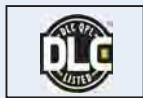




## LED NSF LINEAR HIGHBAY

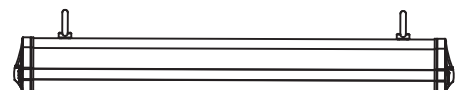
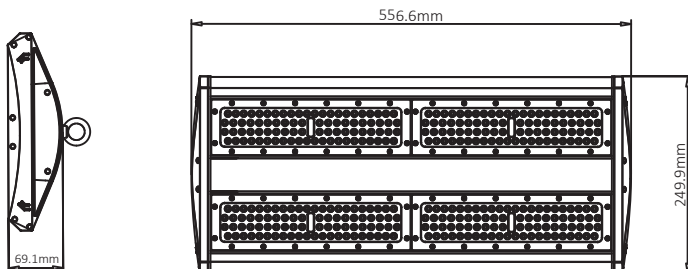
LED NSF linear highbay with smooth aluminum heat sink, widely used for food processing environments.

- High efficacy to 150lm/w
- Up to 300w, Up to 45000lm
- Plug and play motion sensor available
- Cover FOOD ZONE & SPLASH ZONE & NON-FOOD ZONE
- Smooth surface for easy cleaning
- IP69K, 1500PSI hose spray
- Customized 90 cri for optimum inspection



### ● TECHNICAL PARAMETERS

Model	FY-HB-450C-80w	FY-HB-600C-120w	FY-HB-600C-160w	FY-HB-600C-200w	FY-HB-900C-300w
Power	80w	120w	160w	200w	300w
Input Voltage	AC120-277V/AC200-480V, 50/60HZ				
Power factor	>0.95				
Working temperature	-30 °C ~45 °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°X70°/49°X21°/136°X78°				
CRI	Ra>80				
Housing color	White, Aluminum				
Lifespan	>50.000 hours@L70				
Fixture dimension	448*250*69mm	556*250*69mm			810*250*69mm

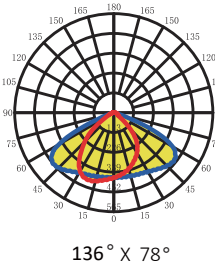
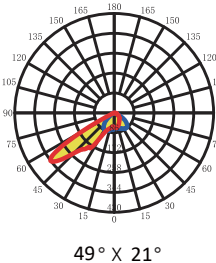
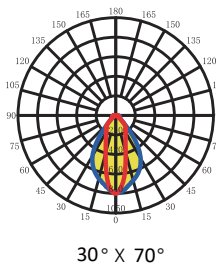
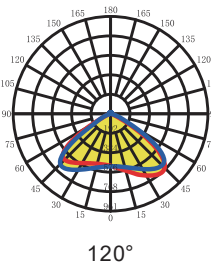
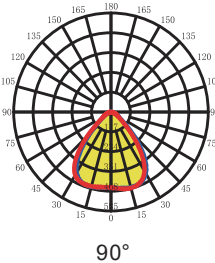
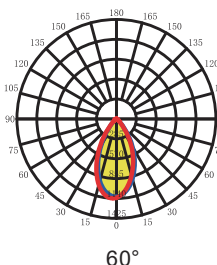
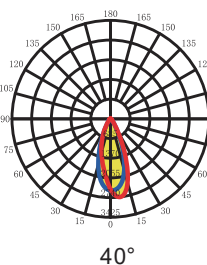
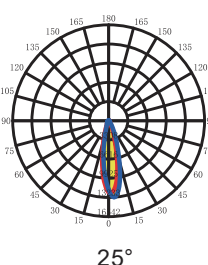
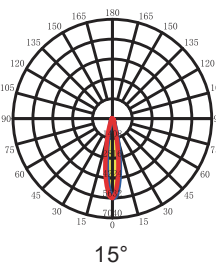


## ● APPLICATIONS



**IP69K waterproof, Lights must be able to withstand the daily wash-downs required to prevent bacteria growth and other contaminants.**

## ● BEAM ANGLE

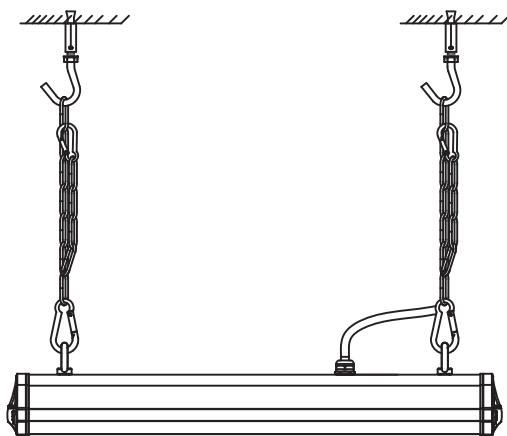


## ● NSF CERTIFICATION

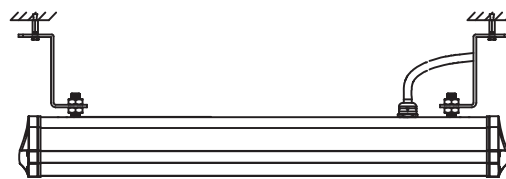
### Maes NSF High Bay COVER 3 Certifiable Zones

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>	<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>
<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>	<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>
<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>	<ul style="list-style-type: none"> <li>•Food zone</li> </ul>

## ● DIFFERENT INSTALLATION ACCESSORIES



**Suspended chain**



**Surface mounted**