PARAMOUNT INDUSTRIAL LIGHTING

Food Processing Details

Paramount offers a wide variety of food processing luminaires that meet or exceed the most stringent National Sanitation Foundation requirements.

NSF Food Processing Description

NSF International is known for its role in developing standards and criteria for equipment products and services that bear upon health. The NSF mark is widely recognized, and signifies that the article to which it is affixed is certified to comply with applicable standards. NSF conducts reasearch, tests and evaluates equipment products for compliance with their standards and criteria, granting and controlling the use of the NSF marking.

NSF International has categories established for sanitation requirements of equipment and/or devices used in storing, preparing or handling of food or beverages. (Food is defined by NSF as any substance intended for human consumption.)

These categories are:

- **Food Zone**
  Surfaces in which food normally has direct contact, and surfaces from which food may drain, drip or splash back onto surfaces normally in contact with food, which will be consumed. Equipment certified for Food Zone use must have all exposed surfaces made of stainless steel. The premium quality of these products is prerequisite for maximum health protection of consumers. (Use PMF prefix for Paramount Food Zone luminaires.)
- **Heated Food Zone**
  Similar to the Food Zone, but warmer.
- **Splash Zone**
  Surfaces outside the Food Zone subject to routine splash, spillage or other soiling with normal use. Luminaires in this zone do not have direct contact with food. In other words, material that contacts these lights will be discarded–it will not be eaten by people. (Use PMS prefix.)
- **Non-Food Zone**
  All exposed surfaces other than Food or Splash Zone. (Paramount recommends servicing this standard with the more stringent Splash Zone, please use PMS prefix.)

Paramount's NSF Certified models make it easy to maintain sanitary conditions. All seams are sealed, preventing the growth of bacteria. Be sure to specify models properly equipped for your application, with the proper prefix.

Technical Note: Luminaires need to be properly sealed to the mounting surface.

Typical Applications

- Meat processing facilities
- Packaged goods food processing
- Institutional kitchens
- Restaurant kitchens
- Cafeterias