

**AGREEMENT ON THE INTERNATIONAL
CARRIAGE OF PERISHABLE FOODSTUFFS
AND ON THE SPECIAL EQUIPMENT TO BE
USED FOR SUCH CARRIAGE (ATP)**

NOTE

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FOREWORD

The Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP) done at Geneva on 1 September 1970 entered into force on 21 November 1976.

The Agreement and its annexes have been regularly amended and updated since their entry into force by the Working Party on the Transport of Perishable Foodstuffs (WP.11) of the Economic Commission for Europe's Inland Transport Committee.

Territorial applicability

The ATP is an Agreement between States, and there is no overall enforcing authority. In practice, highway checks are carried out by Contracting Parties, and non-compliance may then result in legal action by national authorities against offenders in accordance with their domestic legislation. ATP itself does not prescribe any penalties. At the time of publishing, those Contracting Parties are Albania, Andorra, Austria, Azerbaijan, Belarus, Belgium, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Georgia, Germany, Greece, Hungary, Ireland, Italy, Kazakhstan, Latvia, Lithuania, Luxembourg, Moldova, Monaco, Montenegro, Morocco, Netherlands, Norway, Poland, Portugal, Romania, Russian Federation, Serbia, Slovakia, Slovenia, Spain, Sweden, **Tajikistan**, The former Yugoslav Republic of Macedonia, Tunisia, Ukraine, United Kingdom, United States of America, Uzbekistan.

ATP applies to transport operations performed on the territory of at least two of the above-mentioned Contracting Parties. In addition, a number of countries have also adopted the ATP as the basis for their national legislation.

Additional practical information

Any query concerning the application of ATP should be directed to the relevant competent authority. Additional information may also be found on the UNECE Transport Division web site at the following link:

http://www.unece.org/trans/main/wp11/atp.html

This information, updated on a continuous basis, concerns:

- The status of ATP;
- Depositary notifications (e.g. new Contracting Parties, amendments or corrections to legal texts);
- Publication details (corrections, publication of new amendments);
- List and details of competent authorities and ATP Test Stations.

The text below comprises the Agreement itself and its annexes with the latest amendments which will enter into force on **11 November 2012**.

TABLE OF CONTENTS

	Page
AGREEMENT ON THE INTERNATIONAL CARRIAGE OF PERISHABLE FOODSTUFFS AND ON THE SPECIAL EQUIPMENT TO BE USED FOR SUCH CARRIAGE (ATP).....	1
 <u>Annex 1</u>	
DEFINITIONS OF AND STANDARDS FOR SPECIAL EQUIPMENT FOR THE CARRIAGE OF PERISHABLE FOODSTUFFS	9
1. Insulated equipment.....	9
2. Refrigerated equipment.....	9
3. Mechanically refrigerated equipment	10
4. Heated equipment	10
 Annex 1, Appendix 1	
Provisions relating to the checking of insulated, refrigerated, mechanically refrigerated or heated equipment for compliance with standards	11
 Annex 1, Appendix 2	
Methods and procedures for measuring and checking the insulating capacity and the efficiency of the cooling or heating appliances of special equipment for the carriage of perishable foodstuffs.....	15
1. Definitions and general principles	15
2. Insulating capacity of equipment	16
3. Effectiveness of thermal appliances of equipment.....	19
4. Procedure for measuring the effective refrigerating capacity W_o of a unit when the evaporator is free from frost	22
5. Checking the insulating capacity of equipment in service	25
6. Verifying the effectiveness of thermal appliances of equipment in service	26
7. Test reports	28

Table of contents (cont'd)

	Page
<i>Models of Test Reports</i>	
MODEL No. 1 A	29
MODEL No. 1 B.....	31
MODEL No. 2 A.....	33
MODEL No. 2 B.....	35
MODEL No. 3	37
MODEL No. 4 A.....	38
MODEL No. 4 B.....	40
MODEL No. 4 C.....	43
MODEL No. 5	45
MODEL No. 6	48
MODEL No. 7	50
MODEL No. 8	52
MODEL No. 9	54
MODEL No. 10	56
Annex 1, Appendix 3	61
A. Model form of certificate of compliance of the equipment, as prescribed in Annex 1, Appendix 1, paragraph 3	61
B. Certification plate of compliance of the equipment, as provided for in Annex 1, Appendix 1, paragraph 3	64
Annex 1, Appendix 4	
Distinguishing marks to be affixed to special equipment.....	67

Table of contents (cont'd)

	Page
<u>Annex 2</u>	
SELECTION OF EQUIPMENT AND TEMPERATURE CONDITIONS TO BE OBSERVED FOR THE CARRIAGE OF QUICK (DEEP)-FROZEN AND FROZEN FOODSTUFFS	69
Annex 2, Appendix 1	
Monitoring of air temperatures for transport of perishable foodstuffs quick-frozen	71
Annex 2, Appendix 2	
Procedure for the sampling and measurement of temperature for carriage of chilled, frozen and quick-frozen perishable foodstuffs	73
<u>Annex 3</u>	
SELECTION OF EQUIPMENT AND TEMPERATURE CONDITIONS TO BE OBSERVED FOR THE CARRIAGE OF CHILLED FOODSTUFFS.....	77

AGREEMENT ON THE INTERNATIONAL CARRIAGE OF PERISHABLE FOODSTUFFS AND ON THE SPECIAL EQUIPMENT TO BE USED FOR SUCH CARRIAGE (ATP)

THE CONTRACTING PARTIES,

DESIROUS of improving the conditions of preservation of the quality of perishable foodstuffs during their carriage, particularly in international trade,

CONSIDERING that the improvement of those conditions is likely to promote the expansion of trade in perishable foodstuffs,

HAVE AGREED as follows:

Chapter I

SPECIAL TRANSPORT EQUIPMENT

Article 1

For the international carriage of perishable foodstuffs, equipment shall not be designated as "insulated", "refrigerated", "mechanically refrigerated", or "heated" equipment unless it complies with the definitions and standards set forth in annex 1 to this Agreement.

Article 2

The Contracting Parties shall take the measures necessary to ensure that the equipment referred to in article 1 of this Agreement is inspected and tested for compliance with the said standards in conformity with the provisions of annex 1, appendices 1, 2, 3 and 4, to this Agreement. Each Contracting Party shall recognize the validity of certificates of compliance issued in conformity with annex 1, appendix 1, paragraph 3 to this Agreement by the competent authority of another Contracting Party. Each Contracting Party may recognize the validity of certificates of compliance issued in conformity with the requirements of annex 1, appendices 1 and 2, to this Agreement by the competent authority of a State not a Contracting Party.

Chapter II

USE OF SPECIAL TRANSPORT EQUIPMENT FOR THE INTERNATIONAL CARRIAGE OF CERTAIN PERISHABLE FOODSTUFFS

Article 3

1. The provisions of article 4 of this Agreement shall apply to all carriage, whether for hire or reward or for own account, carried out exclusively - subject to the provisions of paragraph 2 of this article - by rail, by road or by a combination of the two, of

- quick (deep)-frozen and frozen foodstuffs, and of
- foodstuffs referred to in annex 3 to this Agreement even if they are neither quick (deep)-frozen nor frozen,

if the point at which the goods are, or the equipment containing them is, loaded on to a rail or road vehicle and the point at which the goods are, or the equipment containing them is, unloaded from that vehicle are in two different States and the point at which the goods are unloaded is situated in the territory of a Contracting Party.

In the case of carriage entailing one or more sea crossings other than sea crossings as referred to in paragraph 2 of this article, each land journey shall be considered separately.

2. The provisions of paragraph 1 of this article shall likewise apply to sea crossings of less than 150 km on condition that the goods are shipped in equipment used for the land journey or journeys without transloading of the goods and that such crossings precede or follow one or more land journeys as referred to in paragraph 1 of this article or take place between two such land journeys.

3. Notwithstanding the provisions of paragraphs 1 and 2 of this article, the Contracting Parties need not apply the provisions of article 4 of this Agreement to the carriage of foodstuffs not intended for human consumption.

Article 4

1. For the carriage of the perishable foodstuffs specified in annexes 2 and 3 to this Agreement, the equipment referred to in article 1 of this Agreement shall be used unless the temperatures to be anticipated throughout carriage render this requirement manifestly unnecessary for the purpose of maintaining the temperature conditions specified in annexes 2 and 3 to this Agreement. The equipment shall be so selected and used that the temperature conditions prescribed in the said annexes can be complied with throughout carriage. Furthermore, all appropriate measures shall be taken, more particularly as regards the temperature of the foodstuffs at the time of loading and as regards icing or re-icing during the journey or other necessary operations. Nevertheless, the provisions of this paragraph shall apply only in so far as they are not incompatible with international undertakings in the matter of international carriage arising for the Contracting Parties by virtue of conventions in force at the time of the entry into force of this Agreement or by virtue of conventions substituted for them.

2. If during carriage under this Agreement the provisions of paragraph 1 of this article have not been complied with,

- (a) the foodstuffs may not be disposed of in the territory of a Contracting Party after completion of carriage unless the competent authorities of that Contracting Party deem it compatible with the requirements of public health to authorize such disposal and unless such conditions as the authorities may attach to the authorization when granting it are fulfilled; and
- (b) every Contracting Party may, by reason of the requirements of public health or zooprophyllaxis and in so far as it is not incompatible with the other international undertakings referred to in the last sentence of paragraph 1 of this article, prohibit the entry of the foodstuffs into its territory or make their entry subject to such conditions as it may determine.

3. Compliance with the provisions of paragraph 1 of this article shall be required of carriers for hire or reward only in so far as they have undertaken to procure or provide services intended to ensure such compliance and if such compliance depends on the performance of those services. If other persons, whether individuals or corporate bodies, have undertaken to procure or provide services intended to ensure compliance with the provisions of this Agreement, they shall be required to ensure such compliance in so far as it depends on performance of the services they have undertaken to procure or provide.

4. During carriage which is subject to the provisions of this Agreement and for which the loading point is situated in the territory of a Contracting Party, responsibility for compliance with the requirements of paragraph 1 of this article shall rest, subject to the provisions of paragraph 3 of this article,

- in the case of transport for hire or reward, with the person, whether an individual or a corporate body, who is the consignor according to the transport document or, in the absence of a transport document, with the person, whether an individual or a corporate body, who has entered into the contract of carriage with the carrier;
- in other cases with the person, whether an individual or a corporate body, who performs carriage.

Chapter III

MISCELLANEOUS PROVISIONS

Article 5

The provisions of this Agreement shall not apply to carriage in containers classified as thermal maritime by land without transloading of the goods where such carriage is preceded or followed by a sea crossing other than a sea crossing as referred to in article 3, paragraph 2, of this Agreement.

Article 6

1. Each Contracting Party shall take all appropriate measures to ensure observance of the provisions of this Agreement. The competent administrations of the Contracting Parties shall keep one another informed of the general measures taken for this purpose.
2. If a Contracting Party discovers a breach committed by a person residing in the territory of another Contracting Party, or imposes a penalty upon such a person, the administration of the first Party shall inform the administration of the other Party of the breach discovered and of the penalty imposed.

Article 7

The Contracting Parties reserve the right to enter into bilateral or multilateral agreements to the effect that provisions applicable to special equipment and provisions applicable to the temperatures at which certain foodstuffs are required to be maintained during carriage may, more particularly by reason of special climatic conditions, be more stringent than those prescribed in this Agreement. Such provisions shall apply only to international carriage between Contracting Parties which have concluded bilateral or multilateral agreements as referred to in this article. Such agreements shall be transmitted to the Secretary-General of the United Nations, who shall communicate them to Contracting Parties to this Agreement which are not signatories of the said agreements.

Article 8

Failure to observe the provisions of this Agreement shall not affect either the existence or the validity of contracts entered into for the performance of carriage.

Chapter IV

FINAL PROVISIONS

Article 9

1. States members of the Economic Commission for Europe and States admitted to the Commission in a consultative capacity under paragraph 8 of the Commission's terms of reference may become Contracting Parties to this Agreement
 - (a) by signing it;
 - (b) by ratifying it after signing it subject to ratification; or
 - (c) by acceding to it.

2. States which may participate in certain activities of the Economic Commission for Europe under paragraph 11 of the Commission's terms of reference may become Contracting Parties to this Agreement by acceding thereto after its entry into force.
3. This Agreement shall be open for signature until 31 May 1971 inclusive. Thereafter, it shall be open for accession.
4. Ratification or accession shall be effected by the deposit of an instrument with the Secretary-General of the United Nations.

Article 10

1. Any State may at the time of signing this Agreement without reservation as to ratification or of depositing its instrument of ratification or accession or at any time thereafter declare by notification addressed to the Secretary-General of the United Nations that the Agreement does not apply to carriage performed in any or in a particular one of its territories situated outside Europe. If notification as aforesaid is made after the entry into force of the Agreement in respect of the notifying State the Agreement shall, ninety days after the date on which the Secretary-General has received the notification, cease to apply to carriage in the territory or territories named in that notification. New Contracting Parties acceding to ATP as from 30 April 1999 and applying paragraph 1 of this article shall not be entitled to enter any objection to draft amendments in accordance with the procedure provided for in article 18, paragraph 2.
2. Any State which has made a declaration under paragraph 1 of this article may at any time thereafter declare by notification addressed to the Secretary-General of the United Nations that the Agreement will be applicable to carriage performed in a territory named in the notification made under paragraph 1 of this article and the Agreement shall become applicable to carriage in that territory one hundred and eighty days after the date on which the Secretary-General has received that notification.

Article 11

1. This Agreement shall come into force one year after five of the States referred to in its article 9, paragraph 1, have signed it without reservation as to ratification or have deposited their instruments of ratification or accession.
2. With respect to any State which ratifies, or accedes to, this Agreement after five States have signed it without reservation as to ratification or have deposited their instruments of ratification or accession, this Agreement shall enter into force one year after the said State has deposited its instrument of ratification or accession.

Article 12

1. Any Contracting Party may denounce this Agreement by giving notice of denunciation to the Secretary-General of the United Nations.
2. The denunciation shall take effect fifteen months after the date on which the Secretary-General received the notice of denunciation.

Article 13

This Agreement shall cease to have effect if the number of Contracting Parties is less than five throughout any period of twelve consecutive months after its entry into force.

Article 14

1. Any State may at the time of signing this Agreement without reservation as to ratification or of depositing its instrument of ratification or accession or at any time thereafter declare by notification

addressed to the Secretary-General of the United Nations that this Agreement will be applicable to all or any of the territories for the international relations of which that State is responsible. This Agreement shall be applicable to the territory or territories named in the notification as from the ninetieth day after receipt of the notice by the Secretary-General or, if on that day the Agreement has not yet entered into force, as from its entry into force.

2. Any State which has made a declaration under paragraph 1 of this article making this Agreement applicable to a territory for whose international relations it is responsible may denounce the Agreement separately in respect of that territory in conformity with article 12 hereof.

Article 15

1. Any dispute between two or more Contracting Parties concerning the interpretation or application of this Agreement shall so far as possible be settled by negotiation between them.

2. Any dispute which is not settled by negotiation shall be submitted to arbitration if any one of the Contracting Parties concerned in the dispute so requests and shall be referred accordingly to one or more arbitrators selected by agreement between those Parties. If within three months from the date of the request for arbitration, the Parties concerned in the dispute are unable to agree on the selection of an arbitrator or arbitrators, any of those Parties may request the Secretary-General of the United Nations to designate a single arbitrator to whom the dispute shall be referred for decision.

3. The decision of the arbitrator or arbitrators designated under the preceding paragraph shall be binding on the Contracting Parties concerned in the dispute.

Article 16

1. Any State may, at the time of signing, ratifying, or acceding to, this Agreement, declare that it does not consider itself bound by article 15, paragraphs 2 and 3 of this Agreement. The other Contracting Parties shall not be bound by these paragraphs with respect to any Contracting Party which has entered such a reservation.

2. Any Contracting Party which has entered a reservation under paragraph 1 of this article may at any time withdraw the reservation by notification addressed to the Secretary-General of the United Nations.

3. With the exception of the reservation provided for in paragraph 1 of this article, no reservation to this Agreement shall be permitted.

Article 17

1. After this Agreement has been in force for three years, any Contracting Party may, by notification addressed to the Secretary-General of the United Nations, request that a conference be convened for the purpose of revising this Agreement. The Secretary-General shall notify all Contracting Parties of the request and a revision conference shall be convened by the Secretary-General if, within a period of four months from the date of the notification sent by the Secretary-General, not less than one third of the Contracting Parties signify their assent to the request.

2. If a conference is convened in pursuance of paragraph 1 of this article, the Secretary-General shall so advise all the Contracting Parties and invite them to submit within a period of three months, the proposals which they wish the conference to consider. The Secretary-General shall circulate the provisional agenda for the conference, together with the text of such proposals, to all Contracting Parties not less than three months before the date on which the conference is to open.

3. The Secretary-General shall invite to any conference convened in pursuance of this article all the countries referred to in article 9, paragraph 1, of this Agreement, and also the countries which have become Contracting Parties under the said article 9, paragraph 2.

Article 18

1. Any Contracting Party may propose one or more amendments to this Agreement. The text of any proposed amendment shall be communicated to the Secretary-General of the United Nations, who shall communicate it to all Contracting Parties and bring it to the notice of all the other States referred to in article 9, paragraph 1, of this Agreement.

The Secretary-General may also propose amendments to this Agreement or to its annexes which have been transmitted to him by the Working Party on the Transport of Perishable Foodstuffs of the Inland Transport Committee of the Economic Commission for Europe.

2. Within a period of six months following the date on which the proposed amendment is communicated by the Secretary-General, any Contracting Party may inform the Secretary-General

- (a) that it has an objection to the amendment proposed, or
- (b) that, although it intends to accept the proposal, the conditions necessary for such acceptance are not yet fulfilled in its country.

3. If a Contracting Party sends the Secretary-General a communication as provided for in paragraph 2 (b) of this article, it may, so long as it has not notified the Secretary-General of its acceptance, submit an objection to the proposed amendment within a period of nine months following the expiry of the period of six months prescribed in respect of the initial communication.

4. If an objection to the proposed amendment is stated in accordance with the terms of paragraphs 2 and 3 of this article, the amendment shall be deemed not to have been accepted and shall be of no effect.

5. If no objection to the proposed amendment has been stated in accordance with paragraphs 2 and 3 of this article, the amendment shall be deemed to have been accepted on the date specified below:

- (a) if no Contracting Party has sent a communication to the Secretary-General in accordance with paragraph 2 (b) of this article, on the expiry of the period of six months referred to in paragraph 2 of this article;
- (b) if at least one Contracting Party has sent a communication to the Secretary-General in accordance with paragraph 2 (b) of this article, on the earlier of the following two dates:
 - the date by which all the Contracting Parties which sent such communications have notified the Secretary-General of their acceptance of the proposed amendment, subject however to the proviso that if all the acceptances were notified before the expiry of the period of six months referred to in paragraph 2 of this article the date shall be the date of expiry of that period;
 - the date of expiry of the period of nine months referred to in paragraph 3 of this article.

6. Any amendment deemed to be accepted shall enter into force six months after the date on which it was deemed to be accepted.

7. The Secretary-General shall as soon as possible inform all Contracting Parties whether an objection to the proposed amendment has been stated in accordance with paragraph 2 (a) of this article and whether one or more Contracting Parties have sent him a communication in accordance with paragraph 2 (b) of this article. If one or more Contracting Parties have sent him such a communication, he shall subsequently inform all the Contracting Parties whether the Contracting Party or Parties which have sent such a communication raise an objection to the proposed amendment or accept it.

8. Independently of the amendment procedure laid down in paragraphs 1 to 6 of this article, the annexes and appendices to this Agreement may be modified by agreement between the competent administrations of all the Contracting Parties. If the administration of a Contracting Party has stated that under its national law its agreement is contingent on special authorization or on the approval of a legislative body, the consent of the Contracting Party concerned to the modification of an annex shall not be deemed to have been given until the Contracting Party has notified the Secretary-General that the necessary authorization or approval has been obtained. The agreement between the competent administrations may provide that, during a transitional period, the old annexes shall remain in force, wholly or in part, concurrently with the new annexes. The Secretary-General shall specify the date of the entry into force of the new texts resulting from such modifications.

Article 19

In addition to communicating to them the notifications provided for in articles 17 and 18 of this Agreement, the Secretary-General of the United Nations shall notify the States referred to in article 9, paragraph 1, of this Agreement and the States which have become Contracting Parties under article 9, paragraph 2, of:

- (a) signatures, ratifications and accessions under article 9;
- (b) the dates of entry into force of this Agreement pursuant to article 11;
- (c) denunciations under article 12;
- (d) the termination of this Agreement under article 13;
- (e) notifications received under articles 10 and 14;
- (f) declarations and notifications received under article 16, paragraphs 1 and 2;
- (g) the entry into force of any amendment pursuant to article 18.

Article 20

After 31 May 1971, the original of this Agreement shall be deposited with the Secretary-General of the United Nations, who shall transmit certified true copies to each of the States mentioned in article 9, paragraphs 1 and 2, of this Agreement.

IN WITNESS WHEREOF, the undersigned, being duly authorized thereto, have signed this Agreement.

DONE at Geneva, this first day of September, one thousand nine hundred and seventy, in a single copy, in the English, French and Russian languages, the three texts being equally authentic.

Annex I

DEFINITIONS OF AND STANDARDS FOR SPECIAL EQUIPMENT ¹ FOR THE CARRIAGE OF PERISHABLE FOODSTUFFS

1. **Insulated equipment.** Equipment of which the body ² is built with insulating walls, doors, floor and roof, by which heat exchanges between the inside and outside of the body can be so limited that the overall coefficient of heat transfer (K coefficient), is such that the equipment is assignable to one or other of the following two categories:

I_N = Normally insulated equipment specified by: - a K coefficient equal to or less than $0.70 \text{ W/m}^2 \cdot \text{K}$;

I_R = Heavily insulated equipment specified by: - a K coefficient equal to or less than $0.40 \text{ W/m}^2 \cdot \text{K}$ and by side-walls with a thickness of at least 45 mm for transport equipment of a width greater than 2.50 m.

The definition of the K coefficient and a description of the method to be used in measuring it, are given in appendix 2 to this annex.

2. **Refrigerated equipment.** Insulated equipment which, using a source of cold (natural ice, with or without the addition of salt; eutectic plates; dry ice, with or without sublimation control; liquefied gases, with or without evaporation control, etc.) other than a mechanical or "absorption" unit, is capable, with a mean outside temperature of $+ 30^\circ \text{C}$, of lowering the temperature inside the empty body to, and thereafter maintaining it:

At $+ 7^\circ \text{C}$ maximum in the case of class A;
At $- 10^\circ \text{C}$ maximum in the case of class B;
At $- 20^\circ \text{C}$ maximum in the case of class C; and
At 0°C maximum in the case of class D.

If such equipment includes one or more compartments, receptacles or tanks for the refrigerant, the said compartments, receptacles or tanks shall:

be capable of being filled or refilled from the outside; and

have a capacity in conformity with the provisions of annex I, appendix 2, paragraph 3.1.3.

The K coefficient of refrigerated equipment of classes B and C shall in every case be equal to or less than $0.40 \text{ W/m}^2 \cdot \text{K}$.

¹ Wagons, lorries, trailers, semi-trailers, containers and other similar equipment.

² In the case of tank equipment, the term "body" means under this definition, the tank itself.

3. **Mechanically refrigerated equipment.** Insulated equipment either fitted with its own refrigerating appliance, or served jointly with other units of transport equipment by such an appliance (fitted with either a mechanical compressor, or an "absorption" device, etc.). The appliance shall be capable, with a mean outside temperature of + 30 °C, of lowering the temperature T_i inside the empty body to, and thereafter maintaining it continuously in the following manner at:

In the case of classes A, B and C, any desired practically constant inside temperature T_i in conformity with the standards defined below for the three classes:

Class A. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i may be chosen between + 12 °C and 0 °C inclusive;

Class B. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i may be chosen between + 12 °C and - 10 °C inclusive;

Class C. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i may be chosen between + 12 °C and - 20 °C inclusive.

In the case of classes D, E and F a fixed practically constant inside temperature T_i in conformity with the standards defined below for the three classes:

Class D. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i is equal to or less than 0 °C;

Class E. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i is equal to or less than - 10 °C;

Class F. Mechanically refrigerated equipment fitted with a refrigerating appliance such that T_i is equal to or less than - 20 °C. The K coefficient of equipment of classes B, C, E and F shall in every case be equal to or less than 0.40 W/m².K.

4. **Heated equipment.** Insulated equipment, which is capable of raising the inside temperature of the empty body to, and thereafter maintaining it for not less than 12 hours without renewal of supply at, a practically constant value of not less than + 12 °C when the mean outside temperature, is as indicated below:

-10 °C in the case of class A heated equipment;

-20 °C in the case of class B heated equipment.

Heat producing appliances shall have a capacity in conformity with the provisions of annex 1, appendix 2, paragraphs 3.3.1 to 3.3.5.

The K coefficient of equipment of class B shall in every case be equal to or less than 0.40 W/m².K.

Annex 1, Appendix 1

PROVISIONS RELATING TO THE CHECKING OF INSULATED, REFRIGERATED, MECHANICALLY REFRIGERATED OR HEATED EQUIPMENT FOR COMPLIANCE WITH THE STANDARDS

1. Checks for conformity with the standards prescribed in this annex shall be made:

- (a) before equipment enters into service;
- (b) periodically, at least once every six years;
- (c) whenever required by the competent authority.

Except in the cases provided for in appendix 2, sections 5 and 6, to this annex, the checks shall be made at a testing station designated or approved by the competent authority of the country in which the equipment is registered or recorded, unless, in the case of the check referred to in (a) above, a check has already been made on the equipment itself or on its prototype in a testing station designated or approved by the competent authority of the country in which the equipment was manufactured.

2. The methods and procedures to be used in checking for compliance with the standards are described in appendix 2 to this annex.

3. A certificate of compliance with the standards shall be issued by the competent authority of the country in which the equipment is to be registered and recorded on a form conforming to the model reproduced in appendix 3 to this annex.

In the case of equipment transferred to another country which is a Contracting Party to ATP it shall be accompanied by the following documents so that the competent authority of the country in which the equipment is to be registered or recorded shall issue an ATP certificate:

- (a) in all cases, the test report - of the equipment itself or, in the case of serially produced equipment, of the reference equipment;
- (b) in all cases, the ATP certificate issued by the competent authority of the country of manufacture or, for equipment in service, the competent authority of the country of registration. This certificate will be treated as a provisional certificate valid, if necessary, for three months;
- (c) in the case of serially produced equipment, the technical specification of the equipment to be certified as issued by the manufacturer of the equipment or his duly accredited representative (this specification shall cover the same items as the descriptive pages concerning the equipment which appear in the test report and shall be drawn up in at least one of the three official languages).

In the case of equipment transferred after it has been in use, the equipment may be subject to a visual inspection to confirm its identity before the competent authority of the country in which it is to be registered or recorded issues a certificate of compliance. The certificate or a certified true photographic copy thereof shall be carried on the equipment during carriage and be produced whenever so required by the control authorities. However, if a certification plate, as reproduced in appendix 3 to this annex, is fixed to the equipment, the ATP plate shall be recognized as equivalent to an ATP certificate. ATP certification plates shall be removed as soon as the equipment ceased to conform to the standards laid down in this annex.

4. Distinguishing marks and particulars shall be affixed to the equipment in conformity with the provisions of appendix 4 to this annex. They shall be removed as soon as the equipment ceases to conform to the standards laid down in this annex.
5. The insulated bodies of "insulated", "refrigerated", "mechanically refrigerated" or "heated" transport equipment and their thermal appliances shall each bear a durable manufacturer's plate firmly affixed by the manufacturer in a conspicuous and readily accessible position on a part not subject to replacement in use. It shall be able to be checked easily and without the use of tools. For insulated bodies, the manufacturer's plate shall be on the outside of the body. The manufacturer's plate shall show clearly and indelibly at least the following particulars:³

Country of manufacture or letters used in international road traffic;

Name of manufacturer or company;

Model (figures and/or letters);

Serial number;

Month and year of manufacture.

6. (a) New equipment of a specific type serially produced may be approved by testing one unit of that type. If the unit tested meets the class specification, the resulting test report shall be regarded as a Type Approval Certificate. This certificate shall expire at the end of a period of six years beginning from the date of completion of the test.

The date of expiry of test reports shall be stated in months and years.

- (b) The competent authority shall take steps to verify that production of other units is in conformity with the approved type. For this purpose it may check by testing sample units drawn at random from the production series.

- (c) A unit shall not be regarded as being of the same type as the unit tested unless it satisfies the following minimum conditions:

- (i) If it is insulated equipment, in which case the reference equipment may be insulated, refrigerated, mechanically refrigerated or heated equipment,

the construction shall be comparable and, in particular, the insulating material and the method of insulation shall be identical;

the thickness of the insulating material shall be not less than that of the reference equipment;

the interior fittings shall be identical or simplified;

the number of doors and the number of hatches or other openings shall be the same or less; and

the inside surface area of the body shall not be as much as 20% greater or smaller;

³ These requirements shall apply to new plates only. A transitional period of three months shall be granted from the date of entry into force of this requirement.

(ii) If it is refrigerated equipment, in which case the reference equipment shall be refrigerated equipment,

the conditions set out under (i) above shall be satisfied;

inside circulating fans shall be comparable;

the source of cold shall be identical; and

the reserve of cold per unit of inside surface area shall be greater or equal;

(iii) If it is mechanically refrigerated equipment, in which case the reference equipment shall be either:

(a) mechanically refrigerated equipment;

- the conditions set out in (i) above shall be satisfied; and

- the effective refrigerating capacity of the mechanical refrigeration appliance per unit of inside surface area, under the same temperature conditions, shall be greater or equal; or

(b) insulated equipment which is complete in every detail but minus its mechanical refrigeration unit which will be fitted at a later date.

The resulting aperture will be filled, during the measurement of the K coefficient, with close fitting panels of the same overall thickness and type of insulation as is fitted to the front wall. In which case:

- the conditions set out in (i) above shall be satisfied; and

- the effective refrigerating capacity of the mechanical refrigeration unit fitted to insulated reference equipment shall be as defined in annex 1, appendix 2, paragraph 3.2.6.

(iv) If it is heated equipment, in which case the reference equipment may be insulated or heated equipment,

- the conditions set out under (i) above shall be satisfied;

- the source of heat shall be identical; and

- the capacity of the heating appliance per unit of inside surface area shall be greater or equal.

(d) If, in the course of the six-year period, the production series exceeds 100 units, the competent authority shall determine the percentage of units to be tested.

Annex I, Appendix 2

METHODS AND PROCEDURES FOR MEASURING AND CHECKING THE INSULATING CAPACITY AND THE EFFICIENCY OF THE COOLING OR HEATING APPLIANCES OF SPECIAL EQUIPMENT FOR THE CARRIAGE OF PERISHABLE FOODSTUFFS

1. DEFINITIONS AND GENERAL PRINCIPLES

- 1.1 K coefficient. The overall heat transfer coefficient (K coefficient) of the special equipment is defined by the following formula:

$$K = \frac{W}{S \cdot \Delta T}$$

where W is either the heating power or the cooling capacity, as the case may be, required to maintain a constant absolute temperature difference ΔT between the mean inside temperature T_i and the mean outside temperature T_e , during continuous operation, when the mean outside temperature T_e is constant for a body of mean surface area S.

- 1.2 The mean surface area S of the body is the geometric mean of the inside surface area S_i and the outside surface area S_e of the body:

$$S = \sqrt{S_i \cdot S_e}$$

In determining the two surface areas S_i and S_e , structural peculiarities and surface irregularities of the body, such as chamfers, wheel-arches and similar features, shall be taken into account and shall be noted under the appropriate heading in test reports; however, if the body is covered with corrugated sheet metal the area considered shall be that of the plane surface occupied, not that of the developed corrugated surface.

Temperature measuring points

- 1.3 In the case of parallelepipedic bodies, the mean inside temperature of the body (T_i) is the arithmetic mean of the temperatures measured 10 cm from the walls at the following 12 points:

- (a) The eight inside corners of the body; and
- (b) The centres of the four inside faces having the largest area.

If the body is not parallelepipedic, the 12 points of measurements shall be distributed as satisfactorily as possible having regard to the shape of the body.

- 1.4 In the case of parallelepipedic bodies, the mean outside temperature of the body (T_e) is the arithmetic mean of the temperatures measured 10 cm from the walls at the following 12 points:

- (a) The eight outside corners of the body; and
- (b) The centres of the four outside faces having the largest area.

If the body is not parallelepipedic, the 12 points of measurement shall be distributed as satisfactorily as possible having regard to the shape of the body.

- 1.5 The mean temperature of the walls of the body is the arithmetic mean of the mean outside temperature of the body and the mean inside temperature of the body:

$$\frac{T_e + T_i}{2}$$

- 1.6 Temperature measuring instruments protected against radiation shall be placed inside and outside the body at the points specified in paragraphs 1.3 and 1.4 of this appendix.

Steady state period and duration of test

- 1.7 The mean outside temperatures and the mean inside temperatures of the body, taken over a steady period of not less than 12 hours, shall not vary by more than ± 0.3 K, and these temperatures shall not vary by more than ± 1.0 K during the preceding 6 hours.

The difference between the heating power or cooling capacity measured over two periods of not less than 3 hours at the start and at the end of the steady state period, and separated by at least 6 hours, shall be less than 3 %.

The mean values of the temperatures and heating or cooling capacity over at least the last 6 hours of the steady state period will be used in K coefficient calculation.

The mean inside and outside temperatures at the beginning and the end of the calculation period of at least 6 hours shall not differ by more than 0.2 K.

2. INSULATING CAPACITY OF EQUIPMENT

Procedures for measuring the K coefficient

2.1 Equipment other than liquid-foodstuffs tanks

- 2.1.1 The K coefficient shall be measured in continuous operation either by the internal cooling method or by the internal heating method. In either case, the empty body shall be placed in an insulated chamber.

Test method

- 2.1.2 Where the internal cooling method is used, one or more heat exchangers shall be placed inside the body. The surface area of these exchangers shall be such that, if a fluid at a temperature not lower than $0\text{ }^{\circ}\text{C}$ ⁴ passes through them, the mean inside temperature of the body remains below $+10\text{ }^{\circ}\text{C}$ when continuous operation has been established. Where the internal heating method is used, electrical heating appliances (resistors, etc.) shall be used. The heat exchangers or electrical heating appliances shall be fitted with fans having a delivery rate sufficient to obtain 40 to 70 air charges per hour related to the empty volume of the tested body, and the air distribution around all inside surfaces of the tested body shall be sufficient to ensure that the maximum difference between the temperatures of any 2 of the 12 points specified in paragraph 1.3 of this appendix does not exceed 2 K when continuous operation has been established.
- 2.1.3 Heat quantity: The heat dissipated by the electrical resistance fan heaters shall not exceed a flow of 1 W/cm^2 and the heater units shall be protected by a casing of low emissivity. The electrical energy consumption shall be determined with an accuracy of $\pm 0.5\%$.

⁴ To prevent frosting.

Test procedure

- 2.1.4 Whatever the method employed, the mean temperature of the insulated chamber shall throughout the test be kept uniform, and constant in compliance with paragraph 1.7 of this appendix, to within ± 0.5 K, at a level such that the temperature difference between the inside of the body and the insulated chamber is $25\text{ }^{\circ}\text{C} \pm 2$ K, the average temperature of the walls of the body being maintained at $+20\text{ }^{\circ}\text{C} \pm 0.5$ K.
- 2.1.5 During the test, whether by the internal cooling method or by the internal heating method, the mass of air in the chamber shall be made to circulate continuously so that the speed of movement of the air 10 cm from the walls is maintained at between 1 and 2 metres/second.
- 2.1.6 The appliances for generating and distributing cold or heat and for measuring the quantity of cold or heat exchanged and the heat equivalent of the air-circulating fans shall be started up. Electrical cable losses between the heat input measuring instrument and the tested body shall be established by a measurement or calculation and subtracted from the total heat input measured.
- 2.1.7 When continuous operation has been established, the maximum difference between the temperatures at the warmest and at the coldest points on the outside of the body shall not exceed 2 K.
- 2.1.8 The mean outside temperature and the mean inside temperature of the body shall each be read not less than four times per hour.

2.2 Liquid-foodstuffs tanks

- 2.2.1 The method described below applies only to single-compartment or multiple-compartment tank equipment intended solely for the carriage of liquid foodstuffs such as milk. Each compartment of such tanks shall have at least one manhole and one discharge-pipe connecting socket; where there are several compartments they shall be separated from one another by non-insulated vertical partitions.
- 2.2.2 K coefficients shall be measured in continuous operation by internal heating of the empty tank in an insulated chamber.

Test method

- 2.2.3 An electrical heating appliance (resistors, etc.) shall be placed inside the tank. If the tank has several compartments, an electrical heating appliance shall be placed in each compartment. The electrical heating appliances shall be fitted with fans with a delivery rate sufficient to ensure that the difference between the maximum temperature and the minimum temperature inside each compartment does not exceed 3 K when continuous operation has been established. If the tank comprises several compartments, the difference between the mean temperature in the coldest compartment and the mean temperature in the warmest compartment shall not exceed 2 K, the temperatures being measured as specified in paragraph 2.2.4 of this appendix.
- 2.2.4 Temperature measuring instruments protected against radiation shall be placed inside and outside the tank 10 cm from the walls, as follows:
- (a) If the tank has only one compartment, measurements shall be made at a minimum of 12 points positioned as follows:

The four extremities of two diameters at right angles to one another, one horizontal and the other vertical, near each of the two ends of the tank;

The four extremities of two diameters at right angles to one another, inclined at an angle of 45° to the horizontal, in the axial plane of the tank;

(b) If the tank has two compartments, the measurements shall be made at least at the following points:

Near the bottom of the first compartment and near the partition with the second compartment, at the extremities of three radiuses forming 120° angles, one of the radiuses being directed vertically upwards.

Near the bottom of the second compartment and near the partition with the first compartment, at the extremities of three radiuses forming 120° angles, one of the radiuses being directed vertically downwards.

(c) If the tank has several compartments, the points of measurement shall be as follows:

for each of the two end compartments, at least the following:

The extremities of a horizontal diameter near the end and the extremities of a vertical diameter near the partition;

and for each of the other compartments, at least the following:

The extremities of a diameter inclined at an angle of 45° to the horizontal near one of the partitions and the extremities of a diameter perpendicular to the first and near the other partition.

(d) The mean inside temperature and the mean outside temperature of the tank shall respectively be the arithmetic mean of all the measurements taken inside and all the measurements taken outside the tank. In the case of tanks having at least two compartments, the mean inside temperature of each compartment shall be the arithmetic mean of the measurements made in the compartment, and the number of those measurements in each compartment shall be no less than four and the total number of measurements in all compartments of the tank shall be no less than twelve.

Test procedure

- 2.2.5 Throughout the test, the mean temperature of the insulated chamber shall be kept uniform, and constant in compliance with paragraph 1.7 of this appendix, at a level such that the difference in temperature between the inside of the tank and that of the insulated chamber is not less than $25\text{ °C} \pm 2\text{ K}$, with the average temperature of the tank walls being maintained at $+20\text{ °C} \pm 0.5\text{ K}$.
- 2.2.6 The mass of air in the chamber shall be made to circulate continuously so that the speed of movement of the air 10 cm from the walls is maintained at between 1 and 2 metres/second.
- 2.2.7 The appliances for heating and circulating the air and for measuring the quantity of heat exchanged and the heat equivalent of the air-circulating fans shall be started up.
- 2.2.8 When continuous operation has been established, the maximum difference between the temperatures at the warmest and at the coldest points on the outside of the tank shall not exceed 2 K.
- 2.2.9 The mean outside temperature and the mean inside temperature of the tank shall each be read not less than four times per hour.

2.3 Provisions common to all types of insulated equipment

2.3.1 Verification of the K coefficient

Where the purpose of the tests is not to determine the K coefficient but simply to verify that it is below a certain limit, the tests carried out as described in paragraphs 2.1.1 to 2.2.9 of this appendix may be stopped as soon as the measurements made show that the K coefficient meets the requirements.

2.3.2 Accuracy of measurements of the K coefficient

Testing stations shall be provided with the equipment and instruments necessary to ensure that the K coefficient is determined with a maximum margin of error of $\pm 10\%$ when using the method of internal cooling and $\pm 5\%$ when using the method of internal heating.

3. **EFFECTIVENESS OF THERMAL APPLIANCES OF EQUIPMENT**

Procedures for determining the efficiency of thermal appliances of equipment

3.1 **Refrigerated equipment**

3.1.1 The empty equipment shall be placed in an insulated chamber whose mean temperature shall be kept uniform, and constant to within ± 0.5 K, at $+ 30$ °C. The mass of air in the chamber shall be made to circulate as described in paragraph 2.1.5 of this appendix.

3.1.2 Temperature measuring instruments protected against radiation shall be placed inside and outside the body at the points specified in paragraphs 1.3 and 1.4 of this appendix.

Test procedure

- 3.1.3 (a) In the case of **equipment other than equipment with fixed eutectic plates, and equipment fitted with liquefied gas systems**, the maximum weight of refrigerant specified by the manufacturer or which can normally be accommodated shall be loaded into the spaces provided when the mean inside temperature of the body has reached the mean outside temperature of the body ($+ 30$ °C). Doors, hatches and other openings shall be closed and the inside ventilation appliances (if any) of the equipment shall be started up at maximum capacity. In addition, in the case of new equipment, a heating appliance with a heating capacity equal to 35% of the heat exchanged through the walls in continuous operation shall be started up inside the body when the temperature prescribed for the class to which the equipment is presumed to belong has been reached. No additional refrigerant shall be loaded during the test;
- (b) In the case of **equipment with fixed eutectic plates**, the test shall comprise a preliminary phase of freezing of the eutectic solution. For this purpose, when the mean inside temperature of the body and the temperature of the plates have reached the mean outside temperature ($+ 30$ °C), the plate-cooling appliance shall be put into operation for 18 consecutive hours after closure of the doors and hatches. If the plate-cooling appliance includes a cyclically-operating mechanism, the total duration of operation of the appliance shall be 24 hours. In the case of new equipment, as soon as the cooling appliance is stopped, a heating appliance with a heating capacity equal to 35% of the heat exchanged through the walls in continuous operation shall be started up inside the body when the temperature prescribed for the class to which the equipment is presumed to belong has been reached. The solution shall not be subjected to any re-freezing operation during the test;
- (c) In the case of **equipment fitted with liquefied gas systems**, the following test procedure shall be used: when the mean inside temperature of the body has reached the mean outside temperature ($+ 30$ °C), the receptacles for the liquefied gas shall be filled to the level prescribed by the manufacturer. Then the doors, hatches and other openings shall be closed as in normal operation and the inside ventilation appliances (if any) of the equipment shall be started up at maximum capacity. The thermostat shall be set at a

temperature not more than 2 degrees below the limit temperature of the presumed class of the equipment. Cooling of the body then shall be commenced. During the cooling of the body the refrigerant consumed is simultaneously replaced. This replacement shall be effected:

either for a time corresponding to the interval between the commencement of cooling and the moment when the temperature prescribed for the class to which the equipment is presumed to belong is reached for the first time; or

for a duration of three hours counting from the commencement of cooling, whichever is shorter.

Beyond this period, no additional refrigerant shall be loaded during the test.

In the case of new equipment, a heating appliance with a heating capacity equal to 35% of the heat exchanged through the walls in continuous operation shall be started up inside the body when the class temperature has been reached.

Provisions common to all types of refrigerated equipment

- 3.1.4 The mean outside temperature and the mean inside temperature of the body shall each be read not less often than once every 30 minutes.
- 3.1.5 The test shall be continued for 12 hours after the mean inside temperature of the body has reached the lower limit prescribed for the class to which the equipment is presumed to belong (A = + 7 °C; B = - 10 °C; C = - 20 °C; D = 0 °C) or, in the case of equipment with fixed eutectic plates, after stoppage of the cooling appliance.

Criterion of satisfaction

- 3.1.6 The test shall be deemed satisfactory if the mean inside temperature of the body does not exceed the aforesaid lower limit during the aforesaid period of 12 hours.

3.2 Mechanically refrigerated equipment

Test method

- 3.2.1 The test shall be carried out in the conditions described in paragraphs 3.1.1 and 3.1.2 of this appendix.

Test procedure

- 3.2.2 When the mean inside temperature of the body reaches the outside temperature (+ 30 °C), the doors, hatches and other openings shall be closed and the refrigerating appliance and the inside ventilating appliances (if any) shall be started up at maximum capacity. In addition, in the case of new equipment, a heating appliance with a heating capacity equal to 35% of the heat exchanged through the walls in continuous operation shall be started up inside the body when the temperature prescribed for the class to which the equipment is presumed to belong has been reached.
- 3.2.3 The mean outside temperature and the mean inside temperature of the body shall each be read not less often than once every 30 minutes.
- 3.2.4 The test shall be continued for 12 hours after the mean inside temperature of the body has reached:

either the lower limit prescribed for the class to which the equipment is presumed to

belong in the case of classes A, B and C (A = 0 °C; B = - 10 °C; C = - 20 °C); or

a level not lower than the upper limit prescribed for the class to which the equipment is presumed to belong in the case of classes D, E, and F (D = 0 °C; E = - 10 °C; F = - 20 °C).

Criterion of satisfaction

- 3.2.5 The test shall be deemed satisfactory if the refrigerating appliance is able to maintain the prescribed temperature conditions during the said 12-hour periods, with any automatic defrosting of the refrigerating unit not being taken into account.
- 3.2.6 If the refrigerating appliance with all its accessories has undergone separately, to the satisfaction of the competent authority, a test to determine its effective refrigerating capacity at the prescribed reference temperatures, the transport equipment may be accepted as mechanically refrigerated equipment without undergoing an efficiency test if the effective refrigerating capacity of the appliance in continuous operation exceeds the heat loss through the walls for the class under consideration, multiplied by the factor 1.75.
- 3.2.7 If the mechanically refrigerating unit is replaced by a unit of a different type, the competent authority may:
- (a) require the equipment to undergo the determinations and verifications prescribed in paragraphs 3.2.1 to 3.2.4; or
 - (b) satisfy itself that the effective refrigerating capacity of the new mechanically refrigerating unit is, at the temperature prescribed for equipment of the class concerned, at least equal to that of the unit replaced; or
 - (c) satisfy itself that the effective refrigerating capacity of the new mechanically refrigerating unit meets the requirements of paragraph 3.2.6.

3.3 Heated equipment

Test method

- 3.3.1 The empty equipment shall be placed in an insulated chamber whose temperature shall be kept uniform and constant at as low a level as possible. The atmosphere of the chamber shall be made to circulate as described in paragraph 2.1.5 of this appendix.
- 3.3.2 Temperature measuring instruments protected against radiation shall be placed inside and outside the body at the points specified in paragraphs 1.3 and 1.4 of this appendix.

Test procedure

- 3.3.3 Doors, hatches and other openings shall be closed and the heating equipment and the inside ventilating appliances (if any) shall be started up at maximum capacity.
- 3.3.4 The mean outside temperature and the mean inside temperature of the body shall each be read not less often than once every 30 minutes.
- 3.3.5 The test shall be continued for 12 hours after the difference between the mean inside temperature and the mean outside temperature of the body has reached the level corresponding to the conditions prescribed for the class to which the equipment is presumed to belong. In the case of new equipment, the above temperature difference shall be increased by 35 per cent.

Criterion of satisfaction

- 3.3.6 The test shall be deemed satisfactory if the heating appliance is able to maintain the prescribed temperature difference during the 12 hours aforesaid.

4. PROCEDURE FOR MEASURING THE EFFECTIVE REFRIGERATING CAPACITY W_o OF A UNIT WHEN THE EVAPORATOR IS FREE FROM FROST

4.1 General principles

- 4.1.1 When attached to either a calorimeter box or the insulated body of a unit of transport equipment, and operating continuously, this capacity is:

$$W_o = W_j + U \cdot \Delta T$$

where U is the heat leakage of the calorimeter box or insulated body, Watts/°C.

ΔT is the difference between the mean inside temperature T_i and the mean outside temperature T_e of the calorimeter or insulated body (K),

W_j is the heat dissipated by the fan heater unit to maintain each temperature difference in equilibrium.

4.2 Test method

- 4.2.1 The refrigeration unit is either fitted to a calorimeter box, or the insulated body of a unit of transport equipment.

In each case, the heat leakage is measured at a single mean wall temperature prior to the capacity test. An arithmetical correction factor, based upon the experience of the testing station, is made to take into account the average temperature of the walls at each thermal equilibrium during the determination of the effective refrigerating capacity.

It is preferable to use a calibrated calorimeter box to obtain maximum accuracy.

Measurements and procedure shall be as described in paragraphs 1.1 to 2.1.8 above; however, it is sufficient to measure U the heat leakage only, the value of this coefficient being defined by the following relationship:

$$U = \frac{W}{\Delta T_m}$$

where:

W is the heating power (in watts) dissipated by the internal heater and fans;

ΔT_m is the difference between the mean internal temperature T_i and the mean external temperature T_e ;

U is the heat flow per degree of difference between the air temperature inside and outside the calorimeter box or unit of transport equipment measured with the refrigeration unit fitted.

The calorimeter box or unit of transport equipment is placed in a test chamber. If a calorimeter box is used, $U \cdot \Delta T$ should be not more than 35% of the total heat flow W_o .

The calorimeter box or unit of transport equipment shall be heavily insulated.

4.2.2 Instrumentation

Test stations shall be equipped with instruments to measure the U value to an accuracy of $\pm 5\%$. Heat transfer through air leakage should not exceed 5% of the total heat transfer through the calorimeter box or through the insulated body of the unit of transport equipment. The refrigerating capacity shall be determined with an accuracy of $\pm 5\%$. The instrumentation of the calorimeter box or unit of transport equipment shall conform to paragraphs 1.3 and 1.4 above. The following are to be measured:

- (a) *Air temperatures:* At least four thermometers uniformly distributed at the inlet to the evaporator;

At least four thermometers uniformly distributed at the outlet to the evaporator;

At least four thermometers uniformly distributed at the air inlet(s) to the refrigeration unit;

The thermometers shall be protected against radiation.

The accuracy of the temperature measuring system shall be ± 0.2 K;

- (b) *Energy consumption:* Instruments shall be provided to measure the electrical energy or fuel consumption of the refrigeration unit.

The electrical energy and fuel consumption shall be determined with an accuracy of $\pm 0.5\%$;

- (c) *Speed of rotation:* Instruments shall be provided to measure the speed of rotation of the compressors and circulating fans or to allow these speeds to be calculated where direct measurement is impractical.

The speed of rotation shall be measured to an accuracy of $\pm 1\%$;

- (d) *Pressure:* High precision pressure gauges (accurate to $\pm 1\%$) shall be fitted to the condenser and evaporator and to the compressor inlet when the evaporator is fitted with a pressure regulator.

4.2.3 Test conditions

- (i) The average air temperature at the inlet(s) to the refrigeration unit shall be maintained at $30\text{ }^{\circ}\text{C} \pm 0.5\text{ K}$.

The maximum difference between the temperatures at the warmest and at the coldest points shall not exceed 2 K.

- (ii) Inside the calorimeter box or the insulated body of the unit of transport equipment (at the air inlet to the evaporator): there shall be three levels of temperature between $-25\text{ }^{\circ}\text{C}$ and $+12\text{ }^{\circ}\text{C}$ depending on the characteristics of the unit, one temperature level being at the minimum prescribed for the class requested by the manufacturer with a tolerance of $\pm 1\text{ K}$.

The mean inside temperature shall be maintained within a tolerance of $\pm 0.5\text{ K}$. During the measurement of refrigerating capacity, the heat dissipated within the calorimeter box or the insulated body of the unit of transport equipment shall be maintained at a constant level with a tolerance of $\pm 1\%$.

When presenting a refrigeration unit for test, the manufacturer shall supply:

- Documents describing the unit to be tested;

- A technical document outlining the parameters that are most important to the functioning of the unit and specifying their allowable range;
- The characteristics of the equipment series tested; and
- A statement as to which prime mover(s) shall be used during testing.

4.3 Test procedure

4.3.1 The test shall be divided into two major parts, the cooling phase and the measurement of the effective refrigerating capacity at three increasing temperature levels.

- (a) Cooling phase; the initial temperature of the calorimeter box or transport equipment shall be $30\text{ }^{\circ}\text{C} \pm 3\text{ K}$. It shall then be lowered to the following temperatures: $-25\text{ }^{\circ}\text{C}$ for $-20\text{ }^{\circ}\text{C}$ class, $-13\text{ }^{\circ}\text{C}$ for $-10\text{ }^{\circ}\text{C}$ class or $-2\text{ }^{\circ}\text{C}$ for $0\text{ }^{\circ}\text{C}$ class;
- (b) Measurement of effective refrigerating capacity, at each internal temperature level.

A first test to be carried out, for at least four hours at each level of temperature, under control of the thermostat (of the refrigeration unit) to stabilize the heat transfer between the interior and exterior of the calorimeter box or unit of transport equipment.

A second test shall be carried out without the thermostat in operation in order to determine the maximum refrigerating capacity, with the heating power of the internal heater producing an equilibrium condition at each temperature level as prescribed in paragraph 4.2.3.

The duration of the second test shall be not less than four hours.

Before changing from one temperature level to another, the box or unit shall be manually defrosted.

If the refrigeration unit can be operated by more than one form of energy, the tests shall be repeated accordingly.

If the compressor is driven by the vehicle engine, the test shall be carried out at both the minimum speed and at the nominal speed of rotation of the compressor as specified by the manufacturer.

If the compressor is driven by the vehicle motion, the test shall be carried out at the nominal speed of rotation of the compressor as specified by the manufacturer.

4.3.2 The same procedure shall be followed for the enthalpy method described below, but in this case the heat power dissipated by the evaporator fans at each temperature level shall also be measured.

This method may, alternatively, be used to test reference equipment. In this case, the effective refrigerating capacity is measured by multiplying the mass flow (m) of the refrigerant liquid by the difference in enthalpy between the refrigerant vapour leaving the unit (h_o) and the liquid at the inlet to the unit (h_i).

To obtain the effective refrigerating capacity, the heat generated by the evaporator fans (W_f) is deducted. It is difficult to measure W_f if the evaporator fans are driven by an external motor, in this particular case the enthalpy method is not recommended. When the fans are driven by internal electric motors, the electrical power is measured by appropriate instruments with an accuracy of $\pm 3\%$, with refrigerant flow measurement being accurate to $\pm 3\%$.

The heat balance is given by the formula:

$$W_o = (h_o - h_i) m - W_f.$$

Appropriate methods are described in standards ISO 971, BS 3122, DIN, NEN, etc. An electric heater is placed inside the equipment in order to obtain the thermal equilibrium.

4.3.3 Precautions

As the tests for effective refrigerating capacity are carried out with the thermostat of the refrigeration unit disconnected, the following precautions shall be observed:

If the equipment has a hot gas injection system, it shall be inoperative during the test;

with automatic controls of the refrigeration unit which unload individual cylinders (to tune the capacity of the refrigeration unit to motor output) the test shall be carried out with the number of cylinders appropriate for the temperature.

4.3.4 Checks

The following should be verified and the methods used indicated on the test report:

- (i) the defrosting system and the thermostat are functioning correctly;
- (ii) the rate of air circulation is that specified by the manufacturer.

If the air circulation of a refrigeration unit's evaporator fans is to be measured, methods capable of measuring the total delivery volume shall be used. Use of one of the relevant existing standards, i.e. BS 848, ISO 5801, AMCA 210-85, **AMCA 210-07**, DIN 24163, NFE 36101, NF X10.102, DIN 4796 is recommended;

- (iii) the refrigerant used for tests is that specified by the manufacturer.

4.4 **Test result**

- 4.4.1 The refrigeration capacity for ATP purposes is that relating to the mean temperature at the inlet(s) of the evaporator. The temperature measuring instruments shall be protected against radiation.

5. **CHECKING THE INSULATING CAPACITY OF EQUIPMENT IN SERVICE**

For the purpose of checking the insulating capacity of each piece of equipment in service as prescribed in appendix 1, paragraphs 1 (b) and 1 (c), to this annex, the competent authorities may:

Apply the methods described in paragraphs 2.1.1 to 2.3.2 of this appendix; or

Appoint experts to assess the fitness of the equipment for retention in one or other of the categories of insulated equipment. These experts shall take the following particulars into account and shall base their conclusions on information as indicated below.

5.1 General examination of the equipment

This examination shall take the form of an inspection of the equipment to determine the following:

- (i) the durable manufacturer's plate affixed by the manufacturer;
- (ii) the general design of the insulating sheathing;
- (iii) the method of application of insulation;
- (iv) the nature and condition of the walls;
- (v) the condition of the insulated compartment;
- (vi) the thickness of the walls;

and to make all appropriate observations concerning the effective insulating capacity of the equipment. For this purpose the experts may cause parts of the equipment to be dismantled and require all documents they may need to consult (plans, test reports, specifications, invoices, etc.) to be placed at their disposal.

5.2 Examination for air-tightness (not applicable to tank equipment)

The inspection shall be made by an observer stationed inside the equipment, which shall be placed in a brightly-illuminated area. Any method yielding more accurate results may be used.

5.3 Decisions

- (i) If the conclusions regarding the general condition of the body are favourable, the equipment may be kept in service as insulated equipment of its initial class for a further period of not more than three years. If the conclusions of the expert or experts are not acceptable, the equipment may be kept in service only following a satisfactory measurement of the K coefficient according to the procedure described in paragraphs 2.1.1 to 2.3.2 of this appendix; it may then be kept in service for a further period of six years.
- (ii) In the case of heavily insulated equipment, if the conclusions of an expert or experts show the body to be unsuitable for keeping in service in its initial class but suitable for continuing in service as normally insulated equipment, then the body may be kept in service in an appropriate class for a further three years. In this case, the distinguishing marks (as in appendix 4 of this annex) shall be changed appropriately.
- (iii) If the equipment consists of units of serially-produced equipment of a particular type satisfying the requirements of appendix 1, paragraph 6, to this annex and belonging to one owner, then in addition to an inspection of each unit of equipment, the K coefficient of not less than 1% of the number of units involved, may be measured in conformity with the provisions of sections 2.1, 2.2 and 2.3 of this appendix. If the results of the examinations and measurements are acceptable, all the equipment in question may be kept in service as insulating equipment of its initial class for a further period of six years.

6. VERIFYING THE EFFECTIVENESS OF THERMAL APPLIANCES OF EQUIPMENT IN SERVICE

To verify as prescribed in appendix 1, paragraphs 1 (b) and 1 (c), to this annex the effectiveness of the thermal appliance of each item of refrigerated, mechanically refrigerated or heated equipment in service, the competent authorities may:

Apply the methods described in sections 3.1, 3.2 and 3.3 of this appendix; or

Appoint experts to apply the particulars described in sections 5.1 and 5.2 of this appendix when applicable as well as the following provisions:

6.1 Refrigerated equipment other than equipment with fixed eutectic accumulators

It shall be verified that the inside temperature of the empty equipment, previously brought to the outside temperature, can be brought to the limit temperature of the class to which the equipment belongs, as prescribed in this annex, and maintained below the said limit temperature for a period t

$$\text{such that } t \geq \frac{12\Delta T}{\Delta T'} \text{ in which}$$

ΔT is the difference between + 30 °C and the said limit temperature, and

$\Delta T'$ is the difference between the mean outside temperature during the test and the class limit temperature, the outside temperature being not lower than + 15 °C.

If the results are acceptable, the equipment may be kept in service as refrigerated equipment of its initial class for a further period of not more than three years.

6.2 Mechanically refrigerated equipment

(i) Equipment constructed from 2 January 2012

It shall be verified that, when the outside temperature is not lower than + 15 °C, the inside temperature of the empty equipment can be brought to the class temperature within a maximum period (in minutes), as prescribed in the table below:

Outside temperature	30	29	28	27	26	25	24	23	22	21	20	19	18	17	16	15	°C
Class C, F	360	350	340	330	320	310	300	290	280	270	260	250	240	230	220	210	min
Class B, E	270	262	253	245	236	228	219	211	202	194	185	177	168	160	151	143	min
Class A, D	180	173	166	159	152	145	138	131	124	117	110	103	96	89	82	75	min

The inside temperature of the empty equipment must have been previously brought to the outside temperature.

If the results are acceptable, the equipment may be kept in service as mechanically refrigerated equipment of its initial class for a further period of not more than three years.

(ii) Transitional provisions applicable to equipment in service

For equipment constructed prior to the date given in 6.2 (i), the following provisions shall apply:

It shall be verified that, when the outside temperature is not lower than +15° C, the inside temperature of the empty equipment, which has been previously brought to the outside temperature, can be brought within a maximum period of six hours:

In the case of equipment in classes A, B or C, to the minimum temperature, as prescribed in this annex;

In the case of equipment in classes D, E or F, to the limit temperature, as prescribed in this annex.

If the results are acceptable, the equipment may be kept in service as mechanically refrigerated equipment of its initial class for a further period of not more than three years.

6.3 Heated equipment

It shall be verified that the difference between the inside temperature of the equipment and the outside temperature which governs the class to which the equipment belongs as prescribed in this annex (a difference of 22 K in the case of class A and of 32 K in the case of class B) can be achieved and be maintained for not less than 12 hours. If the results are acceptable, the equipment may be kept in service as heated equipment of its initial class for a further period of not more than three years.

6.4 Temperature measuring points

Temperature measuring points protected against radiation shall be placed inside the body and outside the body.

For measuring the inside temperature of the body (T_i), at least 2 temperature measuring points shall be placed inside the body at a maximum distance of 50 cm from the front wall, 50 cm from the rear door at a height of a minimum of 15 cm and a maximum of 20 cm above the floor area.

For measuring the outside temperature of the body (T_e), at least 2 temperature measuring points shall be placed at a distance of at least 10 cm from an outer wall of the body and at least 20 cm from the air inlet of the condenser unit.

The final reading should be from the warmest point inside the body and the coldest point outside.

6.5 Provisions common to refrigerated, mechanically refrigerated and heated equipment

- (i) If the results are not acceptable, refrigerated, mechanically refrigerated or heated equipment may be kept in service in its initial class only if it passes at a testing station the tests described in sections 3.1, 3.2 and 3.3 of this appendix; it may then be kept in service in its initial class for a further period of six years.
- (ii) If the equipment consists of units of serially-produced refrigerated, mechanically refrigerated or heated equipment of a particular type satisfying the requirements of appendix I, paragraph 6, to this annex and belonging to one owner, then in addition to an inspection of the thermal appliances to ensure that their general condition appears to be satisfactory, the effectiveness of the cooling or heating appliances of not less than 1% of the number of units may be determined at a testing station in conformity with the provisions of sections 3.1, 3.2 and 3.3 of this appendix. If the results of the examinations and of the determination of effectiveness are acceptable, all the equipment in question may be kept in service in its initial class for a further period of six years.

7. TEST REPORTS

A test report of the type appropriate to the equipment tested shall be drawn up for each test in conformity with one or other of the models 1 to 10 hereunder.

MODEL No. 1 A

Test Report

Prepared in conformity with the provisions of the Agreement on the International Carriage of
Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)

Test report No.....

Section 1

Specifications of the equipment (equipment other than tanks for the carriage of liquid foodstuffs)

Approved testing station/expert: ¹

Name

Address

Type of equipment: ²

Make..... Registration number..... Serial number

Date of first entry into service

Tare ³kg Carrying capacity ³kg

Body:

Make and type Identification number

Built by.....

Owned or operated by

Submitted by

Date of construction

Principal dimensions:

Outside: length m, widthm, height..... m

Inside: length m, widthm, height..... m

Total floor area of body m²

Usable internal volume of body m³

MODEL No. 1 A (cont'd)

Total inside surface area S_i of body m^2

Total outside surface area S_e of body m^2

Mean surface area: $S = \sqrt{S_i \cdot S_e}$ m^2

Specifications of the body walls: ⁴

Top

Bottom

Sides

Structural peculiarities of body: ⁵

Number,) of doors

positions) of vents

and dimensions) of ice-loading apertures.....

Accessories ⁶
.....

K coefficient = $W/m^2.K$

¹ Delete as necessary (experts only in the case of tests carried out under ATP Annex 1, Appendix 2, sections 5 or 6).

² Wagon, lorry, trailer, semi-trailer, container, etc.

³ State source of information.

⁴ Nature and thickness of materials constituting the body walls, from the interior to the exterior, mode of construction, etc.

⁵ If there are surface irregularities, show how S_i and S_e were determined.

⁶ Meat bars, flettner fans, etc.

MODEL No. 1 B

Test Report

Prepared in conformity with the provisions of the Agreement on the International Carriage of
Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)

Test report No.

Section 1

Specifications of tanks for the carriage of liquid foodstuffs

Approved testing station/expert: ¹

Name

Address

Type of tank: ²

Make Registration number Serial number

Date of first entry into service

Tare ³ kg Carrying capacity ³ kg

Tank:

Make and type Identification number

Built by

Owned or operated by

Submitted by

Date of construction

Principal dimensions:

Outside: length of cylinderm, major axis m, minor axis m

Inside: length of cylinder m, major axis m, minor axis m

Usable internal volume m³

MODEL No. 1 B (cont'd)

Internal volume of each compartment m³

Total inside surface area S_i of tank m²

Inside surface area of each compartment S_{i1} , S_{i2} , m²

Total outside surface area S_e of tank m²

Mean surface area of tank: $S = \sqrt{S_i \cdot S_e}$ m²

Specifications of the tank walls: ⁴

Structural peculiarities of the tank: ⁵

Number, dimensions and description of manholes
.....

Description of manhole covers
.....

Number, dimensions and description of discharge piping
.....

Number and description of tank cradles
.....

Accessories
.....

-
- ¹ Delete as necessary (experts only in the case of tests carried out under ATP Annex 1, Appendix 2, sections 5 or 6).
- ² Wagon, lorry, trailer, semi-trailer, container, etc.
- ³ State source of information.
- ⁴ Nature and thickness of materials constituting the tank walls, from the interior to the exterior, mode of construction, etc.
- ⁵ If there are surface irregularities, show how S_i and S_e were determined.

MODEL No. 2 A

Section 2

Measurement in accordance with ATP, Annex 1, Appendix 2, sub-section 2.1, of the overall coefficient of heat transfer of equipment other than tanks for liquid foodstuffs

Testing method: inside cooling/inside heating ¹

Date and time of closure of equipment's doors and other openings:

Averages obtained for hours of continuous operation

(from a.m./p.m. to a.m./p.m.):

(a) Mean outside temperature of body: $T_e =$ °C ± K

(b) Mean inside temperature of body: $T_i =$ °C ± K

(c) Mean temperature difference achieved: $\Delta T =$ K

Maximum temperature spread:

Outside body K

Inside body K

Mean temperature of walls of body $\frac{T_e + T_i}{2}$ °C

Operating temperature of heat exchanger ² °C

Dew point of atmosphere outside body during continuous operation ²
..... °C ± K

Total duration of test h

Duration of continuous operation h

Power consumed in exchangers: W_1 W

Power absorbed by fans: W_2 W

Overall coefficient of heat transfer calculated by the formula:

$$\text{Inside-cooling test } ^1 \quad K = \frac{W_1 - W_2}{S \cdot \Delta T}$$

$$\text{Inside-heating test } ^1 \quad K = \frac{W_1 + W_2}{S \cdot \Delta T}$$

$$K = \dots\dots\dots \text{ W/m}^2 \cdot \text{K}$$

MODEL No. 2 A (cont'd)

Maximum error of measurement with test used %

Remarks: ³

(To be completed only if the equipment does not have thermal appliances:)

According to the above test results, the equipment may be recognized by means of a certificate in accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the distinguishing mark IN/IR.¹

However, this report shall be valid as a certificate of type approval within the meaning of ATP Annex 1, Appendix 1, paragraph 6 (a) only for a period of not more than six years, that is until

Done at:

on

.....

Testing Officer

¹ Delete as necessary.

² For inside-cooling test only.

³ If the body is not parallelepipedic, specify the points at which the outside and inside temperatures were measured.

MODEL No. 2 B

Section 2

Measurement, in accordance with ATP Annex 1, Appendix 2, sub-section 2.2, of the overall coefficient of heat transfer of tanks for liquid foodstuffs

Testing method: inside heating

Date and time of closure of equipment's openings

Mean values obtained forhours of continuous operation

(from a.m./p.m. to a.m./p.m.):

(a) Mean outside temperature of tank: $T_e = \dots\dots\dots C \pm \dots\dots\dots K$

(b) Mean inside temperature of tank:

$$T_i = \frac{\sum S_{in} . T_{in}}{\sum S_{in}} = \dots\dots\dots ^\circ C \pm \dots\dots\dots K$$

(c) Mean temperature difference achieved: $\Delta T \dots\dots\dots K$

Maximum temperature spread:

Inside tank K

Inside each compartment K

Outside tank K

Mean temperature of tank walls $^\circ C$

Total duration of test h

Duration of continuous operation h

Power consumed in exchangers: $W_1 \dots\dots\dots W$

Power absorbed by fans: $W_2 \dots\dots\dots W$

Overall coefficient of heat transfer calculated by the formula:

$$K = \frac{W_1 + W_2}{S . \Delta T}$$

$$K = \dots\dots\dots W/m^2 . K$$

MODEL No. 2 B (cont'd)

Maximum error of measurement with test used %

Remarks: ¹
.....

(To be completed only if the equipment does not have thermal appliances:)

According to the above test results, the equipment may be recognized by means of a certificate in accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the distinguishing mark IN/IR. ²

However, this report shall be valid as a certificate of type approval within the meaning of ATP Annex 1, Appendix 1, paragraph 6 (a) only for a period of not more than six years, that is until

Done at:.....

on:

Testing Officer

¹ *If the tank is not parallelepipedic, specify the points at which the outside and inside temperatures were measured.*
² *Delete as necessary.*

MODEL No. 3

Section 2

Expert field check of the insulating capacity of equipment in service in accordance with
ATP Annex 1, Appendix 2, section 5

The check was based on test report No. dated
issued by approved testing station expert (name and address).....
.....

Condition when checked:

Top

Side walls

End wall

Bottom

Doors and openings

Seals

Cleaning drainholes

Air tightness

K coefficient of the equipment when new (as shown in the previous test report)
.....W/m².K

Remarks:
.....

According to the above test results the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for not more than three years, with the
distinguishing mark IN/IR.¹

Done at

on:
Testing Officer

¹ Delete as necessary.

MODEL No. 4 A

Section 3

Determination of the efficiency of cooling appliances of refrigerated equipment using ice or dry ice by an approved testing station in accordance with ATP Annex 1, Appendix 2, sub-section 3.1, except 3.1.3 (b) and 3.1.3 (c)

Cooling appliance:

Description of cooling appliance

Nature of refrigerant

Nominal refrigerant filling capacity specified
by manufacturerkg

Actual filling of refrigerant used for testkg

Drive independent/dependent/mains-operated ¹

Cooling appliance removable/not removable ¹

Manufacturer

Type, serial number

Year of manufacture

Filling device (description, where situated;
attach drawing if necessary)
.....

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Air intake screen; description ¹

¹ Delete if not applicable.

MODEL No. 4 A (cont'd)

Automatic devices

Mean temperatures at beginning of test:

Inside°C ±K

Outside°C ±K

Dew point in test chamber°C ±K

Power of internal heating system W

Date and time of closure of equipment's doors and other openings

Record of mean inside and outside temperatures of body and/or curve showing variation
of these temperatures with time

Remarks:
.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the
distinguishing mark

However, this report shall be valid as a certificate of type approval within the meaning of ATP
Annex 1, Appendix 1, paragraph 6 (a) only for a period of not more than six years, that is until
.....

Done at:

on:

Testing Officer

MODEL No. 4 B

Section 3

Determination of the efficiency of cooling appliances of refrigerated equipment with eutectic plates
by an approved testing station in accordance with ATP Annex 1, Appendix 2, sub-section 3.1,
except 3.1.3 (a) and 3.1.3 (c)

Cooling appliance:

Description

Nature of eutectic solution

Nominal eutectic solution filling capacity specified
by manufacturer kg

Latent heat at freezing temperature stated by manufacturer kJ/kg at °C

Cooling appliance removable/not removable ¹

Drive independent/dependent/mains-operated ¹

Manufacturer

Type, serial number

Year of manufacture

Eutectic plates: Make Type

Dimensions and number of plates, where situated;
distance from walls (attach drawing)
.....

Total cold reserve stated by manufacturer for freezing
temperature of kJ to °C

Inside ventilation appliances (if any):

Description

Automatic devices

¹ Delete if not applicable.

MODEL No. 4 B (cont'd)

Mechanical refrigerator (if any):

Make Type No.....

Where situated

Compressor: Make Type

Type of drive

Nature of refrigerant

Condenser

Refrigerating capacity stated by the manufacturer for the specified freezing temperature and an outside temperature of + 30 °C W

Automatic devices:

Make Type

Defrosting (if any)

Thermostat

LP pressostat

HP pressostat

Relief valve

Others.....

Accessory devices:

Electrical heating devices of the door joint:

Capacity by linear metre of the resistor W/m

Linear length of the resistor m

Mean temperatures at beginning of test:

Inside °C ± K

Outside °C ± K

Dew point in test chamber °C ± K

MODEL No. 4 B (cont'd)

Power of internal heating system W

Date and time of closure of equipment's
doors and openings

Period of accumulation of coldh

Record of mean inside and outside temperatures of body
and/or curve showing variation of these temperatures
with time

.....

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the
distinguishing mark

However, this report shall be valid as a certificate of type approval within the meaning of ATP
Annex 1, Appendix 1, paragraph 6 (a) only for a period of not more than six years, that is until
.....

Done at:

on:

Testing Officer

MODEL No. 4 C

Section 3

Determination of the efficiency of cooling appliances of refrigerated equipment using liquefied gases
by an approved testing station in accordance with ATP Annex 1, Appendix 2, sub-section 3.1,
except 3.1.3 (a) and 3.1.3 (b)

Cooling appliance:

Description

Drive independent/dependent/mains-operated ¹

Cooling appliance removable/not removable ¹

Manufacturer

Type, serial number

Year of manufacture

Nature of refrigerant

Nominal refrigerant filling capacity specified
by manufacturerkg

Actual filling of refrigerant used for testkg

Description of tank.....

Filling device (description, where situated)

Inside ventilation appliances:

Description (number, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Automatic devices

¹ Delete if not applicable.

MODEL No. 4 C (cont'd)

Mean temperatures at beginning of test:

Inside°C ±K

Outside°C ±K

Dew point in test chamber°C ±K

Power of internal heating systemW

Date and time of closure of equipment's
doors and openings

Record of mean inside and outside temperatures of body and/or curve showing
variation of these temperatures with time

.....

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the
distinguishing mark

However, this report shall be valid as a certificate of type approval within the meaning of ATP
Annex 1, Appendix 1, paragraph 6 (a), only for a period of not more than six years, that is until
.....

Done at:

on:

Testing Officer

MODEL No. 5

Section 3

Determination of the efficiency of cooling appliances of mechanically refrigerated equipment
by an approved testing station in accordance with ATP Annex 1, Appendix 2, sub-section 3.2

Mechanical refrigerating appliances:

Drive independent/dependent/mains-operated ¹

Mechanical refrigerating appliances removable/not removable ¹

Manufacturer

Type, serial number

Year of manufacture

Nature of refrigerant and filling capacity

Effective refrigerating capacity stated by manufacturer for an outside temperature of + 30 °C
and an inside temperature of:

0 °C W

-10 °C W

-20 °C W

Compressor:

Make Type

Drive: electric/thermal/hydraulic ¹

Description

Make Type power kW at rpm

Condenser and evaporator

Motor element of fan(s): make type number

power kW at rpm

¹ Delete if not applicable.

MODEL No. 5 (cont'd)

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Automatic devices:

Make Type

Defrosting (if any)

Thermostat

LP pressostat

HP pressostat

Relief valve

Others.....

Mean temperatures at beginning of test:

Inside temperature °C ± K

Outside temperature °C ± K

Dew point in test chamber °C ± K

Power of internal heating system W

Date and time of closure of equipment's
doors and other openings

Record of mean inside and outside temperatures of body and/or curve showing variation
of these temperatures with time

.....

MODEL No. 5 (cont'd)

Time between beginning of test and attainment
of prescribed mean inside temperature of bodyh

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the
distinguishing mark

However, this report shall be valid as a certificate of type approval within the meaning of ATP
Annex 1, Appendix 1, paragraph 6 (a), only for a period of not more than six years, that is until
.....

Done at:

on: Testing Officer

MODEL No. 6

Section 3

Determination of the efficiency of heating appliances of heated equipment by an approved testing station in accordance with ATP Annex 1, Appendix 2, sub-section 3.3

Heating appliance:

Description

Drive independent/dependent/mains-operated ¹

Heating appliance removable/not removable ¹

Manufacturer

Type, serial number

Year of manufacture

Where situated

Overall area of heat exchange surfaces m²

Effective power rating as specified by manufacturer kW

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans..... W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Mean temperatures at beginning of test:

Inside temperature °C ± K

Outside temperature °C ± K

Date and time of closure of equipment's
doors and other openings

¹ Delete if not applicable.

MODEL No. 6 (cont'd)

Record of mean inside and outside temperatures of body and/or
curve showing variation of these temperatures with time

.....

Time between beginning of test and attainment of prescribed
mean inside temperature of bodyh

Where applicable, mean heating output during test to
maintain prescribed temperature difference ² between
inside and outside of body..... W

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than six years, with the
distinguishing mark

However, this report shall be valid as a certificate of type approval within the meaning of ATP
Annex 1, Appendix 1, paragraph 6 (a), only for a period of not more than six years, that is until
.....

Done at:

on:

Testing Officer

² *Increased by 35% for new equipment.*

MODEL No. 7

Section 3

Expert field check of the efficiency of cooling appliances of refrigerated equipment in service in accordance with ATP Annex 1, Appendix 2, sub-section 6.1

The check was conducted on the basis of report No
dated, issued by approved
testing station/expert (name, address)

Cooling appliance:

Description

Manufacturer

Type, serial number

Year of manufacture

Nature of refrigerant

Nominal refrigerant filling capacity
specified by manufacturerkg

Actual filling of refrigerant used for testkg

Filling device (description, where situated)

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², lengthm

Condition of cooling appliance and ventilation appliances

Inside temperature attained °C

At an outside temperature of °C

MODEL No. 7 (cont'd)

Inside temperature of the equipment before the refrigerating appliance is started °C

Total running time of the refrigerating unith

Time between beginning of test and attainment of prescribed
mean inside temperature of bodyh

Check on operation of thermostat

For refrigerated equipment with eutectic plates:

Period of operation of the cooling appliance for freezing
of the eutectic solutionh

Period during which inside air temperature is maintained
after the appliance is switched offh

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in
accordance with ATP Annex 1, Appendix 3, valid for a period of not more than three years, with the
distinguishing mark

Done at:

on:

Testing Officer

MODEL No. 8

Section 3

Expert field check of the efficiency of cooling appliances of mechanically refrigerated equipment in service in accordance with ATP Annex 1, Appendix 2, sub-section 6.2

The check was conducted on the basis of report No. dated
issued by approved testing station/expert (name, address)

Mechanical refrigerating appliances:

Manufacturer

Type, serial number

Year of manufacture

Description

Effective refrigerating capacity specified by manufacturer for an outside temperature of +30 °C and an inside temperature of

0 °C W

-10 °C W

-20 °C W

Nature of refrigerant and filling capacity kg

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Condition of mechanical refrigerating appliance and inside ventilation appliances

MODEL No. 8 (cont'd)

Inside temperature attained °C

At an outside temperature of °C

and with a relative running time of %

Running timeh

Check on operation of thermostat

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in accordance with ATP Annex 1, Appendix 3 valid for a period of not more than three years, with the distinguishing mark

Done at:

on:

Testing Officer

MODEL No. 9

Section 3

Expert field check of the efficiency of heating appliances of heated equipment in service in accordance with ATP Annex 1, Appendix 2, sub-section 6.3

The check was conducted on the basis of report No. dated
issued by approved testing station/expert (name, address)

.....

Mode of heating:

Description

Manufacturer

Type, serial number

Year of manufacture

Where situated

Overall area of heat exchange surfaces m²

Effective power rating as specified by manufacturer kW

Inside ventilation appliances:

Description (number of appliances, etc.)

Power of electric fans W

Delivery rate m³/h

Dimensions of ducts: cross-section m², length m

Condition of heating appliance and inside ventilation appliances

.....

.....

Inside temperature attained °C

MODEL No. 9 (cont'd)

At an outside temperature of °C

and with a relative running time of %

Running timeh

Check on operation of thermostat

Remarks:

.....

According to the above test results, the equipment may be recognized by means of a certificate in accordance with ATP Annex 1, Appendix 3, valid for a period of not more than three years, with the distinguishing mark

Done at:

on:

Testing Officer

MODEL No. 10

TEST REPORT

Prepared in conformity with the provisions of the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)

Test Report No.

Determination of the effective refrigerating capacity of a refrigeration unit
in accordance with section 4 of ATP Annex 1, Appendix 2

Approved testing station

Name:

Address:

Refrigeration unit presented by:

.....

.....

(a) Technical specifications of the unit

Date of manufacture: Make:

Type: Serial No:

Category ¹

Self-contained/not self-contained

Removable/not removable

Single unit/assembled components

Description:

.....

.....

Compressor: Make: Type:

Number of cylinders: Cubic capacity:

Nominal speed of rotation: rpm

Methods of drive ¹: electric motor, separate internal combustion engine,
vehicle engine, vehicle motion

Compressor drive motor: ^{1,2}

Electrical: Make: Type:

Power:kW at rpm

Supply voltageV Supply frequency Hz

MODEL No. 10 (cont'd)

Internal combustion engine: Make: Type:
 Number of cylinders: Cubic capacity:
 Power: kW atrpm
 Fuel:

Hydraulic motor: Make: Type:
 Method of drive:.....

Alternator: Make: Type:.....
 Method of drive:.....

Speed of rotation: (nominal speed given by the manufacturer:
 (.....rpm
 (.....rpm
 (minimum speed:rpm

Refrigerant fluid:

Heat exchangers		Condenser	Evaporator
Make-type			
Number of tubes			
Fan pitch (mm) ^{2/}			
Tube: nature and diameter (mm) ^{2/}			
Exchange surface area (m ²) ^{2/}			
Frontal area (m ²)			
FANS	Number		
	Number of blades per fan		
	Diameter (mm)		
	Nominal power (W) ^{2/3/}		
	Total nominal output at a pressure of Pa (m ³ /h) ^{2/}		
	Method of drive		

Expansion valve: Make: Model:

Adjustable: ¹ Not adjustable: ¹

Defrosting device:

Automatic device:

MODEL No.10 (cont'd)

Results of measurements and refrigerating performance

(Mean temperature of the air to the inlet(s) of the refrigeration unit °C)

Effective refrigerating capacity	Internal temperature		W				
	Inlet to evaporator	Mean					
Mean temperature around the body	°C		°C				
Fuel or electrical power consumption	W or l/hr						
Power absorbed by the unit cooler fan ⁴	W						
Power of internal fan heater	W						
	Compressor ³	rpm					
	Alternator ³	rpm					
	Fans ³	rpm					
Speed of rotation			Nominal	Minimal			

MODEL No. 10 (cont'd)

(b) Test method and results:

Test method ¹: heat balance method/enthalpy difference method

In a calorimeter box of mean surface area = m²
measured value of the U-coefficient of a box fitted with a refrigeration unit: W/°C,
at a mean wall temperature of °C.

In an item of transport equipment:
measured value of the U-coefficient of an item of transport equipment fitted with a
refrigeration unit: W/°C,
at a mean wall temperature of °C.

Method employed for the correction of the U-coefficient of the body as a function of the mean wall
temperature of the body:
.....
.....

Maximum errors of determination of:

U-coefficient of the body
refrigerating capacity of the unit

(c) Checks

Temperature regulator: Setting Differential °C

Functioning of the defrosting device ¹: satisfactory/unsatisfactory

Air flow volume leaving the evaporator: value measured m³/h
..... at a pressure of Pa

Existence of a means of supplying heat to the evaporator for setting the thermostat between 0 and
12 °C ¹: yes/no

(d) Remarks

.....
.....
.....

Done at:

On:
.....

Testing Officer

¹ Delete where applicable.
² Value indicated by the manufacturer.
³ Where applicable.
⁴ Enthalpy difference method only.

Annex 1, Appendix 3

- A. **Model form of certificate of compliance of the equipment, as prescribed in Annex 1, Appendix 1, paragraph 3**

**FORM OF CERTIFICATE FOR INSULATED, REFRIGERATED, MECHANICALLY
REFRIGERATED OR HEATED EQUIPMENT USED FOR THE INTERNATIONAL
CARRIAGE OF PERISHABLE FOODSTUFFS BY LAND**

Certificates of compliance of equipment issued before 2 January 2011 in accordance with the requirements regarding the model of the certificate in Annex 1, Appendix 3 in force until 1 January 2011 shall remain valid until their original date of expiry.

2	XXXXXXXXXX ³	/ EQUIPMENT ¹																							
		INSULATED	REFRIGERATED	MECHANICALLY REFRIGERATED	HEATED																				
		MULTI-TEMPERATURE ⁴																							
		/ CERTIFICATE ⁵ ATP XXXXXXXXXXXX																							
Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)																									
1.	/ Issuing authority:		XX																						
2.	/ Equipment ⁶ :		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
3.	/ Registration number ^a :		XXXXXXXXXX		/ Vehicle identification number ^a XXXXXXXXXXXXXXXXXXXXXXXX																				
	/ allotted by:		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
4.	Insulated box serial number:		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
	Owner or operated by:		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
5.	/ Submitted by:		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
6.	/ Is approved as: ⁷		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
6.1	/ With one or more thermal appliances which is (are) ¹ :																								
6.1.1	/ Independent; ⁸		MARK, MODEL, REFRIGERANT, SERIAL NUMBER/YEAR OF MANUFACTURE (If any)																						
6.1.2	/ Not independent; ⁸		MARK, MODEL, REFRIGERANT, SERIAL NUMBER/YEAR OF MANUFACTURE (If any)																						
6.1.3	/ Removable;																								
6.1.4	/ Not removable.																								
7.	/ Basis of issue of certificate:																								
7.1	/ This certificate is issued on the basis of: ¹																								
7.1.1	/ Tests of the equipment;																								
7.1.2	/ conformity with a reference item of equipment;																								
7.1.3	/ A periodic inspection.																								
7.2	/ Specify:																								
7.2.1	/ The testing station:		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
7.2.2	/ The nature of the tests: ⁹		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
7.2.3	/ The number(s) of the report(s):		XXXXXXXXXXXXXXXXXXXXXXXXXXXX																						
7.2.4	NNNNNNNN (TESTING STATION) YYYY/MM/DD and NNNNNNNN (TESTING STATION) YYYY/MM/DD																								
7.2.5	/ The K coefficient: 0.nn W/m ² K		<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;"></td> <td style="width: 15%;">Nominal capacity</td> <td style="width: 15%;">Evap.1</td> <td style="width: 15%;">Evap.2</td> <td style="width: 15%;">Evap.3</td> </tr> <tr> <td>°C</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> </tr> <tr> <td>°C</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> </tr> <tr> <td>°C</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> <td>xxxxx W</td> </tr> </table>				Nominal capacity	Evap.1	Evap.2	Evap.3	°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W	°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W	°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W
	Nominal capacity	Evap.1	Evap.2	Evap.3																					
°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W																					
°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W																					
°C	xxxxx W	xxxxx W	xxxxx W	xxxxx W																					
	/ The effective refrigerating capacity at an outside temperature of 30 °C and an inside temperature of: ¹⁰																								
7.3	/ Number of openings and special equipment		X																						
7.3.1	/ Number of doors:		X		/ rear door X / side door(s) X																				
7.3.2	/ Number of vents:		X																						
7.3.3	/ Hanging meat equipment:		X																						
7.4	/ Others																								
8.	/ This certificate is valid until:		MONTH & YEAR																						
8.1	/ Provided that:																								
8.1.1	/ The insulated body and, where applicable, the thermal appliance is maintained in good condition; and																								
8.1.2	/ No material alteration is made to the thermal appliances;																								
9.	/ Done by:		<div style="border: 2px solid red; padding: 5px; text-align: center;"> CERTIFIED DUPLICATE¹² Do not print this stamp on the original Certificate (Officer name) (Competent or authorized authority) </div>																						
10.	/ On:		YYYY/MM/DD																						
	LOGOTYPE¹³ Security stamp (relief, ultraviolet, etc.) Original document		/ The competent authority XXXXXXXXXXXXXXXXXXXXXXXXXXXX / Responsible for the ATP (Officer name)																						

^a / Not mandatory

These footnotes shall not be printed on the certificate itself

The areas in grey shall be replaced by the translation in the language of the country issuing the ATP Certificate.

¹ *Strike out what does not apply.*

² *Distinguishing sign of the country, as used in international road traffic.*

³ *The number (figures, letters, etc.) indicating the authority issuing the certificate and the approval reference.*

⁴ *The test procedure is not yet determined within the ATP Agreement. Multi-temperature equipment is insulated equipment with two or more compartments for different temperatures in each compartment.*

⁵ *The blank certificate shall be printed in the language of the issuing country and in English, French or Russian; the various items shall be numbered as in the above model.*

⁶ *State type (wagon, lorry, trailer, semi-trailer, container, etc.); in the case of tank equipment for carriage of liquid foodstuffs, add the word "tank".*

⁷ *Enter here one or more of the descriptions listed in Appendix 4 of Annex 1, together with the corresponding distinguishing mark or marks.*

⁸ *Write the mark, model, fuel, serial number and year of manufacture of the equipment.*

⁹ *Measurement of the overall coefficient of heat transfer, determination of the efficiency of cooling appliances, etc.*

¹⁰ *Where determined in conformity with the provisions of Appendix 2, paragraph 3.2.7, of this Annex.*

¹¹ *The effective cooling capacity of each evaporator depends on the number of evaporators fixed at the condensing unit.*

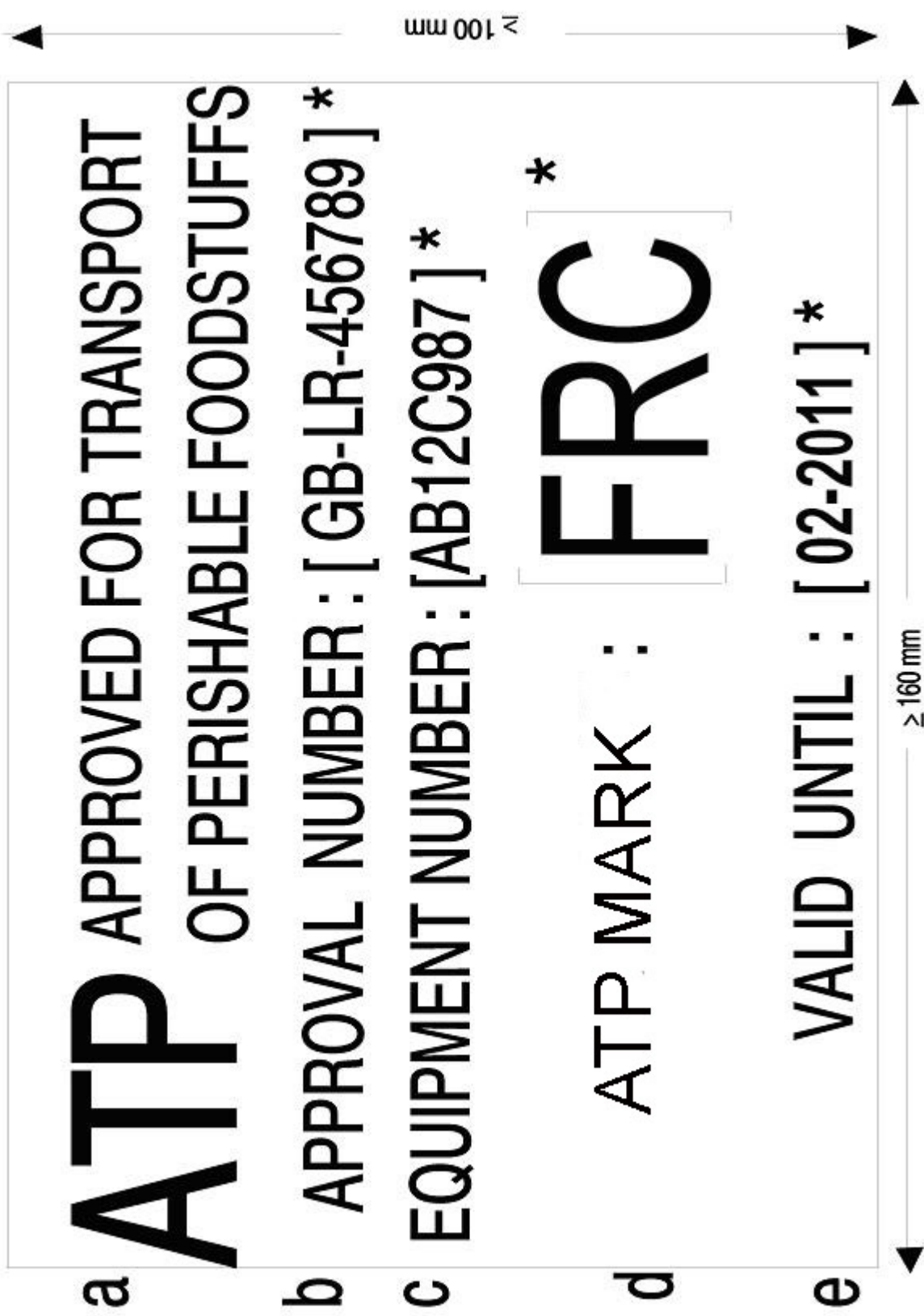
¹² *In case of loss, a new Certificate can be provided or, instead of it, a photocopy of the ATP Certificate bearing a special stamp with "CERTIFIED DUPLICATE" (in red ink) and the name of the certifying officer, his signature, and the name of the competent authority or authorized body.*

¹³ *Security stamp (relief, fluorescent, ultraviolet, or other safety mark that certifies the origin of the certificate).*

¹⁴ *If applicable, mention the way the power for issuing ATP Certificates is delegated.*

**B. Certification plate of compliance of the equipment, as provided for
in Annex 1, Appendix 1, paragraph 3**

1. The certification plate shall be affixed to the equipment permanently and in a clearly visible place adjacent to any other approval plate issued for official purposes. The plate, conforming to the model reproduced below, shall take the form of a rectangular, corrosion-resistant and fire-resistant plate measuring at least 160 mm by 100 mm. The following particulars shall be indicated legibly and indelibly on the plate in at least the English or French or Russian language:
 - (a) The Latin letters "ATP" followed by the words "APPROVED FOR TRANSPORT OF PERISHABLE FOODSTUFFS";
 - (b) "APPROVAL NUMBER" followed by the distinguishing sign (in international road traffic) of the State in which the approval was granted and the number (figures, letters, etc.) of the approval reference;
 - (c) "EQUIPMENT NUMBER" followed by the individual number assigned to identify the particular item of equipment (which may be the manufacturer's number);
 - (d) "ATP MARK" followed by the distinguishing mark prescribed in annex 1, appendix 4, corresponding to the class and the category of the equipment;
 - (e) "VALID UNTIL" followed by the date (month and year) when the approval of the unit of equipment expires. If the approval is renewed following a test or inspection, the subsequent date of expiry may be added on the same line.
2. The letters "ATP" and the letters of the distinguishing mark should be approximately 20 mm high. Other letters and figures should not be less than 5 mm high.



* The particulars in square brackets are given by way of example

Annex I, Appendix 4

DISTINGUISHING MARKS TO BE AFFIXED TO SPECIAL EQUIPMENT

The distinguishing marks prescribed in appendix 1, paragraph 4 to this annex shall consist of capital Latin letters in dark blue on a white ground. The height of the letters shall be at least 100 mm for the classification marks and at least 50 mm for the expiry dates. For special equipment, such as a laden vehicle with maximum mass not exceeding 3.5 t, the height of the classification marks could likewise be 50 mm and at least 25 mm for the expiry dates.

The classification and expiry marks shall at least be affixed externally on both sides in the upper corners near the front.

The marks shall be as follows:

<u>Equipment</u>	<u>Distinguishing mark</u>
Normally insulated equipment	IN
Heavily insulated equipment	IR
Class A refrigerated equipment with normal insulation	RNA
Class A refrigerated equipment with heavy insulation	RRA
Class B refrigerated equipment with heavy insulation	RRB
Class C refrigerated equipment with heavy insulation	RRC
Class D refrigerated equipment with normal insulation	RND
Class D refrigerated equipment with heavy insulation	RRD
Class A mechanically refrigerated equipment with normal insulation	FNA
Class A mechanically refrigerated equipment with heavy insulation	FRA
Class B mechanically refrigerated equipment with heavy insulation	FRB
Class C mechanically refrigerated equipment with heavy insulation	FRC
Class D mechanically refrigerated equipment with normal insulation	FND
Class D mechanically refrigerated equipment with heavy insulation	FRD

EquipmentDistinguishing
mark

Class E mechanically refrigerated equipment with heavy insulation

FRE

Class F mechanically refrigerated equipment with heavy insulation

FRF

Class A heated equipment with normal insulation

CNA

Class A heated equipment with heavy insulation

CRA

Class B heated equipment with heavy insulation

CRB

If the equipment is fitted with a removable or non-independent thermal appliance and if special conditions exist for the use of the thermal appliance, the distinguishing mark or marks shall be supplemented by the letter X in the following cases:

1. FOR REFRIGERATED EQUIPMENT:

Where the eutectic plates have to be placed in another chamber for freezing;

2. FOR MECHANICALLY REFRIGERATED EQUIPMENT:

2.1 Where the compressor is powered by the vehicle engine;

2.2 Where the refrigeration unit itself or a part is removable, which would prevent its functioning.

The date (month, year) entered under section A, item 8 in appendix 3 of this annex as the date of expiry of the certificate issued in respect of the equipment shall be quoted under the distinguishing mark or marks aforesaid.

Model:

FRC 02 - 2011

02 = month (February)) of expiry of the
2011 = year) certificate

Annex 2

SELECTION OF EQUIPMENT AND TEMPERATURE CONDITIONS TO BE OBSERVED FOR THE CARRIAGE OF QUICK (DEEP)-FROZEN AND FROZEN FOODSTUFFS

1. For the carriage of the following quick (deep)-frozen and frozen foodstuffs, the transport equipment has to be selected and used in such a way that during carriage the highest temperature of the foodstuffs at any point of the load does not exceed the indicated temperature.

By that means the equipment used for the transport of quick-frozen foodstuffs shall be fitted with the device referred to in appendix 1 to this annex. If however one should proceed to the verification of the temperature of the foodstuff, this shall be done according to the procedure laid down in appendix 2 to this annex.

2. Accordingly, the temperature of the foodstuffs at any point in the load must be at or below the indicated value on loading, during carriage and on unloading.
3. Where it is necessary to open the equipment, e.g. to carry out inspections, it is essential to ensure that the foodstuffs are not exposed to procedures or conditions contrary to the objectives of this annex and those of the International Convention on the Harmonization of Frontier Controls of Goods.
4. During certain operations, such as defrosting the evaporator of mechanically refrigerated equipment, a brief rise of the temperature of the surface of the foodstuffs of not more than 3 °C in a part of the load, e.g. near the evaporator, above the appropriate temperature may be permitted.

Ice cream	-20 °C
Frozen or quick (deep)-frozen fish, fish products, molluscs and crustaceans and all other quick (deep)-frozen foodstuffs	-18 °C
All other frozen foodstuffs (except butter)	-12 °C
Butter	-10 °C

Deep-frozen and frozen foodstuffs mentioned below to be
immediately further processed at destination: ¹

Butter
Concentrated fruit juice

¹ *The deep-frozen and frozen foodstuffs listed, when intended for immediate further processing at destination, may be permitted gradually to rise in temperature during carriage so as to arrive at their destination at temperatures no higher than those specified by the sender and indicated in the transport contract. This temperature should not be higher than the maximum temperature authorized for the same foodstuff when refrigerated as mentioned in annex 3. The transport document shall state the name of the foodstuff, whether it is deep-frozen or frozen and that it is immediately to be further processed at destination. This carriage shall be undertaken with ATP-approved equipment without use of a thermal appliance to increase the temperature of the foodstuffs.*

Annex 2, Appendix 1

MONITORING OF AIR TEMPERATURES FOR TRANSPORT OF PERISHABLE FOODSTUFFS QUICK-FROZEN

The transport equipment shall be fitted with an instrument capable of measuring and recording air temperatures and storing the data obtained (hereinafter referred to as the instrument) to monitor the air temperatures to which quick-frozen foodstuffs intended for human consumption are subjected.

The instrument shall be verified in accordance with EN 13486 (Temperature recorders and thermometers for the transport, storage and distribution of chilled, frozen, deep-frozen/quick-frozen food and ice cream – Periodic verification) by an accredited body and the documentation shall be available for the approval of ATP competent authorities.

The instrument shall comply with standard EN 12830 (Temperature recorders for the transport, storage and distribution of chilled, frozen, deep-frozen/quick-frozen food and ice cream – Tests, performance, suitability).

Temperature recordings obtained in this manner must be dated and stored by the operator for at least one year or longer, according to the nature of the food.

Measuring instruments shall comply with the provisions of this Appendix one year after the date of entry into force of the above provision. Measuring instruments already installed, but which do not conform to the above standard, before this date, can continue to be used until 31 December 2009.

Annex 2, Appendix 2

PROCEDURE FOR THE SAMPLING AND MEASUREMENT OF TEMPERATURE FOR CARRIAGE OF CHILLED, FROZEN AND QUICK-FROZEN PERISHABLE FOODSTUFFS

A. GENERAL CONSIDERATIONS

1. Inspection and measurement of temperatures stipulated in annexes 2 and 3 should be carried out so that the foodstuffs are not exposed to conditions detrimental to the safety or quality of the foodstuffs. Measuring of food temperatures should be carried out in a refrigerated environment, and with the minimum delays and minimum disruption of transport operations.
2. Inspection and measurement procedures, as referred to in paragraph 1, shall preferably be carried out at the point of loading or unloading. These procedures should not normally be carried out during transport, unless serious doubt exists about the conformity of the temperatures of the foodstuffs stipulated in annexes 2 and 3.
3. Where possible, the inspection should take account of information provided by temperature monitoring devices during the journey before selecting those loads of perishable foodstuffs for sampling and measurement procedures. Progression to temperature measurement of the food should only be undertaken where there is reasonable doubt of the temperature control during carriage.
4. Where loads have been selected, a non-destructive measurement (between-case or between-pack) should at first be used. Only where the results of the non-destructive measurement do not conform with the temperatures laid down in annexes 2 or 3 (taking into account allowable tolerances), are destructive measurements to be carried out. Where consignments or cases have been opened for inspection, but no further action has been taken, they should be resealed giving the time, date, place of inspection, and the official stamp of the inspection authority.

B. SAMPLING

5. The types of package selected for temperature measurement shall be such that their temperature is representative of the warmest point of the consignment.
6. Where it is necessary to select samples during transport whilst the consignment is loaded, two samples should be taken from the top and bottom of the consignment adjacent to the opening edge of each door or pair of doors.
7. Where samples are taken during unloading of the consignment, four samples should be chosen from any of the following locations:
 - top and bottom of the consignment adjacent to the opening edge of the doors;
 - top rear corners of the consignment (i.e. furthest away from the refrigeration unit);
 - centre of the consignment;
 - centre of the front surface of the consignment (i.e. closest to the refrigeration unit);
 - top or bottom corners of the front surface of the consignment (i.e. closest to the return air intake of the refrigeration unit).
8. In the case of chilled foods in annex 3, samples should also be taken from the coldest location to ensure that freezing has not occurred during transportation.

C. TEMPERATURE MEASUREMENT OF PERISHABLE FOODSTUFFS

9. The temperature measuring probe should be precooled to as close to the product temperature as possible before measurement.

I. Chilled foods

10. Non-destructive measurement. Measurement between-case or between-pack should be made with a probe with a flat head, which gives a good surface contact, low thermal mass, and high thermal conductivity. When placing the probe between the cases or food packs, there should be sufficient pressure to give a good thermal contact, and sufficient length of probe inserted to minimize conductivity errors.
11. Destructive measurement. A probe with a rigid, robust stem and sharpened point should be used, made from a material which is easy to clean and disinfect. The probe should be inserted into the centre of the food pack, and the temperature noted when a steady reading is reached.

II. Frozen and quick-frozen foods

12. Non-destructive measurement. Same as paragraph 10.
13. Destructive measurement. Temperature probes are not designed to penetrate frozen foods. Therefore it is necessary to make a hole in the product in which to insert the probe. The hole is made by a precooled product penetration instrument, which is a sharp pointed metallic instrument such as an ice punch, hand drill or an auger. The diameter of the hole should provide a close fit to that of the probe. The depth to which the probe is inserted will depend on the type of product:
- (i) Where product dimensions allow, insert the probe to a depth of 2.5 cm from the surface of the product;
 - (ii) Where (i) is not possible because of the size of the product, the probe should be inserted to a minimum depth from the surface of 3 to 4 times the diameter of the probe;
 - (iii) It is not possible or practical to make a hole in certain foods because of their size or composition e.g. diced vegetables. In these cases, the internal temperature of the food package should be determined by insertion of a suitable sharp-stemmed probe to the centre of the pack to measure the temperature in contact with the food.

After inserting the probe, the temperature should be read when it has reached a steady value.

D. GENERAL SPECIFICATIONS FOR THE MEASURING SYSTEM

14. The measuring system (probe and read-out) used in determining temperature shall meet the following specifications:
- (i) the response time should achieve 90% of the difference between the initial and final reading within three minutes;

- (ii) ¹ the system must have an accuracy of ± 0.5 °C within the measurement range - 20 °C to + 30 °C;
- (iii) ¹ the measuring accuracy must not change by more than 0.3 °C during operation in the ambient temperature range – 20 °C to + 30 °C;
- (iv) the display resolution of the instrument should be 0.1 °C;
- (v) ¹ the accuracy of the system should be checked at regular intervals;
- (vi) the system should have a current certificate of calibration from an approved institution;
- (vii) the electrical components of the system should be protected against undesirable effects due to condensation of moisture;
- (viii) the system should be robust and shock proof.

E. ALLOWABLE TOLERANCES IN THE MEASUREMENT OF TEMPERATURE

15. Certain tolerances should be allowed in the interpretation of temperature measurements:

- (i) operational - in the case of frozen and quick-frozen foods, a brief rise of up to 3 °C on the temperature permitted in annex 2 is allowed for the surface temperature of the food;
- (ii) methodology - non-destructive measurement can give up to a maximum of 2 °C difference in the reading compared to the true product temperature measurement, especially with the thickness of cardboard in case packaging. This tolerance does not apply to the destructive measurement of temperature.

¹ *The procedure will be defined.*

Annex 3

SELECTION OF EQUIPMENT AND TEMPERATURE CONDITIONS TO BE OBSERVED FOR THE CARRIAGE OF CHILLED FOODSTUFFS

1. For the carriage of the following chilled foodstuffs, the transport equipment has to be selected and used in such a way that during carriage the highest temperature of the foodstuffs at any point of the load does not exceed the indicated temperature. If, however the verification of the temperature of the foodstuff is carried out, it shall be done according to the procedure laid down in Appendix 2 to Annex 2 to this Agreement.
2. Accordingly, the temperature of the foodstuffs at any point in the load must not exceed the temperature as indicated below on loading, during carriage and on unloading.
3. Where it is necessary to open the equipment, e.g. to carry out inspections, it is essential to ensure that the foodstuffs are not exposed to procedures or conditions contrary to the objectives of this Annex and those of the International Convention on the Harmonization of Frontier Controls of Goods.
4. The temperature control of foodstuffs specified in this Annex should be such as not to cause freezing at any point of the load.

	<u>Maximum temperature</u>
I. Raw milk ¹	+ 6 °C
II. Red meat ² and large game (other than red offal)	+ 7 °C
III. Meat products, ³ pasteurized milk, fresh dairy products (yoghurt, kefir, cream and fresh cheese ⁴), ready cooked foodstuffs (meat, fish, vegetables), ready to eat prepared raw vegetables and vegetable products ⁵ , concentrated fruit juice and fish products ³ not listed below	either at + 6 °C or at temperature indicated on the label and/or on the transport documents
IV. Game (other than large game), poultry ² and rabbits	+ 4 °C
V. Red offal ²	+ 3 °C
VI. Minced meat ²	either at +2 °C or at temperature indicated on the label and/or on the transport documents
VII. Untreated fish, molluscs and crustaceans ⁶	on melting ice or at temperature of melting ice

-
- ¹ When milk is collected from the farm for immediate processing, the temperature may rise during carriage to +10 °C.
- ² Any preparations thereof.
- ³ Except for products fully treated by salting, smoking, drying or sterilization.
- ⁴ "Fresh cheese" means a non-ripened (non-matured) cheese which is ready for consumption shortly after manufacturing and which has a limited conservation period.
- ⁵ Raw vegetables which have been diced, sliced or otherwise size reduced, but excluding those which have only been washed, peeled or simply cut in half.
- ⁶ Except for live fish, live molluscs and live crustaceans.
-