SCHEDULES

SCHEDULE 24

Regulation 46

Product information sheet

1. In accordance with regulation 46(1)(b), the supplier must enter the information set out in Table 35 on a publicly accessible website. The information must be available free of charge and on a page of the website that does not contain any other information.

Table 35

Content of the product information sheet

Supplier's name or tra	ademark:			
Supplier's address:				
Model identifier:				
Use: Display and sale				
Type of refrigerating appliance with a direct sales function:				
[Beverage coolers/Ice-cream freezers/Gelato-scooping cabinet/supermarket cabinet/refrigerated vending machines]				
Cabinet family code			For example: [HC	1//HC8], [VC1//VC4]
Product specific parameters:				
(Where an appliance contains compartments working at different temperatures, or a compartment that can be set to different temperatures, the sections below must be completed for each compartment or temperature setting):				
1. Beverage coolers:				
Gross volume (dm ³ or L)		Ambient conditions for which the appliance is suitable (in accordance with Table 9 in Schedule 4)		
		Warmest temperature (°C)	Relative humidity (per cent)	
x		x x		
2. Ice-cream freezers with [transparent/non-transparent lid]:				
Net volume (dm ³ or L)	Ambient conditions for which the appliance is suitable (in accordance with Table 11 in Schedule 4)			
	Temperature range	(°C)	Relative humidity	range (per cent)
	Minimum	Maximum	Minimum	Maximum
x	x	x	x	x
3. Gelato-scooping cabinet				
Total display area (m ²)		Temperature class (in accordance with Table 7 in Schedule 4)		
x.xx [G1/G2/G3/L1/L2/L3/S]				
 [Integral/Remote] [horizontal/vertical (other than semi-vertical)/semi-vertical/combined] supermarket cabinet, roll-in: [yes/no]: 				
Total display area (m ²)		Temperature class (in accordance with Table 7 in Schedule 4)		
x.xx [refrigerator; [M2/H1/H2/M1]/freezer; [L1/L2/L3]]				
5.Refrigerated vending machines (delete as applicable)—				
 refrigerated closed fronted for cans and bottles where the products are held in stacks; refrigerated glass fronted for cans and bottles, confectionery & snacks; 				
- refrigerated glass fronted entirely for perishable foodstuffs;				
- multi-temperature for [fill in the type of foodstuffs for which it is intended to be used];				
- combination machines consisting of different categories of machine in the same housing and powered by				
one chiller for [fill in the type of foodstuffs for which it is intended to be used]]:				
Volume (dm ³ or L)		Temperature class (in accordance with Table 7 in Schedule 4)		
x		category [1/2/3/4/6]		
General product parameters:				
Annual energy	x.xx	Recommended ten	nperature(s) for	x
consumption		optimised food sto	orage (°C) (These	
(kWh/a) (subject to			in accordance with	
paragraph 2).		the temperature co	nditions set out in	
		Schedule 4, Tables	s 7, 8, or 9, as	
EEI	xx	Energy efficiency	class	[A/B/C/D/E/F/G]
Light source parameters				
Type of light source [Lighting technology]				
Energy efficiency class [A/B/C/D/B/F/G]				
Minimum duration of the guarantee offered by the supplier				
Additional information				
The weblink to the supplier's website, where the information specified in paragraph 4 of Schedule 3 (information				
requirements) is found:				

- **2.** Where the refrigerating appliance has different compartments working at different temperatures, the annual energy consumption of the integrated unit must be provided. If separate refrigeration systems provide cooling for separate compartments of the same unit, the energy consumption associated with each sub-system must also be provided where possible.
- **3.** The following items in Table 35 are not relevant for the purposes of determining whether a model is an equivalent model under Article 2(6) of the Framework Regulation—
 - (a) supplier's name or trade mark;
 - (b) supplier's address;
 - (c) model identifier;
 - (d) minimum duration of the guarantee given by the supplier.