

## BAKKAVOR

### LED solutions for food & drink environments

Bakkavor Primebake needed:

- Hygienic easy to clean fittings
- High energy savings and low maintenance
- All components approved for food use
- Solenoid connection for easy installation and maintenance



With a new factory area Bakkavor Primebake had an opportunity to move to LED lighting v's upgrading to T5. Giving 64% better energy savings and 100% maintenance cost savings.



Extensive trials were undertaken to ensure the fittings delivered the energy savings, light colour, and met stringent health & safety requirements.

By using our sealed (IP65) food standard fittings with no glass and all components approved for food use, we were able to deliver the required lux levels.

A solenoid connection was supplied for ease of installation

#### Project cost savings

T5 Fluorescent Tube Fitting (400 fittings)	
	Annual Total
Running Costs	£17,708
Maintenance Costs	£1,800
<b>Total</b>	<b>£19,508</b>
Carbonlights™ Costs (400 fittings)	
Running Costs	£6,272
Maintenance Costs (years 1-4)	Minimal
<b>Total</b>	<b>£6,272</b>

#### Savings:

Energy Savings	64%
Maintenance Savings	100% years 1-4
Enhanced Capital Allowance Savings	21%

Bakkavor Primebake has been able to upgrade lighting and save money at the same time.

*"The lights are designed in such a way that they suit most applications however; they are particularly effective in a food manufacturing environment due to them having carefully considered the requirements of this kind of application."*

Paul Bingham, Director HYBRiD Ltd. (Bakkavor Installer).

