

LED NSF LINEAR HIGHBAY

CIP LIGHTING

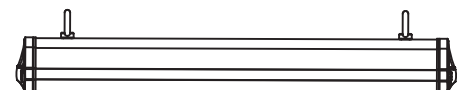
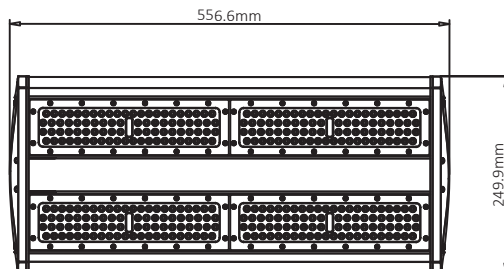
CIP Lighting led NSF linear highbay is with smooth aluminum heat sink, widely used for food processing environments.

- High efficacy to 150lm/w
- Up to 300w, Up to 45000lm
- Cover FOOD ZONE & SPLASH ZONE & NON-FOOD ZONE
- Smooth surface for easy cleaning
- IP69K,1500PSI hose spray



TECHNICAL PARAMETERS

Model	CIP-HB-450C-80w	CIP-HB-600C-120w	CIP-HB-600C-160w	CIP-HB-600C-200w	CIP-HB-900C-300w
Power	80w	120w	160w	200w	300w
Input Voltage	AC100-277V/AC200-480V, 50/60HZ				
Power factor	>0.95				
Working temperature	-40 °C ~50 °C				
Lumen efficacy	150 lm/w				
Lumen	12000 lm	18000 lm	24000 lm	30000 lm	45000 lm
Color temperature	3000K-6500K				
Beam angle	15°/25°/40°/60°/90°/120°/30°X15°/49°X21°/136°X78°				
CRI	Ra>70/Ra>80				
Housing color	Aluminum, white				
Lifespan	>50.000 hours@L70				
Fixture dimension	448*250*69mm	556*250*69mm		810*250*69mm	

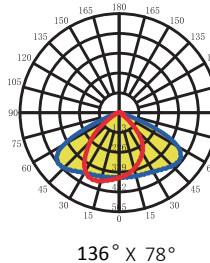
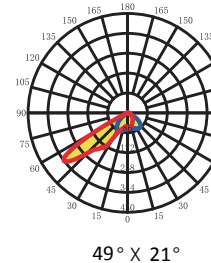
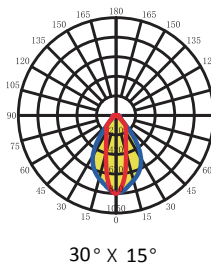
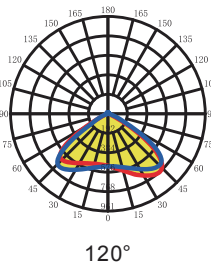
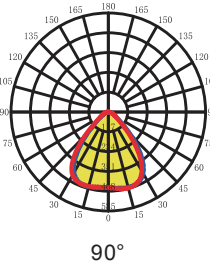
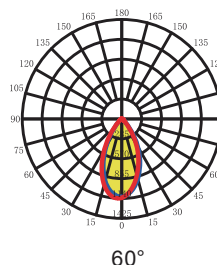
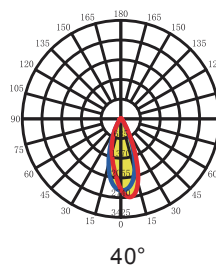
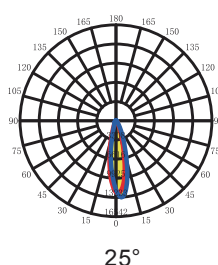
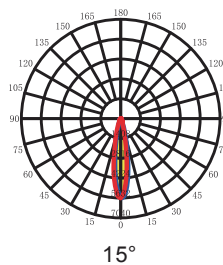


● APPLICATIONS



IP69K waterproof, Luminaires must be able to withstand the daily wash-downs required to prevent bacteria growth or harborage of other contaminants.

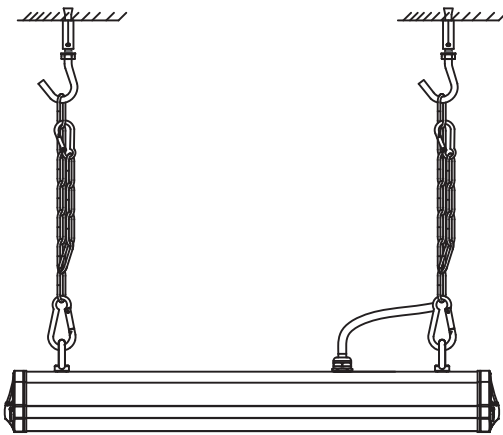
● BEAM ANGLE



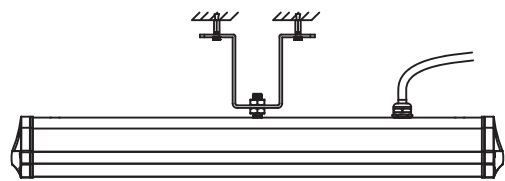
● NSF CERTIFICATION

NSF Certification	Location Descriptions	Typical Lighting Applications
NON-FOOD ZONE	<p>Exposure:</p> <ul style="list-style-type: none"> •No direct contact with food products •Cleaning solvents <p>Design considerations:</p> <ul style="list-style-type: none"> •Resistance to cleaning solvents (on lens, housing, etc.) •Glass breakage (prevent contaminating food products). <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>	<ul style="list-style-type: none"> •Kitchens •Food Storage •Dry process areas •Damp process areas- no drip possibility <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>
SPLASH ZONE	<p>Exposure:</p> <ul style="list-style-type: none"> •No direct contact with food products •High-pressure wash-downs <p>Design considerations:</p> <ul style="list-style-type: none"> •Durable and water-shedding •Resistance to harsh cleaning solvents •Glass breakage (prevent contaminating food products). <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>	<ul style="list-style-type: none"> •Wet or damp process areas •High pressure purging or decontamination used •Areas using hose-washdown <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>
FOOD ZONE NON-CONTACT	<p>Exposure:</p> <ul style="list-style-type: none"> •No direct contact with food products •High-pressure wash-downs <p>Design consideration:</p> <ul style="list-style-type: none"> •Resistance to harsh clean solvents •Glass breakage(prevent contaminating food products) •Resistance to abrasion •Resistance to impact <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>	<ul style="list-style-type: none"> •Food zone <p>CIP <input checked="" type="checkbox"/> most company <input checked="" type="checkbox"/></p>

● DIFFERENT INSTALLATION ACCESSORIES



Suspended chain



Surface mounted