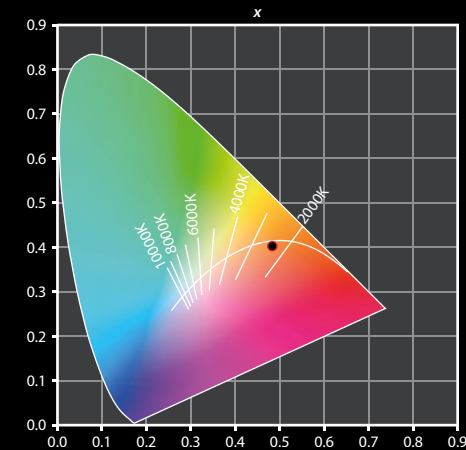
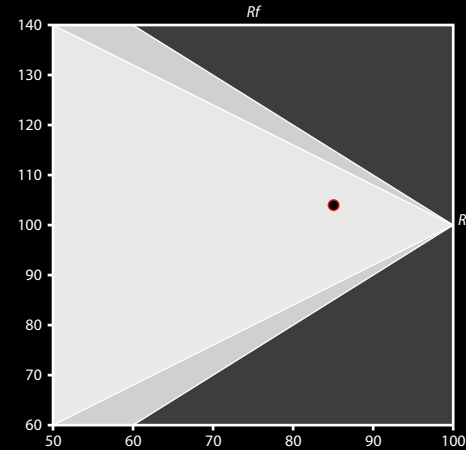
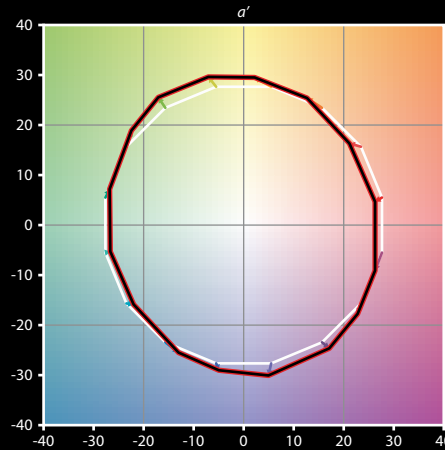


# Compare data



## QUATTROBI FOOD LED SYSTEM

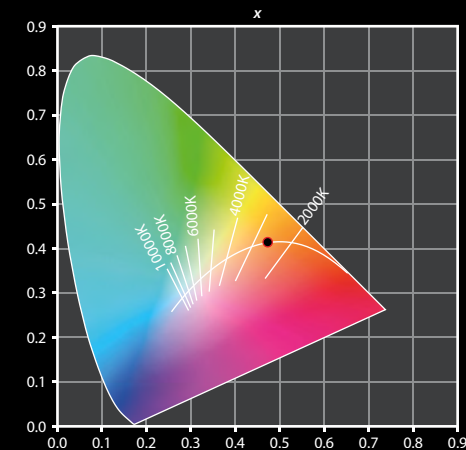
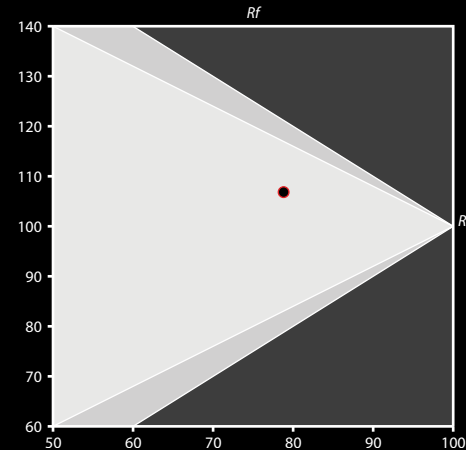
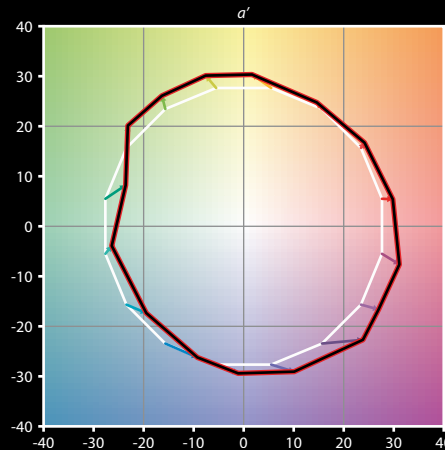
Wattage ..... 43 W  
 Lumen ..... 4500 lm  
 Lumen/Watt ..... 104 lm/W  
 Kelvin ..... 2397  
 Ra Index ..... 90  
 Re Index ..... 88  
 Color Fidelity ..... 85  
 Color Gamut ..... 104



## SODIUM VAPOUR LAMP

This is the sodium vapour lamp we used as a reference point to compare performance against.

Wattage ..... 50 W  
 Lumen ..... 2500 lm  
 Lumen/Watt ..... 50 lm/W  
 Kelvin ..... 2597  
 Ra Index ..... 81  
 Re Index ..... 75  
 Color Fidelity ..... 79  
 Color Gamut ..... 107



TM-30-15 (color vector graphic)

TM-30-15 (fidelity index, gamut index)

CIE 1931 chromaticity diagram

# Compare results



QUATTROBI  
FOOD LED SYSTEM

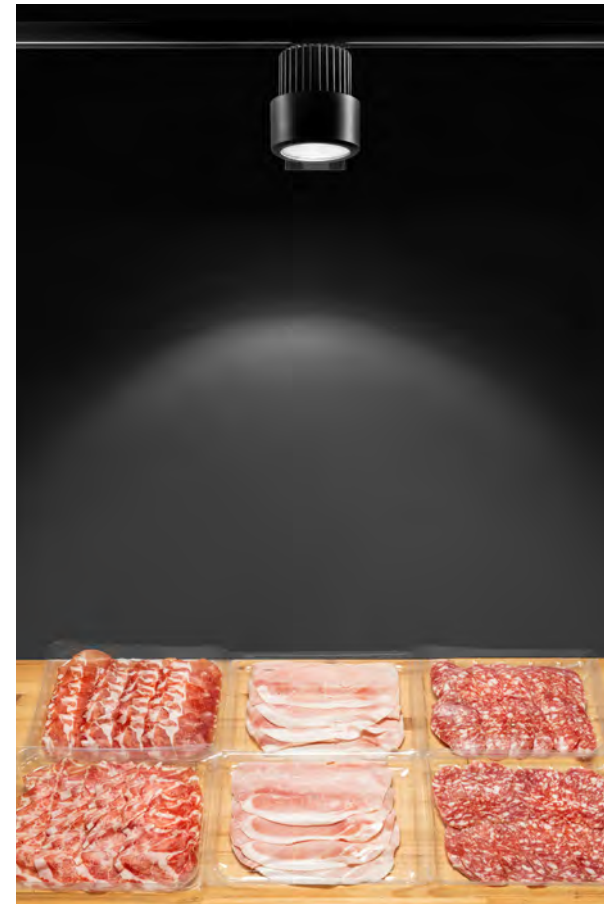


SODIUM VAPOUR LAMP

# Compare results



QUATTROBI  
FOOD LED SYSTEM



SODIUM VAPOUR LAMP

# Compare results



QUATTROBI  
FOOD LED SYSTEM

SODIUM VAPOUR LAMP



# Compare results



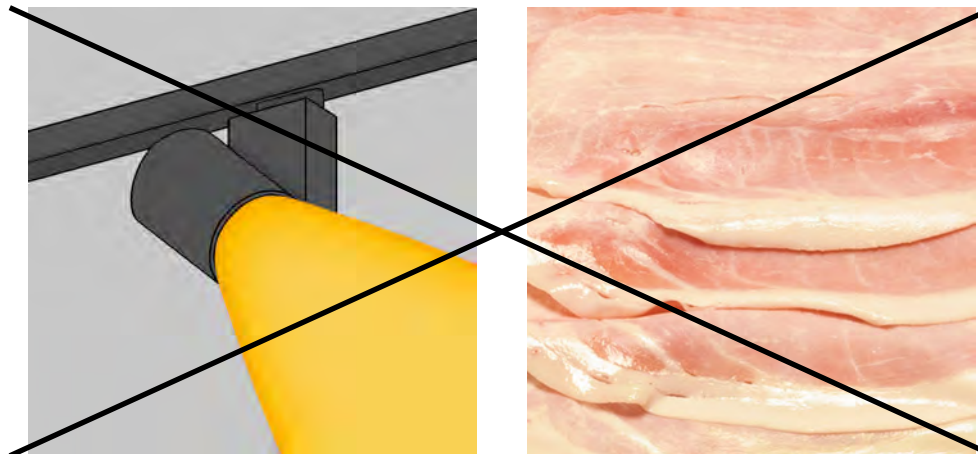
QUATTROBI  
FOOD LED SYSTEM

SODIUM VAPOUR LAMP

# White point



Usually, LED lamps with a warm color temperature have a white point that tends to yellow.



Instead, QUATTROBI FOOD LED SYSTEM has a warm color temperature of 2400K with a pure white point.



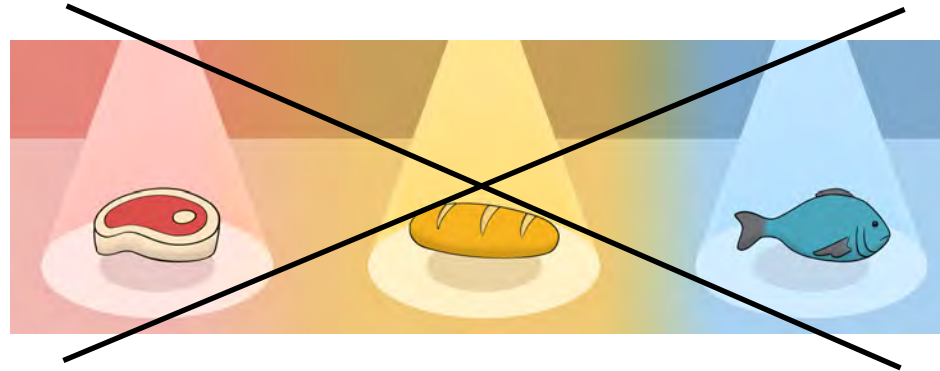
# One solution for all product categories



Usually, LED lamps for food can light well only a single product category; they can enrich only a specific range of the color spectrum.

To ensure that the products look fresh and appeal to the customer, you are forced to light each area of the store with different lamp models.

A customer moving from an area to another will notice an unpleasant color shift. Most likely the meat area will have a pink tone, the bread area a yellow one and the fish area perhaps a blue one.



With this in mind, we designed QUATTROBI FOOD LED SYSTEM to be the perfect one-for-all solution.

With its warm temperature of 2400K, the pure white point and its colorimetric performances it can be used to light all product categories.

Having one product code for everything will streamline your purchase orders, maintenance and storage.

You will be able to change store layout with great flexibility on the lighting side, because you can re-use lamps from the previous layout, even if the product category has changed with the new layout.





Quick recap

---



## **QUATTROBI FOOD LED SYSTEM**

- one-for-all solution
- enhance every color
- warm light and bright white
- lighting uniformity between store areas
- high-end performance

