



FOOD INDUSTRY

Food is a critical issue for people safety, so there are strict quality and security guidelines









THE CHALLENGES OF FOOD INDUSTRY

Industry regulations

Food industry products require its compliance with foodstuff legislation, such as Regulation (EC) No. 852/2004.

An **official HACCP** declaration of conformity is the safest guarantee.

Safety

Facilities must be productive and safe, to keep the food free of contaminants.

Luminaires must guarantee the **absence of toxic materials** and avoid painted surfaces that could detach, risking the food.

Hygiene requirements

Excellent cleanness with strict cleaning protocols enhances food quality and safety.

Smooth design luminaires with surfaces free of holes for bacteria facilitate cleaning and guarantee a **high protection against corrosion**.

Humidity

Ambient humidity requires IP66 and chemical resistance to prevent internal condensation.

High pressure and temperature cleaners ensure food safety, while IP69K protects luminaires.

Breakage risk

Glass luminaires could break and danger workers and consumers safety.

Impact -and break- resistant luminaires with covered light sources and glassless are indispensable to make areas safer.

Visual comfort

Strict quality tests and visual inspections identify food quality. Light must provide good visibility without glare to prevent accidents.

The better the lighting, the easier to see hazards and the real appearance of the food. Colour reproduction *CRI* >80 assures accurate exams while **low glare** improves comfort.

Thermal changes

Food and beverages production, processing, storage and dispatch require from high to very low temperatures.

Optimum heat management within luminaires is required.

Food deterioration

High ambient temperatures can increase degradation of food products.

LED technology **does not emit significant heat**, so it maintains the appropriate atmosphere.

Intensive use

Luminaires are usually on during long periods.

LED luminaires save more than 75% energy, up to 90% with lighting controls. Its long lifetime reduces maintenance costs in large installations.











RECOMMENDED PRODUCTS





Up to 150lm/W

Up to 6,500lm IP66 / IP69K L80 100,000 hours at 35°C IK10



High resistance and safety

- PMMA, UV protection and extra thickness to guarantee robustness.
- Resistant to chemicals, as chlorine used for disinfection.
- Excellent thermal management.
- Rounded shape to avoid accumulation of dust.
- 3 m supply cable with resistant outer sheath.

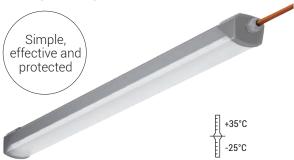


 Certified and safe for the food industry.



 Appropriate for jet cleaners with water up to 80°C and 100 bar pressure.

ZALUX BASE PMMA



Up to 138lm/W



Compact luminaire with easy mounting

- Single-part extrusion PMMA body with UV protection.
- Extraordinary chemical resistance.
- Sealed to protect LED module and electronics from premature ageing.
- Stainless steel fixing clips and 3 m cable.



 Specific potting process gas tight to avoid the ingress and condensation of gases.



Accurate colour reproduction for a better view of food.

DUNA FLEX HE



The right mix for the food industry

- Up to 160lm/W and up to L80 100,000 hours at 35°C.
- GRP housing and PMMA diffuser, with unremovable INOX closing clips.
- Wireless Bluetooth control and sensors available.
- Up to 15,000lm and narrow optics for the highest installations.
- · Through wiring and emergency kit.









Food industry plays a key role in people safety and well-being, so its strict guidelines are mandatory for people, processes and products involved in these activities.

ZALUX luminaires are certified under the HACCP standards, so they can be used safely in places where foodstuffs are processed, handled and packed.

- Resistant and safe materials and designs contribute to process security.
- Lighting quality improves visual comfort, avoiding risks from bad visual inspections.
- Easy to install luminaires with high lifetime reduce installation and maintenance costs.
- Efficient and quality LED luminaires increase energy efficiency and industry profitability.

