

# LED NSF LINEAR HIGHBAY

# CIP LIGHTING

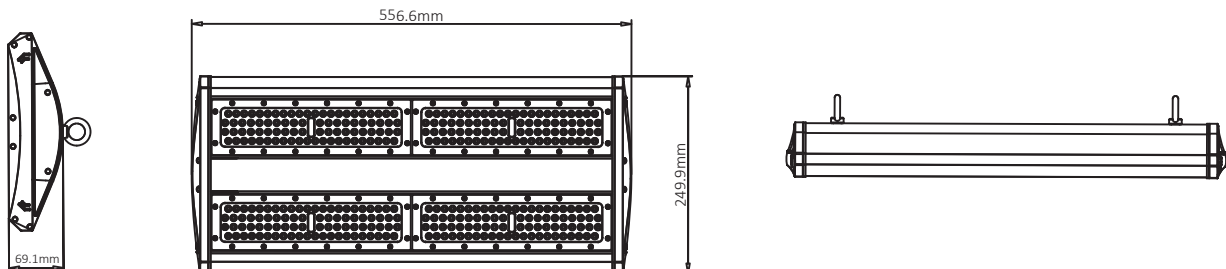
CIP Lighting led NSF linear highbay is with smooth aluminum heat sink, widely used for food processing environments.

- 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	



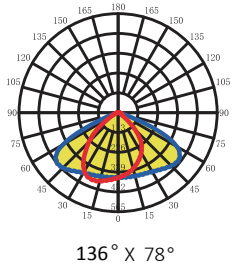
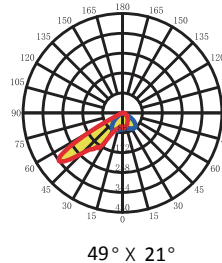
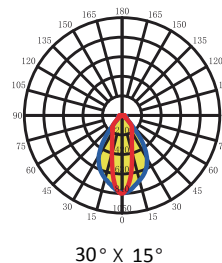
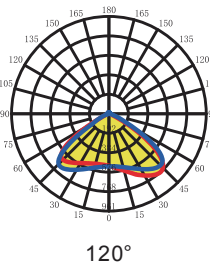
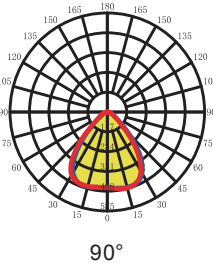
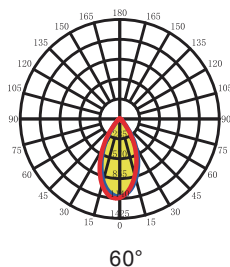
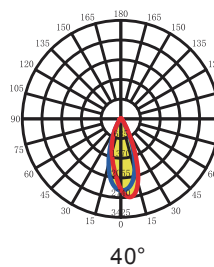
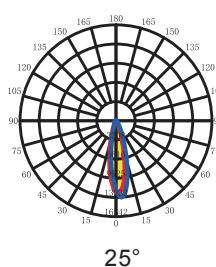
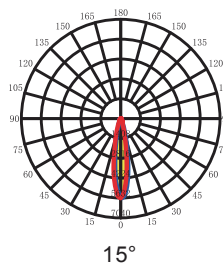
## ● APPLICATIONS

# CIP LIGHTING



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

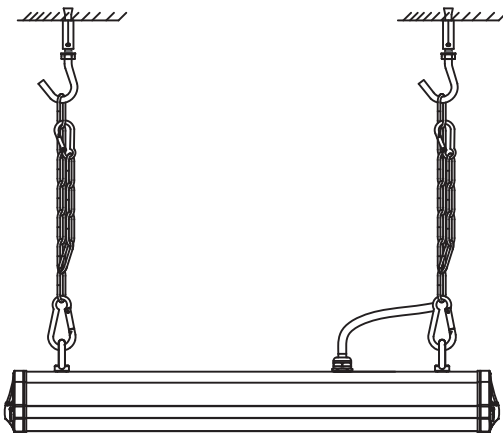
## ● BEAM ANGLE



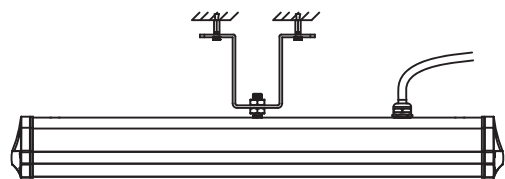
## ● NSF CERTIFICATION

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

## ● DIFFERENT INSTALLATION ACCESSORIES



**Suspended chain**



**Surface mounted**