

Success Story: Food Processing Company



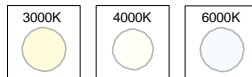
A large international food company headquartered in the metropolitan area outside of Washington, D.C. is looking to improve lighting conditions in its processing facility. The company produces and distributes applesauce through thousands of retail outlets. Current lighting is only yielding 4 foot candles (fc), and the company is looking for energy savings, low maintenance, food grade approved lighting, and enhanced lumen output in production areas.

SONARAY™ Solution – Matrix Light Bar



Material: Aluminum
 Input Voltage: AC100-277~50/60Hz
 Driver: Mounted
 Power Factor: ≥ 0.9
 Operating Temperature: $-25^{\circ}\text{C}\sim+45^{\circ}\text{C}$, $-13^{\circ}\text{F}\sim+113^{\circ}\text{F}$
 Lifetime: $\geq 30,000\text{hrs}$

Color Temperature



Model	Power (W)	Luminous Flux (lm)	Luminous Efficacy (lm/W)	CCT (K)	CRI (Ra)	Length (m)	Weight (kg/lb)
LB-1044B	44	4444	101	6000	≥ 80	1.2	2/4.41

Client Benefits AFTER implementing SONARAY™ Lighting

- ✓ Improvement of the average illumination level from 4fc to 37fc in the production lines due to the installation of 170 Light Bars LB-1044B as a replacement of traditional T12 fluorescent tubes
- ✓ Return on Investment less than 1 year due to reduced energy consumption and electricity bill savings
- ✓ Projections are for a lifetime of 4.5 years maintenance free considering the facility operates 3 shifts, 8 hours each, 7 days a week. At that point, degradation is predicted to be approximately 30% from original output.
- ✓ The applied luminaire doesn't have contaminating components, is rated for food grade use, and carries no risk of explosion under high temperatures, making it a viable choice for food processing applications.
- ✓ Aluminum heat sink and highly solid PC diffuser provide low possibility of cracking
- ✓ IP54 design avoids faults caused by steam and fume permeating into the luminaires