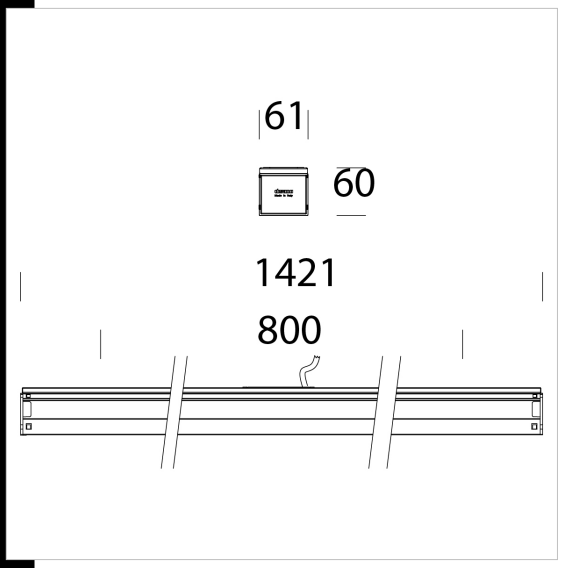

6606 Techno System HE - UGR<22 - Ceiling

With its simple, modern design Techno System blends perfectly into any space; available with a length of 1421 mm (575/1139/1703/2267/2831/3395 mm upon request) it comes different versions
Housing: in rolled galvanized steel, pre-coated with polyester resin, UV-stabilised, with rounded edges and ABS ends.
The new Techno System comes in a wide range of optics with different sets of LED sources. This allows the lamp to fit any system and obtain the best lighting output with the greatest energy efficiency.
Optics: high-efficiency lens in PMMA capable of withstanding high temperatures and UV rays, including different photometric distributions
Produced according to applicable EN60598-1 CEI 34-21 standards, degree of protection according to EN 60529 standards.
This lighting fixture meets the global standards of the International Food Safety (IFS), the British Retail Consortium (BRC) and the HACCP Directive regarding the safety of the lighting systems in the food industry. In any case, be sure you contact appointed designers and Disano's consultancy office to check the compatibility of materials with the food products processed and in all industrial environments where sanitizing systems are installed.

LED characteristics:
Power factor: 0.95.
Luminous flux maintenance:
(L90B10): 30000h.
(L85B10): 50000h.
(L75B10): 80000h.
Photobiological risk class: exempt group
Ambient temperature: -10°C to + 40°C

Upon request: 3000K-6500K versions and products fitting special LED sources for the FOOD sector (Red Meat, Marbled Meat, Fish, Bread &, Pastries and Produce).

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Code	Gear	Kg	Lumen Output-K-CRI	WTot	Colour
133062-6042	CLD CELL	2.00	LED-4591lm-4000K-CRI 80	34 W	WHITE
133063-6042	CLD CELL	2.00	LED-9242lm-4000K-CRI 80	68 W	WHITE

The reported luminous flux is the flux emitted by the light source with a tolerance of ± 10% compared to the indicated value. The W tot column indicates the total wattage absorbed by the system without exceeding 10% of the indicated