

7

Lighting Mistakes That Ruin Commercial Spaces

Mistake 1: Overlighting the Space

Excessively bright commercial spaces feel institutional and flat because they lack shadow, contrast, and visual hierarchy. A layered lighting strategy with ambient, task, and accent lighting creates depth and flexibility without overwhelming the space.

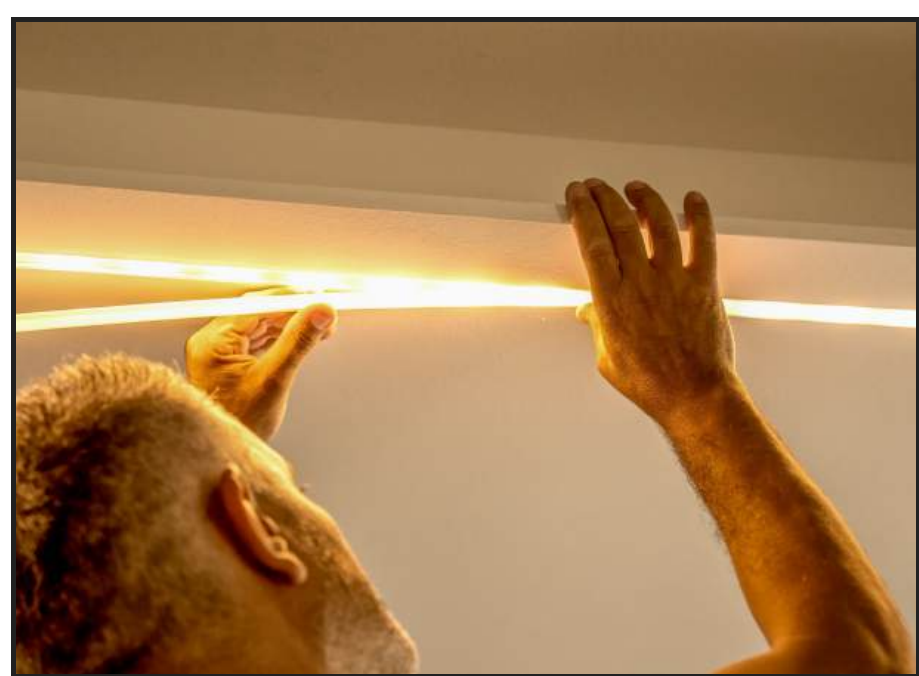
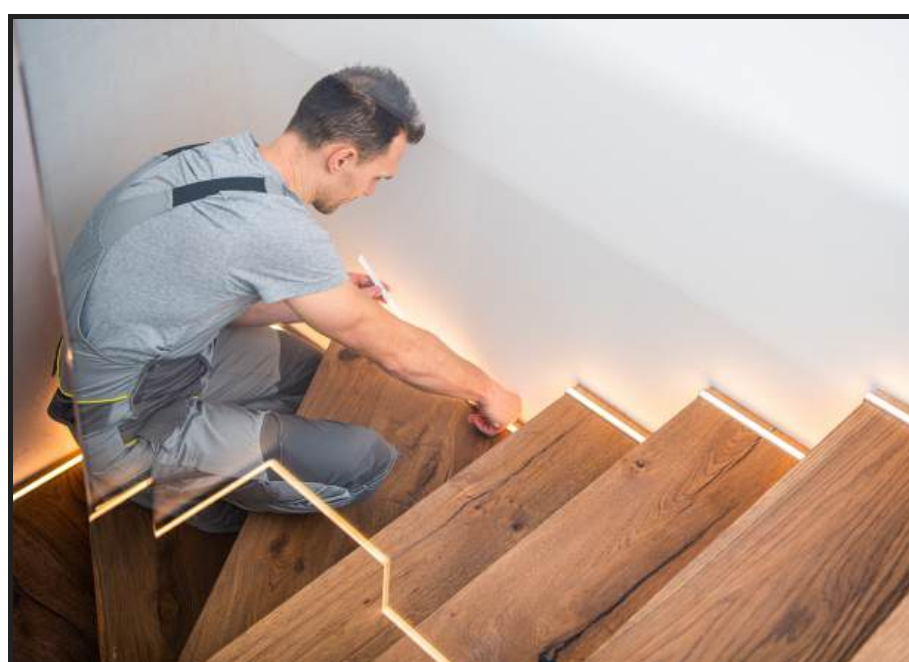


Mistake 2: Choosing the Wrong Color Temperature

Color temperature dramatically affects the atmosphere of a space. Cooler temperatures work in warehouses and task-heavy environments, while warmer tones create a more inviting feel for restaurants, hotels, and hospitality spaces.

Mistake 3: Skipping Mounting Channels

Installing LED strips without mounting channels leaves wiring and diodes exposed, creating an unfinished appearance. Channels protect the strips, shape the light output, and provide a clean professional finish.

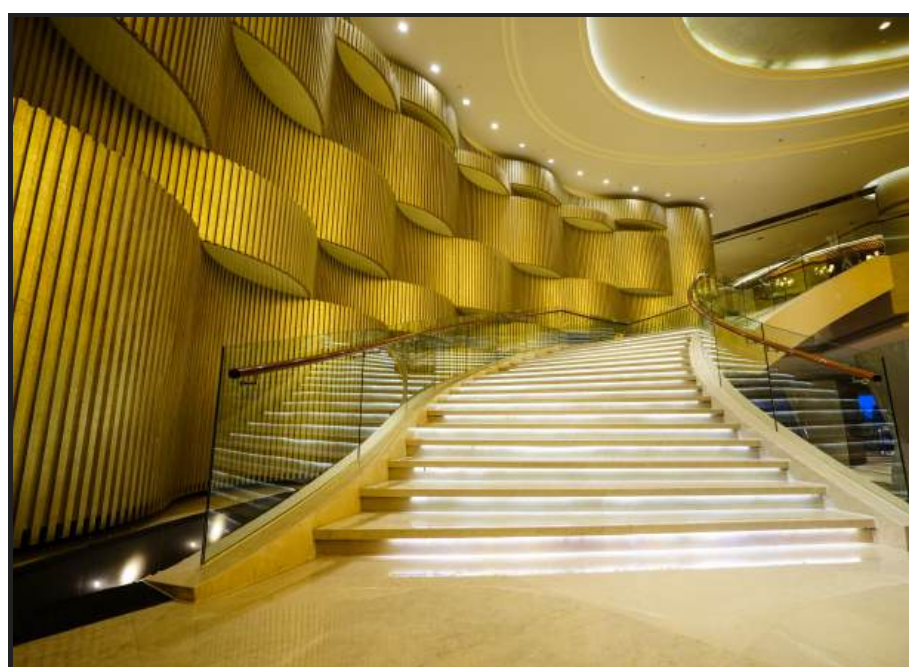


Mistake 4: Placing Strips Poorly

Poor strip placement creates hot spots, uneven light distribution, and wasted illumination. Correct positioning in coves, cabinets, and feature walls ensures smooth, balanced lighting across surfaces.

Mistake 5: Using Inconsistent Color Temperature Across Zones

Mixing multiple color temperatures across a commercial space creates visual tension and inconsistency. Lighting should be specified as a unified system to maintain a cohesive atmosphere.

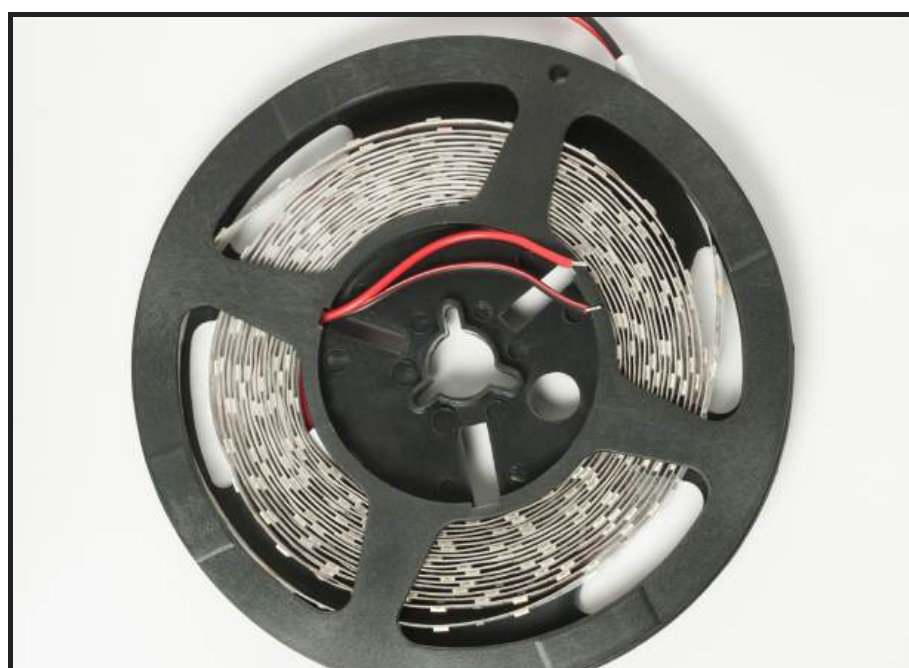


Mistake 6: Installing Lighting Without Dimming Controls

Commercial spaces without dimming controls are stuck with a single mood and limited flexibility. Properly matched dimmers, drivers, and LED strips create smooth, flicker-free lighting adjustments throughout the day.

Mistake 7: Ordering Strips Without a System

LED strips are only one part of a larger system that includes drivers, controllers, connectors, and wiring. Failing to plan for full compatibility leads to overheating, flickering, and installation problems.



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