

Linearlight



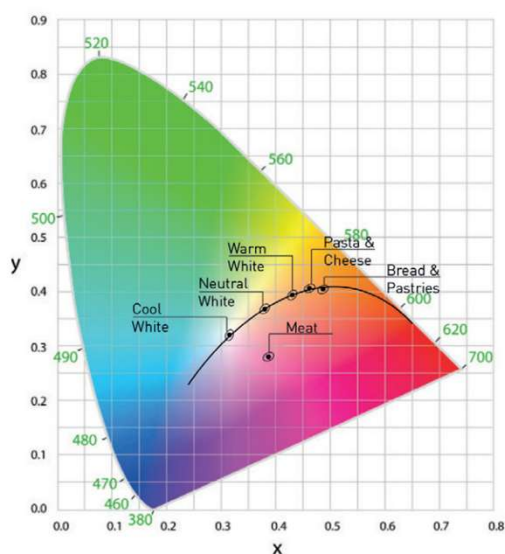
DESCRIPTION: Homogeneous light line and one continuous luminaire (without interruptions)
Light distribution type: asymmetric
Optical system: innovative lenses, depends on the installment
Housing: aluminium body, acryl cover
Colour: Black/Grey

GENERAL DATA: Mains voltage: 220-240V, 50-60Hz
LED lifetime, h: 70000/L80B10
System Efficiency: Up to 150 lm/W
Power: 4W-19W
CCT*K: Meat + 3000K -5000K
light colours matched to specific food types (up to CRI 95)
Ingress protection code: IP54
Operating temperature range, °C: ta -20...+35
Guarantee: 5-years

INSTALLATION: tailor-made solutions for every requirement.

ENVIRONMENT: Indoor

APPLICATION: Refrigeration and shopfitting, fresh food selves



The main applications of these compact, space-saving luminaires include canopy lighting with asymmetrical radiation, single-beam shelf lighting with symmetrical 120° radiation, "invisible" door lighting with symmetrical 180° radiation to the left and right as well as counter lighting (symmetrical, 120°) and handrail lighting, which from a single luminaire perfectly sets the stage for the goods behind the glass front of the island as well as the goods inside the island.

SPECIFIC FOOD COLOURS SUPPORT THE PRESENTATION OF YOUR PRODUCTS

Different foods require specific light qualities to make them look attractive and tasty. The most important four factors are colour reproduction, colour temperature or colour point and light intensity. When it comes to food, quality and freshness are absolutely paramount – we can help you in this regard with excellent colour reproduction of CRI ≥ 90 over a broad spectrum. This renders your products' characteristic colours in an optimal and realistic way so that your products will always make a natural and fresh impression.

GREYING MEAT – AN AGGRAVATING FACTOR

In addition to the quality of the packaging and compliance with the cool chain, the quality of the light is a factor that can lead to the discolorations of food. The appearance of dry-aged meat in particular, which already has a natural greying to it, represents a big challenge in food retailing and needs different lighting solutions from fresh meat.

For this reason, we offer a specialized in sustainably improving the presentation and above all storage of all varieties of fish and meat through the use of suitable light. Numerous certificates, such as, for example, CE, ENEC, UL, propane and protection rating IP54, guarantee the high quality of your lighting solutions in this regard. Naturally, our products fulfil all standards for luminaires and refrigeration devices.



UVA light helps to sharply reduce the freshness indicator (TVBN value) and enables a much longer shelf life of meat without any visual difference

DIFFERENT PROJECTS REQUIRE DIFFERENT MEASURES

For this reason, we offer the most popular, linear lighting solutions according to your needs. If you can't find what you're looking for in our product range, we'd be pleased to offer you tailor-made. Whether lengths, optics, plugs, cables, light colours or different power levels, such as, for example, Low Energy or High Output – we'd be pleased to advise you on the optimal solution for your project and develop it together with you!