



## Project Summary

In 2009, Seesmart, Inc., (now RVLT) was approached by IFS, a private company that manufactures food products for nutrition policy programs, to provide lighting for a new 1,530-square-foot food processing room at its facility in Gardena, California. The company first considered using fluorescent lighting products in the new construction, but after further consideration, IFS asked RVLT to provide a lighting layout and quote for an energy-efficient LED solution.



**End User:** Food Processing Company

**Application:** New Food Processing Room

**Products:**

- 15W 4-ft. LED Tube Lights
- 4-ft. Custom LED Luminaire

**Benefits:**

- USDA light levels exceeded
- Low energy use
- Low maintenance, long life
- Easy clean-up
- Low operating temperature

## Project Overview

To develop the perfect lighting package for IFS, RVLT engineers had to take many factors into consideration. The lamps used in the new food processing room had to produce enough light to comply with USDA regulations. Because the facility was operational nearly round-the-clock, the lamps also had to be long lasting and low maintenance. Additionally, the fixtures had to hold up to splashes from nightly hot-water washdowns.

IFS had stringent lighting requirements and RVLT developed and tested several lighting plans to help IFS select the best lighting products for its needs. Ultimately, 108 RVLT 4-foot T8 LED tube lights were installed in 27 custom-made fixtures. IFS selected the RVLT cool white LED tube lights with a clear lens to achieve maximum

light levels without sacrificing color rendering qualities.

**Project Overview (cont')**



RVLT's LED lamps have enabled IFS to surpass the USDA-required 100 footcandles of illumination. Under the RVLT T8s, light levels actually reach 105 footcandles.

By choosing RVLT LED products over fluorescents, IFS is conserving a significant amount of energy. Each RVLT LED tube light uses only 15 watts of power, whereas the fluorescent lamps considered use 32 watts. If fluorescent products had been used, the entire installation would consume an additional 1,836 watts.

The energy-efficient RVLT lamps enable IFS to save money in other ways, too. The cool operating temperature of the LED tubes helps IFS keep the room at the required 55°F. Fluorescent tube lights produce more heat than LEDs and would force the air conditioner to operate more frequently, thus using even more energy.

Existing Fixtures	Replacement Fixtures
Fluorescent Tubes	4-ft. 15W LED Tube Lights Custom 4-ft. 4-tube Sealed Wraparound Luminaire

Through close collaboration, RVLT and IFS designed a lighting package that perfectly suited IFS's illumination needs. The new food processing room at IFS has energy-efficient, low-maintenance lighting that produces clear, ample light and complies with USDA regulations.



Visit [www.rvlti.com](http://www.rvlti.com) for more information.