

COLDSTRIP™

Reinventing Grocery Store Lighting



Light Beam Industries patented Coldstrip™

- Operates with 24 volts and consumes 126 watts per 12' meat case.
- Our low voltage waterproof system will eliminate incidences associated with fire and electrocution.
- Fluorescent tubes require 480watts per 12' case and require 120 volt ballasted system. More Watts = Higher Meat Case Temperatures.

The LBI COLDSTRIP's LED technology qualifies for tax credits and rebates that are available from your local utility provider and state agencies. Visit www.dsireusa.org for more information regarding your stores rebate and tax credit eligibility.

by



Light Beam

Industries



Coldstrip advantages over traditional Fluorescent Tubes

FEATURE	LBI Coldstrip	Fluorescent Tube
Energy Consumption	7 watts per strip	32 watts per tube
Energy Consumption per 12' Case	126 watts per case	480 watts per case
UV Radiation A/B	None	Yes
Power Supply	24 volt drive	120 volt ballast
Low Voltage System for Safety	Yes	No
Waterproof	Yes	No
Flicker Free	Yes	No
Easy Removal for Cleaning	Yes	No
Environmentally Friendly	Yes	No (Uses Mercury)
Life Expectancy	50,000 hours	Up to 10,000 hours
Color Consistency	Yes	Varies
Custom Colors Availability	Yes	Varies by manufacturer
Warranty	3 year	Not Available

Do you want to maximize your meat department profits by decreasing its amount of waste and reducing your stores overall energy costs?

The COLDSTRIP is designed to significantly reduce energy and maintenance costs normally associated with fluorescent meat case lighting.

The COLDSTRIP meat case light will reduce and eliminate many factors that promote discoloration, bacteria growth and spoilage, which can increase the shelf life of your meat and department profitability.

Our COLDSTRIP lighting system will present your product in the best light possible by using a consistent and perfected color temperature designed specifically for meat.

Your investment in the Light Beam Industries COLDSTRIP will reduce waste, improve employee safety, improve sanitation, lower energy costs, and increase meat sales.



COLDSTRIP™

KEY FEATURES

ETL, IP and NSF Certified

Benefit: Product qualifies for Federal and Local Energy Rebates (saves 70% energy use over a typical Fluorescent T8) should they be available or offered.

Low Voltage and Waterproof

Benefit: Eliminates incidences of fire and electrocution normally caused when condensation enters the fluorescent tombstone. This will reduce the stores exposure to lawsuits and Workers Compensation claims.

Magnetic Housing for easy removal

Benefit: Will allow for easy installation of lighting system and promote routine meat case cleaning to improve corporate sanitation policies.

Shatterproof Housing

Benefit: Strip cannot shatter, exposing the employee and meat to Mercury (Hg). This will eliminate throw-away meat waste.

UV Radiation Free

Benefit: Reduction of product waste due to premature aging and spoiling of meat normally caused by fluorescent lights.

Lower Heat Output

Benefit: Will reduce the energy used by your meat cases cooling system so it doesn't have to work as hard. Less heat in the case will reduce a "Cooking" of the meat that leads to premature aging and product waste.

Environmentally Friendly

Benefit: The Coldstrip is mercury free and does not require special handling or disposal fees when replacement is required. Lower impact on landfills and reduction in your companies carbon footprint.

50,000-hours life & 3-year warranty

Benefit: No costly re-lamping contracts needed to maintain the stores lighting system and allows for a quick ROI in your LED Coldstrip investment.



Did you know...?

Traditional meat case lighting produces harmful UV rays that increase the rate of meat discoloration. Studies have shown that light is a vital factor in the decomposition process. Packaged meat that is stored in an environment that has little light will remain red or pink longer than meat exposed to light.

Heat and UV created by most cold case fluorescent lights will have a profound effect on the growth of bacteria that can lead to meat spoilage, by raising the surface temperature of exposed products accelerating the growth of pathogens such as Listeria and Salmonella.

Your investment in the Coldstrip will pay for itself in your first two years of the install through decreased maintenance costs, reduced power consumption, elimination of worker compensation claims associated with electrical and fire claims, and reduction of meat waste from premature discoloration and spoilage.

The color of fresh meat in supermarket display cases forms a first impression that strongly influences consumers' selection of fresh meat, so much so that color is the primary means that consumers judge meat flavor, juiciness and tenderness.

Inquiries please contact:

Light Beam Industries

633 Market Street, Suite C Eugene, OR 97402

p: 541.228.3650 f: 541.228.3691

www.lightbeaminc.com



Data Sheet

ColdStrip Display Lighting System

Electrical Specs

Voltage
Current
Power

Individual Strips

24 VDC (nominal)
0.28 A
7 W

Whole System (6 strips w /driver)

100-120 VAC 50/60 Hz
0.56 A (max at 120 VAC)
43.7 W (max)

Optical Specs

CCT
Output

2850 K +/- 200 K
600 lux @ 30 cm

Other

Storage Temp
Operating Temp
Water Resistance
Warranty

Cold Strip

-5 to 185 °F
5 to 110 °F
IPX5
5 years

Driver

-40 to 185 °F
-20 to 155 °F
IP54
5 years



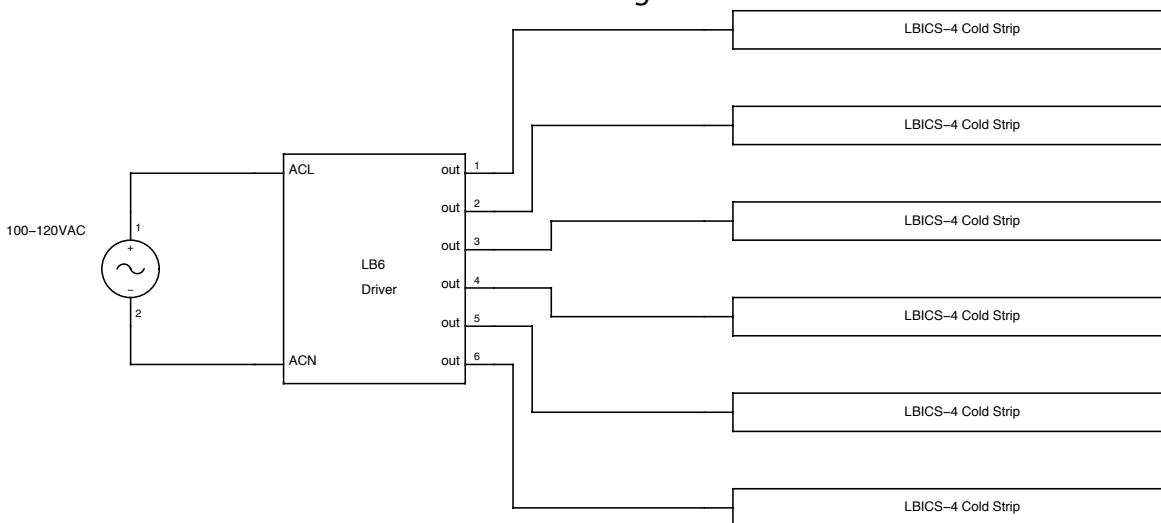
Options

Case Colors
Mounting

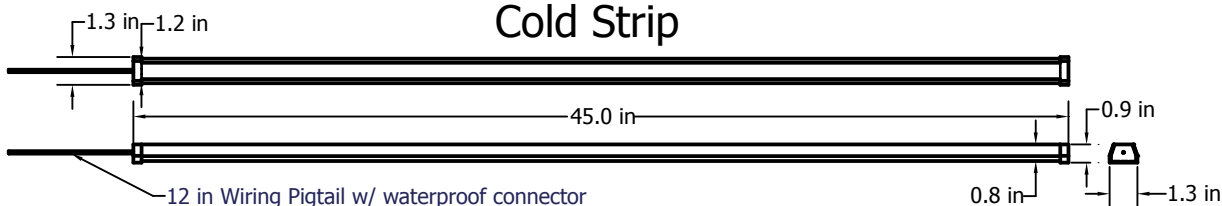
Black, white, custom colors available (subject to min. order)
Magnetic mounting or mechanical brackets (both included)

All specs subject to change, in the interest of product improvement

Block Diagram



Cold Strip



Driver

