LLVT SERIES Industrial Lighting



Suitable for restaurants, bakeries, food facilities, gyms, pool areas workshops, garages, canopies, parking garages, cold storage facilities, food processing facilities, farmyards, and other harsh, humid, dusty, and wet environment lighting applications, and any application where NSF certified fixtures or high-end architectural designer grade fixtures are required.

NSF/ANSI 2:2015 Food Equipment: Splash Zone: Equipment surfaces that are subject to splash and food spillage during operation of the equipment other than those in a direct contact food-zone.

eatures

- Grey Finish
- 5-Year Warranty
- 50.000 Hours Rated Life

Technical Specifications

Electrical:

- Voltage: 120-277VAC 50/60Hz
- Wattage: 75W
- Power Factor: >0.98
- Efficacy: 123/ 124/ 139 LPW

Mechanical:

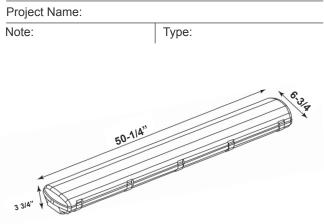
- Grev Finish
- Housing: Bayer® Brand Polycarbonate
- Vandal-Proof Polycarbonate Lens
- Stainless steel clamp Stainless Steel Mounting Brackets • Incorporated on the Back
- Polycarbonate Construction is Highly Impact Resistant
- UV-stabilized Polycarbonate Diffuser Eliminates Glare
- Diffuser Crystals Enhance Even Light Distribution
- Stainless Steel Clips Evenly Seal the Luminaire
- Operating Temp: -22°F to 110°F
- Suitable for Wet Locations
- IP Rating: IP65

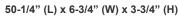
Other Models:

25W | 3304LM | LLVT-2FT-25W-MCT-D









- Lens: Opal Polycarbonate
- Vandal-Proof Polycarbonate Lens
- MCT: Multi Color Temperature (Selectable Switch Inside Fixture)

Lighting:

- Dimmable: 0~10V Dimming
- LED SMD type: Edison 2835
- Total Lumens: 9251LM/ 9506LM/ 9964LM
- Color Temperatures: 3500K/ 4000K/ 5000K
- Multi-CCT(Selectable Switch Inside Fixture)
- Color Rendering Index: CRI ≥ 80

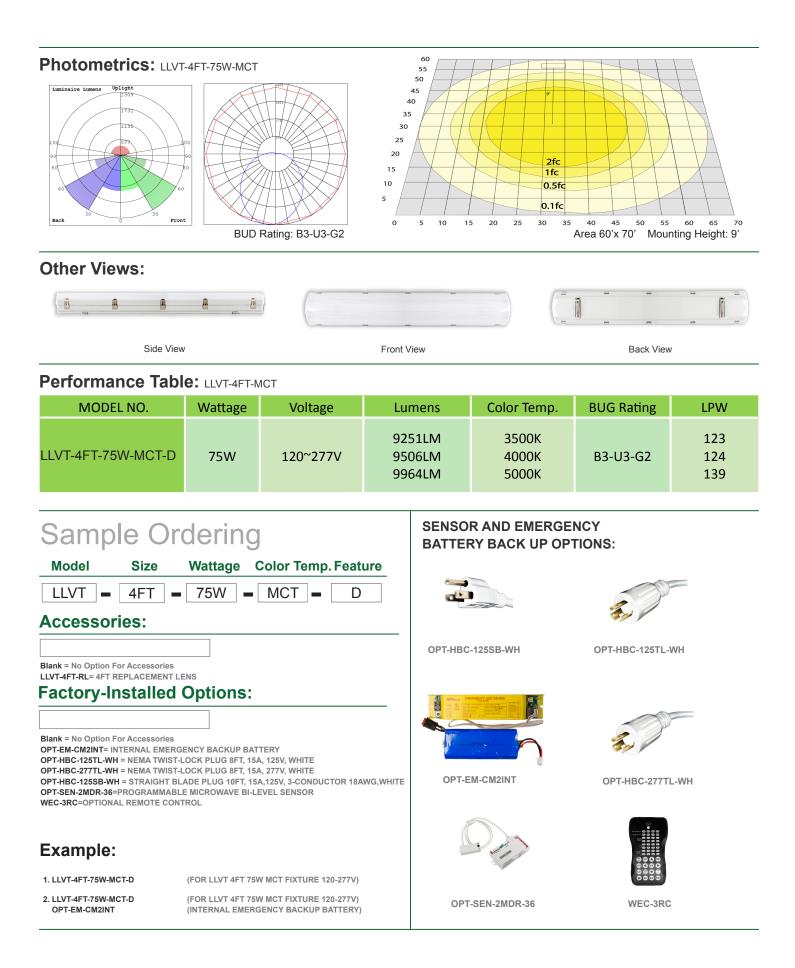
Applications:

- Ideal for offices, retail stores, showrooms, and residential applications. Uniquely suited for areas where accessing the fixture is challenging
- Suitable for restaurants, bakeries, food facilities, gyms, pool areas, and any application where NSF certified fixtures or high-end architectural designer grade fixtures are required.
- NSF/ANSI 2:2015 Food Equipment: Splash Zone: Equipment surfaces that are subject to splash and food spillage during operation of the equipment other than those in a direct contact food-zone

40W | 5525LM | LLVT-4FT-40W-MCT-D







WESTGATE

