

PRE-INSPECTION REPORT

GENERAL INFORMATION		PRODUCT PHOTO	
Project number	SBu355529_2004		
Description of product	Slim Espresso Maker		
Model number	SSMS 1350 A1		
Customer	Lidl		
Supplier	Foshan Shunde Fashion Electrical Appliances MFG. CO., LTD.		
Inspection place	No.24-2, Fuan Industrial Zone Phase 1, Liandu Village, Leliu Town, Shunde, Foshan City, Guangdong, China		
Requested lot quantity	11106 units		
Actual quantity	10696 units		
INSPECTION PLAN			
Type of inspection	☐ Pre-pilot ☒ Pre-PSI ☐ Spare units/parts PSI ☐ Re-PSI	Lot/batch size	<u>10696</u> units
		Sampling size	<u>200</u> units
Inspection standard	ISO 2859-1, Single; Normal, Inspection Level: S-2;		
Sampling plan	AQL Level: Critical 0 ; Maj. 1.5; Min. 4.0		

QUANTITY STATUS					
Country Block	LB3 LT PL	LB4 CZ	LB5 IT	LB5 OS ES	LB8 OS CZ, OS PL, OS SK
Requested qty	3246	792	3496	300	3272
Finished qty	2836	792	3496	300	3272
Unpacked qty	0	0	0	0	0
Sampling qty	50	20	56	14	60

INSPECTION RESULTS:					☐ PASS	☒ FAIL	☐ PENDING
Summary							
AQL (function, cosmetics, workmanship, basic safety)				Pass	Fail	Pending	N/A
	Critical	Major	Minor	☐	☒	----	☐
Acc/Re	0	7 / 8	14 / 15				
Actual found	0	8	12				
CDF/Critical components check/ rating plate				☒	☐	----	☐
Data measurements / on-site testing/ performance/silkscreen testing				☒	☐	☐	☐
Internal check				☒	☐	----	☐
S-2	Critical	Major	Minor				
Acc/Re	0	0 / 1	1 / 2				
Actual found				0	0	0	
Packaging (Carton/GB/IM/cutting protection)				☐	☐	☒	☐
Drop test according to DIN EN22248				☐	☐	☐	☒
Remarks/ Observation				----	☐	☒	☐

Inspected by: Wendy Ou / Peggy Zhong

Reviewed by: Derek Qiu

Date of inspection: xxxxxx

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A. MASTER CHECKLIST

A.1 Sample size

Sample size	
Inspection quantity	10696 units
Sampling size (for function/cosmetics/workmanship/basic safety)	200 units
Sampling size S-2 (Internal construction check, dismantling of sample)	8 units

A.2 Function/cosmetics/workmanship/basic safety

Categories	Inspection Items	Defective description	Cri	Maj	Min
1. Safety Test	a) Hi-pot test	P			
	b) Earth continuity test for class I items (less than 0.1Ω, at 25 A)	P			
	c) Others	N/A			
2. Marking	a) Marking is reliable, damaged or loose off	P			
	b) Others	N/A			
3. Function	a) On/Off, or speed, or light control switch	P			
	b) Abnormal noise, or vibration	P			
	c) Intermittent function	P			
	d) Others	_ Product program error		8	
4. Wattage (heating appliance only)	a) Less than or more than specified limit	P			
	b) Others	N/A			
5. Cosmetic Appearance	a) Dirty mark /scratch mark / poor finishing /silk screening / mould mark / flash or dent on unit	_ Scratch on water tank _ Scratch on housing _ Dirty mark on unit			2 2 3
	b) Mixed Colour, Mildew, Corrosion	P			
	c) Printing on product	P			
	d) Body deformed, crack, damage	P			
	e) Switches / control / knobs / screw etc	_ Steam extraction knob rotates not smooth			2
	f) Plug / Supply Cord (defect)	P			
	g) Foreign material inside	P			
	h) Front, Back, Side Housing (gap/ not tight/ not align)	_ Step between upper and lower body			3
	i) Unit wobbling	P			
	j) Others	N/A			
6. Accessory	a) Remote control provided	N/A			
	b) Missing or damage of parts / components/ instruction manual / warrantee card / instruction leaflet / supply cord /others	P			
	c) Accessories are available as described in the instruction manual	P			
	d) Others	N/A			
7. Packing	a) Wrong Packing	P			
	b) Gift box / Polybag / Carton Box (damage), Printing on six faces (wrong/poor)	P			

	c) Others	N/A			
Total found			0	8	12

A.3 Internal construction check (sampling level S-2)

Categories	Inspection Items	Defective Description	Cri	Maj	Min
Internal construction (visual check)	a) Symbol are not corrective (Live / Neutral / Earthing)	P			
	b) Cold solder joint, bad soldering	P			
	c) Parts (switch, motor, control etc.) not proper fixed	P			
	d) Strain relief insufficient, wrong assembly	P			
	e) Earthing/cord/fuse screw fixing torque	P			
	f) Grommet of internal wiring	P			
	g) Foreign material inside	P			
	h) Others	N/A			
Total found			0	0	0

A.4 UNIT COLOUR & TEXTURE CHECK

Check with approved sample or reference sample

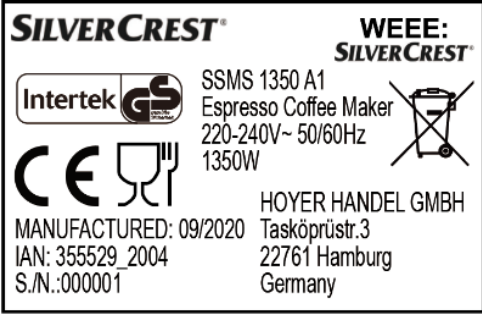


Remarks:

1. No approved IM sample on site.
2. MP unit in same colour as approved sample.

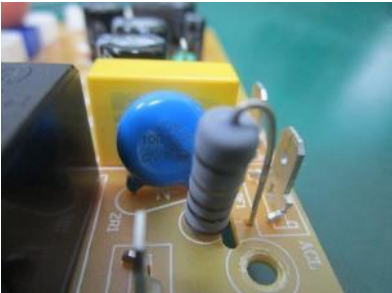
A.5 RATING PLATE CHECK

		Pass	Fail	n/a
a,	CE symbol (height min.5mm), GS logo (UK/CH plug no GS)	☒	☐	☐
b,	Trade mark as per approved artwork	☒	☐	☐
c,	Technical parameters (Voltage, Wattage, IP...), refer to certificate/CDF	☒	☐	☐
d,	WEEE mark (with underline, height min 7mm)	☒	☐	☐
e,	Rubbing test (15s with a cloth soaked with N-hexane)	☒	☐	☐
f,	Importer name and address (or on product, if it's not possible to put on product or rating label it shall be mentioned on packaging)	☒	☐	☐
g,	Others	---	☐	☒
Approved rating plate artwork		Actual rating plate photo		

	
Remarks:	

A.6 COMPONENT CHECK - CDF

Critical component check according to safety document

		
VDE plug: SY-22 AC 250 V, 16 A	Power cord: H05VV-F 3x0.75mm² SHENGYI	Heating element: MD-2011 230 V, 1300 W
		
Button switch: PS6 AC 250V, 8(8)A, 1E4 T125	Thermal link: SF214RO AC250V, 10A/15A, Tf: 216°C	Micro switch: XCK-009 AC 250V, 6(2)A or 6A, T125,
		
PCB: KB-3151C	Relay: GOLDENG H-1A-12L 250V, 10A/12A,	Va ristor: 10D471K
		

(±5%, 27.55-30.45g) (±10%, 26.1-31.9g)					
Filter for double espresso: 31g (±5%, 29.45-32.55g) (±10%, 27.9-34.1g)	33	32	33	32	32
Portafilter: 109g (±5%, 103.55-114.45g) (±10%, 98.1-119.9g)	116	117	115	114	109
Coffee Spoon with Tamper: 25g (±5%, 23.75-26.25g) (±10%, 22.5-27.5g)	26	26	25	26	26
Filling capacity at Min level (250ml)	251	246	248	245	246
Filling capacity at Max level (1000ml)	1006	1009	1004	1008	1006
Main unit size: 326 x 144 x 294 mm	326 x 145 x 295				
Remarks:					

A.9 POWER CORD LENGTH

plug and cable guard excluded					
	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5
100 cm exclude plug from the unit outlet (+5/-0%, 100-105cm)	101	101	102	101	101
Remarks:					

A.10 TECHNICAL DATA MEASUREMENT

		Sample 1	Sample 2	Sample 3	Sample 4	Sample 5
Input power at 230V: 1350W (+5/-10%, 1215-1417.5W)		1263	1276	1261	1301	1282
Standby power < 0.5W		0.5	0.5	0.5	0.5	0.5
Preheat time (s)		30	31	31	31	31
Brewing time -1 cup (s)		25	25	25	25	25
Espresso temp. and Volume in the cup (°C /ml)	1 st	73/50	75.6/47	73.8/49	74.8/49	78.3/49
	2 nd	72.2/46	75.2/52	75.6/49	75.9/46	78.2/53
Avg. temp. (°C)		72.6	75.4	74.7	75.3	78.2
Brewing time -2 cup (s)		38	38	38	38	38
Espresso temp. in the cup (°C /°C)	1 st	70.9/70.4	74/75	73.8/73.6	77.2/77.8	74.2/76.2
	2 nd	77/76.2	74.2/74.6	74.6/74.8	74.8/73.8	76.2/75
Avg. temp. (°C)		73.6	74.45	74.2	75.9	75.4
Espresso volume in the cup (ml /ml) for 5 times	1 st	39/40	43/44	43/44	39/40	42/39
	2 nd	35/41	47/43	42/40	43/41	43/40
	3 rd	40/40	43/45	41/39	41/45	45/44
	4 th	47/46	45/43	46/46	39/40	49/43
	5 th	41/41	44/36	45/43	40/36	41/35
Avg. deviation (<10%)		4	8.5	4	6	9.5
Remarks:						

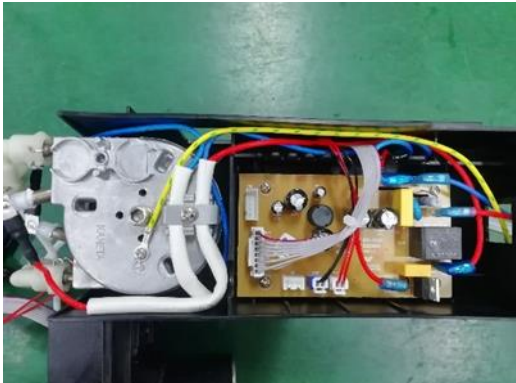
A.11 CHECKLIST AND PERFORMANCE FOR UNIT

A.11.1 Visual appearance and processing		
	Inspection items	Results / remarks
	a. Dirty mark/ scratch mark / poor finishing / silk screening / mould mark / flash or dent on unit	Refer to A.2

Visual appearance and Processing	b. Mixed Colour, Mildews, Rust	Pass
	c. Printing on product: reliable	Pass
	d. Body deformed, crack, damage	Pass
	e. Switches / control / knobs / screw etc.	Refer to A.2
	f. Plug / supply cord (loosen / broken)	Pass
	g. Foreign material inside	Pass
	h. Front, back, side housing (gap / not tight / not align)	Refer to A.2
	i. Silicone feet must be fixed stably, not loosen	Pass
	j. Missing or damage of the parts / components	Pass
	k. Others	Refer to A.2
A.11.2 Function/operation and handling		
	Inspection items	Results / remarks
Function & Operation	a. On/Off button switch, 1& 2 cup, hot water/ steam function button, and rotary knob with off to steam making.	Pass
	b. No Intermittent function	Pass
	c. Operating mode indicator - LED lamp flashing stands for heating up, - LED lamp steady means ready to use	Pass
	d. Manual programming coffee temperature setting according to IM. Verify the result. Test 1 sample	Pass 2 cup coffee temp. Low: 71.4 °C Default: 78.9°C High: 84.5 °C
	e. Manual programming water hardness setting according to IM. Verify the indication. Test 1 sample	Pass
	f. Manual coffee volume setting according to IM. verify the result. Test 1 sample	Pass 1 cup coffee brew time: 30s 2 cup coffee brew time: 60s
	g. Reset to default setting according to IM. verify the result. Test 1 sample	Pass 1 cup coffee brew time: 25s 2 cup coffee brew time: 38s
	h. Auto shut off to standby mode in 30 mins. Press any button to restart. Test 2 sample	Pass
	i. Accessories are available as described in the instruction manual	Pass
	j. Water tank water leakage test (check the one-way valve first). Test 20 samples	Pass
	k. Drip tray and float indicator check with water. Test 5 samples	Pass
	l. Corrosion resistance test All metal parts / screws /nuts contact with water should withstand 5% salty water immersion 6-10 hours without rust.	Pass

	• Test 2 samples	
	m. Running test • Operate units with water for 1 cup, 2 cup and 1min hot water function, then repeat, carry on the test during inspection period. • Test 5 samples.	NT
	n. Others	N/A
Handling	a. Control knobs, switches and buttons are easy to use, smooth without sticking	Pass
	b. Unit can stand on table firmly, no wobbling.	Pass
	c. No unpleasant smell in working and off	Pass
	d. Filter should be easy to rotate in and out to position.	Pass
	e. Water tank should be easy to install in and out to position.	Pass
	f. Others	Pass
A.11.3 Safety and internal construction check		
	Inspection items	Results / remarks
Safety check 100% unit check unless specified.	a. Hi-pot test: 1500V/3s for class I construction and 3000V/3s for class II construction. • Test 5 sample in hot status	Pass
	b. Earth continuity test: $\leq 0.1 \Omega$ at 25 A	Pass
	c. Wattage: less than or greater than specified limit 230V 1350W (1215-1417.5W)	Pass
	d. Pull force test for power cord: • 60N: 25 times, 1s; After test, power cord movement should be $\leq 2\text{mm}$. • Test 2 samples	Pass
	e. Knob pulling, 50N 10s Test 2 sample	Pass
	f. Mechanical strength: • Place sample on concrete floor, test with spring hammer, 3 blows with 0.5 J, no any damage allowed. • Test 2 samples	Pass
	g. Stability test: • Not overturn in 15 degree tilt table test with/without water tank filled. • Test 1 sample	Pass
	h. Dry heating test: Operate unit without water, unit should power off within 60s, then cool down naturally, no defect allowed. • Test 5 samples	Pass
	i. Tightness test: • Block the filter by test fixture, operate the unit in rating power until steady condition, no leakage or pressure drop down during whole process. • Test 2 samples.	Pass

	j. Abnormal test: Bypass the PCB control, operate the unit at 1.15 rating power, until the thermal link open circuit. After test, should have no safety issue, like hot-pot fail, insulation damage, and live parts expose. Test 2 samples.	NT
Internal construction check according to S-2 unless specified.	k. Testing Torque for strain relief screw ST3.0 ≥ 5Kgf.cm  Testing Torque for earthing terminal / thermal link screw ST3.0 / M3.0 ≥ 5Kgf.cm 	Pass
	l. Internal wirings Wireways shall be smooth and free from sharp edges / parts with movement. No touch to heating element. 	Pass

		
m. Power cord:	Cord anchorage of the supply cord shall be adequate. Supply cords shall not be in contact with sharp points of edges of the appliance.	Pass
n. Closed-end terminals:	No loosen parts are allowed	Pass
o. Screw & Nuts	No rust and loose, no crack on screw column	Pass
p. Safety mark:	Earthing terminals shall be indicated by earthing symbol or Letter E.  	Pass
q. Grounding reliability:	- Grounding terminal screw should have anti-skid washer - Release power cord guard, pull cord straight, the earthing wire should be longer than L and N wires	Pass
r. BS Plug fuse checking:		N/A

	Break the tube, there Should be sand inside  Check 1 sample	
s.	Material check (only check marking on the part surface) - Plastic housing with SUS430 front control panel and SUS430 front body deco and SUS430 deco on drip tray. - AL die-casting portafilter holder + PP handle with chrome decoration at end 1*SUS304 single cup filter (single layer) + 1*SUS304 double cup filter (single layer) - Drip tray PP plastic + drip tray grid SUS304 - Rubber Feet: Silicone material - Coffee spoon with tamper ABS - Water tank AS with PP lid and handle - Housing & Knob: PP	Water tank and Water tank lid marking- MS
t.	Others	N/A

A.11.4 Performance test

Test item	Results
1. Coffee preparation: 8g ground coffee for single cup, 15g for double cup as IM stated, compression of the coffee powder with approx. 150 N and tested with 15°C±2°C water). -100ml schott glass used for evaluation. -Illy classic roast 100% arabica coffee powder used. - Evaluation of the Crema regarding layer thickness, percentage of covered surface and structure. - Espresso temperature in the cup (+ ≥70 °C, ≤ 95 °C) - When preparing 2 cups of espresso they should be filled to the same level. Evaluation of the differences during 5 preparations. Filling level in the cup 40 ml or factory setting. (the percentage is calculated as the difference between 2 cups value dividing by the ref. value 40ml) - Test 2-5 samples.	Testing measurement data refer to A.10. - The crema is medium pore, thick. - The crema can hold sugar 2-3 seconds. - Filling level in 2 cups difference of 5 tests in average <10%, - no odd smell and taste.
2. Quality and volume of milk foam The milk will be frothed until the volume has doubled. Evaluation of: a) direct after preparation the pore size and regularity of the pores, b) stability in the glass after 1 min and after 3 min, c) the percentage of water steam in the milk foam. 100 ml milk will be used with 8 °C +/-1 °C. If not otherwise indicated in the manual, milk with 3.5% fat will be used. a) taste, smell Test 2 samples.	Fill the actual value in below items: a) fine foam /16s preparation. b) foam collapsed approxi. 50%. within 3 min. c) 9g water steamed into the 100g milk (9%) d) no odd smell or taste.

3. Hot water preparation Produce hot water for 2 Min, and unit shall stop working automatically. + temp : 80 C , 100 C • Test 2 samples.	Sample 1: 82°C, 418 ml hot water produced Sample 2: 81.2°C, 425 ml hot water produced
4. Changing time The time until steam operation is ready for use after espresso preparation and reverse will be determined and evaluated. (+ <=1 Min) • Test 2 samples.	Sample 1: < 1Min Sample 2: < 1Min
Remarks:	

B.1 PACKAGING CHECK

carton, giftbox, IM, flyer, polybag, polyfoam, egg tray etc.					
		Pass	Fail	Pending	n/a
a,	Carton: paper, printing quality and shipping mark check according to released sample and artwork, EAN code scannable, weight and dimension correct	☐	☐	☒	☐
b,	GB: colour, paper and printing quality check according to released sample and artwork, EAN code, transparent round sticker applied for GB sealing	☒	☐	☐	☐
c,	GB: technical data, compliance logo and symbols check	☒	☐	☐	☐
d,	Cutting protection existing at top/bottom (Lidl order needed, or option)	☒	☐	☐	☐
e,	IM, flyer: paper and printing quality check according to released sample and artwork	☒	☐	☐	☐
f,	IM, flyer: technical data, compliance logo and symbols check	☒	☐	☐	☐
g,	Polybag: material ID, recycle mark, warnings and suffocation hole.	☒	☐	☐	☐
h,	Correct packing way followed, no damage and inside no loose	☒	☐	☐	☐
i,	Others	----	☐	☐	☒
Remarks: LB8 symbol on shipping carton is too narrow and too small.					

B.2 DROP TEST (according to DIN EN22248)

Pilot test once/MP test twice if no failure				☐ Pass	☐ Fail	☐ Pending	☒ n/a
up to 9kg,76cm	one corner three edges six faces	Tested height	full carton/sales packing weight				
up to 18kg,61cm			full white box weight:				
up to 25kg,46cm			unit per carton				
Tested quantity	Summary	Mechanical	☐ Pass ☐ Fail ☐ Pending ☐ n/a				
		Hi-pot	☐ Pass ☐ Fail ☐ n/a				
		Function	☐ Pass ☐ Fail ☐ Pending ☐ n/a				
		Packaging	☐ Pass ☐ Fail ☐ Pending ☐ n/a				
NIL			NIL				
Remarks:							

C.1 REMARKS / OBSERVATION

1. Requested Qty is 11106 units, 10696 units finished --96% 2. LB8 symbol on shipping carton is too narrow and too small.
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C.2 SERIAL NUMBER OF INSPECTED UNITS

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11817	11814	10305	9601	11874	11814	11874	11871	10677	11078
11878	11877	8776	9158	9159	6352	11841	10249	8565	11879
9171	9528	9839	10058	9688	9692	9688	9817	9619	9818
7332	7331	11872	9181	9459	11885	8890	10228	9510	9515
13509	13508	12874	12873	12904	12903	8166	8179	7849	7850
13490	13491	7594	7593	7646	7643	12319	11992	8338	8339
8725	8730	8593	8590	6353	6350	8944	8909	9086	9103
8995	8996	7322	9050	9049	8598	8574	11969	11964	8589
8586	11661	11663	12314	12328	11920	6370	12739	11743	11744
11851	11884	11763	11750	12208	12200	7155	7158	10675	10647
10648	10661	10662	1108	1198	1251	10682	10683	10697	10708
1084	1364	1489	1640	1946	2008	3002	3886	3987	462
11627	9529	9149	9125	10171	11863	12046	12996	4107	897
13005	13884	4558	4756	5064	11174	10861	8947	5342	5759
5940	6217	6540	6349	6992	7322	7326	7840	7921	8240
8874	9982	2186	2321	2572	1359	7350	10753	9529	3121
3296	9272	12117	10086	6259	6299	6738	10111	6921	8129
9287	8322	12997	11827	6454	6749	7129	9562	6731	3756
4627	4752	4007	5821	11220	5929	6723	5329	5597	3972
3109	2797	2526	1090	1527	1624	2119	3759	5496	11971

D. PHOTO DOCUMENTATION

D.1 Photo of defectives



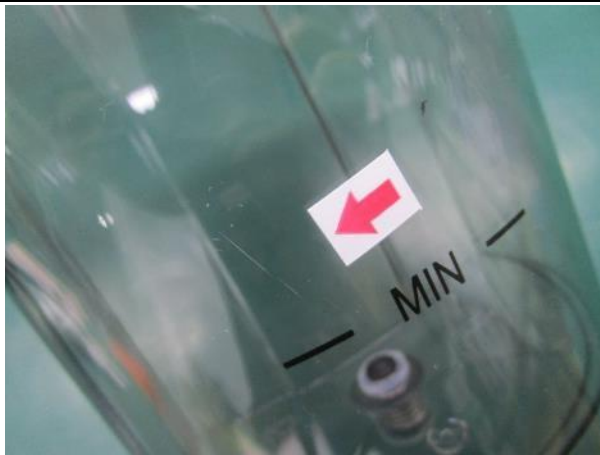
Product program error ---8pcs Major



Step between upper and lower body---3pcs Minor

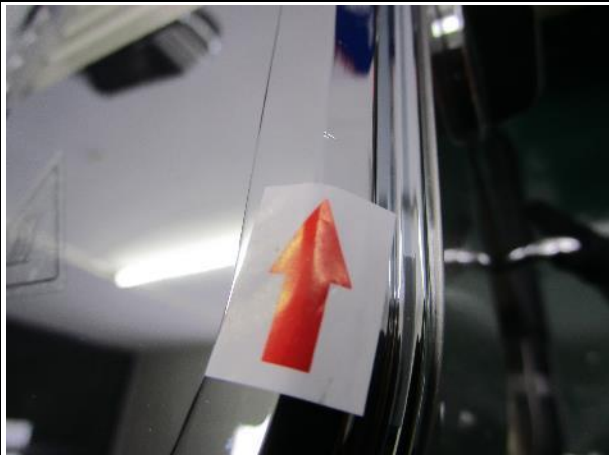


Steam extraction knob rotates not smooth ---2pcs
Minor



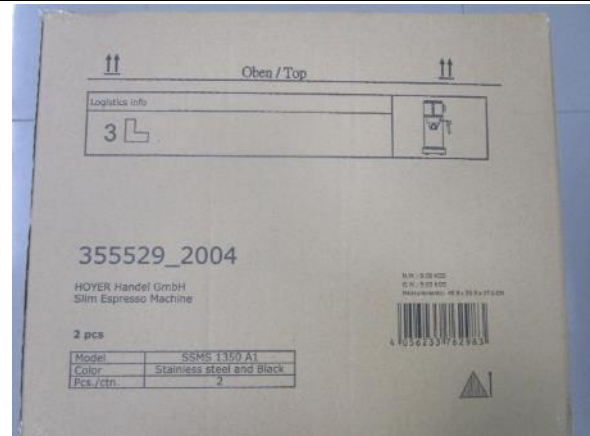
Scratch on water tank---2pcs Minor

Dirty mark on unit---3 Minor



Scratch on housing ---2pcs Minor

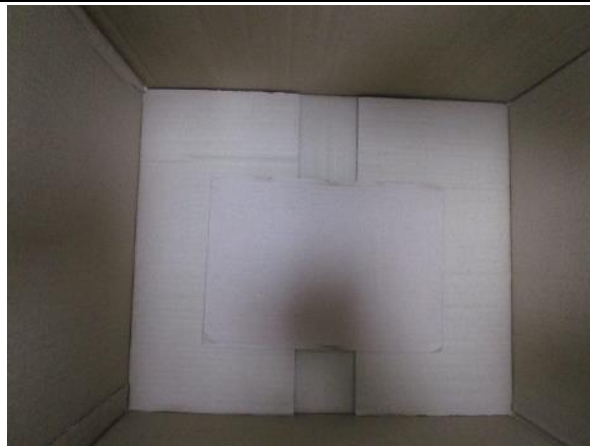
D.2 Photo of warehouse, packaging and unit



Shipping mark on 4 sides of carton



Anti-cutting protective cardboard



Anti-cutting protective cardboard



Gift box view



Gift box view



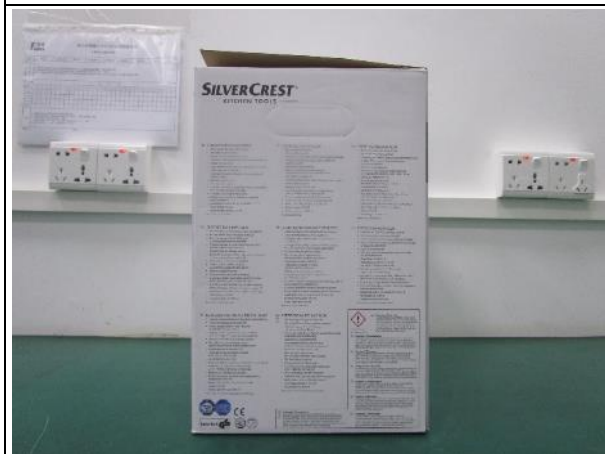
Gift box view



Gift box view



Gift box view



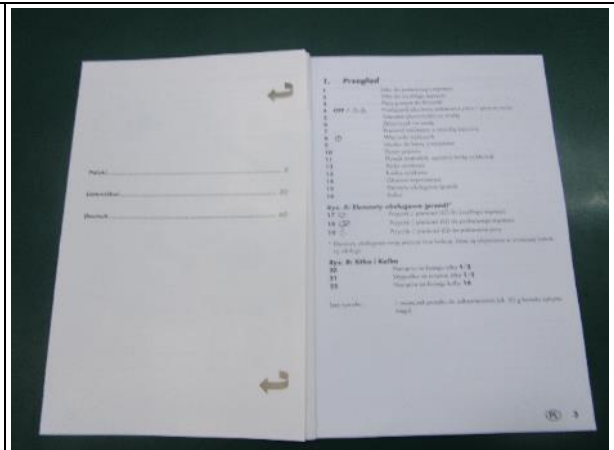
Gift box view



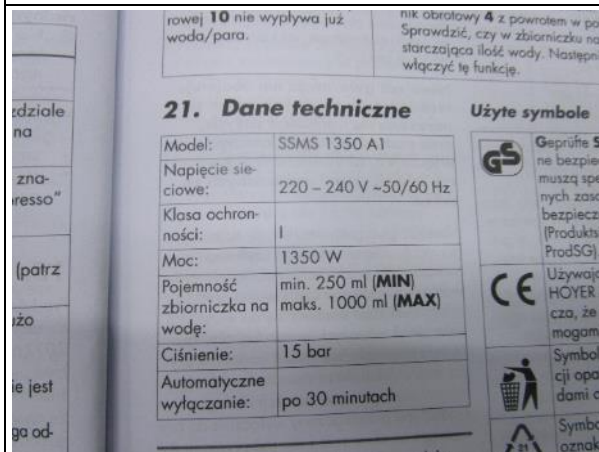
IM



IM



IM



IM



Descaling powder



Packing



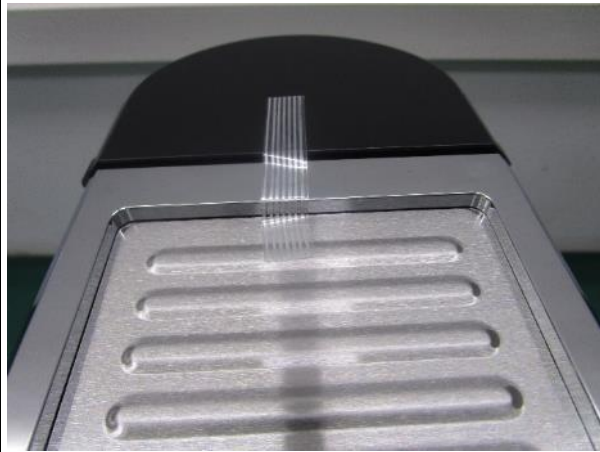
Packing



Packing



Packing



Packing



Packing



Main unit and accessories



Unit



Unit



Unit



Portafilter



Coffee Spoon with Tamper



Filter for single espresso



Filter for double espresso



Marking



Marking



Marking



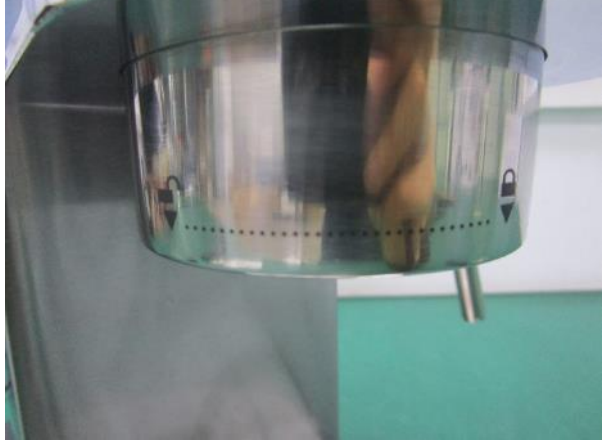
Logo

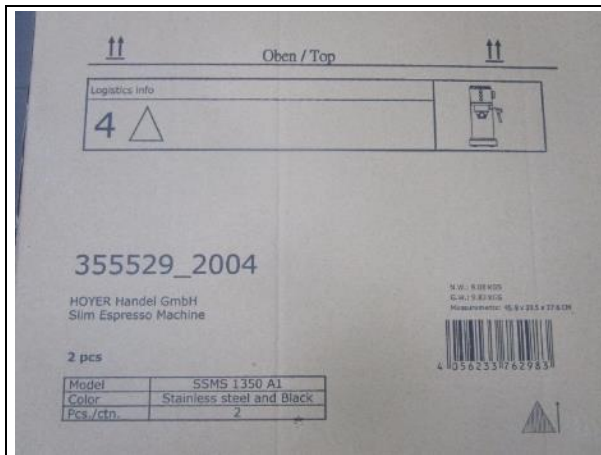


Marking



Marking

	
Marking	Marking
	
Marking	Marking
	NIL
Marking	
LB4 version	



Shipping mark on 4 sides of carton



Gift box view



Gift box view



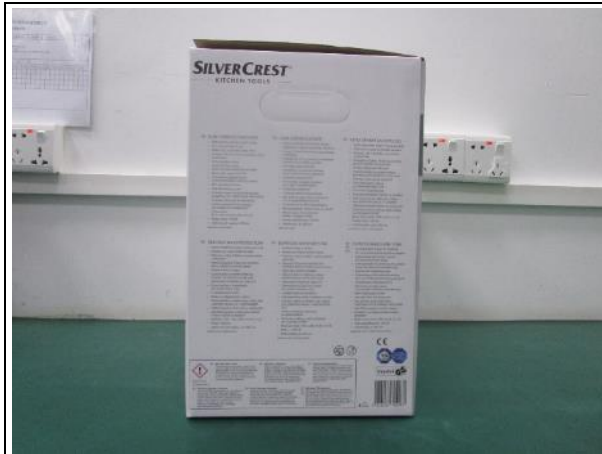
Gift box view



Gift box view



Gift box view



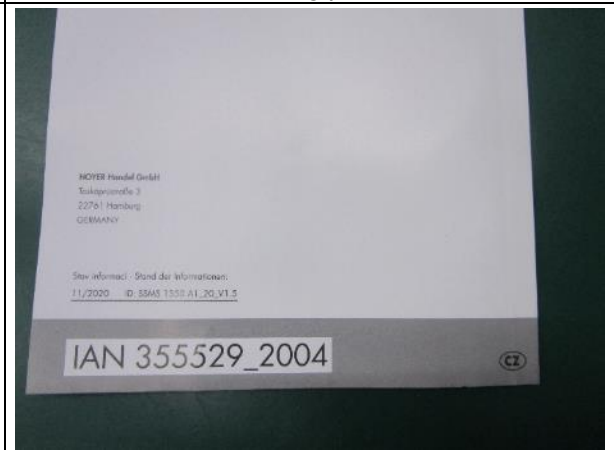
Gift box view



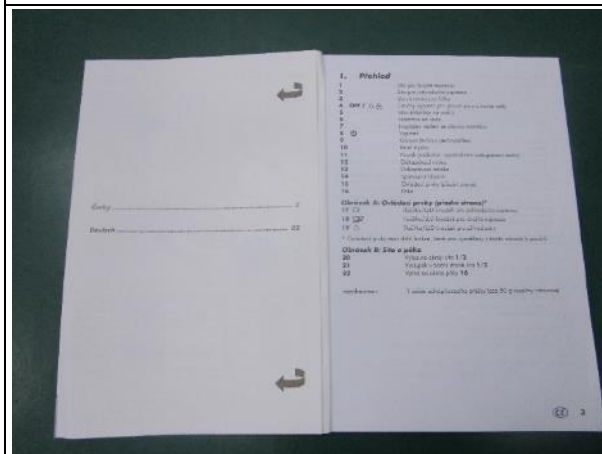
Descaling powder



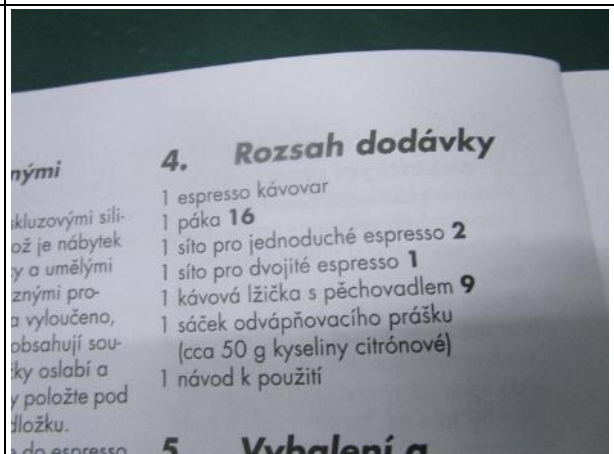
IM



IM



IM



IM

LB5 version



Shipping mark on 4 sides of carton



Gift box view



Gift box view



Gift box view



Gift box view



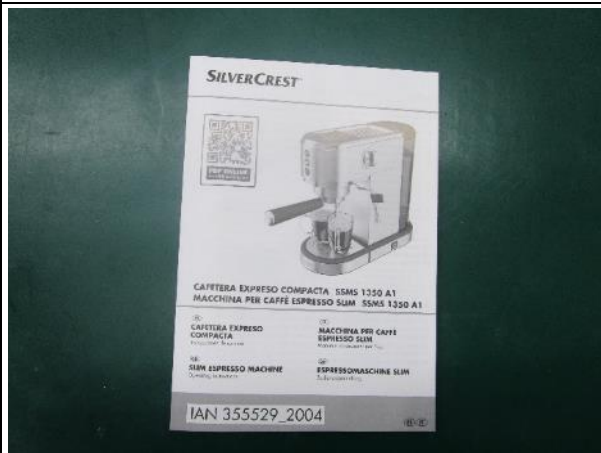
Gift box view



Gift box view



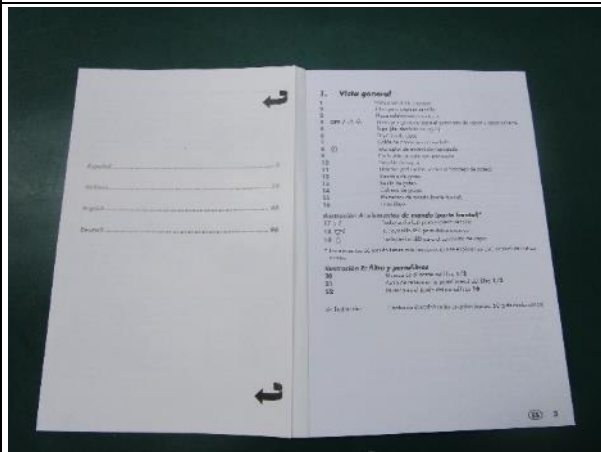
Descaling powder



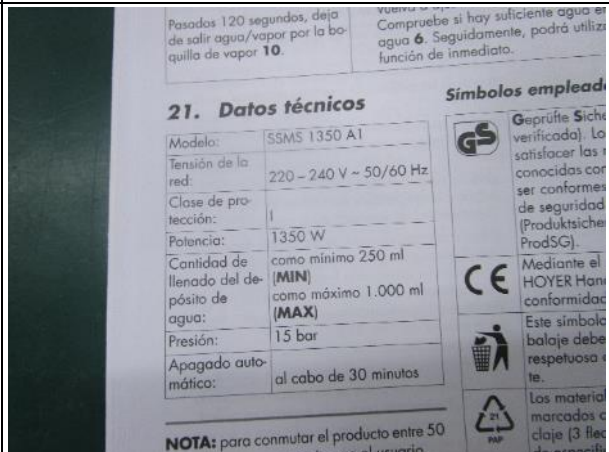
IM



IM

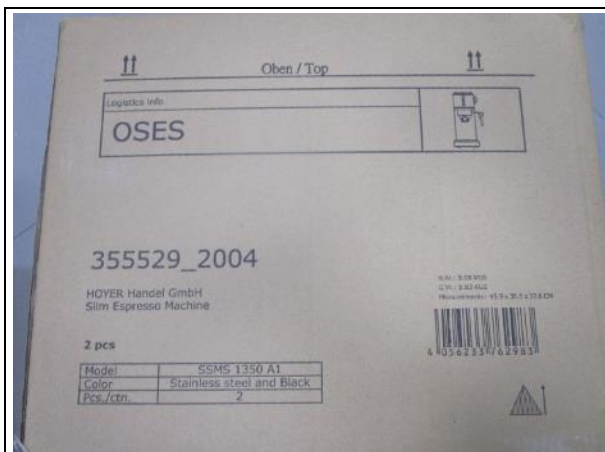


IM



IM

OS ES version



Shipping mark on 4 sides of carton



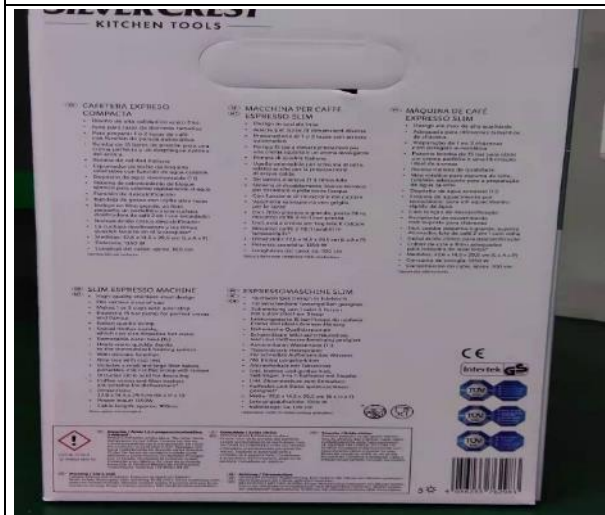
Gift box view



Gift box view



Gift box view



Gift box view



Gift box view



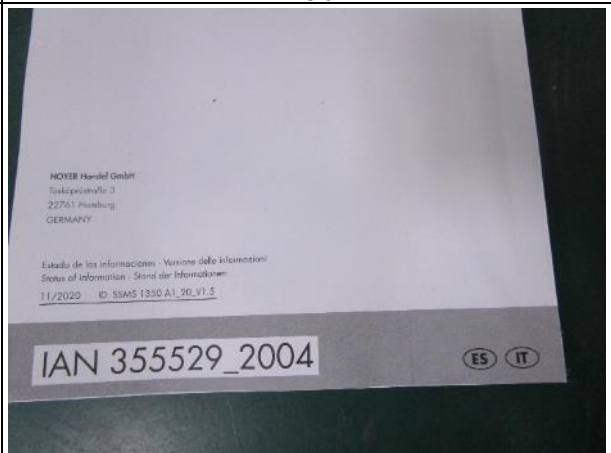
Gift box view



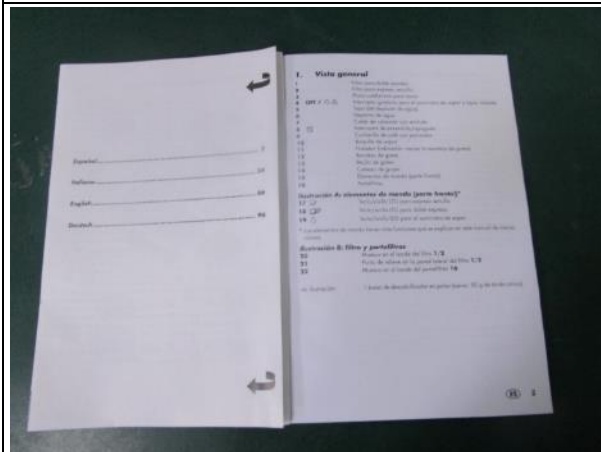
Descaling powder



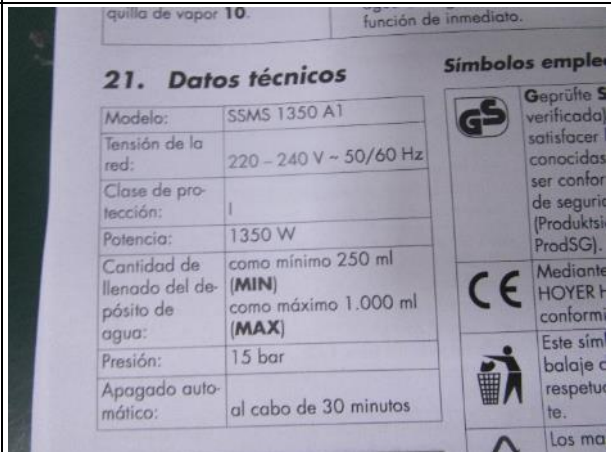
IM



IM

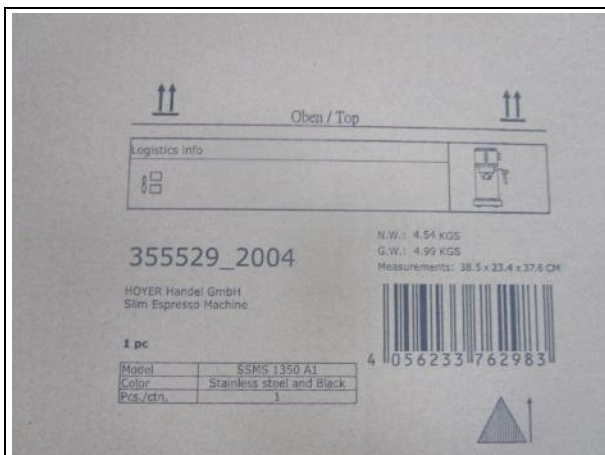


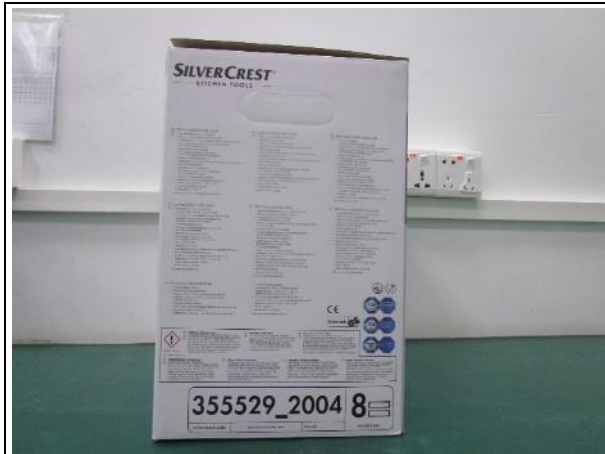
IM



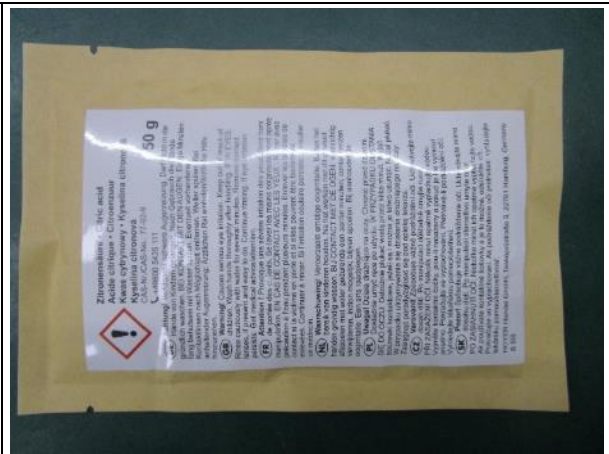
IM

LB8 version





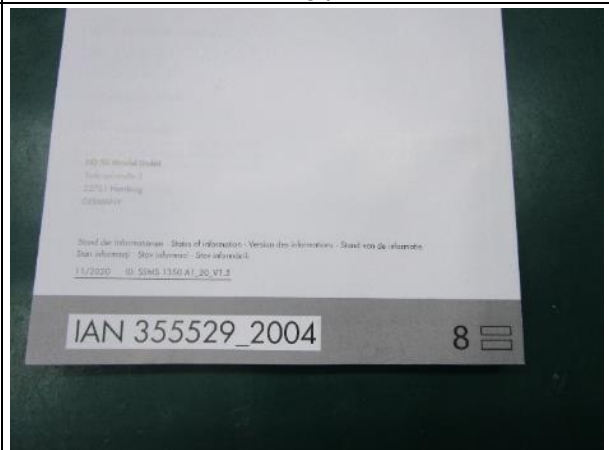
Gift box view



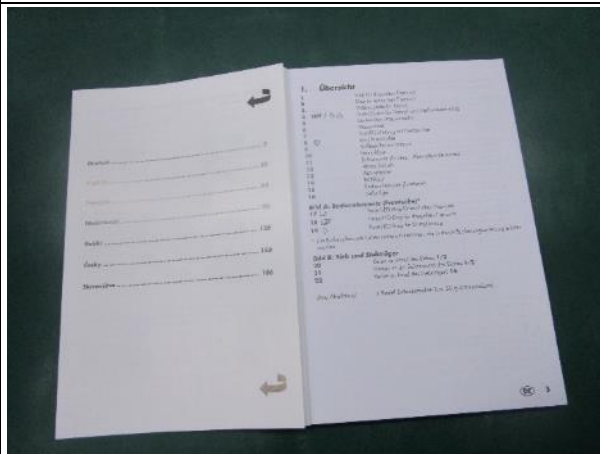
Descaling powder



IM



IM



IM

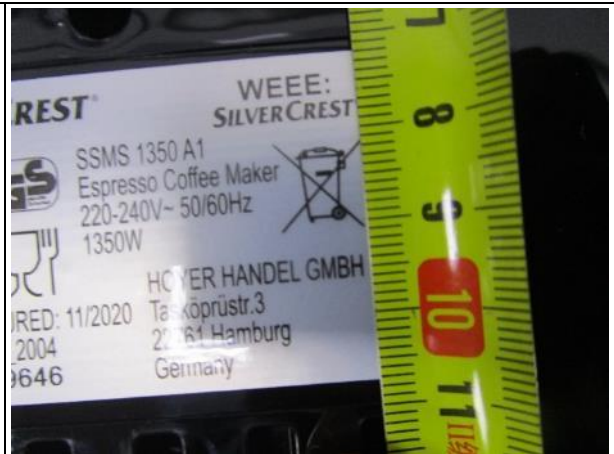


IM

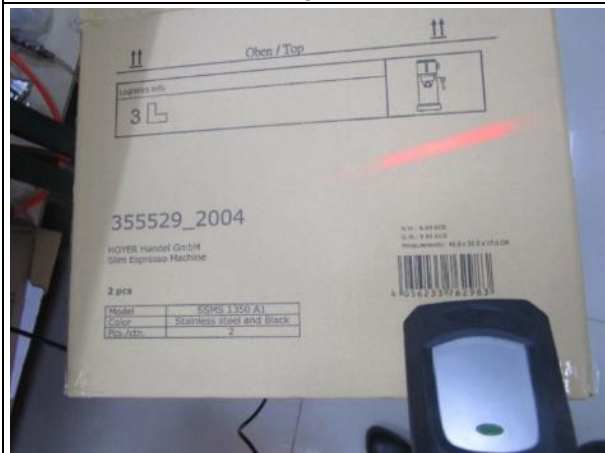
D.3 Photo of testing, measurements (silkscreen, weight, data, performance etc..)



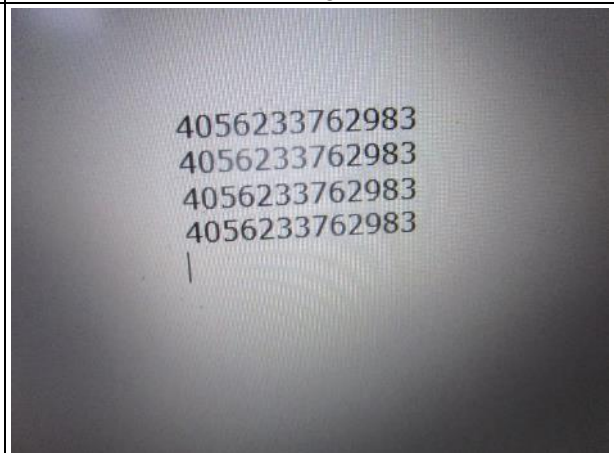
CE mark height: min 5mm



WEEE mark height: min 7mm



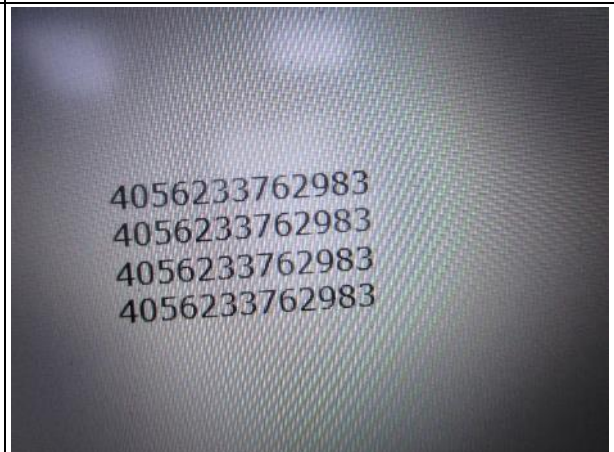
Barcode on carton scan check



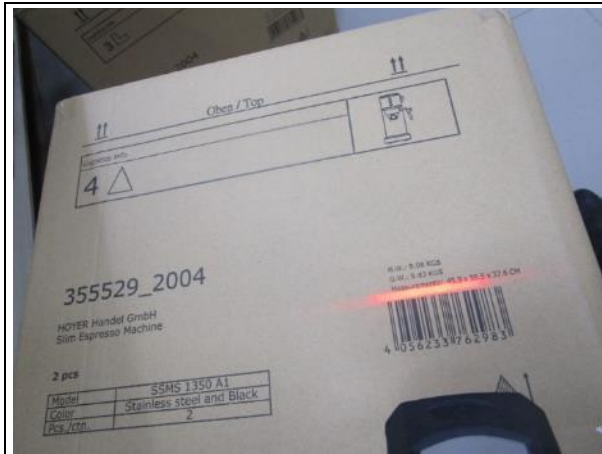
Barcode on carton scan check



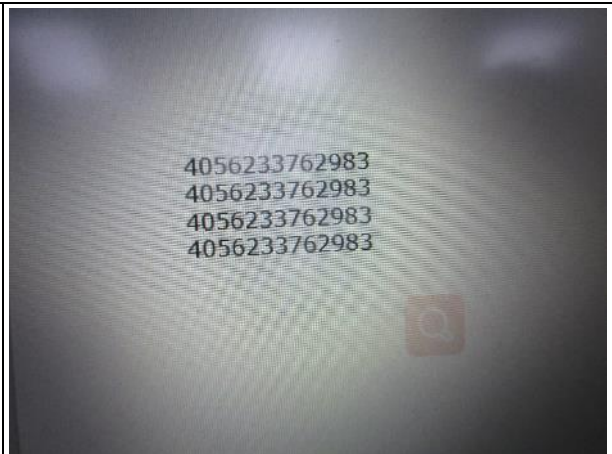
Barcode on GB scan check



Barcode on GB scan check



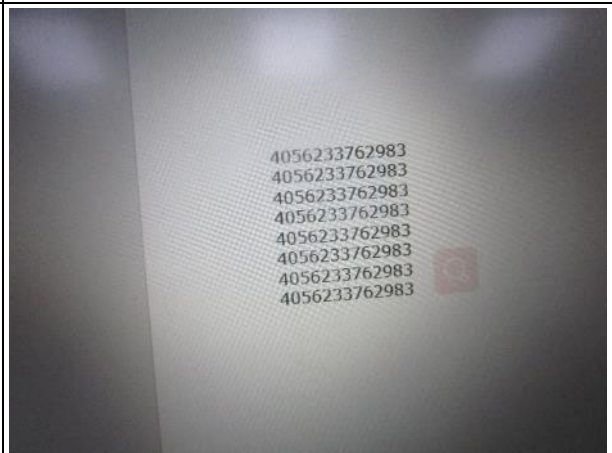
Barcode on carton scan check



Barcode on carton scan check



Barcode on GB scan check



Barcode on GB scan check



Barcode on carton scan check



Barcode on GB scan check



Barcode on carton scan check



Barcode on GB scan check



Barcode on carton scan check



Rubbing test with washing-up liquid



Rubbing test with vegetable oil



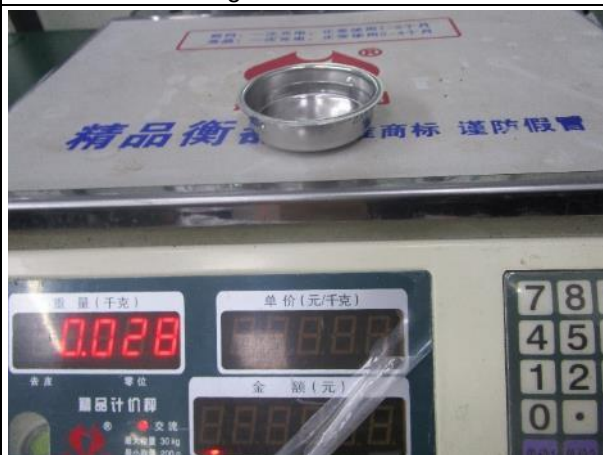
Rubbing test with 75% alcohol



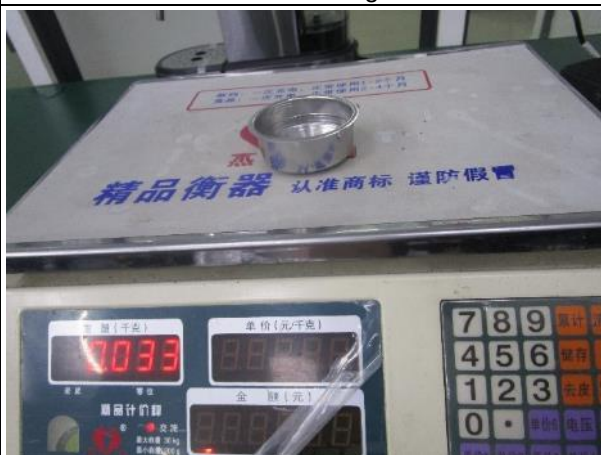
Rubbing test with N-hexane



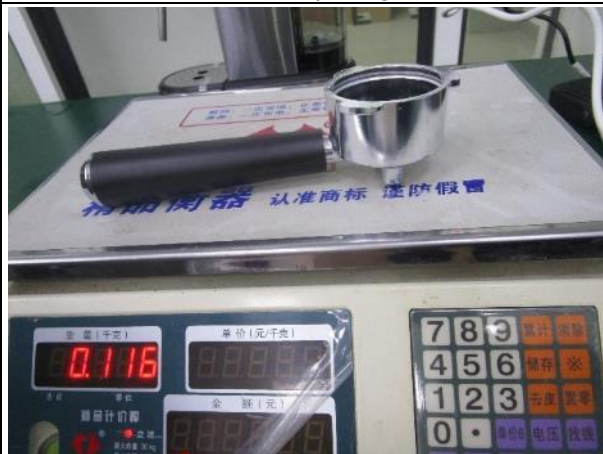
Main unit weight



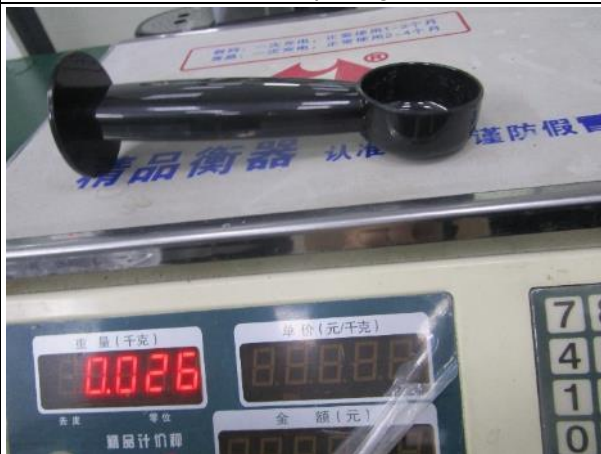
Filter 1 cup weight



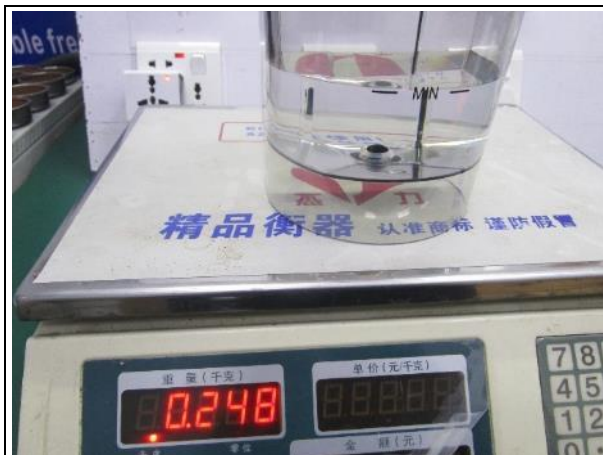
Filter 2 cup weight



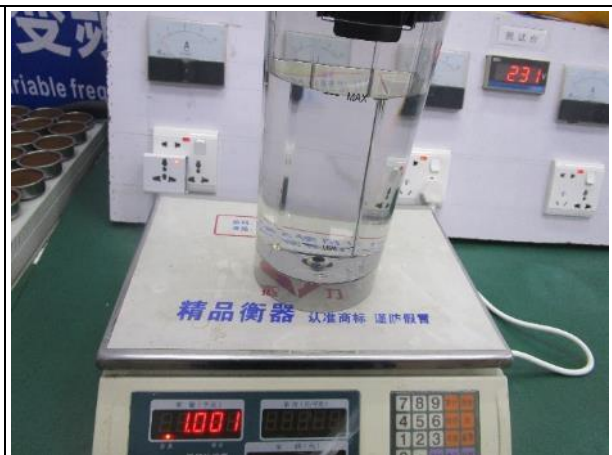
Portafilter weight



Coffee Spoon with Tamper weight



Filling capacity at Min level (ml)



Filling capacity at Max level



Pull force test for the power cord inlet (60 N)



Pull test for knob: 50N



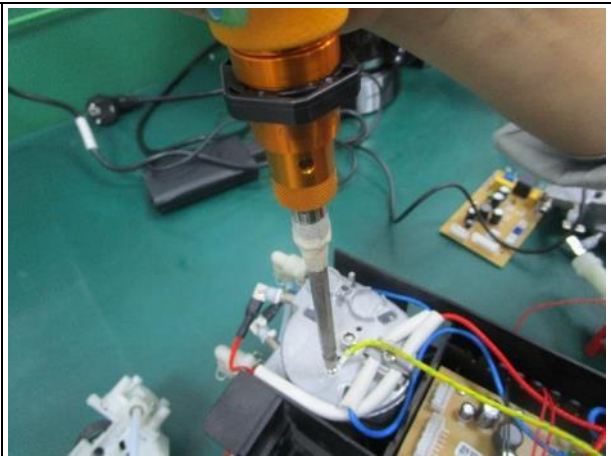
Power cord length



5% salty water immersion test



Torque test



Torque test



Water leakage test



Grounding test



Hi-pot test



Standby power



Input power



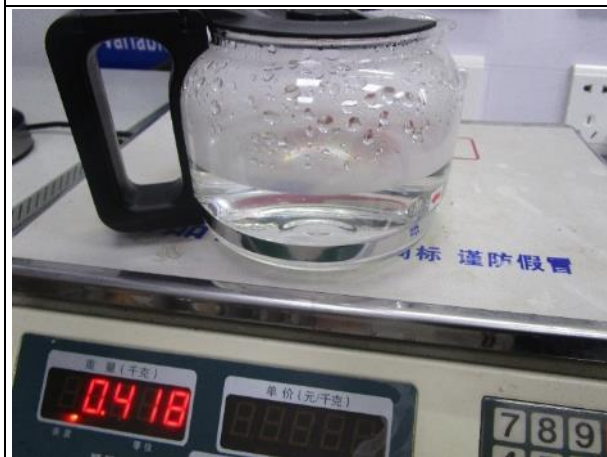
Milk foam test



Milk foam test



Produce hot water for 2 Min test



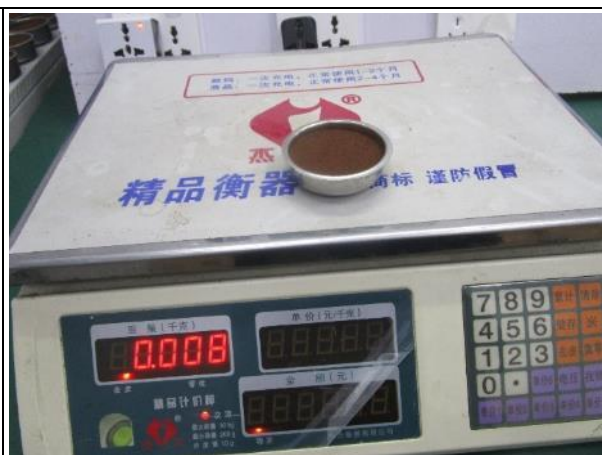
Produce hot water for 2 Min test



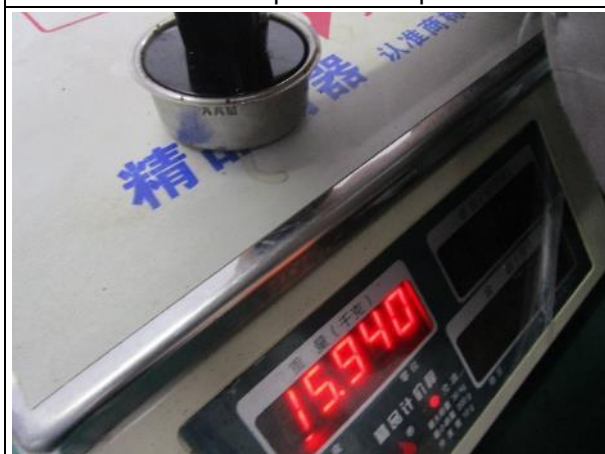
Preheat time



Coffee powder 2 cup



Coffee powder 1 cup



Press coffee powder with approx. 150 N



Press coffee powder with approx. 150 N



Brewing time -1 cup



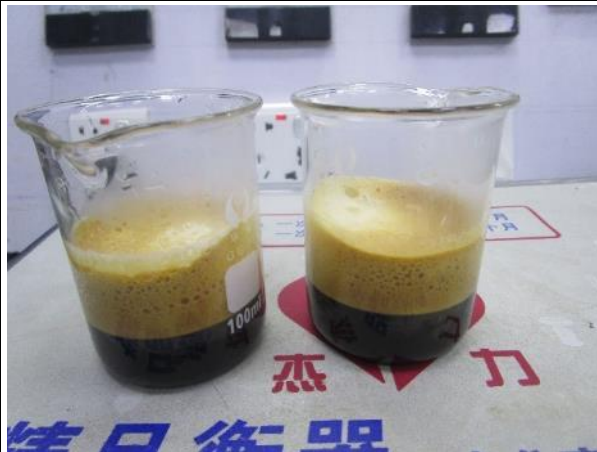
Espresso temp -1 cup



Brewing time -2 cup



Espresso temp -2 cup

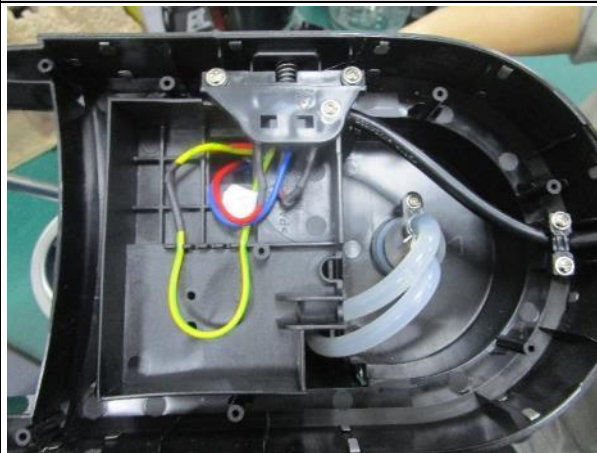


The crema is medium pore, thick

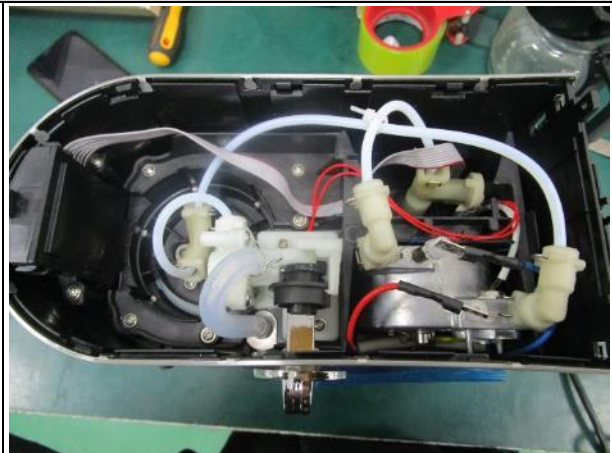


The crema is medium pore, thick

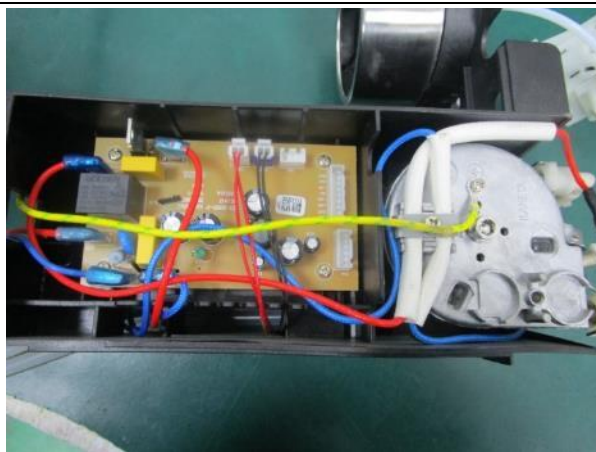
D.4 Photo of internal construction check



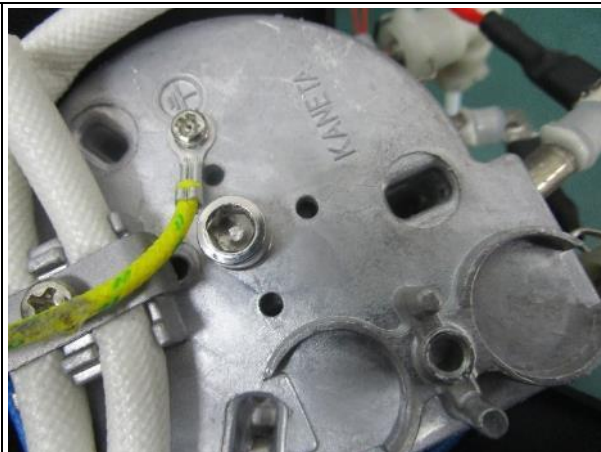
Internal check



Internal check



Internal check



Internal check

D.5 Draft defective record

TGI

DEFECTIVES IN INSPECTION 检验不良品统计

Project number / product: SBU355529 Slim Espresso Maker
项目号码/产品

No.	Defect Description	Quantity
1	旧程序 (LB3)	正 F
2	大身起3次	F
3	金属感不良	T
4	表面污	F
5	大身花	T
6	水嘴花	T
7		
8		
9		
10		

Remarks: 要求111106 pcs. 完成10696 pcs. 96%
备注

TGI Inspector: Wendy Au Peggy
Supplier/Manufacturer: [Signature]
Date: 2021. JAN. 5
Date:

Unit 601-604, 6th Floor, Hilder Centre, 2 Sung Ping Street, Hunghom, Kowloon, Hong Kong
香港九龍紅磡彌平街2號富德中心 601-604 室 | Tel: +852 26206399

END