

Annex W

Application for registration and test report

for the verification of product requirements for multifunctional cooking devices for entry into the HKI CERT Commercial Kitchen Equipment database according to DIN 18873-22:2025-10 *Methods for measuring the energy consumption of commercial kitchen appliances - Part 22: Multifunctional cooking devices*

HKI Industrieverband Haus-, Heiz- und Küchentechnik e.V.
Amelia-Mary-Earhart-Straße 12
60549 Frankfurt a.M.

Applicant

Manufacturer name

Manufacturer address

Website

Email

Type designation

**Equipment /
features**

**Rated
connected load [kW]**

Rated load [kW]

Year of test

Testing body

Additional requirements (optional)

Comments (optional)

Capability for connection to an interface for power optimization (DIN 18875)

| | | | |
|-----|----------|----|----------------|
| Yes | Optional | No | No Information |
|-----|----------|----|----------------|

| Product requirements Frying mode | |
|---|--|
| • Energy consumption heating-up cycle [kWh] | |
| • Energy consumption keep-warm cycle over 2 h [kWh] | |
| • Energy consumption frying cycle [kWh] | |
| • Production rate of French fries per hour [kg/h] | |
| • Energy consumption per kilogram of frozen French fries [kWh/kg] | |
| • Total energy consumption [kWh] Note: The specified value includes a utilisation factor for weighting | |
| • Total energy consumption per kilogram of frozen French fries [kWh/kg] Note: The specified value includes a utilisation factor for weighting. | |

| Product requirements Browning mode | |
|--|--|
| • Energy consumption heating-up cycle [kWh] | |
| • Energy consumption preheating cycle per unit area [Wh/dm ²] | |
| • Energy consumption keep-warm cycle [kWh] | |
| • Energy consumption keep-warm cycle per unit area [Wh/dm ²] | |
| • Energy consumption browning cycle [kWh] | |
| • Energy consumption browning cycle per kilogram of chilled minced meat patties [kWh/kg] | |
| • Production rate of minced meat per hour [kg/h] | |
| • Total energy consumption [kWh] Note: The specified value includes a utilisation factor for weighting. | |

| | |
|--|--|
| <ul style="list-style-type: none"> Total energy consumption per kilogram of chilled minced meat patties [kWh/kg] Note: The specified value includes a utilisation factor for weighting. | |
|--|--|

| | |
|---|--|
| Product requirements | |
| Pressure steaming mode | |
| <ul style="list-style-type: none"> Energy consumption heating-up cycle [kWh] | |
| <ul style="list-style-type: none"> Energy consumption pressure steaming cycle [kWh] | |
| <ul style="list-style-type: none"> Total energy consumption per kilogram of potatoes [kWh/kg] | |
| <ul style="list-style-type: none"> Total energy consumption potatoes [kWh] Note: The specified value includes a utilisation factor for weighting. | |
| <ul style="list-style-type: none"> Total energy consumption per kilogram of potatoes [kWh/kg] Note: The specified value includes a utilisation factor for weighting. | |

| | |
|--|--|
| Product requirements | |
| Cooking mode | |
| <ul style="list-style-type: none"> Energy consumption heating-up cycle [kWh] | |
| <ul style="list-style-type: none"> Energy consumption keep-warm cycle [kWh] | |
| <ul style="list-style-type: none"> Energy consumption keep-warm cycle for water [kWh/kg] Note: The specified value includes a utilisation factor for weighting | |
| <ul style="list-style-type: none"> Total energy consumption per kilogram of water [kWh/kg] Note: The specified value includes a utilisation factor for weighting. | |

By signing, we acknowledge and accept the provisions of this database. Any deficiencies in our product shall be reported by us to HKI Industrieverband Haus-, Heiz- und Küchentechnik e.V. If deficiencies in our product are identified, it shall be removed from the database by HKI Industrieverband Haus-, Heiz- und Küchentechnik e.V., and the right to demonstrate compliance via the database shall be suspended.

Place and date

Applicant's stamp and signature