

WHY choose 9-point temperature mapping?

WHAT IS FACTORY ACCEPTANCE Test (FAT)?

Factory Acceptance Testing ensures that every Gram BioLine refrigerator and freezer meets performance and electrical standards before leaving our factory.

- ✓ Guaranteed Quality – Every unit undergoes FAT for consistent performance.
- ✓ No Surprises – Any deviations are corrected before shipment.
- ✓ Full Transparency – Detailed documentation ensures traceability.



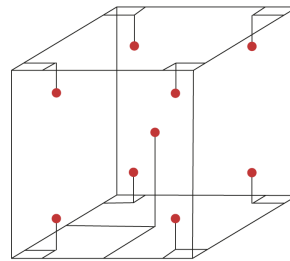
Introducing 9-Point Temperature Mapping

In addition to our standard 1-point temperature test, we now offer an enhanced 9-point, 24-hour temperature mapping to provide a comprehensive temperature profile, adhering to EN/IEC 60068-3-5 standards.

- Comprehensive Validation – Ensures uniform temperature distribution.
- Regulatory Compliance – Supports internal validation and certification needs.
- Stronger Quality Control – Detects inconsistencies before use.
- Effortless Year-1 Validation – If conditions permit, use as an initial compliance reference.

How It Works

- 9 temperature sensors are positioned:
 - 4 at the top corners (left/right, front/back).
 - 4 at the bottom corners (left/right, front/back).
 - 1 at the geometric center.
- Calibrated and certified thermocouples are used for all the sensor locations, measurements being made in air.
- Tests are conducted in ambient factory conditions.



What You Receive

- Comprehensive Report – Includes a 24-hour temperature profile with graphs and extremities for each sensor.
- Raw Data Access – Full dataset available upon request for your own documentation and analysis.



Take the Next Step

Enhance your quality assurance with 9-point temperature mapping.



Read more here

Contact us today:
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