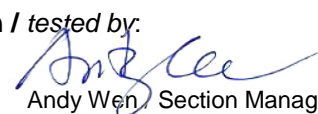
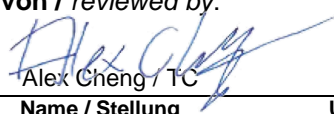


Prüfbericht-Nr.: <i>Test Report No.:</i>	50109603 001	Auftrags-Nr.: <i>Order No.:</i>	114071203	Seite 1 von 4 Page 1 of 4	
Kunden-Referenz-Nr.: <i>Client Reference No.:</i>	12102140	Auftragsdatum: <i>Order date:</i>	24.10.2017		
Auftraggeber: <i>Client:</i>	Aplex Technology Inc./ 15F-1, No. 186, Jian Yi Road, Zhonghe District , New Taipei City 235, Taiwan, R.O.C.				
Prüfgegenstand: <i>Test item:</i>	Panel PC				
Bezeichnung / Typ-Nr.: <i>Identification / Type No.:</i>	FABS-x1, x1=807P, 810P, 812P, 815P, 817P, 819P, 821P, 78103, 78104, 78105, 78106, 78107, 78108, 78109				
Auftrags-Inhalt: <i>Order content:</i>	Issue of test report in accordance with EN 1672-2+A1 as requested by customer				
Prüfgrundlage: <i>Test specification:</i>	EN 1672-2 +A1 Food processing machinery- Basic concepts- Part 2: Hygiene requirements				
Wareneingangsdatum: <i>Date of receipt:</i>	N/A				
Prüfmuster-Nr.: <i>Test sample No.:</i>	FABS-807, FABS-821 (engineering sample)				
Prüfzeitraum: <i>Testing period:</i>	01.11.2017 – 15.03.2018				
Ort der Prüfung: <i>Place of testing:</i>	As client				
Prüflaboratorium: <i>Testing laboratory:</i>	TUV Rheinland Taiwan Ltd., Taichung Laboratory.				
Prüfergebnis*: <i>Test result*:</i>	Pass				
geprüft von / tested by:			kontrolliert von / reviewed by:		
23.03.2018  Andy Wen / Section Manager			23.03.2018  Alex Cheng / TC		
Datum <i>Date</i>	Name / Stellung <i>Name / Position</i>	Unterschrift <i>Signature</i>	Datum <i>Date</i>	Name / Stellung <i>Name / Position</i>	Unterschrift <i>Signature</i>
Sonstiges / Other:					
The products are designed as Panel PC applied for test in accordance with EN 1672-2+A1 as requested by the customer. The models of FABS-807 (engineering sample) and FABS-821 (engineering sample) were taken as the test samples. Risk assessment was also conducted by examining the products acc. to EN ISO 12100:2010.					
Zustand des Prüfgegenstandes bei Anlieferung: <i>Condition of the test item at delivery:</i>			Details im vorherigen Abschnitt <i>Details in the previous section</i>		
* 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>					



Clause	Requirements	Comments	Verdict
5	Hygiene requirements	See below	P
5.1	Hygiene risk assessment	See below	P
5.1.1	General	Assessment of figure 1 is considered. The hygiene risk assessment was considered in accordance with EN ISO 12100.	P
5.1.2	Determination of the limits of the machine	See risk assessment	P
5.1.3	Hygiene risk estimation	See risk assessment	P
5.1.4	Hygiene risk evaluation	See risk assessment	P
5.1.5	Hygiene risk reduction	See risk assessment	P
5.2	Materials of construction	See below	P
5.2.1	General requirements	The material for the touchable part of the Panel PC is stainless steel and glass without the abnormal wear. Their configuration design is considered in accordance with the intended operation to withstand working stress. The surfaces are cleanable and disinfected for a durable consideration	P
5.2.2	Food area	The product is Panel PC intended being installed on the food processing machinery. The touch screen was considered as the food area. Also see 5.3.1.10. The material used for the touchable part is corrosion resistant, non-toxic, non-absorbent, and will not transfer undesirable odor, color or taint to the food.	P
5.3	Design	See below	P
5.3.1	Food area	See below	P
5.3.1.1	Surfaces	The product is Panel PC intended being installed on the food processing machinery. The touch screen was considered as the food area. Also see 5.3.1.10. The surface of the touchable part of the product is suitable for its intended use. The contact surface is cleanable and disinfected since their surface is smooth and continuous.	P

Clause	Requirements	Comments	Verdict
		<p>The surface has a finish so that no particle of product becomes trapped in small crevice.</p> <p>The finish surfaces are checked by inspection without any crevice. The surface is polished to become so fine.</p>	
5.3.1.2	Joint	See below	P
5.3.1.2.1	Permanent joints	Joint between the stainless steel and the glass was sealed and hygienic. Recess or gap was avoided.	P
5.3.1.2.2	Dismountable joints	Not applicable	N/A
5.3.1.3	Fasteners	<p>The product is Panel PC intended being installed on the food processing machinery. The touch screen was considered as the food area.</p> <p>No fastener on the touchable part of the touch screen.</p>	N/A
5.3.1.4	Drainage	<p>The product is Panel PC intended being installed on the food processing machinery. The touch screen was considered as the food area.</p> <p>No residual liquid was expected on the touchable part of the touch screen.</p>	N/A
5.3.1.5	Internal angle and corners	No internal angle and corners on the touchable surface of the product if it was being installed on the food processing machinery.	N/A
5.3.1.6	Dead spaces	No dead space on the touchable surface of the product if it was being installed on the food processing machinery.	N/A
5.3.1.7	Bearings and shaft entry points	Not applicable	N/A
5.3.1.8	Instrumentation	Not applicable	N/A
5.3.1.9	Panels, covers, doors	The touch screen of the product was cleanable and disinfected	P
5.3.1.10	Control devices	The product is Panel PC intended being installed on the food processing machinery. The operator may contact the food as well as the touch screen for control	P

Clause	Requirements	Comments	Verdict
		purpose. The touch screen was considered as the food area.	
5.3.2	Splash area	The product is Panel PC intended being installed on the food processing machinery. No splash area was considered.	N/A
5.3.3	Non food area	The exposed surface except the touch screen is made of stainless steel which is corrosion resistant and cleanable.	P
5.3.4	Services	Not applicable	N/A
6	Verification of hygiene requirements and/or measures	Considered	P
7	Information for use	See below	P
7.1	General	The intended use of the product was indicated in the manual. The information for use was also considered in accordance with EN ISO 12100.	P
7.2	Instruction handbook	See below	P
7.2.1	General	The instruction manual was prepared by the manufacturer, and was also considered in accordance with EN ISO 12100.	P
7.2.2	Information relating to installation	The installation information was indicated in the manual	P
7.2.3	Information relating to the machine itself	The information of machine intended use was indicated in the manual.	P
7.2.4	Information relating to cleaning and disinfection	The cleaning and disinfection information of the product was described in the manual	P
7.2.5	Information relating to maintenance	The product is a Panel PC worked as a part intended being installed on the food processing machinery. Food grade lubricant was not required for this Panel PC.	N/A
7.3	Marking	Product marking was provided.	P

End of test report