

Williams GL System Performs in Near-Freezing Temperatures

Upper Lakes Foods, Cloquet, MN - Low light levels and poor color rendition in their 6,400 square-foot fresh food cooler were causes for concern for Dave Lindeman, facilities manager at Upper Lakes Foods, a 300-employee full service food distributor serving the upper Midwest.

"When you're working with fresh food, it's really important to be able to monitor the color of meats and produce," Lindeman said. Traditional 4-foot, 4-lamp T8 industrial fluorescent fixtures installed in the cooler provided only 15 - 20 average maintained footcandles.

Upper Lakes Foods needed a new lighting system that could increase light levels yet quickly reach full brightness in temperatures consistently near freezing (32-34°F). Williams GL luminaires, each with four 54-watt T5HO lamps and equipped with frame and lens were selected and installed as a one-for-one replacement, with occupancy sensors to reduce overall lighting energy use in the fresh food cooler.

Employees at Upper Lakes Foods now see their produce and meats in a whole new light. The GL 4 system with T5HO lamps reaches full brightness in less than one minute and provides an average of 80 maintained footcandles on the fresh food cooler floor – a 400% improvement over the previous lighting.

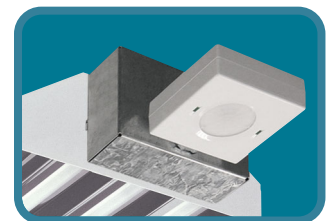
"The difference is just dramatic," said Lindeman. "The Williams fixtures are very good, because they eliminated the shadowing in the cooler and provide much better color rendition."

Job Specific Information:

- 41 existing 4', 4-lamp T8 fluorescent fixtures were replaced one-for-one with GL 4', 4-lamp 54-watt T5HO fixtures with door frame & lens and occupancy sensor
- Mounting height: 15' above floor
- Spacing: 8' on center
- Footcandle levels: 80 average maintained
- Light levels up 400%



Door frame & lens



GL with energy-saving occupancy sensor



A Visible Difference