



**BUREAU
VERITAS**

AET France, a Bureau Veritas Company

Test report N° 25-250

ISSUED TO:

ELECTRO DEPOT
1 Route de Vendeville
59155 FACHES THUMESNIL

EQUIPMENT UNDER TESTING :

<i>Designation :</i>	Oven and Airfryers	<i>Trade Mark :</i>	VALBERG INDESIT
<i>Type :</i>	--	<i>Model :</i>	See page 5
<i>Identification :</i>	25.05.29/01 25.05.30/01 25.05.31/01 25.05.33/01	<i>Delivery date :</i>	26/05/2025 27/05/2025
<i>Ratings and main characteristics :</i>	See page 5	<i>Testing date :</i>	From 26/06/2025 To 07/07/2025

AIM OF TESTING :

- Carry out power consumption tests as part of a benchmark between 3 air fryers and 1 oven.

CONCLUSION :

- See page 3.

This report contains : 19 pages

Checked on : 09/07/2025

Test carried out by : T.ZANOLETTI

Validated by : A.BLOTIERE

HISTORY OF THE MODIFICATIONS

Each new edition of this test report replaces and cancels the previous edition. The control of the old editions of reports is under client responsibility.

<i>Version</i>	<i>Modification</i>	<i>Author</i>	<i>Date</i>
-	Creation of the document	T.ZANOLETTI	24/06/2025

CONCLUSION

Fries	Average energy consumption (Wh)	Delta consumption (Appliance // Oven)	Average Cooking time (mm:ss)	Delta time (Appliance // Oven)
Airfryer HO-AF5	557,51	-37,06%	25:02	-7,12%
Airfryer VAL-AF11,5LFlex	783,49	-11,55%	22:17	-17,33%
Airfryer VAL-AF76-DR	643,56	-27,35%	22:00	-18,37%
Oven IFW 5848 C IX	885,84	--	26:57	--

Chicken thighs	Average energy consumption (Wh)	Delta consumption (Appliance // Oven)	Average Cooking time (mm:ss)	Delta time (Appliance // Oven)
Airfryer HO-AF5	374,17	-53,36%	29:22	-29,69%
Airfryer VAL-AF11,5LFlex	680,16	-15,22%	31:27	-24,71%
Airfryer VAL-AF76-DR	532,99	-33,56%	34:39	-17,49%
Oven IFW 5848 C IX	802,22	--	41:46	--

Nuggets	Average energy consumption (Wh)	Delta consumption (Appliance // Oven)	Average Cooking time (mm:ss)	Delta time (Appliance // Oven)
Airfryer HO-AF5	154,73	-63,89%	07:24	-32,42%
Airfryer VAL-AF11,5LFlex	295,19	-31,11%	08:47	-19,82%
Airfryer VAL-AF76-DR	183,37	-57,21%	06:20	-42,19%
Oven IFW 5848 C IX	428,52	--	10:57	--



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1 APPLIANCES UNDER TESTING

The appliances under testing are 1 oven and 3 air fryers identified as follows for testing :

	Products	Rating plate
Airfryer HO-AF5 25.05.29/01		
Airfryer VAL- AF11,5LFlex 25.05.30/01		No rating plate
Airfryer VAL-AF76- DR 25.05.31/01		No rating plate
Oven IFW 5848 C IX 25.05.33/01		

2 AIM OF TESTING

The purpose of the tests is to carry out power consumption tests as part of a benchmark between 3 air fryers and 1 oven.

3 TESTING SPECIFICATIONS

Cooking performances:

For all tests: measurement of cooking time, temperature in the drawer, energy consumption, end-of-test evaluation of food with food temperature, colour, crispness, homogeneity, taste.

2 iterations per recipe and per product, 6 recipes per reference:

- Cooking 1000g of frozen fries.
- Cooking 2 frozen chicken thighs.
- Cooking 500g of fresh nuggets.

For frozen fries:

Cooking stopped visually, same coloration for all products.

Fries are shaken once halfway through cooking except for oven & airfryer VAL-AF76-DR. Temperature is set to 200°C.

For chicken thighs:

Cooking stopped when the temperature reaches 90°C 2cm deep in the thigh. Temperature is set to 180°C.

For nuggets:

Cooking stopped when the temperature reaches 75°C in the core of the food. Temperature is set to 200°C.

4 TESTS

4.1 Airfryer HO-AF5 25.05.29/01

4.1.1 Frozen fries

T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	24m10s	25m54s
Cooking consumption	544,11 Wh	570,90 Wh



Top fries



Underneath fries



(run 1)

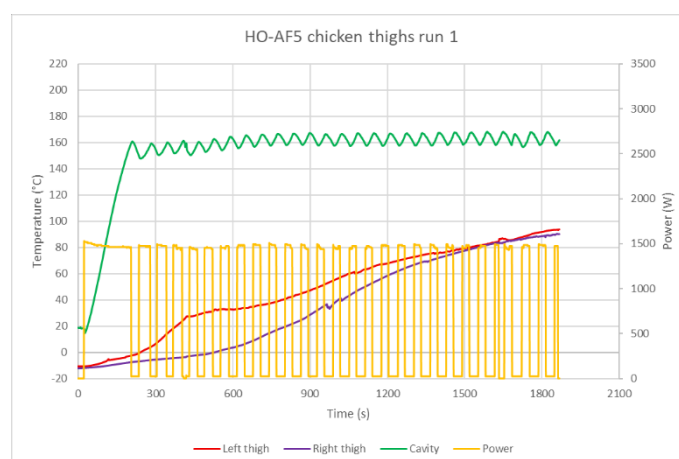
Very coloured on top, but white underneath, poorly homogeneous

4.1.2 Chicken thighs

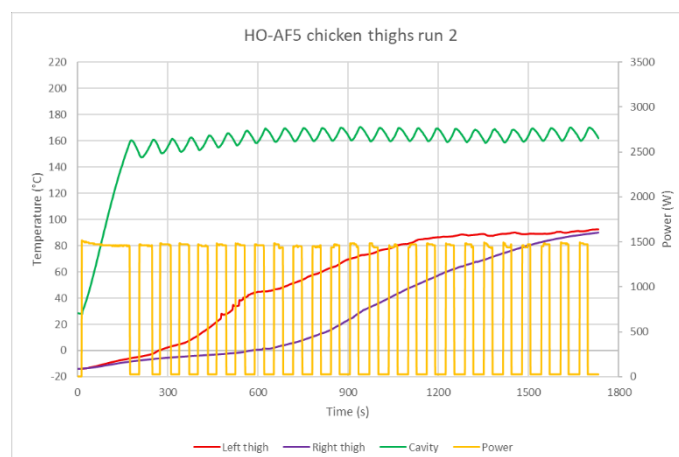
T° : 180°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	30m06s	28m37s
Cooking consumption	389,40 Wh	358,93 Wh



4.1.2.1 Run 1



4.1.2.2 Run 2

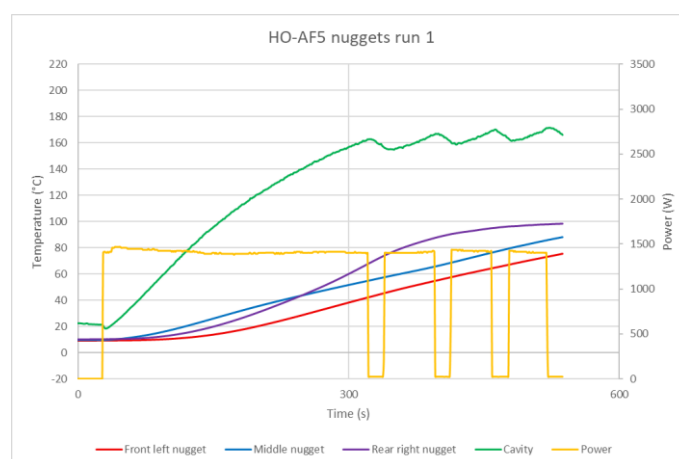


4.1.3 Nuggets

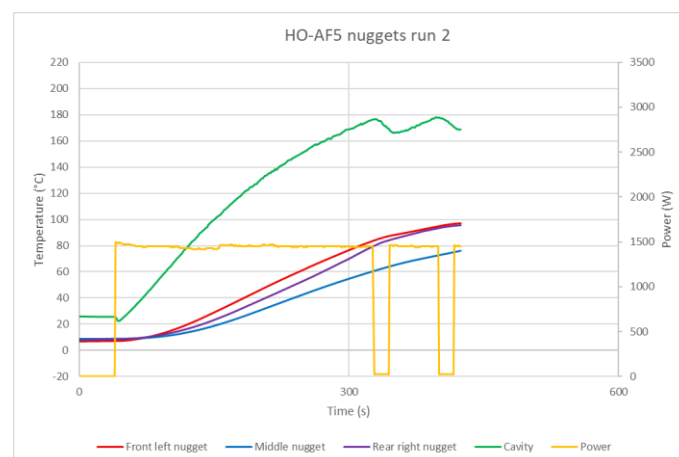
T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	8m26s	6m23s
Cooking consumption	171,70 Wh	137,75 Wh



4.1.3.1 Run 1



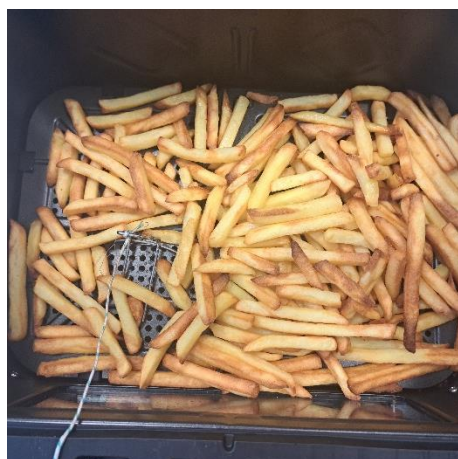
4.1.3.2 Run 2



4.2 Airfryer VAL-AF11,5L Flex 25.05.30/01

4.2.1 Frozen fries

T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	22m23s	22m11s
Cooking consumption	783,79 Wh	783,19 Wh



(run 1)

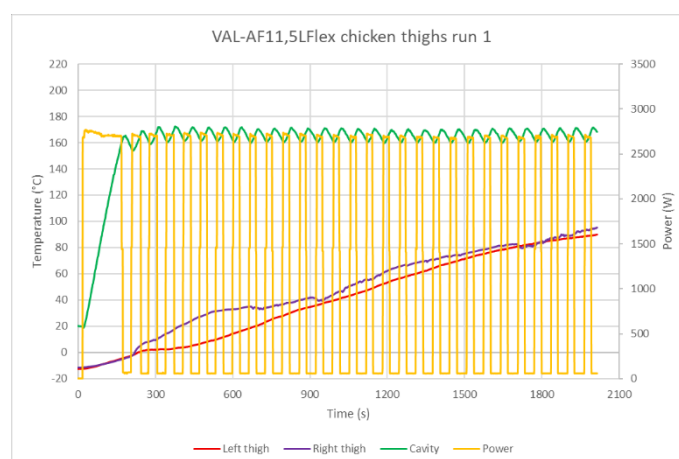
Quite homogeneous result, crispy and coloured

4.2.2 Chicken thighs

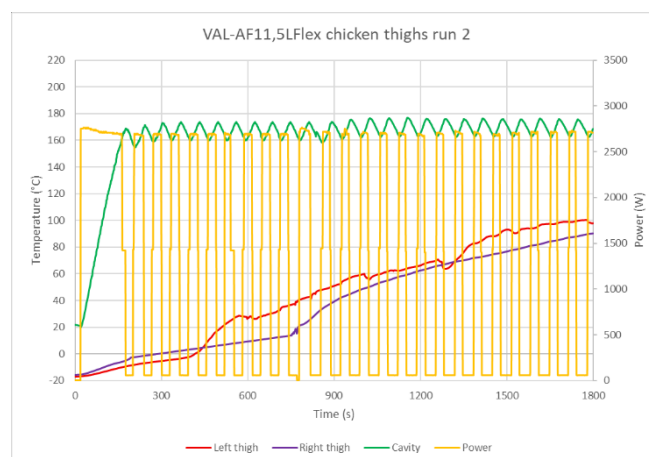
T° : 180°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	33m14s	29m40s
Cooking consumption	695,25 Wh	665,07 Wh



4.2.2.1 Run 1



4.2.2.2 Run 2

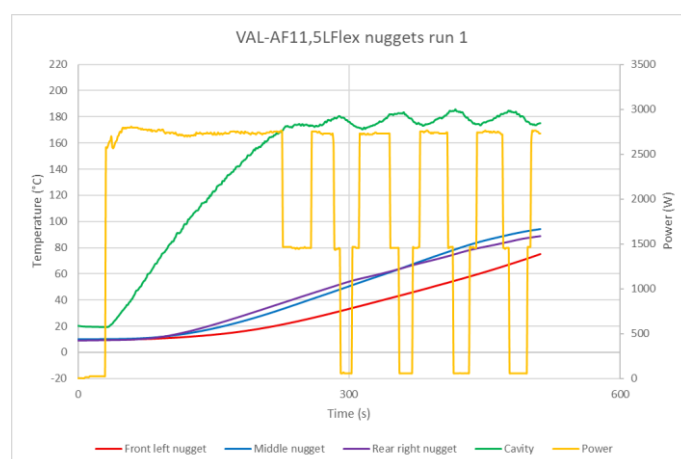


4.2.3 Nuggets

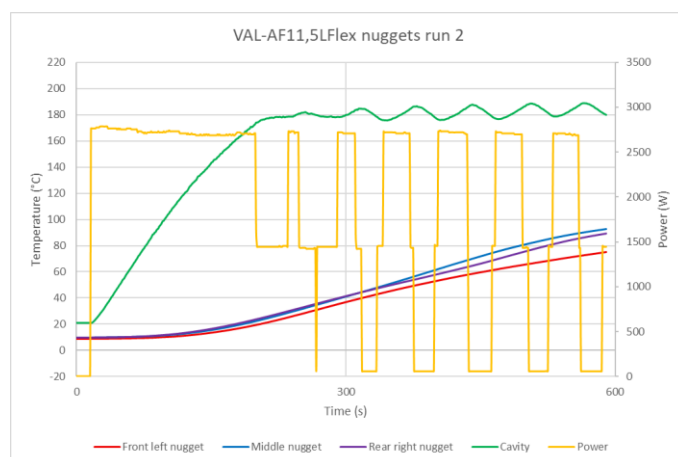
T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	8m02s	9m33s
Cooking consumption	284,17 Wh	306,21 Wh



4.2.3.1 Run 1



4.2.3.2 Run 2



4.3 Airfryer VAL-AF76-DR 25.05.31/01

4.3.1 Frozen fries

T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	22m33s	21m28s
Cooking consumption	652,19 Wh	634,93 Wh

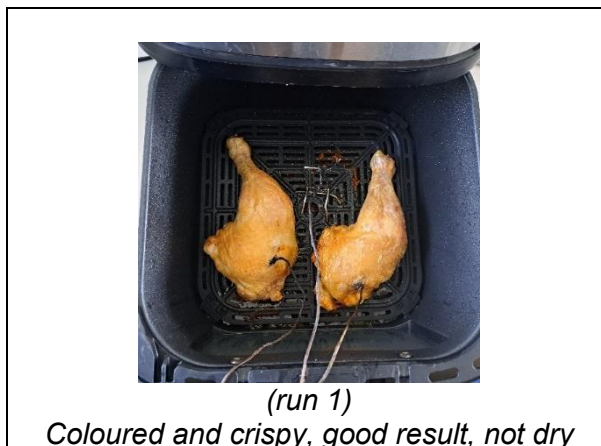


(run 1)

Crispy and coloured result, quite homogeneous

4.3.2 Chicken thighs

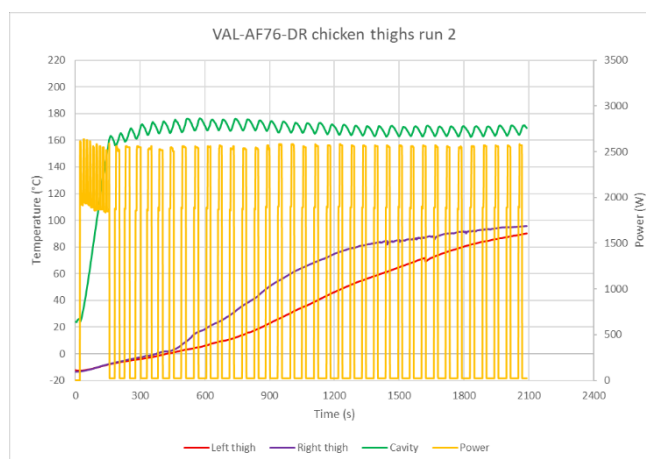
T° : 180°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	34m50s	34m27s
Cooking consumption	532,49 Wh	533,49 Wh



4.3.2.1 Run 1



4.3.2.2 Run 2

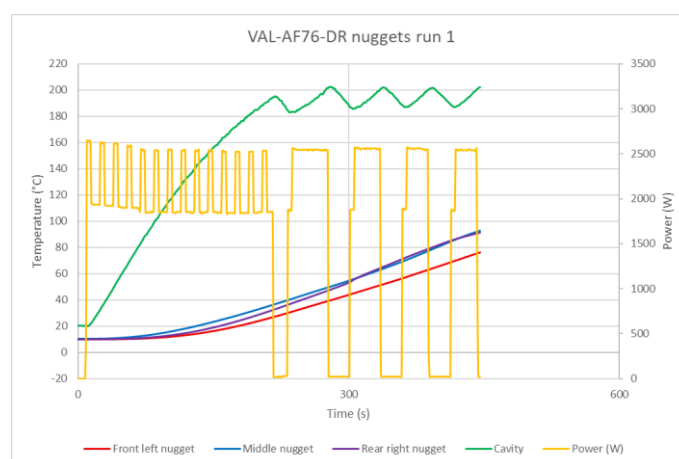


4.3.3 Nuggets

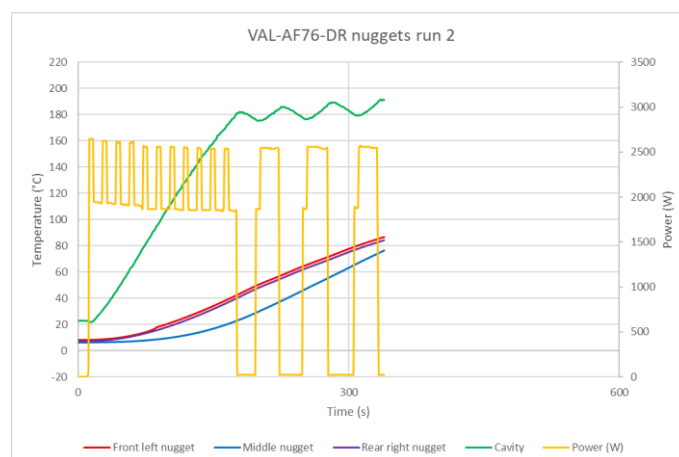
T° : 200°C ; Manual mode		
	Run 1:	Run 2:
Cooking time	7m15s	5m26s
Cooking consumption	215,44 Wh	151,30 Wh



4.3.3.1 Run 1



4.3.3.2 Run 2



4.4 Oven IFW 5848 C IX 25.05.33/01

4.4.1 Frozen fries

T° : 200°C ; Freasy cook mode		
	Run 1:	Run 2:
Cooking time	26m27s	27m28s
Cooking consumption	865,63 Wh	906,05 Wh



(run 1)

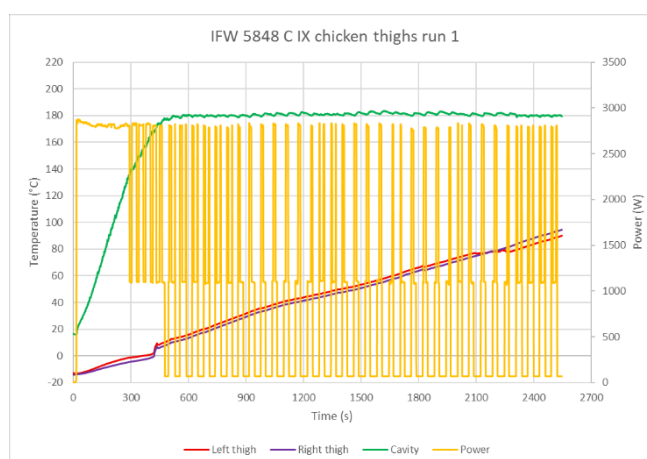
Very homogeneous, crispy and coloured, good result

4.4.2 Chicken thighs

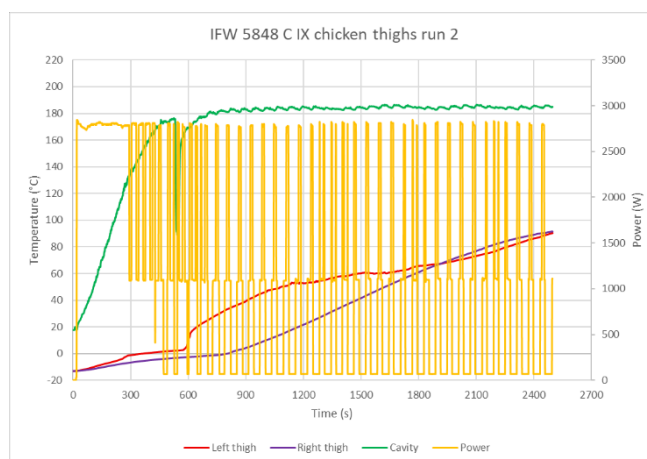
T° : 180°C ; Freasy cook mode		
	Run 1:	Run 2:
Cooking time	42m08s	41m24s
Cooking consumption	799,24 Wh	805,20 Wh



4.4.2.1 Run 1

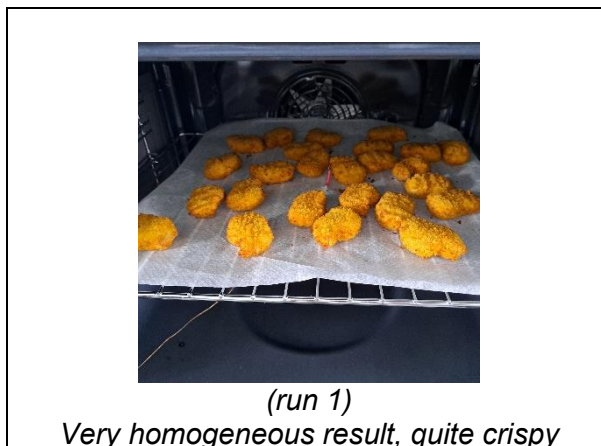


4.4.2.2 Run 2

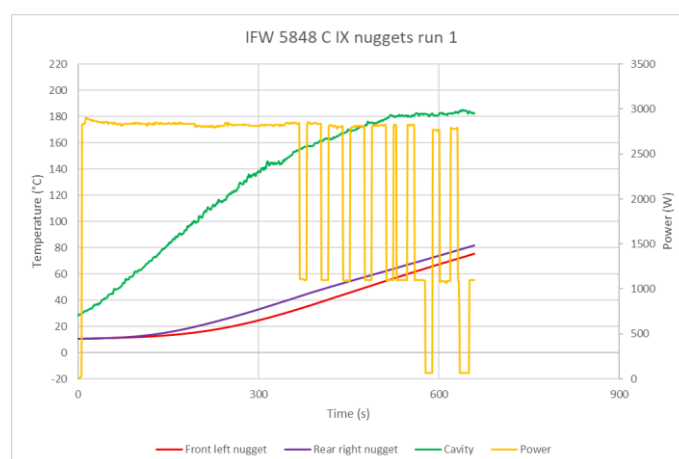


4.4.3 Nuggets

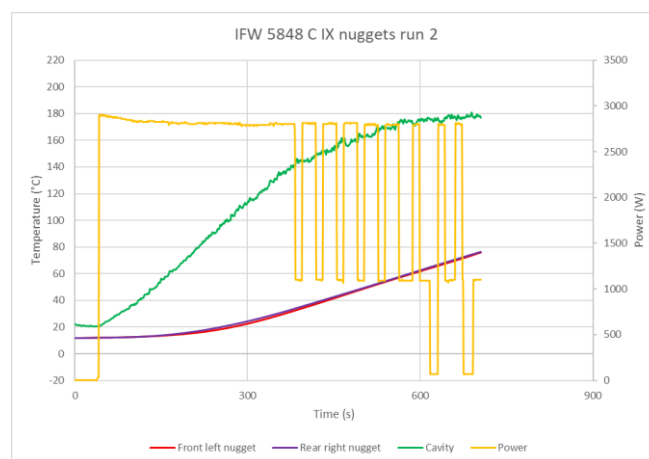
T° : 200°C ; Freasy cook mode		
	Run 1:	Run 2:
Cooking time	10m54s	11m00s
Cooking consumption	429,02 Wh	428,02 Wh



4.4.3.1 Run 1



4.4.3.2 Run 2



5 MEASUREMENT APPLIANCES USED FOR TESTING

Measurement / testing	Equipment ID	Testing / measuring equipment / material used	Last Calibration date	Calibration due date
Electrical measurements	DB0683	Wattmeter	11/2024	11/2026
Electrical measurements	DB0941	Wattmeter	07/2024	07/2026
Data acquisition	DB0304	Data acquisition center	11/2024	11/2026
Data acquisition	DB0408	Data acquisition center	11/2024	11/2026

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A failure to raise such issue within the prescribed time shall constitute your unqualified acceptance of the completeness of this report, the tests conducted and the correctness of the report contents.

END OF REPORT