

Meat Processing





Hermetically sealed IP68/IP69K

- IP68 - 4 metres depth
- IP69K to resist high pressure cleaning



Resistance to chemical attacks and corrosion

- Stainless Steel 304L and 316L
- Unique solution for body co-extruded in polycarbonate /

The Benefits

Subject to the very highest standards of hygiene, the agri-food industry presents a particularly demanding environment for equipment and lighting. With intensive cleaning, vibrations, and high and low temperatures, lighting systems in the agri-food industry have to cope with numerous constraints. Sammode, specialist in lighting difficult environments, offers durable, robust solutions whilst guaranteeing the levels and quality of lighting required to ensure safety on site.

Sammode Guarantee

Sammode commits to the reliability and durability of its luminaires: With their experience in extreme environments, Sammode offers you long-lasting solutions guaranteeing up to 8 years of 24/7 operation.



Conformity to IFS/BRC hygiene and safety standards

- Total cleanability of the luminaire
- No risk of broken glass
- Quality of lighting and visual comfort



Sustainable solutions

- Maintainability and interchangeability of the components
- Industrial electronic components
- Mechanical design resistant to vibrations



Optimisation of the Total Cost of Ownership

- Evolving modular design
- Sustainable and maintainable solutions
- Reduced installation and maintenance costs

Solutions that meet the requirements of agri-food standards

All our products participate in the IFS or BRC and HACCP conformity of your agri-food site by meeting the requirements of these standards in terms of lighting.

An enclosure to withstand all tests

Enclosure ultra-resistant to chemical aggressions

- Unique solution of a polycarbonate housing covered by co-extrusion of PMMA, combining the chemical resistance of PMMA and the mechanical resistance of polycarbonate IK 10.
- Metal parts in 304L Stainless Steel as standard or 316L Stainless Steel for enhanced corrosion resistance.



Sealed IP68/IP69K

Thanks to its tubular shape, an axial clamping system by means of a central screw and a unique three-level gasket, the long-term water resistance of the luminaire is guaranteed, no matter how many openings or closings.

Designed to resist shocks and vibrations

Resistant polycarbonate IK10 enclosure and mechanical structure resistant to vibrations in conformity with vibration standard IEC 60068-2-6.



Comfort and optical performance

High-performance LED integration ensures quality lighting thanks to an IRC>80 and up to 70,000 hours of service life at L80/B50.

Output power, intensive optics, optical diffusion: each solution is adapted to its destination application in order to guarantee lighting levels all while optimising the amount of luminaires.



Rapid installation and maintenance system outside the process area

- Installation flexibility: luminaires can be rotated 360° within the mounting brackets
- Easy maintenance: quick-release brackets and plugs
- Reduced intervention on site, no loss of parts.



Durable and sustainable solutions

- As a designer-manufacturer, Sammode is committed to providing you with a continuity of existing solutions, with luminaires which are sustainable and evolving.
- Light sources, electronic circuits and mechanical structure: every component is designed to last and be replaceable.



Selection guide

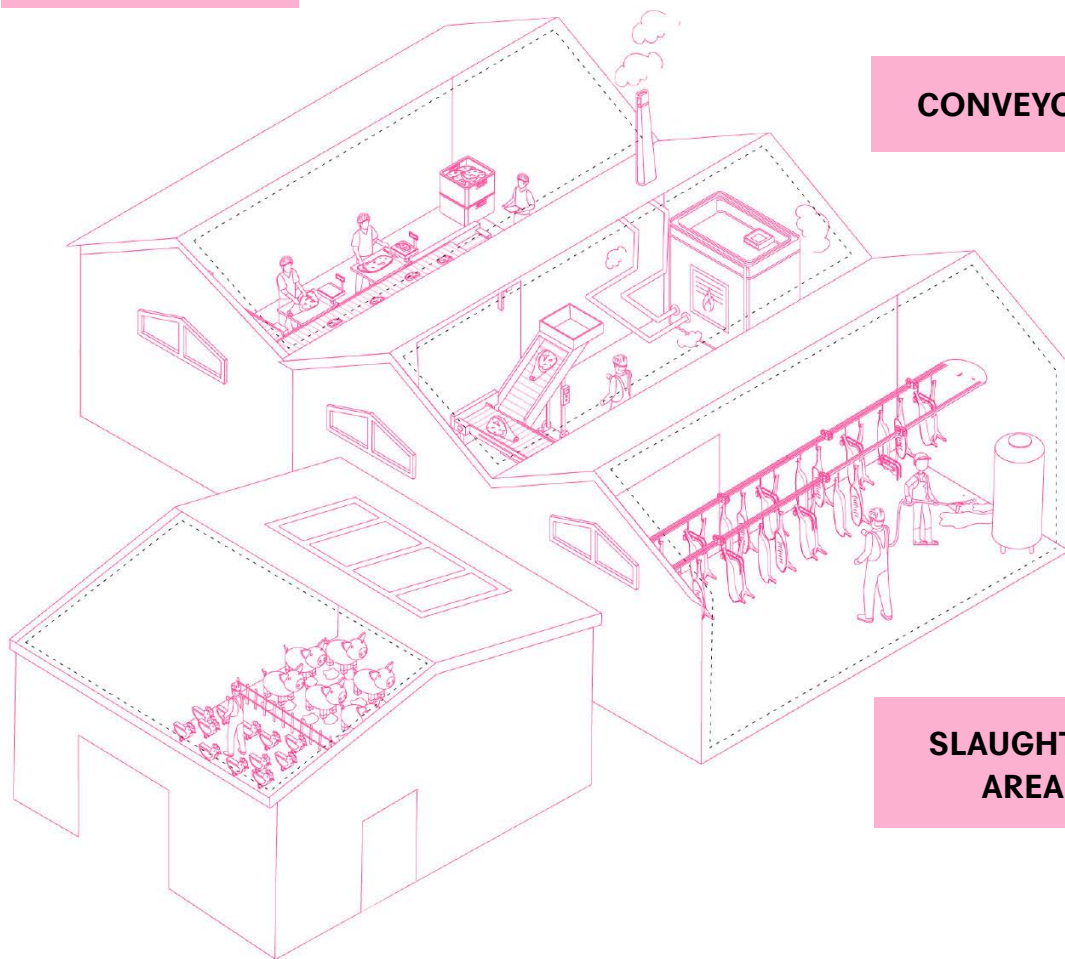
Zones	Constraints	Luminaire
General lighting		
Slaughter and conditioning Conveyors Penetrant Maturation room Loading Zone Scalding	Mechanical shocks and vibrations Intensive cleaning Tmax = 50 ° C	CUGNOT
Workshops and area production	Intensive cleaning Tmax = 35 ° C	PASCAL
Cleanroom	Dust tightness Ceiling maintenance	CALMETTE
Great heights	Height < 10 meters	FRESNEL
Lighting in the cold		
Tunnel Freezers and Cold Stores	Tmin -40°C	BERING
Storage	Tmin -40 ° C Great heights < 15 meters	BARENTS
Lighting in hot areas		
Cooking areas	Tmax = +55°C Tmax = +70°C	CUGNOT JOULE RANKINE
Emergency lighting		
Standalone blocks	Rescued 1 hour	MAXWELL S1H
Standalone blocks	Rescued 3 hours	MAXWELL S3H
Central source		MAXWELL LSC
Low temperature	Tmin -60°C	MAXWELL BT

**PRODUCTION
AREA**

CONVEYORS

**SLAUGHTER
AREA**

**BREEDING
AREA**



Slaughter and Conditioning



Slaughterhouse



Cugnot



Coulomb

First steps of processing the meat, the reception and slaughtering areas are the most challenging areas for the luminaires. These are subject to intensive cleaning and corrosive detergents, vibrations and shocks during the transport of the carcasses on conveyers and the high temperatures during the phases of scalding the poultry. For these areas the construction system which secures the gear tray in the luminaire using an axial screw tightening system ensures a higher resistance to shocks and vibrations. Equipped with a housing made out of polycarbonate/methacrylate, it resists intensive cleaning whilst guaranteeing a resistance to IK10 standards.

Workshops and Production areas



Cooking and packaging ham



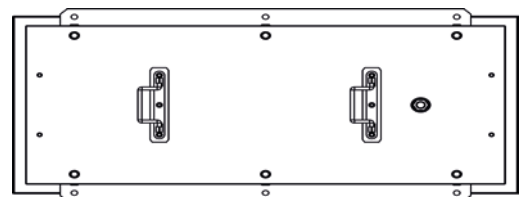
Fresnel



Pascal



Coulomb



Calmette

In the production areas, processing and preparation activities such as cutting have to be performed in optimal safety conditions for the users. As a lighting manufacturer, Sammode designs solutions to ensure users the best quality of lighting thanks to an IRC > 80 and an adapted treatment of the optics to avoid risks of glare in the production workshops (satin-finish housing, treatment of lenses) and associated user fatigue. All the luminaires are available in 5000 K to guarantee quality control.

Tunnel Freezers and Cold Stores



Cold rooms



Barents



Maxwell BT



Bering

Bering luminaires are the Sammode solution to resist temperatures to -40° for the lighting of freezing tunnels as well as for low and very low temperature storage. They are designed to withstand the wide temperature variations of freezing processes, guaranteeing a long-lasting solution and limited maintenance. Available in different sizes, they offer a wide range of solutions for lighting below 7 metres in storage areas by optimising the number of lighting points and consumption. For great heights, the Barents, with its intensive optics and 13,700 lumen flux, is a powerful and efficient solution for lighting great heights at temperatures down to -40 degrees.

Cooking Areas



Chicken meat products on a conveyor



Joule



Rankine



Cugnot

For high temperature areas, cooking areas, ready meals and cured meats, the luminaires are subject to very unfavourable conditions which have a significant impact on the lifetime of the LEDs and the ageing of the equipment. Sammode considers it important to guarantee sustainable solutions in the most extreme environments and is the only manufacturer on the market to offer impervious LED solutions up to +70°C. Thermal management and choice of components ensure a minimum lifetime of 50,000 hours L80/B50 up to 70°C.

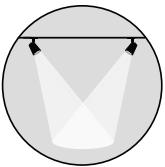
Sammode: an expert at your side

Whether it is a new installation or a renovation, designing an optimal and durable lighting installation is a matter for a specialist. Like any long-term investment, it requires good support to make the right choice. Sammode's teams, experts in industrial lighting, are committed and stand by your side throughout your project to advise you on the best solution to implement.



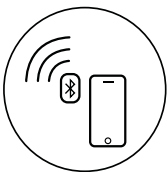
Diagnosis and requirements

After an on-site analysis of the operating conditions, installation constraints or other special requirements, we choose together the most suitable models from the wide range of Sammode solutions.



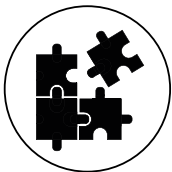
Lighting studies

Our design office carries out lighting studies in order to optimise your installation with regard to lighting levels, lighting comfort, the area to be lit and the layout.



Control systems

To reduce your energy bill and allow better control of your installation, our experts offer you the energy management solutions best suited to your situation.



Development of special products

As a designer-manufacturer, we systematically study the best technical solutions and know how to adapt them to meet your needs.



On-site testing and support

We offer our clients a complete project follow-up and regularly test our solutions on site to verify the requirements.

For over 90 years, the largest industrial groups have entrusted Sammode with the task of illuminating their installations. Choosing Sammode means choosing a trusted partner to bring your project to a successful conclusion with complete peace of mind.



Sammode



Barents



Fresnel



Calmette



Bering



Maxwell BT



Coulomb



Rankine



Joule



Cugnot



Pascal

Accessories



PS3 socket



CW3 socket



316L Stainless Steel



Photo credits :
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References

Baiada Poultry, Pendle Hill	Australia
Bigard	France
Charal	France
Choperie Prunier	France
Coop Plukon Food Group	France
Elia Plukon Food Group	France
Einhelberg	Germany
Fleury Michon	Germany
Fleury Michon	Australia
GS Alliance	Australia
Gallanome	France
Gestonome	Germany
Herta	Germany
Heuraffloch	France
UDF Floch	France
MD Grange	France
Maitre Coq	France
Maitre Coq	France
Socopa	France
Tendriades	France
Terena	France
Teys Australia	Eight Mile Plains, Australia
Tönnies Holding	Rheda-Wiedenbrück, Germany
Van Drie Group	Netherlands
Zenz Fleisch GmbH	Saarland, Germany

Sammode, Hoffmeister and Sill form a new alliance: SHS Lighting, the European specialist in technical lighting.

Industrial and family-owned, our three companies share decades of expertise, innovation and excellence. Our lighting expertise sets the benchmark. It defines our uniquely high standards, allowing us to guarantee the precision, performance, reliability and long-term robustness of all our products, with the utmost flexibility and a particular attention to design.

We are at the same time designers, manufacturers and technical advisors. When clients choose one of our products, they get more than a light fixture: they acquire intelligence and service.

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