

High Care Environments

LED solutions for food & drink environments/
Pharmaceuticals and high hygiene environments



Key features:

- Easy to clean profile
- No glass/harmful chemicals
- All components approved for food environments
- Sealed to IP65 standard
- Virtually maintenance free
- Operating temp -40 to +50°C
- Specially coated to resist cleaning chemicals



Major UK food & drink manufacturers have been working with us, not only to make significant reductions to their energy and maintenance costs, but also to meet their strict safety and hygiene requirements.

We have created a range of LED fittings specifically to meet the requirements of food and drink manufacturing environments and accordingly our luminaires do not have any glass content, contain no harmful chemicals, can be sealed to IP65 standard and coated to withstand the harshest cleaning chemicals. Our customers have conducted extensive trials with our fittings against competitor products and each time our quality and performance have exceeded their expectations.

Benefits:

Energy Savings up to 80%
Maintenance Savings up to 100%
Payback (years) 1-2 years*

*based on 24/7 operation

T8 Fluorescent Tube Fitting (400 fittings)	
	Annual Total
Running Costs	£47,139
Maintenance Costs	£3,494
Total	£50,634
Carbonlights™ Costs (400 fittings)	
Running Costs	£14,109
Maintenance Costs (years 1-4)	£0
Total	£14,109

Key hygiene and safety features as well as reductions in energy and maintenance.

"The benefit of using Carbonlights is their unique product design. The design offers flexibility to allow bespoke lighting solutions to meet our customers' specifications. The lights are designed in such a way that they suit most applications; however, they are particularly effective in food & drink manufacturing environments due to them having carefully considered the requirements for this kind of application. The products feature no dust traps or fins unlike conventional LED light fittings making them easy to clean which is a key feature required by our clients in order to meet stringent food safety requirements."

Paul Bingham, Director, HYBRiD (official installers for Bakkavor).

