

CASE STUDY



Retail food and product lighting has always posed unique challenges for lighting designers. The color, color rendering, and lux levels are critical to make the food items appear attractive and desirable. The heat and UV radiation generated by conventional lighting technologies can cause spoilage, increasing the operating costs for the shop owner. These issues make LED lighting an attractive solution. Advances in LED technology have recently enabled the development of luminaires capable of meeting the demanding expectations of shop owners. Licht + Design developed luminaires incorporating high CRI Bridgelux LED Arrays optimized for bakery shop illumination to enhance the professional display of merchandise.



BACKGROUND

Bakeries spend a large portion of their energy budget lighting their merchandise, in some cases more than on the ovens that produce the products they sell. Traditionally bakeries are equipped with 100 Watt White SON or 70 Watt CDM-T lamps. Licht + Design was asked by a key customer to develop a more efficient solution without compromising the high quality 2700K warm white 90+ CRI light required for the application. It was clear from the start that Bridgelux Décor LED Arrays provided the best solution to deliver the quality and quantity of light required to meet these stringent application requirements.



The LED technology from Bridgelux allowed Licht + Design to illuminate the food naturally while eliminating the heat and UV typically in the light beam. The new LED luminaires provide excellent high quality lighting to enhance the presentation of the different types of bread and pastry.

Andreas Gwiozda
Designer, Licht + Design

THE SOLUTION

To achieve the required high quality of light while enabling significant energy savings, Licht + Design developed & manufactured a new range of track, pendants and recessed fixtures incorporating high quality energy efficient Bridgelux Vero and BXRA LED Arrays.

BENEFITS

- > 50% Reduction in energy costs compared to the SDW solution, slightly less for the CDM
- > High quality lighting with excellent color rendering Ra >90
- > Food spoilage reduced due to elimination of heat and UV from the light beam
- > Reduced maintenance costs and long service life
- > No ignition time, light is directly available at 100%
- > Fully dimmable without impact on service life



FAST FACTS

Client

Licht + Design

Project

Bakery Shop Demonstration

Location

Stuttgart, Germany

Manufacturer

Licht + Design

LED technology

Bridgelux, Inc.

- › Vero LED Arrays
- › BXRA LED Arrays

Product specifications are subject to change without notice.
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