

Dairy and cheese industries





High pressure cleaning



**Completely sealed
IP66/IP68/IP69K**

- IP68 - 4 metres depth
- IP 69K to resist high pressure cleaning



**Resistant to aggressive chemicals
and corrosion**

- The resistant materials used are perfectly adapted for use in agri-food environments
- Stainless steel 304L and 316L
- A unique coextruded polycarbonate / PMMA body solution

The Benefits

Subject to high standards of hygiene for both equipment and people, the agri-food industry presents a particularly demanding environment for lighting. With intensive cleaning, high and low temperatures and vibrations, lighting systems in the agri-food industry have to cope with numerous constraints. Sammode, specialist in lighting for difficult environments, offers robust and sustainable solutions as well as guarantees lighting levels and the necessary uniformity.

Sammode guarantee

Sammode is committed 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.



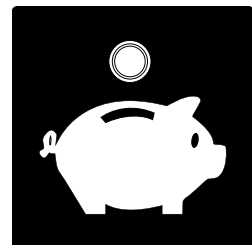
Conformity to IFS/BRC hygiene and safety standards

- Easy cleaning
- No risk of broken glass
- Lighting quality and optical comfort



Sustainable solutions

- Maintainability and interchangeability of the components
- Industrial electronic components
- Resistant to vibrations



Optimisation of the Total Cost of Ownership

- Long-term, maintainable solutions
- Low installation and maintenance costs
- Exceptional service life of the luminaires

Solutions meeting the requirements of food standards

All our products participate in the IFS or BRC and HACCP compliance of your agrifood site by meeting the requirements of these standards in terms of lighting.

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, 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

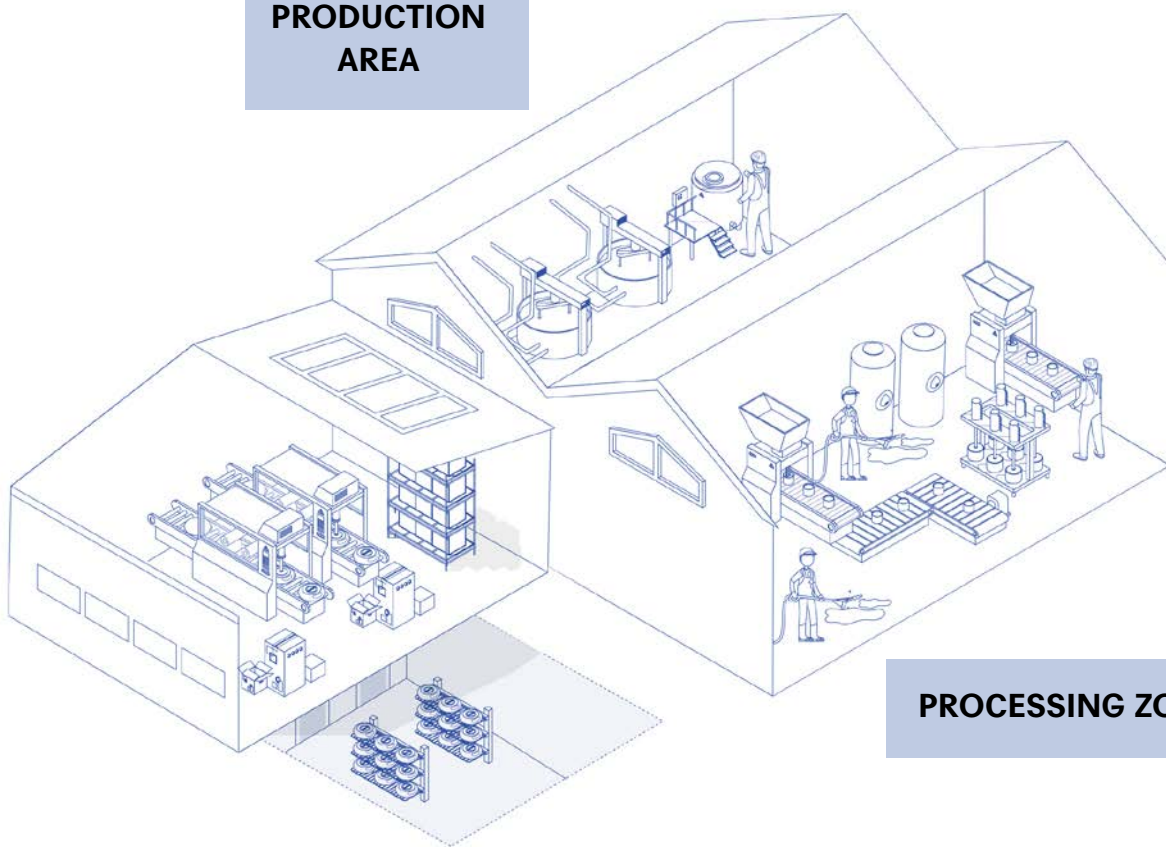
- As a designer-manufacturer, Sammode is committed to providing you with a continuity of existing solutions, with luminaires which are sustainable and evolving.
- Light sources, electronic circuits and mechanical structure: every component is designed to last and be replaceable.



Selection guide

Zones	Restrictions	Light fittings
Processing zones Curing and ripening rooms, drainage, production	<ul style="list-style-type: none"> • Humidity • High-pressure cleaning • Cleaning agents 	PASCAL CUGNOT
Great heights	Height < 10 meters	FRESNEL
Cleanrooms	<ul style="list-style-type: none"> • Dust tight • Maintenance outside the process ceiling 	CALMETTE
High temperature zones and drying tower	<ul style="list-style-type: none"> • Up to 50 ° C • Up to 70 ° C 	CUGNOT JOULE RANKINE
Security lighting	<ul style="list-style-type: none"> • Humidity • High pressure cleaning • Detergents 	MAXWELL LSC MAXWELL S1H MAXWELL S3H

**PRODUCTION
AREA**



PROCESSING ZONES

PACKAGING ZONES

Processing zones



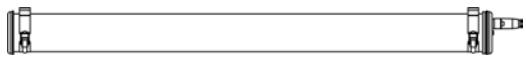
Cheese making, brand Petit Billy, Triballat, Noyal-sur-Vilaine, France



Cugnot



Fresnel



Pascal



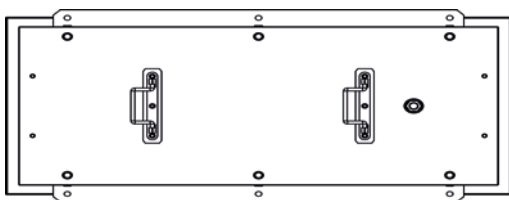
Coulomb

Hygiene and safety of the highest degree: in the processing zone, attention is paid to safety and food hygiene standards required for the use of equipment that meets the highest food safety standards. The Sammode tubular solutions are not only adapted to frequent cleaning in a food environment, but also very resistant to corrosion caused by detergents or lactic acid flows. They ensure high-quality lighting thanks to an IRC > 80 and an adapted treatment of the optics to avoid the risk of glare in the production workshops (satin-finish housing, treatment of lenses) and associated user fatigue.

Cleanrooms



Cleanrooms



Calmette

Cleanrooms are reserved for safely handling food products to avoid having them contaminated by external sources, chemical or microbiological agents that require optimal hygiene standards. For cleanrooms, Sammode has developed a mechanical system to recess the lights in a ceiling or a false suspended ceiling. The front face of our light fittings consists of a transparent PMMA diffuser encircled by a stainless steel frame; as it has no rough surfaces, this facilitates disinfection operations. In this attempt to create an ultra-clean environment, the daily use of extremely aggressive maintenance products also requires a resistant light housing. Our sealing system ensures absolute tightness (IP68) during the entire service life of the light, thus sealing the light both against cleaning agents and high-pressure water jets.

High-temperature zones



Manufacturing of Petit Billy cheese, Triballat, Noyal-sur-Vilaine



Drying tower



Joule



Cugnot



Rankine

In high-temperature zones, such as milk dryers and cooking zones, LED lights are subject to very difficult conditions, which adversely affect the longevity of the materials and the service life of the LEDs. Sammode are experts in lighting under difficult conditions and the only manufacturer offering LED solutions to IP68/IP69K sealing standards up to temperatures of +70°C.



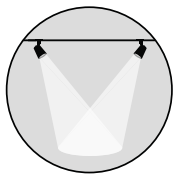
Sammode, an expert at your side

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.



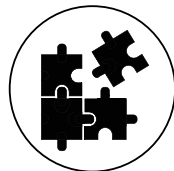
Lighting studies

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



Cugnot



Pascal



Calmette



Fresnel



Coulomb



Jamin



Joule



Rankine



Alder

Options and accessoires



PS3 socket



CW3 socket



Stainless steel 316L



Manufacturing of butter, Fromagée Jean-Yves Bordier, Saint-Malo, France

Photocredits : ©David Fuentes Prieto, ©Ivan Traimak, ©Thierry Pasquet, ©Jean Ber

References

Al-maseem	Lybia
Allgäu Milch Käse, Kimratshofen	Germany
Bel Group	France
Cheese dairy d'Isigny Sainte-Mère	France
Cheese dairy Gebrüder Woerle	Australia
Cheese dairy Milleret	France
Cheese dairy Richesmonts	France
Comtois	France
DairyVale	Mauritius
Daliantianbao, Dalian	China
Ermitage dairy, Bugnéville	France
Eurial	France
Haberwanger Käsegenuss GmbH, Hawangen	Germany
La cloche d'or	France
Lactalis Group	France
Laïta	France
Luxlait	Luxembourg
Maitres Laitiers du Cotentin	France
Nestlé (dairy products)	France
Novendie (Mamie Nova)	France
Savencia Fromage & Dairy	France
Sodiaal Group	France
Synutra International France, Carhaix-Plouguer	France
Yoplait	France

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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