

TEST REPORT

Report No. : SGS-R14-1230-EN00

Applicant : Coway Co., Ltd.

Address : Bongcheon-Dong Coway R&D Center
Seoul National University Research Park, 56-39
Nakseong-daero 15-gil, Gwanak-gu, Seoul, Korea 151-919

Product : JuicePresso

Model : CJP-03RBU

Environment : Temp. (25 ± 5) °C, Humidity (35 ± 10) % R.H.

Test Date : August 22, 2014 ~ August 28, 2014

Standard : Request of client

Test Result : Refer to the attached document

Use of report : Validation

.....

This is certified that the above mentioned products have been tested for the sample provided by client.

| | | |
|---------------------|----------------------------|---------------------------|
| Confirmation | Written by | Approved by |
| | Name : Jun, Ki-hwan | Name : Kim, In-kee |

- ※ The test results is based on the test conducted on the test sample, which was requested by the client.
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September 16, 2014

SGS KOREA Co., Ltd.

Summary of Test Results

| JuicePresso / CJP-03RBU | |
|----------------------------|-------------------------|
| TEST ITEM | TEST RESULT |
| Juicer Performance test(1) | Refer to detail report. |
| Juicer Performance test(2) | Refer to detail report. |
| Pulp drying test | Refer to detail report. |
| Layer separation test | Refer to detail report. |

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1. Overview

As requested by the client, this test was conducted on test sample according to the test specification presented by the client.

2. Product

2.1 Description

Applicant : Coway Co., Ltd.
Manufacturer : Coway Co., Ltd.
Product : JuicePresso
Model : CJP-03RBU
Serial Number : N/A
Input voltage : AC 220 V, 60 Hz
No. of sample : 1 EA

2.2 Photograph

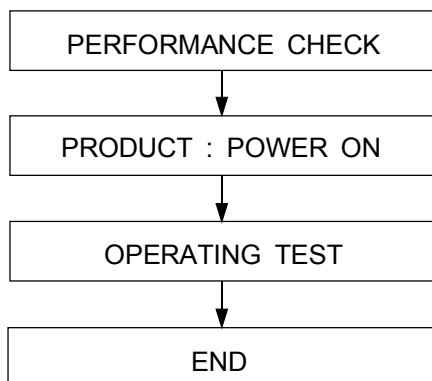


3. Test process

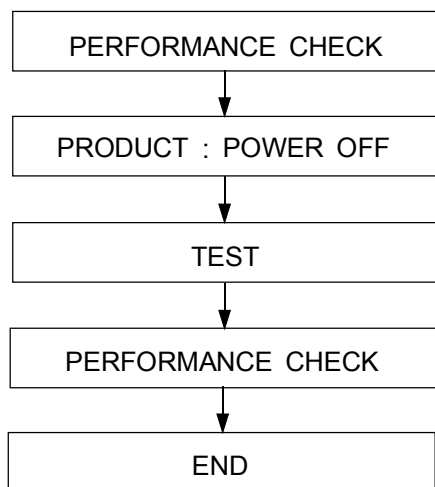
Refer to each test report.

(Using one process among next two kinds of process)

3.1 Operating Test



3.2 Non-operating Test



4. Test condition & Test result

Refer to each test report (Next page)

4.1 Juicer Performance test(1)

| | | | |
|-------------------|-------------------|------------------------|--------------------------------------|
| Applicant | Coway Co., Ltd. | Dept. in charge | Reliability Test Team |
| Product | JuicePresso | Tester | Jun, ki-hwan (+82-31-240-6682) |
| Model | CJP-03RBU | Date | August 22, 2014 ~ August 28, 2014 |
| Serial No. | N/A | | |
| Standard | Request of client | No. of pages | 4 |

(1) Test procedure

- 1) Test Item : Orange, Tomato, Grape, Apple, Carrot, Kale, Broccoli
- 2) amount of Item : Each 500 g

(2) Test photograph



4.4 Layer separation test

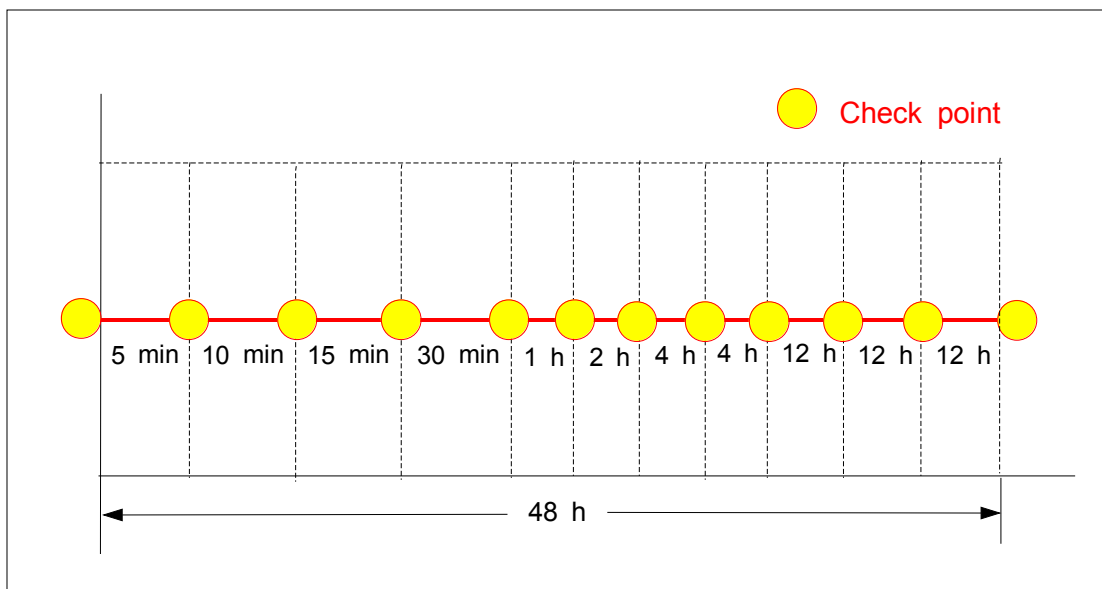
| | | | |
|-------------------|-------------------|------------------------|--------------------------------------|
| Applicant | Coway Co., Ltd | Dept. in charge | Reliability Test Team |
| Product | JuicePresso | Tester | Jun, ki-hwan (+82-31-240-6682) |
| Model | CJP-03RBU | Date | August 22, 2014 ~ August 24, 2014 |
| Serial No. | N/A | | |
| Standard | Request of client | No. of pages | 3 |

(1) Test condition

- 1) Test Time : 48 h
- 2) Check point : Before the test, During the test, After the test
- 3) Status of Product : ① Unpacked product ② Non-operation
- 4) Sample quantity : 21 EA

(2) Test profile

1) Test profile



- 2) Before the test : Check the juice before the test sample.
- 3) After installing sample in the Shelf, conduct a test as in "Time profile."
- 4) During the test : Check the state of the sample layer nine minutes the juice during the test.
- 5) After the test : Check the juice separated layer of the sample after the test.

(3) Test photograph



CJP-03RBU



(B)



(P)



(4) Test Result

| Check Item | Result |
|--------------------------------|--------------------------|
| 1. Layer separation check time | Refer to the appendix 1. |

※ Appendix 1 : Layer separation check time

- Company C pulp sample data.

[illegible]

-. Company P pulp sample data.

| Time separation layer And results | | 5 minutes elapsed | 15 minutes elapsed | 30 minutes elapsed | 1 hr, has elapsed | 2 hr, has elapsed | 4 hr, has elapsed | 8 hr, has elapsed | 12 hr, has elapsed | 24 hr, has elapsed | 36 hr, has elapsed | 48 hr, has elapsed |
|--------------------------------------|----------|----------------------|-----------------------|-----------------------|----------------------|----------------------|----------------------|----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| 1 | Apple | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation |
| 2 | Orange | | | | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation |
| 3 | Grapes | | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation |
| 4 | Carrots | | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation |
| 5 | Tomatoes | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation | Separation |
| 6 | Kale | | | | | | | Separation | Separation | Separation | Separation | Separation |
| 7 | Broccoli | | | | | | Separation | Separation | Separation | Separation | Separation | Separation |

-. Company B pulp sample data.

[illegible]