

## Focus MEAT - Universal adapter

Highlighting the freshness, colours and appearance of the foods on display is fundamental to improve the shopping experience and increase the customer's purchase intention. The LED sources especially designed for the FOOD sector combined with the fixtures manufactured by Fosnova are the best solution to effectively illuminate the foods on display, such as: MEAT, FISH, FRUIT, VEGETABLES, CHEESE, BREAD AND PASTRY.

The main features of this new technology can be summarised as follows: • HIGH COLOUR RENDERING • VERY LOW UV RAY OUTPUT • COLOUR TEMPERATURE (K) • DEDICATED EMISSION SPECTRUM • REMARKABLE ENERGY SAVING

Housing: in die-cast aluminium with anodised heat sink.

Version with reflector: in die-cast polished aluminium, high efficiency and anti-glare.

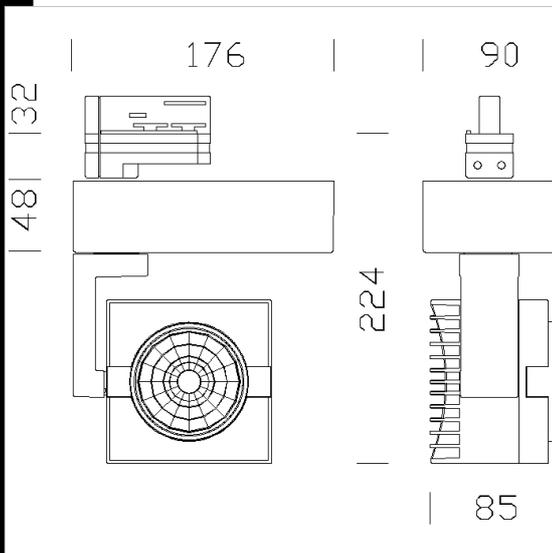
Coating: UV-resistant acrylic resin powder coating.

Standard: manufactured pursuant to EN 60598-1-CEI 34.21 and with a degree of protection pursuant to EN 60529.

LED COB 25W - 2200K - CRI 90 - 44°

LED COB 36W - 2200K - CRI 90 - 44°

Photobiological safety class: exempt group EN62471.



Code	Gear	Kg	Lumen Output-K-CRI	WTot	Colour
22103410-0036	CLD CELL	2,00	LED COB--3000K-44°-	25 W	WHITE
22103430-0036	CLD CELL	2,00	LED COB--3000K-44°-	25 W	BLACK
22103470-0036	CLD CELL	2,00	LED COB--3000K-44°-	25 W	SILVER
22103412-0036	CLD CELL	2,00	LED COB--2200K-44°-CRI 90	36 W	WHITE
22103432-0036	CLD CELL	2,00	LED COB--3000K-44°-	36 W	BLACK
22103472-0036	CLD CELL	2,00	LED COB--3000K-44°-	36 W	SILVER

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