CASE STUDY

LEDVANCE

LIGHT FOR THE HIGHEST STANDARDS

Centro Carni Company, Tombolo, Italy

KEY FACTS

CERTIFIABLY GREAT

The LED luminaires used meet the requirements of international quality certifications for use in the food industry, such as HACCP and IFS Food, with protection class IP67 and a sealed PMMA housing.

SIMPLY EFFICIENT

Energy savings of up to 55 %, a long-rated service life and a five-year product guarantee reduce energy costs and lighting maintenance costs.

EXCELLENT LIGHT QUALITY

With a luminous efficacy of 130 lm/W, high luminous flux, a beam angle of 120° and reduced glare, the DAMP PROOF SPECIAL luminaires create safe lighting conditions that are optimised for employees.

COMPREHENSIVE SUPPORT

With a competent all-round service, the professionals at LEDVANCE lay the foundations for a successful lighting project - from the initial consultation and concept development to the final realisation.

DAMP PROOF SPECIAL 1500 50W/4000 K IP67

SUSTAINABLE HIGH PERFORMANCE - INDUSTRIAL LIGHTING FROM LEDVANCE

Industry has special requirements - including when it comes to light. This is why LEDVANCE is equipping the production facility of the Italian Centro Carni Company with innovative LED luminaires that reliably harmonise energy efficiency, employee comfort and food safety, even under difficult conditions.

THE CHALLENGE

The Centro Carni Company specialises in the processing and trading of beef. A new lighting solution was required for the production facilities in Tombolo in northern Italy. This had to be environmentally friendly, comply with the hygiene and safety requirements of HACCP, IFS Food and BRC standards, and also meet the demanding conditions of industrial production while optimising the working environment for employees.

THE SOLUTION

The company commissioned LEDVANCE to develop and implement a new lighting solution. The main reason for this was LEDVANCE's holistic approach to lighting, which reflects a comprehensive understanding of the close interdependence of environmental, safety and human factors in modern industrial environments. Accordingly, the experts from LEDVANCE equipped the Centro Carni Company's production facility with a total of 250 DAMP PROOF SPECIAL 1500 LED luminaires following an in-depth consultation with the customer.

THE BENEFITS

With a high luminous flux of 6,500 lm, a luminous efficacy of 130 lm/W and a beam angle of 120°, the DAMP PROOF SPECIAL luminaires ensure optimum, uniform illumination.

Together with glare reduced to a minimum, this creates ideal, safe and pleasant lighting conditions for employees. The LED luminaires used are also equipped with IP67 protection and IK06 impact resistance, are resistant to ammonia corrosion and, with their fully sealed PMMA structure, meet the standards of the international quality certifications IFS (International Food Standards) and BRC (British Retail Consortium) as well as the HACCP requirements (Hazard Analysis and Critical Control Points). With up to 100,000 switching cycles, a rated service life of up to 80,000 hours (L70/B50), a five-year product guarantee and energy savings of up to 55% (compared to luminaires that use fluorescent lamps), DAMP PROOF SPECIAL luminaires also set sustainable standards in terms of energy efficiency and ease of maintenance.

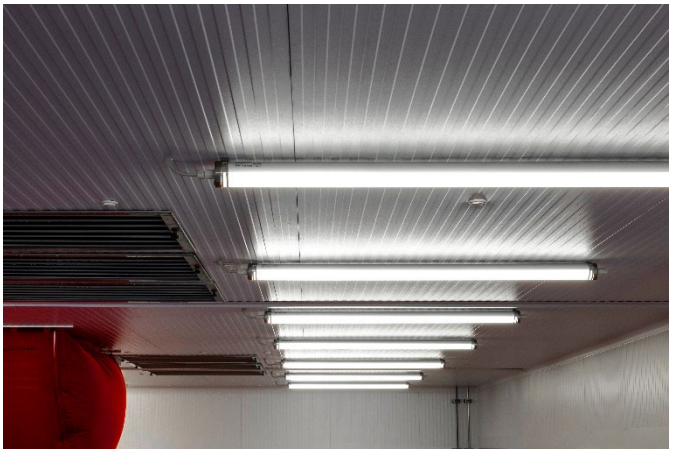
SUMMARY

The Centro Carni Company, which operates in the meat processing industry, was looking for an energy-efficient lighting solution for its production facility in Tombolo, northern Italy, which would also fulfil the quality and safety requirements of leading food standards such as HACCP or IFS Food.
With this in mind, LEDVANCE equipped the production rooms with 250 DAMP PROOF SPECIAL LED luminaires, which significantly improve the quality of light for the employees, meet all the required safety standards for use in the food industry and at the same time significantly reduce energy consumption and maintenance costs.

”LEDVANCE's commitment to providing sustainable, high-quality lighting solutions not only ensures the reliability of lighting in production plants, which is crucial for food safety, but also enhances the working environment for our employees by offering efficient and pleasant lighting. LEDVANCE's holistic approach to lighting solutions reflects their understanding of the interconnectedness between environmental, safety, and human factors in modern industrial settings.“

Raffaele Pilotto, Sales and Marketing Director Centro Carni Company

Bright and pleasantly lit for maximum employee safety



Uniform and highly efficient illumination