

EnOcean Equipment Profiles

REVISION HISTORY

Ver.	Editor	Change	Date
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System Specification



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A5-12: Automated Meter Reading (AMR)

RORG	A5	4BS Telegram
FUNC	12	Automated Meter Reading (AMR)
TYPE	04	Temperature and Load Sensor

Submitter: SIMICS, NTT East

Description

Temp and Load Sensor aimed for fridge and other application.

E.g. milk carton puts on this sensor in fridge. The sensor sends a signal of temp and remaining amount of milk (in gram). Since this sensor is battery-powered, battery level information is transmitted with Temp and Load information, too.

Data exchange

Direction: unidirectional

Addressing: broadcast

Communication trigger: event- & time-triggered

Communication interval: -

Trigger event: load changed

Tx delay: -

Rx timeout: -

Teach-in

Teach-in method: 4BS teach-in 2

Security

Encryption supported: yes

Security level format: RLC + AES128

Offset	Size	Bitrange	Data	ShortCut	Description	Valid Range	Scale	Unit
0	14	DB3.7...DB2.2	Meter reading	MR	Current value in gram	0...16383	0...16383	gram
14	2	DB2.1...DB2.0	Not Used (= 0)					
16	8	DB1.7...DB1.0	Temperature	TMP	Temperature (linear)	0...255	-40...+40	°C
24	4	DB0.7...DB0.4	Not Used (= 0)					
28	1	DB0.3	LRN Bit	LRNB	LRN Bit	Enum:		
						0: Teach-in telegram		
						1: Data telegram		
29	1	DB0.2	Not Used (= 0)					
30	2	DB0.1...DB0.0	Battery Level	BL	Battery level	Enum:		
						0: 100-75%		
						1: 75-50%		
						2: 50-25%		
						3: 25-0%		