

LED Bypass/Line Voltage T8 Tube Lights : 8' Double Ended



43
watts

5,500
lumens

4000/
5000K
CCT

80+
CRI

Features

- Solid state replacement for high output 8' T8 and T12 fluorescent lamps
- Direct replacement of 8' LED slimline with an 8' HO lumen output
- Recessed double contact (R17d) base
- Simple installation; bypass ballast, connect line voltage to sockets
- Frosted lens for uniform diffuse appearance
- No ballast or external driver required
- High Output: 5,500 lumens; 127 lpw
- Lifetime exceeds 50,000 hrs
- Choice of 4000K or 5000K CCT
- Instant-On with no warm up like fluorescents
- NSF listed for commercial foodservice equipment
- RoHS compliant mercury-free for safer operation



Performance

- 8' 43W LED replaces 59W T8 or 60/75W T12 fluorescent lamps
- Long life: 50,000 hours
- 80+ CRI
- Integral 120~277V drivers provide easy installation
- Wide ambient temperature range from -20°C (-4°F) to 45°C (113°F)
- <20% Total Harmonic Distortion
- Contains no mercury or lead; classified as non-hazardous waste
- Existing fixture maintains original UL compliance per UL1598C listing
- Does not operate on emergency backup

Applications

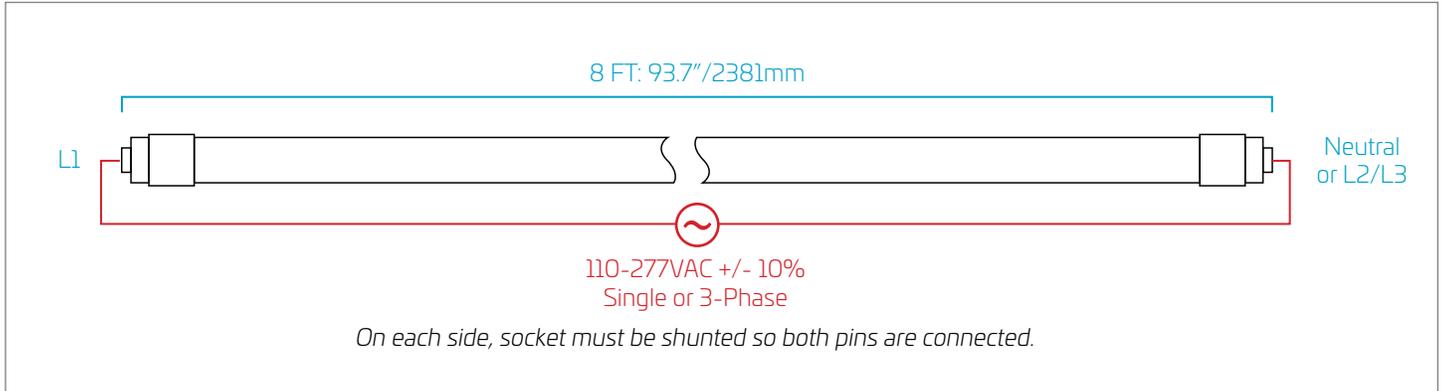
- Commercial
- Conference rooms
- Hospitality
- Education
- Healthcare
- Retail
- Residential

NOTE: \$1500 minimum total order required for paid freight when purchasing any 8' T8 products. Product ships on 8' pallet in case quantities only.



LED Bypass/Line Voltage T8 Tube Lights : 8' Double Ended

Dimensions



Ordering Information

Order Code	Item #	Length	W	Lm	CCT	CRI	Appearance	Envelope	Life/Hrs
10104	LED43WT8/96/840-R17D-G8	8'	43W	5,500	4000K	80+	Frosted	Glass	50K
10105	LED43WT8/96/850-R17D-G8	8'	43W	5,500	5000K	80+	Frosted	Glass	50K

NOTE: Use order code when ordering.



NSF offers the most accepted and trusted certification and verification programs for commercial foodservice equipment, specified by health departments, restaurant buyers and specifiers worldwide. NSF means market access – products with the NSF mark receive guaranteed regulatory acceptance in North America and improved acceptance worldwide. Verification programs, such as HACCP Compliance Verification - EU, demonstrate hygienic quality, independently verified by a trusted source.

watch > like > follow

