



Albeo™ LED Luminaires

For Food Processing plants

ALR2 & ABN1



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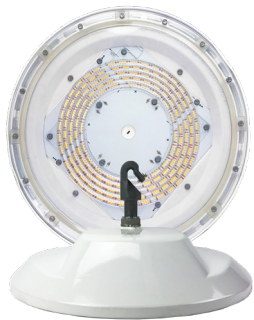
Albeo™ LED Luminaire- ALR2

[SpecSheet](#)

[Install Guide](#)

[Warranty](#)

The Albeo™ ALR2 series LED luminaire is an efficient alternative to traditional fluorescent in a variety of NSF rated industrial lighting applications. The ALR2 expands the linear product offering to include IP67 rated fixtures for demanding industrial environments. ALR2 LED fixture can be matched with motion, daylight and [wireless controls](#) for increased energy savings. Designed to meet recommended luminance and illuminance requirements for low bay and task level lighting as well as food processing lighting applications.



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Albeo™ LED Luminaire- ABN1

The Albeo ABN1 LED luminaire is a versatile NSF rated fixture capable of 9,000-28,000 lumens with excellent color rendering. Ideal for high and low bay applications in food packaging and clean facilities, the ABN1 is designed to replace 150W-1500W HID fixtures with unmatched reliability, low-profile design, and easy cleaning.

*ABN1 UL & DLC Listing coming soon.



current
powered by GE



Understanding NSF

Zonal Definitions

In order to achieve NSF (National Sanitation Foundation) Certification, Currents fixture and manufacturing facility developing the fixture, had to must pass a series of complex requirements provided by the FDA & USDA.

In general Lighting equipment falls under the Special Equipment/Devices, NSF C-2 listing procedure. This C-2 procedure requires a thorough analysis of the physical design, the distinct properties used by the manufacturer and production of the fixture.

Lastly, NSF also investigates the **dependability** of the manufacturer and its assembly process as it pertains to the listed fixture.

Below are 3 certifiable zones in food processing applications, the first two of which apply to lighting fixtures: **NON-FOOD ZONE, SPLASH ZONE and FOOD ZONE.**

NSF Certification	Location Descriptions	Typical Lighting Applications
NON-FOOD ZONE	Exposure: <ul style="list-style-type: none">• No direct contact with food products• Cleaning solvents Design considerations: <ul style="list-style-type: none">• Resistance to cleaning solvents (on lens, housing, etc.)• Glass breakage (prevent contaminating food products).	<ul style="list-style-type: none">• Kitchens• Food Storage• Dry process areas• Damp process areas - no drip possibility
SPLASH ZONE	Exposure: <ul style="list-style-type: none">• No direct contact with food products• High-pressure wash-downs Design considerations: <ul style="list-style-type: none">• Durable and water-shedding• Resistance to harsh cleaning solvents• Glass breakage (prevent contaminating food products).	<ul style="list-style-type: none">• Wet or damp process areas• High pressure purging or decontamination used• Areas using hose -washdown
FOOD ZONE	Exposure: <ul style="list-style-type: none">• Direct contact with food products• Full sanitation required	Category not typically used for lighting

