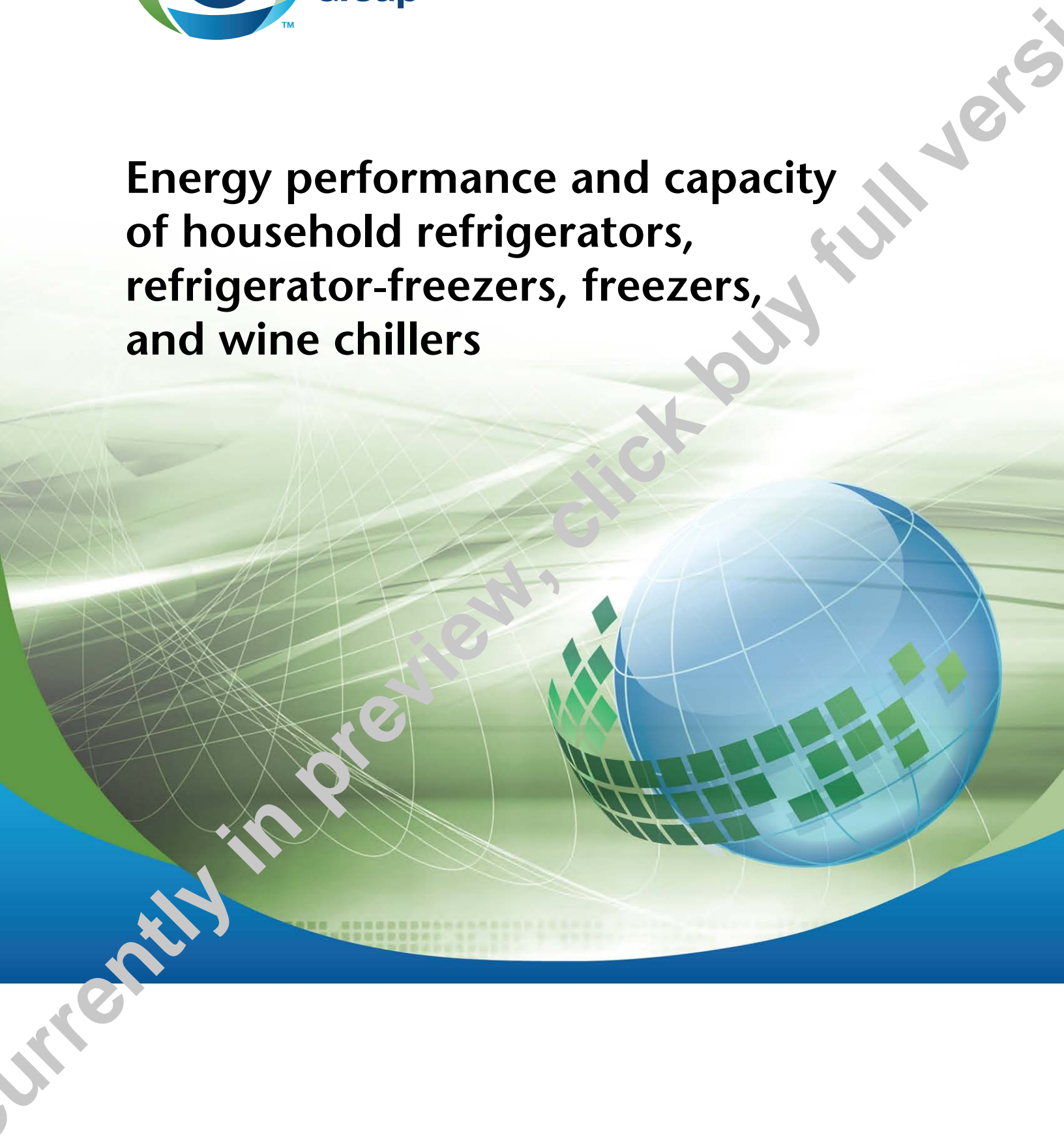




**CSA  
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**C300-12**

**Energy performance and capacity  
of household refrigerators,  
refrigerator-freezers, freezers,  
and wine chillers**



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# Preface

This is the eighth edition of CSA C300, *Energy performance and capacity of household refrigerators, refrigerator-freezers, freezers, and wine chillers*. It supersedes the previous editions published in 2008 under the same title, and published in 2000, 1991, 1989, 1984, 1978, and 1977 under the title *Energy Performance and Capacity of Household Refrigerators, Refrigerator-freezers, and Freezers*.

This Standard is considered suitable for use for conformity assessment within the stated scope of the Standard.

CSA gratefully acknowledges that the development of this Standard was made possible, in part, by the financial support of Natural Resources Canada (NRCan), BC Hydro, Manitoba Hydro, Québec Hydro, the Ontario Ministry of Energy, the Canadian Electricity Association (CEA), the Ontario Power Authority (OPA), Efficiency Nova Scotia, and Sask Power.

This Standard was prepared by the Subcommittee on Refrigerators/Freezers, under the jurisdiction of the Technical Committee on Residential Equipment and the Strategic Steering Committee on Performance, Energy Efficiency, and Renewables, and has been formally approved by the Technical Committee.

## Notes:

- (1) *Use of the singular does not exclude the plural (and vice versa) when the sense allows.*
- (2) *Although the intended primary application of this Standard is stated in its Scope, it is important to note that it remains the responsibility of the users of the Standard to judge its suitability for their particular purpose.*
- (3) *This Standard was developed by consensus, which is defined by CSA Policy governing standardization — Code of good practice for standardization as “substantial agreement. Consensus implies much more than a simple majority, but not necessarily unanimity”. It is consistent with this definition that a member may be included in the Technical Committee list and yet not be in full agreement with all clauses of this Standard.*
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  - (c) *wording of the proposed change; and*
  - (d) *rationale for the change.*

# C300-12

## ***Energy performance and capacity of household refrigerators, refrigerator-freezers, freezers, and wine chillers***

### **1 Scope**

#### **1.1**

This Standard applies to compact and household refrigerators, refrigerator-freezers, freezers, wine chillers, and hybrid wine chillers that are electrically operated on a 60 Hz alternating current with a nominal supply voltage of 115 V.

#### **1.2**

This Standard applies to

- (a) refrigerators and refrigerator-freezers with a maximum capacity of 1100 L (39 ft<sup>3</sup>);
- (b) freezers with a maximum capacity of 850 L (30 ft<sup>3</sup>); and
- (c) wine chillers and hybrid wine chillers with a maximum refrigerated volume of 1100 L (39 ft<sup>3</sup>).

#### **1.3**

The requirements in this Standard are not applicable to electrically operated refrigerators using an absorption refrigeration system.

#### **1.4**

In CSA standards, “shall” is used to express a requirement, i.e., a provision that the user is obliged to satisfy in order to comply with the standard; “should” is used to express a recommendation or that which is advised but not required; and “may” is used to express an option or that which is permissible within the limits of the standard.

Notes accompanying clauses do not include requirements or alternative requirements; the purpose of a note accompanying a clause is to separate from the text explanatory or informative material.

Notes to tables and figures are considered part of the table or figure and may be written as requirements.

Annexes are designated normative (mandatory) or informative (nonmandatory) to define their application.

#### **1.5**

The values given in SI units are the units of record for the purposes of this Standard. The values given in parentheses are for information and comparison only.

### **2 Definitions**

The following definitions shall apply in this Standard:

**Air duct** — a passage that directs the flow of air.