



You know what goes great with beer? The right lighting.



Lighting does more than illuminate a space. It defines the experience.

Lighting impacts everything from beer production quality to customer perception. It helps set the tone, preserves product integrity, and shows off that perfect pour.



Lighting controls make great beer even better.

Breweries use lighting control solutions to prevent light damage during storage and production. Quality lighting is also essential for monitoring equipment, ensuring cleanliness, and creating a safe and efficient work environment.

Here's to atmospheric lighting.

Bars and restaurants use tunable white or dimmable systems to shift the mood as the day flows from brunch brightness to evening ambiance. The right layers of light elevate the entire guest experience.



Raise the Bar with Display Lighting

Specialized accent and shelf lighting draws the eye to tap handles, curated bottle displays, and signature signage. Great lighting highlights great branding.

Nothing kills a thirst like bad lighting.

Color temperature and high CRI matter. Beer is visual – the right lighting makes its color, clarity, and foam head shine. Avoid lighting that washes out golden ales or casts an unappetizing tint over IPAs.



Real Beer Lovers Don't Compromise. Neither Do We.

We engineer lighting solutions that perform in every space – front-of-house, back-of-house, and everywhere in between. Talk to a Cooper Lighting Solutions specialist today. Cheers!

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