

### The Background

Waterfield's are a family owned bakery dating back to 1926 with their main bakery & HQ based in Leigh, Wigan. Their site in Leigh consists of a production bakery, cold storage and warehouse areas. All areas previously had very old fluorescent lighting installed which provided poor light levels, required regular maintenance and created significant unnecessary heat, adding to the climate control costs.

## Waterfield's

Family bakers since 1926



### The Solution

Perfect Sense Energy were commissioned to design, supply and install a scheme to install LED lighting across the site. Due to the use of flour which can be combustible, Perfect Sense Energy provided a comprehensive design to ensure the right lights were used to provide optimal energy savings, light levels and health & safety conditions. The internal and external LED replacements will see an energy saving of over £2,200 in the first year.

### The Results & Feedback

The result of this installation is a well-lit environment that provides excellent visibility for production areas. The huge 78% energy saving means the project will pay for itself in just over 16 months, and over the span of 10 years the project will see an overall project saving of over £33,000. The new LED lights have a 5-year warranty and an average lifespan of 50,000+ hours of use.

