Declaration of Conformity

SAFETY/ EMC/ REACH/ RoHS/ Chemicals/ Ecodesign

Version 1.0

Manufacturer:

AS Wilfa, Sandakerveien 114A, 0484 Oslo, Norway. www.wilfa.com

Product type:

Air fryer

Product identification:

AF5B-60P	Product name and on package
AF5W-60P	

Declaration Text:

We, AS Wilfa are responsible for the following declaration of conformity where we hereby declare that following product(s) are in compliance with:

EU directives:

EU directive 2014/35	Low voltage directive
EU directive 2014/30	Electromagnetic compatibility
EU directive 2023/826	ErP
EU directive 2011/65 and 2015/863	RoHS
EU directive 1907/2006	REACH
EU directive 1935/2004	Food contact materials

Harmonized standards:

EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A14:2019+A2:2019+A15:2021+A16:2023
EN 60335-2-9:2003+A1:2004+A2:2006+A12:2007+A13:2010
EN 62233:2008

EN IEC 55014-1:2021
EN IEC 55014-2:2021
EN IEC 61000-3-2:2019+A1:2021+A2:2024
EN 61000-3-3:2013+A1:2019+A2:2021

EN 50564: 2011

RoHS Test report
REACH Test report
LFGB Test report

Declaration of Conformity

FOOD CONTACT MATERIALS INTENDED TO COME INTO CONTACT WITH FOOD

wilfa in homes since 1948

Declaration Text:

We, AS Wilfa are responsible for the following declaration of conformity where we hereby declare that following product(s) are in compliance with:

- German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB) Section 30& 31, BfR recommendation and Regulation (EC) No1935/2004.
    1. Sensorial examination
    2. Global Migration from Coating
    3. Specific Release of Metals
    4. Specific Migration of Polycyclic Aromatic Hydrocarbons (PAHs)
    5. Colourfastness
    6. Specific Migration of Primary Aromatic Amines
    7. Specific Migration of Formaldehyde
    8. Specific Migration of Organic Nitrogen
    9. Specific Migration of Perfluoroalkeny-Oxybenzene Sulfonic Acid (PFOS) from PTFE coating
    10. Specific Migration of Bisphenol A
    11. Global Migration from Silicone
    12. Remaining Peroxides (Silicone)Residual Catalyst
    13. Volatile Organic Substances (Silicone)
    14. Global Migration
    15. Specific Migration of Metals
    16. Specific Migration of Acrylonitrile
    17. Volatile Organic Substances (Polystyrene and Styrene Co-polymer)
    18. Specific Migration of Butadiene
    19. Specific Migration of Cyclic Oligomers
    20. Specific Migration of Hexamethylenediamine
    21. Specific Migration of metals, Metal-release from Colored Plastic
    22. Global Migration from Coating
    23. Specific Migration of Heavy Metals - Chromium (VI)Global Migration
    24. Remaining Peroxides (Silicone)
    25. Volatile Organic Substances (Silicone)
    26. Specific Migration of Tin
    27. Stainless Steel Composition Analysis
    28. Bisphenol A Content
    29. Specific Migration of Fluorine
    30. Specific Migration of Heavy Metals
    31. Specific Migration of Phenolic Substances
    32. Specific Migration of 1,4-Dihydroxybenzene
    33. Total Phthalates
    34. Extractive Substances
    35. Organotin Compounds content
    36. Specific Migration of Phthalates
    37. Cadmium and Lead in Synthetic Material
    38. Steel Composition Analysis
    39. Specific Migration of Caprolactam
- FOR-1993-12-21-1381. Norwegian food safety regulation.
- EC No 2023/2006. Good Manufacturing Practices.
- EU No 10/2011. Plastic materials and objects intended to come into contact with foodstuffs.

Listed in accordance with the Regulation on plastic materials (EU) 10/2011, annexes I and II. The following substances subject to limitations and/or specification are used in the above mentioned product:

Substance	CAS number	Restrictions (mg/kg)
Zinc	7440-66-6	5
Barium	7440-39-3	1
Butadiene	106-99-0	1

Migration Limits

We confirm that content and specific migration limits are in compliance with above regulations.

Dual-use substances, active and intelligent substances, and other additives

No dual-use, active and intelligent substances were used in the manufacturing of this product.

Functional barrier

The non-stick coating is a functional barrier against the steel in the inner of the container.

Test lab

Test lab performing the tests: TUV Rheinland / CCIC (Ningbo)Co., Ltd.

Specification of the intended use or limitations

The intended use of this product is for baking food.

The product is suitable for following food/ drink: Meat, fruits, vegetables, dough.

Time, temperature, and storage in contact with food/ drink is:

a) Time, up to 4 hours.
b) Temperature, up to 200 degrees Celsius.
c) Do not store food in the product.

Materials used

Materials: Non-stick coating, metal and silicone.

Ratio of food contact surface area to volume used to establish the conformity of the material of article:

6 dm^2/kg according to article 17 para. 2 Regulation (EU) 10/2011.

Authorized signature: 

Name: Viktor Storjord

Title: Service & Compliance Manager

Date/ month/ year: 15/04/2026