**PRE-CONTRACTUAL INFORMATION PURSUANT TO THE DATA ACT (Reg. EU 2023/2854, Article 3(2))**

**Applicable to data generated by the following connected products:**

**COMBI OVENS:** series ATxxx/TTxxx/AXxxx

**BLAST CHILLERS-FREEZERS:** series BF101xxx/BF51xxx /BFP2xxx/BFR2xxx/XSxxx/ RE101xxx/RE51xxx/OFxxx/GFxxx/IF101xxx/IF51xxx/IFP2xxx/ IFR2xxx/TFxxx/ NF101xxx/NF51xxx/PFxxx/JFxxx/HPxxx

**REFRIGERATED UPRIGHT CABINETS:** series XExxx/NExxx/MCDxxx/QSRxxx/KAGxxx/KFSxxx/ /XLxxx/ TXxxx/ EXxxx/AGxxx/FSxxx/

**REFRIGERATED UNTERCOUNTERS** series 5Dxxx/5Exxx /KIGxxx/KIxxx

**REFRIGERATED DISPLAY UNITS**: series P6xxx/P8xxx/C6xxx/C8xxx/D6xxx/D8xxx/G6xxx/G8xxx/KDxxx/KGxxx/KPxxx/KC6xxx/KC8xxx/

**DISHWASHERS:** series KExxx/TExxx

The specific product is indicated in the offer sent to the Customer.

**Manufacturer:** Angelo Po Grandi Cucine S.p.A., sole shareholder, s.s. Romana Sud 90/F, 41012 Carpi (MO), Italy

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1. **Type, Format and Estimated Volume of Generated Data**

The product is capable of generating the following data during operation:

* **List of Product Data processed:**

1. **Type of data**: Operational and telemetry Data
2. **Specific content:** Recorded temperatures; names and durations of cooking, blast chilling, and washing programmes; machine alarms; estimated energy consumption; HACCP data.
3. **Managed metadata:** Cloud publication timestamp; recipe or programme start/end timestamp; recipe ID; programme ID.
4. **Collection frequency:** publication period adjustable by the User from [1 to 10] minutes
5. **Estimated volume:** 30 MB/hour

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1. **Real-Time Data Generation Capability**

The product is capable of generating **real-time** data during operation. Such data are viewable by the User in real time but are stored by the Data Controller according to the frequency specified in section 1(d) above.

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1. **Data Storage Capability**

**The connected product can store data on:** cloud system

**Data retention period for each data group:**

**Operational telemetry data:** 60 months or until User termination if earlier.

**HACCP data:** 60 months or until User termination if earlier.

**Machine alarms:** until User termination.

**Historical data for efficiency analysis:** 60 months or until User termination if earlier.

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1. **User Access, Retrieval, and Deletion of Data**

* **Data access:**  
  The User may access the data via a dedicated portal (apolink.angelopo.com)
* **Data retrieval:**  
  Data are available for download in the following formats: CSV, Excel (.xlsx)
* **Data deletion:**

Data deletable by the User: (a) recipes for ovens; (b) data associated with personal accounts and user preferences.

Note: Historical data will be deleted upon termination of the contract (see previous section C).

b) Residual data (not deletable by the User): general operational and machine diagnostic data.

Note: These data will be deleted upon termination of the contract (see previous section C).

1. **Data Transfer/Access Method**

**Secure electronic method for access/transfer**

**Description of the method:** HTTPS connection, encrypted MQTT protocol

**Dedicated portal/dashboard (if available):** Web dashboard accessible with personal credentials

**Authentication/access method:** Access credentials (email and password)

**Section G – Means and Information to Exercise User Access Rights**

Technical contact at the Data Controller: • Email: [data@angeloipo.it](mailto:data@angeloipo.it) • Phone: +39 059 639411