

Prüfbericht-Nr.: Test Report No.:	CN22U6BW 001	Auftrags-Nr.: Order No.:	168391814	Seite 1 von 30 Page 1 of 30
Kunden-Referenz-Nr.: Client Reference No.:	N/A	Auftragsdatum: Order date:	2022-09-22	
Auftraggeber: Client:	EcoFlow Inc. Plant A202, Founder Technology Industrial Park, Shiyan Sub-district, Bao'an District, Shenzhen, 518000 Guangdong, P.R. China			
Prüfgegenstand: Test item:	Portable Refrigerator			
Bezeichnung / Typ-Nr.: Identification / Type No.:	EFBX100			
Auftrags-Inhalt: Order content:	Energy efficiency testing			
Prüfgrundlage: Test specification:	COMMISSION REGULATION (EU) 2019/2019 with (EU) 2021/341 COMMISSION REGULATION (EU) 2019/2016 with (EU) 2021/340 EN 62552-1:2020 + EN 62552-2:2020 + EN 62552-3:2020			
Wareneingangsdatum: Date of receipt:	2022-09-22			
Prüfmuster-Nr.: Test sample No.:	A003362076			
Prüfzeitraum: Testing period:	2022-09-22 to 2023-01-31			
Ort der Prüfung: Place of testing:	Refer to report			
Prüflaboratorium: Testing laboratory:	TÜV Rheinland (Shenzhen) Co., Ltd.			
Prüfergebnis*: Test result*:	Pass			
geprüft von / tested by:		kontrolliert von / reviewed by:		
2023-01-31 Lonnie Wu / Project Engineer  Datum Name / Stellung Unterschrift Date Name / Position Signature		2023-01-31 Tim Feng / Reviewer  Datum Name / Stellung Unterschrift Date Name / Position Signature		
Sonstiges / Other:				
Zustand des Prüfgegenstandes bei Anlieferung: Condition of the test item at delivery:		Prüfmuster vollständig und unbeschädigt Test item complete and undamaged		
* Legende: 1 = sehr gut 2 = gut 3 = befriedigend 4 = ausreichend 5 = mangelhaft P(ass) = entspricht o.g. Prüfgrundlage(n) F(ail) = entspricht nicht o.g. Prüfgrundlage(n) N/A = nicht anwendbar N/T = nicht getestet Legend: 1 = very good 2 = good 3 = satisfactory 4 = sufficient 5 = poor P(ass) = passed a.m. test specification(s) F(ail) = failed a.m. test specification(s) N/A = not applicable N/T = not tested				
Dieser Prüfbericht bezieht sich nur auf das o.g. Prüfmuster und darf ohne Genehmigung der Prüfstelle nicht auszugsweise vervielfältigt werden. Dieser Bericht berechtigt nicht zur Verwendung eines Prüfzeichens. <i>This test report only relates to the a. m. test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts. This test report does not entitle to carry any test mark.</i>				

V05

General product information and characteristics:

Test item description		Portable Refrigerator
Model		EFBX100
Brand (Trade Mark)		ECOFLOW
Manufacturer		EcoFlow Inc. Plant A202, Founder Technology Industrial Park, Shiyan Sub-district, Bao'an District Shenzhen, 518000 Guangdong, P.R. China
Serial number(s)		Engineering sample
Rated voltage and frequency		100-240V~, 50/60Hz, R600a, Class II, Climatic class: SN/N/ST/T
Climate class		<input checked="" type="checkbox"/> SN/ <input checked="" type="checkbox"/> N/ <input checked="" type="checkbox"/> ST/ <input checked="" type="checkbox"/> T]
Refrigerant		R600a, 32g
Type of refrigerating appliance		<input checked="" type="checkbox"/> Refrigerator/ <input type="checkbox"/> Refrigerator-Freezer/ <input type="checkbox"/> Freezer/ <input type="checkbox"/> Wine storage/ <input type="checkbox"/> Other]
Design type		<input type="checkbox"/> Built-in/ <input checked="" type="checkbox"/> Freestanding]
Defrosting type		<input checked="" type="checkbox"/> Frost-free/ <input type="checkbox"/> manual]
Defrost controller type		<input type="checkbox"/> variable, <input type="checkbox"/> compressor run-time, <input type="checkbox"/> fixed time, <input checked="" type="checkbox"/> other]
Compressor type		<input type="checkbox"/> single speed, <input checked="" type="checkbox"/> variable speed, <input type="checkbox"/> multiple compressors, <input type="checkbox"/> N/A]
Compressor Model		DK70C
Condenser type		<input type="checkbox"/> grill (stack)/ <input type="checkbox"/> skin (smooth wall)/ <input checked="" type="checkbox"/> fan forced (including direction of the exhaust)/ <input type="checkbox"/> other, as applicable]
Condenser location		<input type="checkbox"/> Back/ <input type="checkbox"/> Side/ <input checked="" type="checkbox"/> Underneath, as applicable]
Features		<input type="checkbox"/> Chill compartment/ <input type="checkbox"/> Automatic ice maker/ <input type="checkbox"/> Through the door ice and/or <input type="checkbox"/> Water dispenser/ <input type="checkbox"/> Winter setting/ <input type="checkbox"/> Fast freeze facility/ <input checked="" type="checkbox"/> Other]
For variable defrost controls, min and max defrost interval		N/A [$t_{d-min}=h$, $t_{d-max}=h$]
Ambient controlled anti- condensation heater		<input type="checkbox"/> with/ <input checked="" type="checkbox"/> without]
For user controlled anti- condensation heaters, the switch and any associated controls		N/A
Total rated volume of all compartments		36L
The bottle capacity for wine storage compartments		N/A
The distance from the rear plane of the appliance to the test room wall specified by instruction		15mm
Rated linear dimensions (width × depth × height) (mm)	Overall dimensions	776*445*385
	Space required in use	776*750*500
	Overall space required in use	776*750*500

List of compartments:

Compartment	Rated volume/litres	Defrost type	Access	Number of external doors	Temperature control
Fresh food 1	21.5	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input checked="" type="checkbox"/> frost-free]	<input checked="" type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	1	Electrical thermostat
Fresh food 2	14.5	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input checked="" type="checkbox"/> frost-free]	<input checked="" type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	1	Electrical thermostat
Chill	N/A	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input type="checkbox"/> frost-free]	<input type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	N/A	N/A
Freezer	N/A	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input type="checkbox"/> frost-free]	<input type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	N/A	N/A
Two Star section	N/A	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input type="checkbox"/> frost-free]	<input type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	N/A	N/A
One Star section	N/A	<input type="checkbox"/> manual defrost/ <input type="checkbox"/> cyclic defrost/ <input type="checkbox"/> frost-free]	<input type="checkbox"/> Top/ <input type="checkbox"/> front/ <input type="checkbox"/> drawer/ <input type="checkbox"/> internal]	N/A	N/A

Notes: In the case of a variable temperature compartment, also specify the warmest and coldest compartment type that can be selected and the compartment type selected for the primary configuration.

Summary of testing:

1. The appliance was tested according to EN 62552-1:2020, EN 62552-2:2020, EN 62552-3:2020 and COMMISSION REGULATION (EU) 2019/2019.
2. The tests were performed at voltage 230V, 50Hz, and according to climate class SN/N/ST/T.
3. Storage test was conducted at 10°C and 43°C (Ambient temperature).
4. Energy consumption test was conducted at 16°C and 32°C (Ambient temperature).

General remarks:

This report shall not be reproduced except in full without the written approval of the testing laboratory.

The test results presented in this report relate only to the item(s) tested.

“(See remark #)” refers to a remark appended to the report.

“(See Annex #)” refers to an annex appended to the report.

“(See appended table #)” refers to an appended table appended to the report.

Throughout this report a ☐ comma / ☒ point is used as the decimal separator.

Summary of test result:

Identification	EFBX100			
Characteristic	Declaration	Measured values	Deviation	Result
Energy efficiency class	F	F	--	P
AE(Annual Energy consumption) (kWh/a)	85	82.46	-3.0%	P
E _{daily} (Energy consumption) (kWh/24h)	0.233	0.226	-3.0%	P
E _{aux} (Additional power associated with ambient controlled anti-condensation heaters)(kWh/a)	N/A	N/A	N/A	N/A
Total volume (L)	36	36	0%	P
Compartment 1 volume (Fresh food) (L)	21.5	21.5	0%	P
Compartment 2 volume (Fresh food) (L)	14.5	14.5	0%	P
Compartment volume (Chill) (L)	N/A	N/A	N/A	N/A
Compartment volume (Freezer) (L)	N/A	N/A	N/A	N/A
Compartment volume (Two Star) (L)	N/A	N/A	N/A	N/A
Compartment volume (One Star) (L)	N/A	N/A	N/A	N/A
Compartment volume (Zero Star) (L)	N/A	N/A	N/A	N/A
Freezing capacity (kg/24h)	N/A	N/A	N/A	N/A
Temperature rise test (h)	N/A	N/A	N/A	N/A
Internal humidity of wine storage appliances (%)	N/A	N/A	N/A	N/A
Airborne acoustical noise emissions (dB(A))	N/A	N/A	N/A	N/A
Storage test	The product complies the requirement.			P

Remark: The test results are only related to the submitted sample and the tests that are fixed according to the order.

Testing Laboratory:

Laboratory name:	TUV Rheinland (Shenzhen) Co., Ltd.
Laboratory address:	No. 362, Huanguan Middle Road, Guanhu Street, Longhua District, Shenzhen 518110, China
Contact details	Tel. : +86 755 82681300 Lonnie Wu@tuv.com
Test officer:	Lonnie Wu
Date(s) of specific tests:	See cover page
Relevant accreditation(s) (where applicable)	CNAS L3080

Place of testing:

Name:	TUV Rheinland (Shenzhen) Co., Ltd.
Address:	No. 362, Huanguan Middle Road, Guanhu Street, Longhua District, Shenzhen 518110, China

Copy of marking plate:



COMMISSION REGULATION (EU) 2019/2019 ANNEX II Ecodesign requirements	Result Remark	Verdict
Functional requirements		P
From 1 March 2021, refrigerating appliances shall meet the following requirements:		P
Any fast freeze facility, or any similar function achieved through modification of the temperature settings in freezer compartments, shall, once activated by the end-user according to the manufacturer's, the importer's or authorised representative's instructions, automatically revert to the previous normal storage conditions after no more than 72 hours.	No fast freeze facility	N/A
Winter settings shall be automatically activated or de-activated according to the need to maintain the frozen compartment(s) at the correct temperature.	No winter settings	N/A
Each compartment shall be marked with the appropriate identification symbol. For the frozen compartments this shall be the number of stars of the compartment. For the chill and unfrozen compartments, this shall be an indication, chosen by the manufacturer, the importer or authorised representative, of the type of food that should be stored in the compartment.		P
If the refrigerating appliance contains vacuum insulation panels, the refrigerating appliance shall be labelled with the letters 'VIP' in a clearly visible and readable way.	Not any VIP used	N/A
For 2-star sub-compartments or 2-star sections: a 2-star sub-compartment or 2-star section is separated from the 3-star or 4-star volume by a partition, container, or similar construction; the volume of the 2-star sub-compartment or 2-star section does not exceed 20 % of the total volume of the containing compartment.		N/A
For 4-star compartments, the specific freezing capacity shall be such that the freezing time to bring the temperature of the light load (3.5 kg/100 l) from +25 to - 18 °C at an ambient temperature of 25 °C, is smaller than or equal to 18.5 h.		N/A
Until 1 March 2024, the requirements laid down in points 2(a) and (b) shall not apply to combi appliances with one electromechanical thermostat and one compressor which are not equipped with an electronic control board.		N/A

Detailed test results:
1. Storage test:

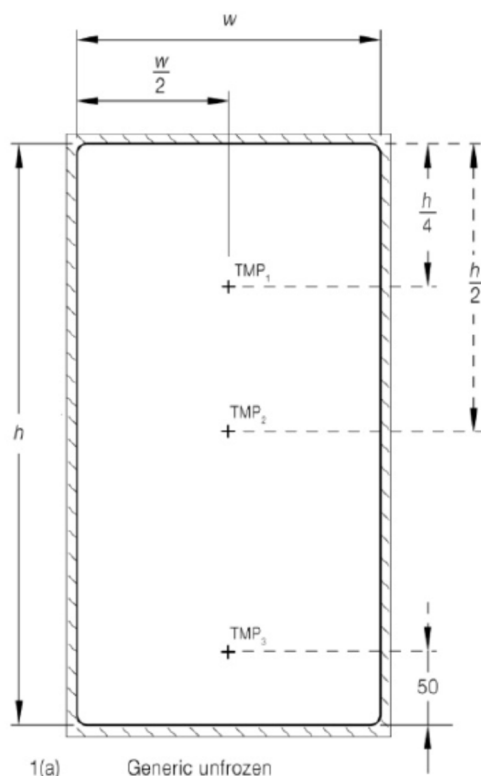
Required ambient Temperature (°C)		10.0±0.5	43.0±0.5
Tested Ambient Temperature (°C)		9.9	32.0
Relative humidity (%) ≤75%		50.0	50.2
Control setting (°C) /Fresh food compartment 1		3°C	3°C
Control setting (°C) /Fresh food compartment 2		3°C	3°C
Setting of anti-condensation heaters		N/A	N/A
Fresh food compartment 1 temperature	T_{1m} (°C) (+0°C ≤ T_{1m} ≤ +8°C)	2.92	4.73
	T_{2m} (°C) (+0°C ≤ T_{2m} ≤ +8°C)	2.56	3.64
	T_{3m} (°C) (+0°C ≤ T_{3m} ≤ +8°C)	2.43	3.28
	T_{ma} (°C) (+0°C ≤ T_{ma} ≤ +4°C)	2.64	3.88
Fresh food compartment 2 temperature	T_{1m} (°C) (+0°C ≤ T_{1m} ≤ +8°C)	1.25	3.21
	T_{2m} (°C) (+0°C ≤ T_{2m} ≤ +8°C)	0.68	1.12
	T_{3m} (°C) (+0°C ≤ T_{3m} ≤ +8°C)	0.41	0.27
	T_{ma} (°C) (+0°C ≤ T_{ma} ≤ +4°C)	0.78	1.53
Chill compartment temperature	T_{cc1max} (°C) (T_{ccmax} ≤ +3°C)	N/A	N/A
	T_{cc1min} (°C) (T_{ccmin} ≥ -3°C)	N/A	N/A
	T_{cc2max} (°C) (T_{ccmax} ≤ +3°C)	N/A	N/A
	T_{cc2min} (°C) (T_{ccmin} ≥ -3°C)	N/A	N/A
	T_{cc3max} (°C) (T_{ccmax} ≤ +3°C)	N/A	N/A
	T_{cc3min} (°C) (T_{ccmin} ≥ -3°C)	N/A	N/A
	T_{cc4max} (°C) (T_{ccmax} ≤ +3°C)	N/A	N/A
	T_{cc4min} (°C) (T_{ccmin} ≥ -3°C)	N/A	N/A
	T_{cc5max} (°C) (T_{ccmax} ≤ +3°C)	N/A	N/A
	T_{cc5min} (°C) (T_{ccmin} ≥ -3°C)	N/A	N/A

	T_{ccma} (°C)	N/A	N/A
Freezer compartment temperature in Period S	T^{***}_{-S} (°C) ($T^{***}_{-S} \leq -18^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-max-S}$ (°C) ($T_{fi-max-S} \leq -18^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-ma-S}$ (°C)	N/A	N/A
	$T_{f2-max-S}$ (°C) ($T_{fi-max-S} \leq -18^{\circ}\text{C}$)	N/A	N/A
	$T_{f2-ma-S}$ (°C)	N/A	N/A
	$T_{f3-max-S}$ (°C) ($T_{fi-max-S} \leq -18^{\circ}\text{C}$)	N/A	N/A
	$T_{f3-ma-S}$ (°C)	N/A	N/A
Freezer compartment temperature in Period E	$T_{f1-max-E}$ (°C)	N/A	N/A
	$T_{f1-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A
	$T_{f2-max-E}$ (°C)	N/A	N/A
	$T_{f2-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A
	$T_{f3-max-E}$ (°C)	N/A	N/A
	$T_{f3-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A
2-star section temperature in Period S	T^{**}_{-S} (°C) ($T^{**}_{-S} \leq -12^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-max-S}$ (°C) ($T_{fi-max-S} \leq -12^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-ma-S}$ (°C)	N/A	N/A
	$T_{f2-max-S}$ (°C) ($T_{fi-max-S} \leq -12^{\circ}\text{C}$)	N/A	N/A
	$T_{f2-ma-S}$ (°C)	N/A	N/A
2-star section temperature in Period E	$T_{f1-max-E}$ (°C)	N/A	N/A
	$T_{f1-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A
	$T_{f2-max-E}$ (°C)	N/A	N/A
	$T_{f2-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A
1-star section temperature in Period S	T^{*}_{-S} (°C) ($T^{***}_{-S} \leq -6^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-max-S}$ (°C) ($T_{fi-max-S} \leq -6^{\circ}\text{C}$)	N/A	N/A
	$T_{f1-ma-S}$ (°C)	N/A	N/A
1-star section temperature in Period E	$T_{f1-max-E}$ (°C)	N/A	N/A
	$T_{f1-ma-E}$ (°C) ($T_{fi-ma-E} \leq T_{fi-ma-S} + 0.2\text{K}$)	N/A	N/A

The highest maximum temperature in freezer compartment during a defrost and recovery period (°C) ($\leq T_{-S}^{***} + 3K$)	N/A	N/A	
Temperature deviation(°C), ($\leq T_{-S}^{***} + 3K$)	N/A	N/A	
The duration of the temperature deviation above -18°C (h)	N/A	N/A	
The duration of the defrost control cycle (h) [With only one defrost control cycle starting within a 24h test]	N/A	N/A	
Wine storage compartments			
Required ambient Temperature (°C)	N/A	N/A	N/A
Tested Ambient Temperature (°C)	N/A	N/A	N/A
Relative humidity (%) $\leq 75\%$	N/A	N/A	N/A
Control setting /compartment 1	N/A	N/A	N/A
Control setting /compartment 2	N/A	N/A	N/A
Setting of anti-condensation heaters	N/A	N/A	N/A
The number of standard bottles	N/A	N/A	N/A
Compartment 1			
T_{w1m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{w2m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{w3m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{wma} (°C) ($T_{1m} \leq +12^{\circ}C$)	N/A	N/A	N/A
Relative humidity RH_{wim} (%) ($50\% \leq RH_{wim} \leq 75\%$)	N/A	N/A	N/A
Except during any freezing or cooling capacity test, the average of all temperature amplitudes at each measurement point (Deviation $\leq +0,5K$)	N/A	N/A	N/A
During any freezing or cooling capacity test the average of all temperature amplitudes at each measurement point (Deviation $\leq +1,5K$)	N/A	N/A	N/A
Compartment 2			
T_{w1m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{w2m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{w3m} (°C) ($5^{\circ}C \leq T_{wim} \leq +20^{\circ}C$)	N/A	N/A	N/A
T_{wma} (°C)	N/A	N/A	N/A

$(T_{1m} \leq +12^{\circ}\text{C})$			
Relative humidity RH_{wim} (%) ($50\% \leq RH_{wim} \leq 75\%$)	N/A	N/A	N/A
Except during any freezing or cooling capacity test, the average of all temperature amplitudes at each measurement point (Deviation $\leq +0,5\text{K}$)	N/A	N/A	N/A
During any freezing or cooling capacity test the average of all temperature amplitudes at each measurement point (Deviation $\leq +1,5\text{K}$)	N/A	N/A	N/A
COMPARTMENT 3			
T_{w1m} ($^{\circ}\text{C}$) ($5^{\circ}\text{C} \leq T_{wim} \leq +20^{\circ}\text{C}$)	N/A	N/A	N/A
T_{w2m} ($^{\circ}\text{C}$) ($5^{\circ}\text{C} \leq T_{wim} \leq +20^{\circ}\text{C}$)	N/A	N/A	N/A
T_{w3m} ($^{\circ}\text{C}$) ($5^{\circ}\text{C} \leq T_{wim} \leq +20^{\circ}\text{C}$)	N/A	N/A	N/A
T_{wma} ($^{\circ}\text{C}$) ($T_{1m} \leq +12^{\circ}\text{C}$)	N/A	N/A	N/A
Relative humidity RH_{wim} (%) ($50\% \leq RH_{wim} \leq 75\%$)	N/A	N/A	N/A
Except during any freezing or cooling capacity test, the average of all temperature amplitudes at each measurement point (Deviation $\leq +0,5\text{K}$)	N/A	N/A	N/A
During any freezing or cooling capacity test the average of all temperature amplitudes at each measurement point (Deviation $\leq +1,5\text{K}$)	N/A	N/A	N/A

The temperature sensors in Cellar compartment:



2. Freezing capacity test:

Test condition:

Ambient temperature for test (°C)	N/A
Measured ambient temperature(°C), deviation $\leq \pm 0,5K$	N/A
Relative humidity (%) $\leq 75\%$	N/A
Total mass of the ballast load (kg)	N/A
Mass of the light load M_l (kg)	N/A
Volume of freezer compartment V_f (L)	N/A
Control setting /Fresh food compartment	N/A
Control setting /Freezer compartment	N/A
Setting of anti-condensation heaters	N/A
Adjustable cellar compartment is adjusted to its maximum volume	N/A

Test results:

Item	Test result	Requirement
Temperature of light load before introduced(°C)	N/A	$+25 \pm 1K$
The maximum temperature of ballast load during the test (°C)	N/A	≤ -15
The maximum temperature of ballast load at the end of test (°C)	N/A	≤ -18
The maximum temperature of ballast load during the test if a defrost and recovery period does overlap the test (°C)	N/A	≤ -12
The mean temperature of light load at the end of test (°C)	N/A	≤ -18
the maximum temperature of the warmest M-package in any two-star section or two-star compartment	N/A	≤ -12
the maximum temperature of the warmest M-package in any one-star compartment	N/A	≤ -6
Fresh food compartment temperature during the test	T_1 range (°C)	$-1 \leq T_1 \leq +10$
	T_2 range (°C)	$-1 \leq T_2 \leq +10$
	T_3 range (°C)	$-1 \leq T_3 \leq +10$
	T_{ma} range (°C)	$\leq +7$
Cellar compartment	Tc_1 range (°C)	$Tc_1 > 0$
	Tc_2 range (°C)	$Tc_2 > 0$
	Tc_3 range (°C)	$Tc_3 > 0$
The duration of fast freeze function (h)	N/A	≤ 72
Freezing time Δt_f (h)	N/A	≤ 18.5
Freezing capacity: $\frac{M_l}{\Delta t_f} \times 24$ (kg/24h)	N/A	$\geq V_f \times 4.5/100$
Specific freezing capacity: $\frac{M_l}{\Delta t_f} \times 12$ (kg/12h)	N/A	$\geq V_f \times 2.25/100$

Whether the rated freezing capacity meets the requirements of at least 4.5 kg of test packages per 100 l of its total freezer volume in 24 h, and in no case less than 2 kg	N/A	
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Storage plan in freezer compartment: N/A

Loading photo of fresh food compartment (with freezer compartment): N/A

Loading photo of frozen compartment: N/A

3. Temperature rise test:

Ambient temperature for test (°C)	N/A
Measured ambient temperature(°C), deviation $\leq \pm 0.5K$	N/A
Relative humidity (%) $\leq 75\%$	N/A
Rated time for the temperature rise from -18 °C to -9 °C (h/min)	N/A
Measured time for the temperature rise from -18 °C to -9 °C (h/min)	N/A

4. Dimensions and volume test:

Item	Rated	Measured	limit: $\geq 0\%$
Overall dimensions (width × depth × height, mm)	776*445*385	776*445*385	+0%
Space required in use (width × depth × height, mm)	776*750*500	776*750*500	+0%
Overall space required in use (width × depth × height, mm)	776*750*500	776*750*500	+0%
Fresh compartment Volume (L)	21.5	21.5	+0%
Fresh compartment Volume (L)	14.5	14.5	+0%
Freezer compartment Volume (L)	N/A	N/A	N/A
Two Star section Volume (L)	N/A	N/A	N/A
One Star section Volume (L)	N/A	N/A	N/A
Total Volume (L)	36	36	+0%
The bottle capacity for wine storage compartments	N/A	N/A	N/A

5. Energy consumption measurements:

5.1 Steady-state power and temperature (Annex B)

Nominal ambient temperature: 16°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	15.90	N/A	N/A
Relative humidity (%) $\leq 75\%$	54.3	N/A	N/A
Appliance control settings for fresh food compartment 1:	2°C	N/A	N/A
Appliance control settings for fresh food compartment 2:	2°C	N/A	N/A
Method of establishing stability	[<input checked="" type="checkbox"/> SS1 or <input type="checkbox"/> SS2]		
Measured steady state power P_{SS1} (W)	6.43	N/A	N/A
Temperature in fresh food compartment 1 T_{SS-1} (°C)	3.45	N/A	N/A
Temperature in fresh food compartment 2 T_{SS-2} (°C)	2.16	N/A	N/A
Temperature in freezer compartment T_{SS-3} (°C)	N/A	N/A	N/A
Percentage of compressor run time CRt_{SS} (%)	2.03%	N/A	N/A
Total test time $t_{end-Y} - t_{end-X}$ (h)	12.48	N/A	N/A
Time of Blocks A, B and C, where SS1 used (h)	4.67/4.31/3.50	N/A	N/A
Corrected steady-state power P_{SS} (W)	6.43	N/A	N/A

Nominal ambient temperature: 32°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	31.9	N/A	N/A
Relative humidity (%) $\leq 75\%$	51.9	N/A	N/A
Appliance control settings for fresh food compartment 1:	3°C	N/A	N/A
Appliance control settings for fresh food compartment 2:	3°C	N/A	N/A
Method of establishing stability	[<input checked="" type="checkbox"/> SS1 or <input type="checkbox"/> SS2]		
Measured steady state power P_{SS1} (W)	12.41	N/A	N/A
Temperature in fresh food compartment 1 T_{SS-1} (°C)	2.54	N/A	N/A
Temperature in fresh food compartment 2 T_{SS-2} (°C)	2.69	N/A	N/A
Temperature in freezer compartment T_{SS-3} (°C)	N/A	N/A	N/A
Percentage of compressor run time CRt_{SS} (%)	5.34	N/A	N/A
Total test time $t_{end-Y} - t_{end-X}$ (h)	12.48	N/A	N/A
Time of Blocks A, B and C, where SS1 used (h)	4.20/4.19/4.09	N/A	N/A

Corrected steady-state power P_{SS} (W)	12.41	N/A	N/A
---	-------	-----	-----

5.2 Defrost and recovery energy and temperature change (Annex C or Annex K)

Annex C for DF1:

Nominal ambient temperature: 16°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	N/A	N/A	N/A
Relative humidity (%) $\leq 75\%$	N/A	N/A	N/A
Appliance control settings for fresh food compartment:	N/A	N/A	N/A
Appliance control settings for freezer compartment:	N/A	N/A	N/A
Length of Period D (h)	N/A	N/A	N/A
Length of Period F (h)	N/A	N/A	N/A
Spread of power between Periods D and F (%)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Periods D and F (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Periods D and F (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Periods D and F (K)	N/A	N/A	N/A
Incremental defrost and recovery energy consumption ΔE_{df} (Wh)	N/A	N/A	N/A
Temperature deviation in fresh food compartment during defrost and recovery ΔTh_{df-1} (Kh)	N/A	N/A	N/A
Temperature deviation in chill compartment during defrost and recovery ΔTh_{df-2} (Kh)	N/A	N/A	N/A
Temperature deviation in freezer compartment during defrost and recovery ΔTh_{df-3} (Kh)	N/A	N/A	N/A
Defrost heater energy $E_{df-heaterj}$ (Wh)	N/A	N/A	N/A
Fixed defrost adder $\Delta E_{df-adderj} = \Delta E_{dfj} - E_{df-heaterj}$	N/A	N/A	N/A
Defrost run time impact Δt_{dr} (h)	N/A	N/A	N/A

Nominal ambient temperature: 32°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	N/A	N/A	N/A
Relative humidity (%) $\leq 75\%$	N/A	N/A	N/A
Appliance control settings for fresh food compartment:	N/A	N/A	N/A
Appliance control settings for freezer compartment:	N/A	N/A	N/A

Length of Period D (h)	N/A	N/A	N/A
Length of Period F (h)	N/A	N/A	N/A
Spread of power between Periods D and F (%)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Periods D and F (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Periods D and F (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Periods D and F (K)	N/A	N/A	N/A
Incremental defrost and recovery energy consumption ΔE_{df} (Wh)	N/A	N/A	N/A
Temperature deviation in fresh food compartment during defrost and recovery ΔTh_{df-1} (Kh)	N/A	N/A	N/A
Temperature deviation in chill compartment during defrost and recovery ΔTh_{df-2} (Kh)	N/A	N/A	N/A
Temperature deviation in freezer compartment during defrost and recovery ΔTh_{df-3} (Kh)	N/A	N/A	N/A
Defrost heater energy $Edf-heaterj$ (Wh)	N/A	N/A	N/A
Fixed defrost adder $\Delta Edf-adderj = \Delta Edfj - Edf-heateri$	N/A	N/A	N/A
Defrost run time impact Δt_{dr} (h)	N/A	N/A	N/A

Annex K for DF2:

Nominal ambient temperature: 16°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	N/A	N/A	N/A
Relative humidity (%) $\leq 75\%$	N/A	N/A	N/A
Appliance control settings for fresh food compartment:	N/A	N/A	N/A
Appliance control settings for freezer compartment:	N/A	N/A	N/A
Time since power was last connected (h)	N/A	N/A	N/A
Date and time at the start of the defrost heater operation	N/A	N/A	N/A
Length of Period D ₁ (h)	N/A	N/A	N/A
Length of Period D ₂ (h)	N/A	N/A	N/A
Length of Period F ₁ (h)	N/A	N/A	N/A
Length of Period F ₂ (h)	N/A	N/A	N/A
Spread of power between Period D ₁ and Period D ₂ (% or W)	N/A	N/A	N/A

Spread of power between Period F ₁ and Period F ₂ (% or W)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Period D ₁ and Period D ₂ (K)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Period F ₁ and Period F ₂ (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Period D ₁ and Period D ₂ (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Period F ₁ and Period F ₂ (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Period D ₁ and Period D ₂ (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Period F ₁ and Period F ₂ (K)	N/A	N/A	N/A
Incremental defrost and recovery energy consumption ΔE_{df} (Wh)	N/A	N/A	N/A
Temperature deviation in fresh food compartment during defrost and recovery ΔTh_{df-1} (Kh)	N/A	N/A	N/A
Temperature deviation in chill compartment during defrost and recovery ΔTh_{df-2} (Kh)	N/A	N/A	N/A
Temperature deviation in freezer compartment during defrost and recovery ΔTh_{df-3} (Kh)	N/A	N/A	N/A
Defrost heater energy $Edf-heaterj$ (Wh)	N/A	N/A	N/A
Fixed defrost adder $\Delta Edf-adderj = \Delta Edfj - Edf-heateri$	N/A	N/A	N/A
Defrost run time impact Δt_{dr} (h)	N/A	N/A	N/A

Nominal ambient temperature: 32°C

Item	Test 1	Test 2	Test 3
Measured ambient temperature (°C)	N/A	N/A	N/A
Relative humidity (%) $\leq 75\%$	N/A	N/A	N/A
Appliance control settings for fresh food compartment:	N/A	N/A	N/A
Appliance control settings for freezer compartment:	N/A	N/A	N/A
Time since power was last connected (h)	N/A	N/A	N/A
Date and time at the start of the defrost heater operation	N/A	N/A	N/A
Length of Period D ₁ (h)	N/A	N/A	N/A
Length of Period D ₂ (h)	N/A	N/A	N/A

Length of Period F_1 (h)	N/A	N/A	N/A
Length of Period F_2 (h)	N/A	N/A	N/A
Spread of power between Period D_1 and Period D_2 (% or W)	N/A	N/A	N/A
Spread of power between Period F_1 and Period F_2 (% or W)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Period D_1 and Period D_2 (K)	N/A	N/A	N/A
Spread of temperatures in fresh food compartment between Period F_1 and Period F_2 (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Period D_1 and Period D_2 (K)	N/A	N/A	N/A
Spread of temperatures in chill compartment between Period F_1 and Period F_2 (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Period D_1 and Period D_2 (K)	N/A	N/A	N/A
Spread of temperatures in freezer compartment between Period F_1 and Period F_2 (K)	N/A	N/A	N/A
Incremental defrost and recovery energy consumption ΔE_{df} (Wh)	N/A	N/A	N/A
Temperature deviation in fresh food compartment during defrost and recovery ΔTh_{df-1} (Kh)	N/A	N/A	N/A
Temperature deviation in chill compartment during defrost and recovery ΔTh_{df-2} (Kh)	N/A	N/A	N/A
Temperature deviation in freezer compartment during defrost and recovery ΔTh_{df-3} (Kh)	N/A	N/A	N/A
Defrost heater energy $E_{df-heaterj}$ (Wh)	N/A	N/A	N/A
Fixed defrost adder $\Delta E_{df-adderj} = \Delta E_{dfj} - E_{df-heateri}$	N/A	N/A	N/A
Defrost run time impact Δt_{dr} (h)	N/A	N/A	N/A

5.3 Defrost Interval (Annex D)

Type of defrost controller and relevant clause	<input type="checkbox"/> elapsed time, <input type="checkbox"/> run time, <input type="checkbox"/> variable, <input type="checkbox"/> non-compliant variable]
longest defrost interval / $t_{d-max}(h)$	N/A
shortest defrost interval / $t_{d-min}(h)$	N/A
Estimated defrost interval t_{df} at ambient 16°C (h)	N/A
Estimated defrost interval t_{df} at ambient 32°C (h)	N/A

5.4 Determination of daily energy consumption (Clause 6)

Nominal ambient temperature: 16°C

Item	Test 1	Test 2	Test 3
Daily energy consumption E_{daily} (Wh/24h)	154.26	N/A	N/A
Temperature in fresh food compartment 1 $T_{average-1}$ (°C)	3.45	N/A	N/A
Temperature in fresh food compartment 2 $T_{average-2}$ (°C)	2.16	N/A	N/A
Temperature in freezer compartment including defrost $T_{average-3}$ (°C)	N/A	N/A	N/A

Nominal ambient temperature: 32°C

Item	Test 1	Test 2	Test 3
Daily energy consumption E_{daily} (Wh/24h)	297.91	N/A	N/A
Temperature in fresh food compartment 1 $T_{average-1}$ (°C)	2.54	N/A	N/A
Temperature in fresh food compartment 2 $T_{average-2}$ (°C)	2.69	N/A	N/A
Temperature in freezer compartment including defrost $T_{average-3}$ (°C)	N/A	N/A	N/A

5.5 Interpolation of results (Annex E)

Nominal ambient temperature (°C)		16	32
The test points used for interpolation		N/A	N/A
Interpolation method		N/A	N/A
Interpolated energy consumption E_{daily} (Wh/24h)		N/A	N/A
Interpolated temperature in chill compartment (°C)		N/A	N/A
If $T_{ccma.ref}-1.5k \leq T_{ccma} \leq T_{ccma.ref}+1.5k$ or not?		N/A	N/A
According to fresh food compartment interpolation calculation [linear interpolation – two test points]	Interpolation factor f_i for fresh food compartment	N/A	N/A
	Interpolation temperature T_j for freezer compartment	N/A	N/A
	Interpolated energy consumption E_{daily} (Wh/24h)	N/A	N/A
	The energy-temperature slope S_i	N/A	N/A
	If the calculation is valid or not?	N/A	N/A
According to freezer compartment interpolation calculation [linear interpolation – two test points]	Interpolation factor f_i for freezer compartment	N/A	N/A
	Interpolation temperature T_j for fresh food compartment	N/A	N/A
	Interpolated energy consumption E_{daily} (Wh/24h)	N/A	N/A
	The energy-temperature slope S_i	N/A	N/A
	If the calculation is valid or not?	N/A	N/A
The value of coefficients E_0 [triangulation – three (or more) test points]		N/A	N/A

The value of coefficients <i>A</i> [triangulation – three (or more) test points]	N/A	N/A
The value of coefficients <i>B</i> [triangulation – three (or more) test points]	N/A	N/A
The value of coefficients <i>C</i> [more than two compartments for triangulation]	N/A	N/A

The temperature sensors in cellar compartment for energy consumption test

The temperature sensors in frozen compartment for energy consumption test: N/A

5.6 Energy consumption of specified auxiliaries (Annex F)

Heater

Relative Humidity	RH band mid-point	Probability at 16 °C	Probability at 22 °C	Probability at 32 °C	Heater W at 16 °C	Heater W at 22 °C	Heater W at 32 °C
0 to 10 %	5%	0,00 %	0,00 %	0,34 %	N/A	N/A	N/A
10 to 20 %	15%	0,61 %	6,86 %	2,01 %	N/A	N/A	N/A
20 to 30 %	25%	3,11 %	14,57 %	1,61 %	N/A	N/A	N/A
30 to 40 %	35%	5,03 %	14,83 %	0,86 %	N/A	N/A	N/A
40 to 50 %	45%	5,09 %	11,67 %	0,18 %	N/A	N/A	N/A
50 to 60 %	55%	4,67 %	8,31 %	0,01 %	N/A	N/A	N/A
60 to 70 %	65%	3,39 %	5,54 %	0,00 %	N/A	N/A	N/A
70 to 80 %	75%	3,17 %	2,51 %	0,00 %	N/A	N/A	N/A
80 to 90 %	85%	2,85 %	0,66 %	0,00 %	N/A	N/A	N/A
90 to 100 %	95%	2,05 %	0,07 %	0,00 %	N/A	N/A	N/A

Notes: Values (R1 to R30) are defined based on the weather data of Karlsruhe/Germany covering the years 1998 to 2007.

K=30

Heater

$$W_{heaters} * 24h/d = \left[\sum_{i=0}^k (R_i \times P_{Hi}) \right] \times 1.3 \times 24 = XX.XX \text{ (Wh/d)}$$

Auxiliary energy:

$$E_{aux} = W_{heaters} * 24h/d * 365 \text{ d/year} * 0.001kW/W = XX.XX \text{ (kWh/a)}$$

5.7 Calculation of Energy Efficiency Index (EEI)

Parameters	Rated value	Measured value
Climate class:	SN/N/ST/T	
Volume V_c (L)	$V_{\text{fresh food compartment}}$: 21.5 $V_{\text{fresh food compartment}}$: 14.5 V_{freezer} : N/A $V_{2\text{-star}}$: N/A $V_{1\text{-star}}$: N/A	$V_{\text{fresh food compartment}}$: 21.5 $V_{\text{fresh food compartment}}$: 14.5 V_{freezer} : N/A $V_{2\text{-star}}$: N/A $V_{1\text{-star}}$: N/A
- n is the number of compartments	2	
Total volume V (L)	36	36
Thermodynamic parameter r_c	For cellar compartment: <input type="checkbox"/> 0.60 For fresh food compartment: <input checked="" type="checkbox"/> 1.00 For chill compartment: <input type="checkbox"/> 1.10 For freezer compartment: <input type="checkbox"/> 2.10 For 2-star compartment: <input type="checkbox"/> 1.80 For 1-star compartment: <input type="checkbox"/> 1.50	
Modelling parameters N_c	For cellar and fresh food compartment: <input checked="" type="checkbox"/> 75 For chill compartment: <input type="checkbox"/> 138 For 1-star&2-star&freezer compartment: <input type="checkbox"/> 138	
Modelling parameters M_c	For cellar and fresh food compartment: <input checked="" type="checkbox"/> 0.12 For chill compartment: <input type="checkbox"/> 0.12 For 1-star&2-star&freezer compartment: <input type="checkbox"/> 0.15	
Defrost factor A_c	For cellar and fresh food compartment: <input checked="" type="checkbox"/> 1.00 For chill compartment: <input type="checkbox"/> 1.00 For 1-star & 2-star & freezer compartment: [<input type="checkbox"/> 1.00 / <input type="checkbox"/> 1.10]	
Built-in factor B_c	For fresh food and cellar compartment: [<input checked="" type="checkbox"/> 1.00 / <input type="checkbox"/> 1.02] For chill compartment: [<input type="checkbox"/> 1.00 / <input type="checkbox"/> 1.03] For 1-star & 2-star & freezer compartment: [<input type="checkbox"/> 1.00 / <input type="checkbox"/> 1.05]	
Combi parameter C	1.00	1.00
Door heat loss factor D	[<input checked="" type="checkbox"/> 1.00 / <input type="checkbox"/> 1.02 / <input type="checkbox"/> 1.035 / <input type="checkbox"/> 1.05]	
Standard annual energy consumption SAE (kWh/a) $SAE = C \times D \times \sum_{c=1}^n A_c \times B_c \times [V_c/V] \times (N_c + V \times r_c \times M_c)$	77.24	77.24
E_{16} (Energy consumption at 16°C) (kWh/24h)	0.160	0.154
E_{32} (Energy consumption at 32°C) (kWh/24h)	0.306	0.298
Daily energy consumption E_{daily} (kWh/24h)	0.233	0.226
Auxiliary energy E_{aux} (kWh/a)	N/A	N/A
Load factor L	1.0	
Annual energy consumption AE (kWh/a) $AE = 365 \times E_{\text{daily}}/L + E_{\text{aux}}$	85	82.46

EEL (%) $EEL = AE/SAE$	110	106.8
Energy efficiency classes*	F	F
EEL limits for F*	100<EEL ≤125%	
EEL limits for minimum energy performance requirements**	EEL<125% (all other refrigerating appliances)	
If following the EEL limits or not**	Pass	Pass

Remark*: the energy efficiency class is determined according to table 1 of ANNEX II of COMMISSION DELEGATED REGULATION (EU) 2019/2016;

Remark**: From 1 March 2021, the maximum EEL for refrigerating appliances is determined according to table 1 of ANNEX II of COMMISSION REGULATION (EU) 2019/2019.

Sound power level test (EN60704-1:2010+A11:2012, EN60704-2-14:2013+A11:2015+A1:2019)

Test voltage and frequency		230V~ 50Hz
Measured surface		See Figure 1
Address and environments	Background noise	17dB(A)
	Radius of free field	-
	Ambient temperature	23°C ± 3°C
	Relative humidity	50%±20%
	atmospheric pressure	96 kPa±10 kPa
Compartment internal temperatures	Refrigerators	fresh-food storage compartment: 5 °C ± 2 K frozen-food storage compartment: no limitation chill compartment (if applicable): no limitation
	Freezers	food freezer compartment: -22 °C ± 2 K
	Refrigerator-freezers	fresh-food storage compartment: 5 °C ± 2 K food freezer compartment without separate thermostat: no limitation food freezer compartment with separate thermostat: - 22 °C ± 2 K chill compartment (if applicable): no limitation
	Wine storage or cellar appliance	Wine storage or cellar compartment: 12 °C ± 2 K
	Other appliance	Pantry compartment: 17 °C ± 2 K
Distance between the back of the appliance and a vertical wall or plane		D = 1 cm ± 0.5 cm
Overall dimensions(m) (L * W * H)		0.660*0.380*0.480
Measuring the size of the surface(m) (a * b * c)		1.330*0.690*1.480
Measurement surface area S(m ²)		11.69
Calculation of sound pressure level averaged over the microphone positions dB(A)		47.48
L _p mc/ Averaged sound pressure level dB(A)*	L _p i: (circle 1):	49.18
	L _p i: (circle 2):	48.47
	L _p i: (circle 3):	48.65
LW/ Sound power level dB(A)	L _p i: (circle 1):	46.17
	L _p i: (circle 2):	46.19
	L _p i: (circle 3):	44.30
LW/ Sound power level (average) dB(A)		58.46

LW/ Sound power level (declared) dB(A)	59
Airborne acoustical noise emission class (according to Commission Regulation (EU) 2019/2016)	D
Notes: The test was subcontracted to the below laboratory: Name: Foshan shunde guoce testing technology Co., LTD Address: No.3 Desheng East Road, Shunde Daliang, Foshan, Guangdong, China	

Remark: The actual test value of sound power level would be a little better than reported test value since corrections for background noise levels were not considered in this report.

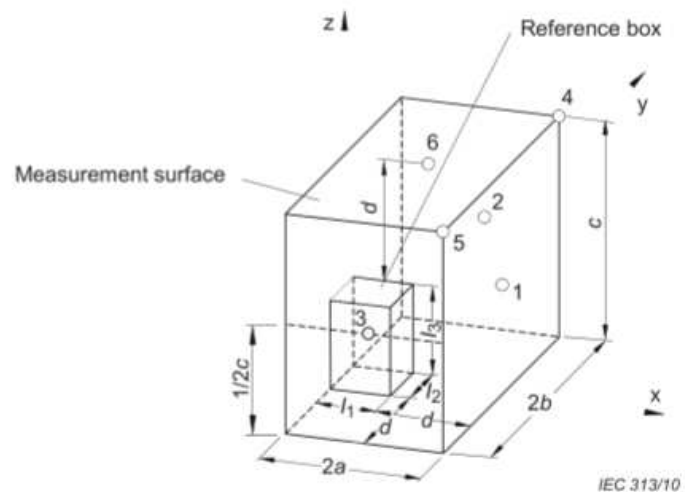
Figure 1

Co-ordinates of microphone positions:

N°	x	y	z
1	2a	0	0,5c
2	a	b	0,5c
3	a	-b	0,5c
4	2a	b	c
5	2a	-b	c
6	a	0	c

Measurement surface area:

$$S = 2(2ac + 2ab + bc)$$



Product information sheet:

Supplier's name or trade mark:		--	
Supplier's address:		--	
Model identifier:		EFBX100	
Type of refrigerating appliance:		Refrigerator	
Low-noise appliance:	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	Design type:	<input type="checkbox"/> built-in/ <input checked="" type="checkbox"/> freestanding
Wine storage appliance:	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	Other refrigerating appliance:	<input checked="" type="checkbox"/> yes/ <input type="checkbox"/> no
General product parameters:			
Parameter		Value	Parameter
Overall dimensions (millimetre)	Height	385	Total volume (dm ³ or l)
	Width	776	
	Depth	445	
EEL*		110	Energy efficiency class
Airborne acoustical noise emissions (dB(A) re 1 pW)		59	Airborne acoustical noise emission class
Annual energy consumption (kWh/a)		85	Climate class:
Minimum ambient temperature (°C), for which the refrigerating appliance is suitable		16	Maximum ambient temperature (°C), for which the refrigerating appliance is suitable
Winter setting		<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	

Remark*: EEL is rounded up to an integer and used in this general product parameters' form.

Compartment Parameters:					
Compartment type		Compartment parameters and values			
		Compartment Volume (dm ³ or l)	Recommended temperature setting for optimised food storage (°C)	Freezing capacity (kg/24h)	Defrosting type (auto-defrost = A, manual defrost = M)
Pantry	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	+17	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
Wine storage	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	+12	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
Cellar	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	+12	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
Fresh food	<input checked="" type="checkbox"/> yes/ <input type="checkbox"/> no	21.5	+4	—	<input checked="" type="checkbox"/> A/ <input type="checkbox"/> M
Fresh food	<input checked="" type="checkbox"/> yes/ <input type="checkbox"/> no	21.5	+4	—	<input checked="" type="checkbox"/> A/ <input type="checkbox"/> M
Chill	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	+2	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
0-star or ice-making	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	0	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
1-star	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	-6	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
2-star	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	-12	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
3-star	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	-18	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
4-star	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	-18	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
2-star section	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no	N/A	-12	—	<input type="checkbox"/> A/ <input type="checkbox"/> M
Variable temperature compartment	compartment types	x,x	x	x,xx (for 4-star compartments) or —	<input type="checkbox"/> A/ <input type="checkbox"/> M
For 4-star compartments					
Fast freeze facility			<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no		

Light source parameters	Determined in accordance with Commission Delegated Regulation (EU) 2019/2015
Type of light source	[LED Lamp(exempt type)]
Energy efficiency class	<input checked="" type="checkbox"/> N/A <input type="checkbox"/> A/ <input type="checkbox"/> B/ <input type="checkbox"/> C/ <input type="checkbox"/> D/ <input type="checkbox"/> E/ <input type="checkbox"/> F/ <input type="checkbox"/> G

Product specifications:

General product specifications:			
Parameter	Value	Parameter	Value
Annual energy consumption (kWh/a)	85	Auxiliary energy* (kWh/a)	N/A
Standard annual energy consumption (kWh/a)	77.24	EEL** (%)	110
Temperature rise time (h)	N/A	Combine parameter / C***	1.00
Door heat loss factor / D	1.000	Load factor / L	1
Anti-condensation heater type	<input type="checkbox"/> manual on-off/ <input type="checkbox"/> ambient/ <input type="checkbox"/> other/ <input checked="" type="checkbox"/> none		
Remark*: Auxiliary energy is rounded to an integer and used in this product specifications' form. Remark**: EEL is rounded up to an integer and used in this product specifications' form. Remark***: Combine parameter is rounded to two decimal place and used in this product specifications' form.			
Additional product specifications for refrigerating appliances, except for low noise refrigerating appliances:			
Parameter	Value	Parameter	Value
Daily energy consumption at 16°C / E_{16} (kWh/24h)	0.160	Daily energy consumption at 32°C / E_{32} (kWh/24h)	0.306
Incremental defrost and recovery energy consumption at 16°C / ΔE_{df-16c} (Wh)	N/A	Incremental defrost and recovery energy consumption at 32°C / ΔE_{df-32c} (Wh)	N/A
Defrost interval at 16°C / t_{df-16c} (h)	N/A	Defrost interval at 32°C / t_{df-32c} (h)	N/A
Additional product specifications for low noise refrigerating appliances:			
Parameter	Value	Parameter	Value
Daily energy consumption at 25°C / E_{25} (kWh/24h)	N/A	Defrost interval at 25°C / t_{df-25c} (h)	N/A

Compartment Parameters:						
Compartment type	Compartment parameters and values					
	Target tempera- ture (°C)	Thermodynamic parameter (r_c)	N_c	M_c	Defrost factor (A_c)	Built-in factor (B_c)
Pantry	+17	N/A	N/A	N/A	N/A	N/A
Wine storage	+12	N/A	N/A	N/A	N/A	N/A
Cellar	+12	N/A	N/A	N/A	N/A	N/A
Fresh food	+4	0.60	75	0.12	1.00	1.00
Chill	+2	N/A	N/A	N/A	N/A	N/A
0-star or ice- making	0	N/A	N/A	N/A	N/A	N/A
1-star	-6	N/A	N/A	N/A	N/A	N/A
2-star	-12	N/A	N/A	N/A	N/A	N/A
3-star	-18	N/A	N/A	N/A	N/A	N/A
4-star	-18	N/A	N/A	N/A	N/A	N/A
2-star section	-12	N/A	N/A	N/A	N/A	N/A
Variable temperature compartment	x	N/A	N/A	N/A	N/A	N/A

Each compartment shall be marked with the appropriate identification symbol	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no
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If Vacuum Insulation Panels (VIP) contained or not?	<input type="checkbox"/> yes/ <input checked="" type="checkbox"/> no
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Photo documents for the appliance



Picture 1. Overall view



Picture 2. Overall view



Picture 3. Overall view



Picture 4. Overall view



Picture 5. Compartment view



Picture 6. Compressor view

Measurement equipment list

No.	Name of Equipment	Type No. & Series No.	Calibration Due Date YYYY.MM.DD
1	Refrigerator and freezer Performance testing Lab	--	2023-07-12
2	Vernier Caliper	0-150mm	2023-09-07
3	Steel Ruler	0-2m	2023-04-27