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| **Annex 6 to the Contract pursuant to DE-UZ 179**  **Environmental label for "climate-friendly grocery stores in the food retail sector"** |  | **Please use this** **printed form!** |

**Required data for the quick efficiency check**

## Table 1: Data for the grocery store (please delete as appropriate)

|  |  |
| --- | --- |
| Name of store |  |
| Address |  |
| Post code |  |
| State |  |
| Average annual temperature |  |
| Store format | *Supermarket / Hypermarket / Discount store* |
| Sales area [m2] |  |
| Year store opened |  |
| Opening time on weekdays |  |
| Closing time on weekdays |  |
| Opening time on Saturday |  |
| Closing time on Saturday |  |
| Opening time on Sunday/bank holiday |  |
| Closing time on Sunday/bank holiday |  |
| Store is air conditioned | *yes / no* |
| Heat recovery – basic | *yes / no* |
| Heat recovery – maximum | *yes / no* |
| Planning data | *yes / no* |
| Measured/planned annual energy consumption [kWh/a] |  |
| Energy cost [Euro/kWh] |  |

## Data for the refrigeration cabinets and cold storage rooms

The quick efficiency check is valid for both refrigeration cabinets for retail purposes that are operated within a compound refrigeration system and also for plug-in refrigeration cabinets.

The efficiency of cold storage rooms is calculated based on their storage area and type of product or temperature class and given as an equivalent display area. Therefore, cold storage rooms can be recorded and compared using the same key indicator as for refrigeration cabinets[[1]](#footnote-1).

Refrigeration cabinets and cold storage rooms, which are most commonly found in retail stores, are subjected to the quick efficiency check using the specified values. These values can be adapted and overwritten where required.

As shown in Table 2, the refrigeration point can be given a *Name* in the first column for the quick efficiency check (e.g. with the name "Meat counter" for the retail refrigeration counter for fresh meat).

The *Type of refrigeration cabinet* is entered in column two, by selecting the relevant type of refrigeration point (refrigeration cabinet or cold storage room) by using the pull-down menu. After selecting the type of cabinet, a cross section is shown to define the display area. The refrigeration points in the retail store need to be entered here. An example cross section is shown for the refrigeration cabinet in which a red line is marked. This represents the opening dimensions of the cabinet, which are to be entered in the columns under the section dimensions.

In the column *Temperature class*, you select the product range that is located at this refrigeration point (e.g. deep freeze products L1). The corresponding temperature class will be automatically entered for the calculation although it is not displayed.

In the columns under *Dimensions*, it is necessary to enter the length of the refrigeration equipment (L) in metres, as well as the dimensions for the horizontal opening (Ho), the vertical opening (Vo) and the diagonal opening (Do) in metres. These dimensions can be calculated in accordance with the red line in the displayed cross section using a tape measure. The line mostly runs from the air outlet to the air inlet of the refrigeration cabinet. In the case of cold storage rooms, the floor area (A) is to be entered in square meters. This information is automatically converted by the system into the equivalent display area.

## Table 2: Example of the data required for the quick efficiency check

|  |  |  |  |
| --- | --- | --- | --- |
| Name of the refrigeration cabinet / cold storage room | Type of refrigeration cabinet / cold storage room | Temperature class | Dimensions L(m) Ho(m) Vo(m) Do(m) A(m²) |
| *Refrigeration cabinet no. 1* | *High shelved cabinet* | *Dairy products M2* |  |
| *Refrigeration cabinet no. 2* | *Island* | *Deep freeze products L1* |  |
| *…* | *…* | *…* |  |

For the examination of the application, please enter the data used for the quick efficiency check in Table 3.

**Table 3: Data used for the quick efficiency check** (please complete)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Name of the refrigeration cabinet / cold storage room | Type of refrigeration cabinet / cold storage room | Temperature class | Dimensions | | | | |
|  |  |  | L [m] | Ho [m] | Vo [m] | Do [m] | A [m2] |
|  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |

1. VDMA Standards Sheet 24247-4 Energy efficiency of refrigeration systems, Part 4: Supermarket refrigeration. [↑](#footnote-ref-1)