

CASE STUDY

SEESMART[®] MEETS FAST FOOD RESTAURANT

BUSINESS TYPE

Fast Food Restaurant

BUSINESS LOCATION

San Diego, Calif.

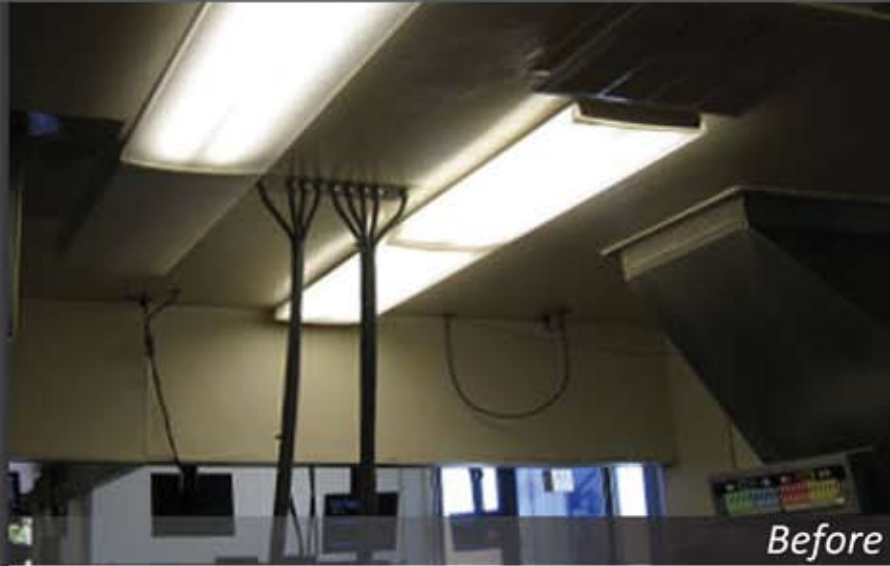
INSTALLATION AREAS

- Front order counter
- Kitchen
- Freezers
- Prep area

SEESMART PRODUCTS USED

- 200009
- 200011

CASE SUMMARY



Before



After

Restaurant Light Levels Before and After Retrofit	Fluorescents Footcandle Readings	LED Footcandle Readings
Front Order Counter Area (with prismatic acrylic lens)	40	43
Kitchen (with prismatic acrylic lens)	45-60	80-110
Freezers (with prismatic acrylic lens)	10-12	38-40
Prep Area (with prismatic acrylic lens)	45	55

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ENERGY SAVINGS COMPARED TO FLUORESCENTS

53%

ESTIMATED ROI

14.2 months

RETROFIT PERKS

- Cleaner, brighter appearance
- Greatly increased light levels
- Reduced maintenance
- Reduced energy usage
- Reduced HVAC expenses



CASE SUMMARY



Before



After



After

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In 2009, a national fast food chain decided it was time to rethink its restaurant lighting. The company's 2,000 locations relied primarily on fluorescent and incandescent products for general illumination and the company was ready to explore more environmentally-friendly options. After researching different lighting technologies, the company decided to experiment with LEDs.

To begin the transition to energy-efficient LED lighting products, the company selected one San Diego restaurant in which to perform a pilot test. Fifty-six fluorescent tube lights and their associated ballasts were removed from the restaurant's front counter area, kitchen, prep room, and freezers. They were replaced with 56 Seesmart[®] LED tube lights.

The retrofit produced significant energy and maintenance savings. The 15-watt Seesmart LED tubes installed use 53% less energy than the original 32-watt fluorescent tubes. Additionally, the long lifespan of the Seesmart tube lights (an estimated 50,000 hours) means that the new LED lamps will last years longer than the fluorescent products and will greatly reduce maintenance costs. Between energy and maintenance savings, the Seesmart retrofit paid for itself in less than 15 months.

The retrofit also greatly increased light levels in the restaurant. All areas retrofitted with Seesmart products achieved improved footcandle readings. In the kitchen, light levels in some areas increased by 50 footcandles.

The company is very pleased with the lighting quality and financial savings from the LED pilot test. The results from this pilot project will inform the company's future lighting choices.

To find out more about Seesmart products, contact your local representative or visit us at www.seesmartled.com.