

COMMERCIAL KITCHEN CANOPY LED LIGHT

Professional Lighting Solution for
Commercial Kitchen Exhaust Hoods



**Built for High Temperature,
Grease & Humid Environments**

Designed specifically for commercial
kitchen exhaust hoods, providing
reliable illumination in demanding
cooking environments.



Key Benefits



Up to 65°C
Ambient
Temperature



IP65
Waterproof
Protection



Easy
Grease
Cleaning



Up to 50,000
Hours
Lifetime



50% Energy Saving
Compared with
Traditional
Fluorescent Fixtures

Applications



Restaurants



Hotels



Hospitals



Central Kitchens



Food Processing Plants

Why Traditional Kitchen Lights Fail

Commercial kitchens are among the most demanding lighting environments.

1. Lighting fixtures are constantly exposed to:



High Ambient Temperatures



Oil & Grease Vapors



Humidity & Steam



Frequent Cleaning



Continuous Daily Operation

2. Traditional fluorescent fixtures and tube-in-box LED designs often suffer from:



Poor heat dissipation



Short service life



Moisture ingress



Yellowing diffusers



Frequent maintenance



High replacement costs

3. The Result

Frequent lamp replacement means:



Increased maintenance costs



Operational disruptions



Reduced kitchen safety



Higher energy consumption

Designed Specifically for Commercial Kitchen Hoods

Unlike conventional lighting products adapted for kitchen use, our Kitchen Canopy LED Light is **purpose-built** for **ventilation hood applications**.



1. High Temperature Resistance

Operating Temperature:
-30°C ~ +65°C

Engineered for high-temperature cooking environments.



2. IP65 Waterproof Protection

Fully sealed structure protects against:

- Water spray
- Steam
- Grease vapors
- Cleaning chemicals



3. Easy-to-Clean Surface

Tempered glass diffuser minimizes grease accumulation. Smooth surface allows quick daily cleaning.



4. Long Service Life

Up to:
50,000 Hours (Temp. 25°C)
Reduced maintenance and downtime.

Built for Durability

1. Premium Housing Options

- Stainless Steel 304
- Anodized Aluminum

(Outer Frame optional according to project requirements)



2. Reinforced Tempered Glass

Provides:

- Excellent impact resistance
- Easy cleaning
- High-temperature performance
- Long-term transparency



3. Advanced Electrical Design



Double Insulation Protection



Grounded Electrical Design



Stable Driver Performance



Long Operating Life

4. Smart Control Options

Optional Features:



DALI Dimming



CCT Adjustable



3000K and 3500K and 4000K



Suitable for premium kitchen projects.



Why Upgrade from Traditional Fixtures?



Traditional Fluorescent Fixture

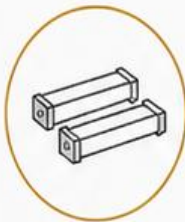
VS



Kitchen Canopy LED Light

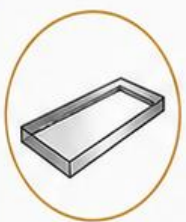
Feature	Traditional Fluorescent Fixture	Kitchen Canopy LED Light
 Power Consumption	High	Low
 Heat Resistance	Poor	Excellent
 Waterproof Performance	Limited	IP65
 Cleaning Convenience	Difficult	Easy
 Service Life	Short	50,000 Hours
 Maintenance Cost	High	Low
 Kitchen Suitability	Moderate	Purpose Built

Integrated Design Advantage



Most market products use:

LED Tubes + Metal Box



Our solution uses:

Integrated LED Fixture Design



Benefits:

- ✓ Better heat dissipation
- ✓ Improved reliability
- ✓ Cleaner appearance
- ✓ Easier maintenance
- ✓ Longer lifespan

Reduce Energy Consumption by Up to 50%

600mm FIXTURE COMPARISON



Traditional Fluorescent Solution

2 × 18W Fluorescent Tubes

Total Consumption: **36W**



Kitchen Canopy LED Light

18W LED Fixture

Provides equivalent illumination while reducing energy consumption.



1200mm FIXTURE COMPARISON



Traditional Fluorescent Solution

2 × 36W Fluorescent Tubes

Total Consumption: **72W**



Kitchen Canopy LED Light

36W LED Fixture

Provides equivalent illumination while reducing operating costs.



Benefits



Lower
electricity bills



Reduced
HVAC load



Lower
maintenance costs



Faster return on
investment

Ideal for Various Commercial Kitchen Environments



1. Restaurant Kitchens

Open kitchen and back-of-house operations.



2. Hotel Kitchens

24-hour commercial food preparation.



3. Hospital Kitchens

High hygiene requirements.



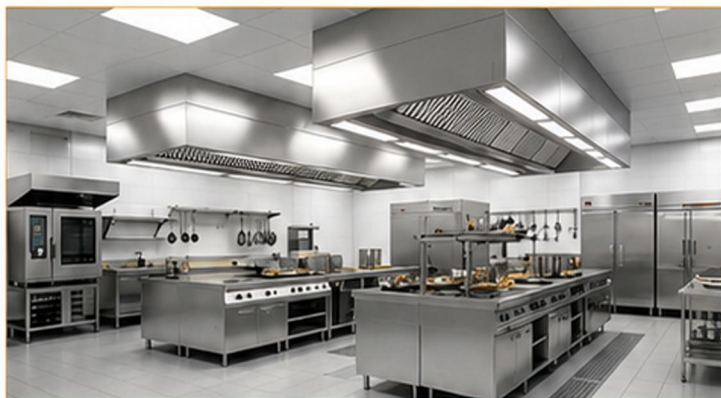
4. Central Kitchens

Large-scale food production facilities.



5. Food Processing Plants

Industrial food preparation environments.



6. Catering Facilities

Commercial cooking and preparation areas.

Technical Specifications

Item	HL-600	HL-1200
 Power	18W	36W
 Luminous Flux	2430lm	4860lm
 Efficacy	135lm/W	135lm/W
 Input Voltage	AC200-264V	AC200-264V
 Frequency	50/60Hz	50/60Hz
 Power Factor	>0.95	>0.95
 Surge Protection	1kV, L-N: 1kV, L/N-PG: 2kV	1kV, L-N: 1kV, L/N-PG: 2kV
 CRI	>80	>80
 CCT	4000K (Optional 3000K-6500K)	4000K (Optional 3000K-6500K)
 Beam Angle	100°	100°
 IP Rating	IP65	IP65
 Operating Temperature	-30°C~75°C	-30°C~75°C
 Warranty	3 Years	3 Years

Technical Highlights



135 lm/W
High Efficacy



AC200-264V
Wide Input



PF >0.95



2kV
Surge Protection



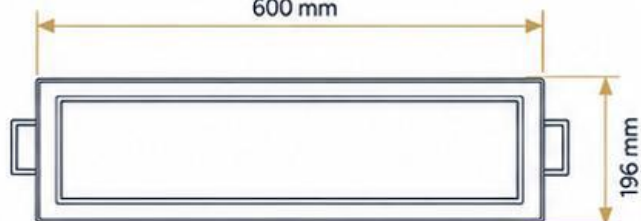
All data based on standard testing conditions. Customizable options available; contact sales for project requirements.

Dimensions

HL-600

TOP VIEW

600 mm



SIDE VIEW

79.8 mm



Stainless Steel Version

600 × 196 × 79.8 mm

or

Anodized Aluminum Version

687 × 196 × 79 mm

HL-1200

TOP VIEW

1200 mm



SIDE VIEW

79.8 mm



Stainless Steel Version

1200 × 196 × 79.8 mm

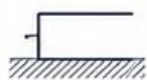
or

Anodized Aluminum Version

1312 × 196 × 79 mm

Recessed Installation

Designed for seamless integration into commercial exhaust hoods.



Flush Integration

Sits flush with the hood surface for a clean, professional finish.



Designed to International Standards

Certifications



CE
European
Conformity



RoHS
Restriction of
Hazardous
Substances



SAA
Standards
Association of
Australia

Designed to meet key international market requirements.

Quality Assurance



Strict Production Control
In-line inspections at multiple stages.



Electrical Safety Testing
Hipot, continuity, and insulation resistance.



Waterproof Testing
Submersion and spray chamber validation.



High Temperature Testing
1000-hour soak at 75°C.



Long-Term Reliability Verification
Extensive MTBF and accelerated life testing.



Warranty

3-Year Manufacturer Warranty

Reliable protection for commercial kitchen lighting projects.

Quick & Easy Installation

1 Prepare ceiling opening.



2 Connect power driver.



3 Insert fixture into opening.



4 Secure with mounting screws.



5 Installation Complete.

- ✓ Power connected
- ✓ Fixture secured
- ✓ Ready for operation



Installation should be performed by qualified personnel.
Ensure power is disconnected before installation.

Looking for a Reliable Commercial Kitchen Lighting Supplier?

Whether you are:



Kitchen Hood
Manufacturer



Commercial
Kitchen Contractor



Food Processing
Equipment Supplier



Lighting
Distributor



Project
Integrator

We can support your project with:



OEM & ODM Services

Full customization & private labeling.



Customized Dimensions

Flexible form factors for any hood design.



DALI & Smart Control Options

Integrated dimming and lighting management.



Fast Delivery

Global shipping with reliable lead times.



Professional Technical Support

Direct access to engineering expertise.



CONTACT US



Company name:
JTC LIGHTING



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Contact our sales team today for quotation, customization, or project support.

