<table>
<thead>
<tr>
<th><strong>Name</strong></th>
<th>Refrigerator</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Family</strong></td>
<td>Food storage under cold conditions</td>
</tr>
<tr>
<td><strong>Sample images</strong></td>
<td><img src="image" alt="Image of a refrigerator" /></td>
</tr>
</tbody>
</table>

**Definition**
Large electrical equipment; for storage of food at -20 to 8°C

**Typical materials**
Plastic, glass, metal, elastomers

**Possible odours**
Solvents

**Sample preparation**
The refrigerator should be prepared according to the instructions of the manufacturer

**Preliminary test**
Evaluation of odour

**Sensory testing conditions (compliance test)**
Test partially based on DIN EN 62552\(^1\)
Indirect contact:
- Prepare refrigerator following the requirements of DIN EN 63552:
  - temperature settings: 5°C cooling compartment, 0°C ‘BioFresh’ compartment
  - all compartments (cooling, BioFresh, freezing etc.) of the refrigerator must be tested separately (except for the freezing compartment)
- Test conditions:
  - **Test food stuff: water**:
    - 100 mL water in an open petri dish (min. diameter = 100 mm)
  - **Test food stuff: butter**:
    - cut the butter in about 5mm thick slices and put it in an open petri dish
    - store test food stuff 48h at intended temperature in the closed refrigerator
    - take the test food stuff out of the refrigerator and close the petri dish with the top cover, allow the test food stuff to come to room temperature
- For comparison put the both test food stuff (butter, water) as reference samples in a closed glass jar in the refrigerator

**Miscellaneous**
Contact conditions (amount and type of test food stuff, time and temperature of contact) shall be indicated in the test report

\(^1\): DIN EN 62552 (VDE 0705-2552) (2013)
Household refrigerating appliances. Characteristics and test methods