

EXPO OPTIMA FRESH MEAT SURFACE 3000LM 60D WHITE MATT TEXTURE 36W

DETAILED CARD



TECHNICAL PARAMETERS

Index:	288487
Ingress protection:	IP20
Rated power of the luminaire [W]*:	36
Luminous flux [lm]*:	3000
Colour temperature [K]:	1900
Color rendering index (Ra) >:	80
SDCM:	3
Electrical protection class:	II
Energy efficiency class:	F
Material of the body:	aluminium

CHARACTERISTICS

Expo Optima – The Essence of Efficiency in a New Form. Expo Optima is an extension of the acclaimed Expo Modular system. Designed for projects where the balance between aesthetics and economy is paramount, this luminaire retains the highest lighting performance whilst offering a simplified and more minimalist design.

Key design features:

Minimalist Design: The luminaire has been stripped of its decorative ring, giving it a sleek, modern look that blends seamlessly into the ceiling.

Optimised Optics: Focusing on the most popular beam angles (20°, 38°, 60°) allows for precise lighting of selected areas without unnecessary complexity.

High Efficiency: The use of modern LED modules achieves an efficiency of up to 170 lm/W (for the 11W version), translating into real operational savings.

Installation Flexibility: The availability of both track-mounted and surface-mounted versions allows for consistent lighting of the premises regardless of the technical conditions of the ceiling.

APPLICATION

Thanks to a wide range of standard and specialist colours, the luminaire is an extremely versatile tool for designers:

1. Food and Retail Sector

Thanks to dedicated light spectra, the luminaire perfectly highlights the freshness of products:

Baked goods: Warm colours that emphasise the golden, crispy crust.

Meat and Cold Cuts: Specialised 'Fresh Meat' and 'White Meat' modules for refrigerated display counters.

Fruit and Fish: Optional colours that bring out natural colour saturation.

2. Retail Outlets and Boutiques. Ideal for general and accent lighting in clothing shops (dedicated spectrum for textiles) and large-scale showrooms, where maintaining a high colour rendering index (CRI 90) at a lower unit cost per luminaire is key.

3. Commercial and Office Spaces. The surface-mounted version is ideal for conference rooms and corridors, whilst the track version allows for dynamic lighting arrangements in modern open-plan offices.

4. Galleries and Exhibitions (Budget). Thanks to the availability of various beam angles and proprietary reflectors (e.g. oval), the luminaire allows for the creative shaping of exhibition spaces.

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TECHNICAL PARAMETERS TABLE

Index:	288487	Material of the body:	aluminium
EAN:	5905963288487	Colour of the body:	white matt texture
Light source:	COB	Mounting dimensions [mm]:	50(2xø5)
Rated power of the luminaire [W]:	36	Ingress protection:	IP20
Supply voltage [V]:	220-240	LED lifespan L80B10 [h]:	100000
Frequency [Hz]:	0/50/60	LED lifespan L90B10 [h]:	50000
Luminous flux [lm]:	3000	Mounting version:	surface
Luminous efficacy [lm/W]:	83	Number on the palette [pcs]:	255
Energy efficiency class:	F	Net weight [kg]:	1.145
Electrical protection class:	II	Gross weight [kg]:	1.360
Colour temperature [K]:	1900	Category type:	spotlight
Color rendering index (Ra) >:	80	Photobiological safety:	Risk Group 1 (no photobiological hazard under normal behavioral limitation)
SDCM:	3	Warranty [years]:	5
Beam angle [°]:	60	CE certificate:	61/2026
Version:	FRESH MEAT	Manual:	Download PDF
Optics material:	aluminium	ISO Certificates:	9001:2015, 14001:2015, 45001:2018, 50001:2018
Optics:	reflector	Plik LDT:	Download

Card creation date: 05 May 2026

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This product is a subject to electric and electronic waste equipment regulations (WEEE).



Certificate CE - Nr: 61/2026