

Showcase Food Service Displays in Their Best Light with Promolux LED Lighting Solutions

Preserve Freshness and Appeal: Reduce Waste with **Safe Spectrum Technology**®

Promolux LED lighting is the ideal solution for food service and catering professionals. Whether for hot buffets or refrigerated meal displays, Promolux LEDs minimize harmful visible spectrum radiation, reducing spoilage and maintaining the natural appearance of prepared foods.



Key Benefits of Promolux LED Lighting for Food Service Displays

01 Extend Holding Time and Reduce Spoilage

- Minimized harmful light prevents heat damage and bacterial growth, keeping foods fresher for longer.
- By reducing yellow and green wavelengths, Promolux LEDs slow oxidation, preventing discoloration and rancidity in sensitive items like deli meats and oils.

02 Highlight True Colors for Enhanced Visual Appeal

- Balanced spectrum lighting enhances reds and blues while moderating greens and yellows, preserving authentic colors and textures.
- Meals appear more appetizing, avoiding unnatural hues caused by standard lighting.

03 Lower Heat Output for Safer Food Displays

- Promolux LEDs produce less heat, preventing overcooking or dehydration in hot buffet items while maintaining the ideal conditions for all meal types.

Applications Across Food Service Displays



Hot Buffet Stations



Refrigerated Home Meal Replacements



Deli and Catering Displays

Sustainable Solutions for Food Service and Catering Displays

Promolux LEDs address critical food service challenges by extending shelf life and reducing waste. By limiting harmful wavelengths and balancing reds and blues, they preserve food quality and visual appeal while conserving energy. This not only supports sustainability goals but also lowers costs, ensuring a fresh and appetizing presentation that encourages impulse purchases. Promolux LEDs are an investment in quality, profitability, and environmental responsibility.



Our LED lighting is requested for various applications, such as:

Meat, Deli, Seafood, Produce, Dairy, Bakery, Floral, Chocolate & Candy, Desserts, Ice Cream & Gelato, Food Services, Wine & Beer, Prepackaged Foods, Clothing, and more

Easy Integration & Energy Efficiency for Supermarkets and Butcher Shops

01 Seamless Retrofitting into Existing Fixtures

Promolux LED lamps are easy to install in existing display cases, making retrofitting simple for both supermarkets and butcher shops.

02 Energy Efficiency and Cost Savings

These energy-efficient LEDs help reduce electricity consumption while maintaining optimal conditions for meat displays.

03 Long-Lasting Durability

Promolux LEDs have a longer lifespan than traditional lighting, reducing the need for frequent replacements and lowering overall maintenance costs.



For more information, visit:



Promolux Food Service Display Lighting at www.promolux.com

Safe Spectrum Technology for Food Service at www.safespectrum.com

