Additionally, a LEED-certified building is a more valuable building, recognized at time of re-sale or with higher lease rates.

A.C.E.'s Chris Herzog and Stan Johnson are now LEED AP's (LEED Accredited Professionals). They are able to work with building designers to include the characteristics and design that will deliver the desired level of certification.

Give us a call if you are interested in learning more about A.C.E. Green. Remember, LEED-certified buildings do not have to be expensive. Most features have a very fast payback, and many times at no extra capital cost. That's what makes A.C.E. Green so unique - green construction without the extra green (expense)!

A.C.E. is the "cool" choice (continued)



Jim and Karean Van Ess, Newton Meats

including the recent addition of three new coolers and a sausage processing area.

"We're a growing business," states Jim. "A.C.E. did our addition of a retail store two years ago that doubled our sales, but left us short of space in the back. There were also new state laws coming that required our processing areas to be more segregated to ensure a proper product flow."

Jim turned to A.C.E., to not only help ensure compliance with changing regulations, but to install a quality product, which they did, he adds, with outstanding customer service.

"The greatest thing about ACE is their on-time service ... you tell them when you want something done and they make it happen! Whenever we have a question, they always have the right answer, whether about building, ventilation or codes. They have made me a believer."

Lakeside Foods, Random Lake



Pat Dvorachek of Lakeside Foods had a very unique project in mind at the Random Lake, WI, plant: they needed to replace the freezer box on one of their existing individual quick freezers (IQF). "We produce frozen peas and corn, and our old IQF was dilapidated; it was an old-framed structure that just gave out," he says.

He was looking for a contractor who had freezer experience to help with this specialty project, and he turned to A.C.E. Building Service. It was an easy decision for Pat. Not only has he known Bill Shimek, one of the owners of A.C.E., for 25 years, he also spoke with other

clients of theirs, and they couldn't say enough good things about the company.

"I knew A.C.E. had experience in the freezer industry, and I liked the way they presented their product. I thought it was superior to the others; overall just better."

Pat adds that the Lakeside Foods freezer box required a one-of-a-kind, custom engineered design, and A.C.E. did a fantastic job. He especially appreciates the fact that A.C.E. did extensive homework up front to make sure everything was right.

"The guys took their time and did a quality job. You can tell they care about the way a project is done. And the freezer box works wonderfully ... it will last a long, long time because of the materials used and way it was assembled."

He also values the A.C.E. service: "They are made up of good people who know their business, and they know ours. It's a good fit."

"I knew A.C.E. had experience in the freezer industry, and I liked the way they presented their product. I thought it was superior to the others; overall just better." – Pat Dvorachek, Lakeside Foods Random Lake



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*It's not too late to
start planning your
2010 building project!*

FOR RENT

Approximately 5,500 sq. ft. of building space zoned industrial: 3510-B South 26th Street, Manitowoc (property is located 3/4 mile south of Viebahn St. on west side of the road in the Town of Newton).

For more information, contact Ron Schwalbe, S&S Investments, LLC, 682-1858 or rschwalbe@sbcglobal.net