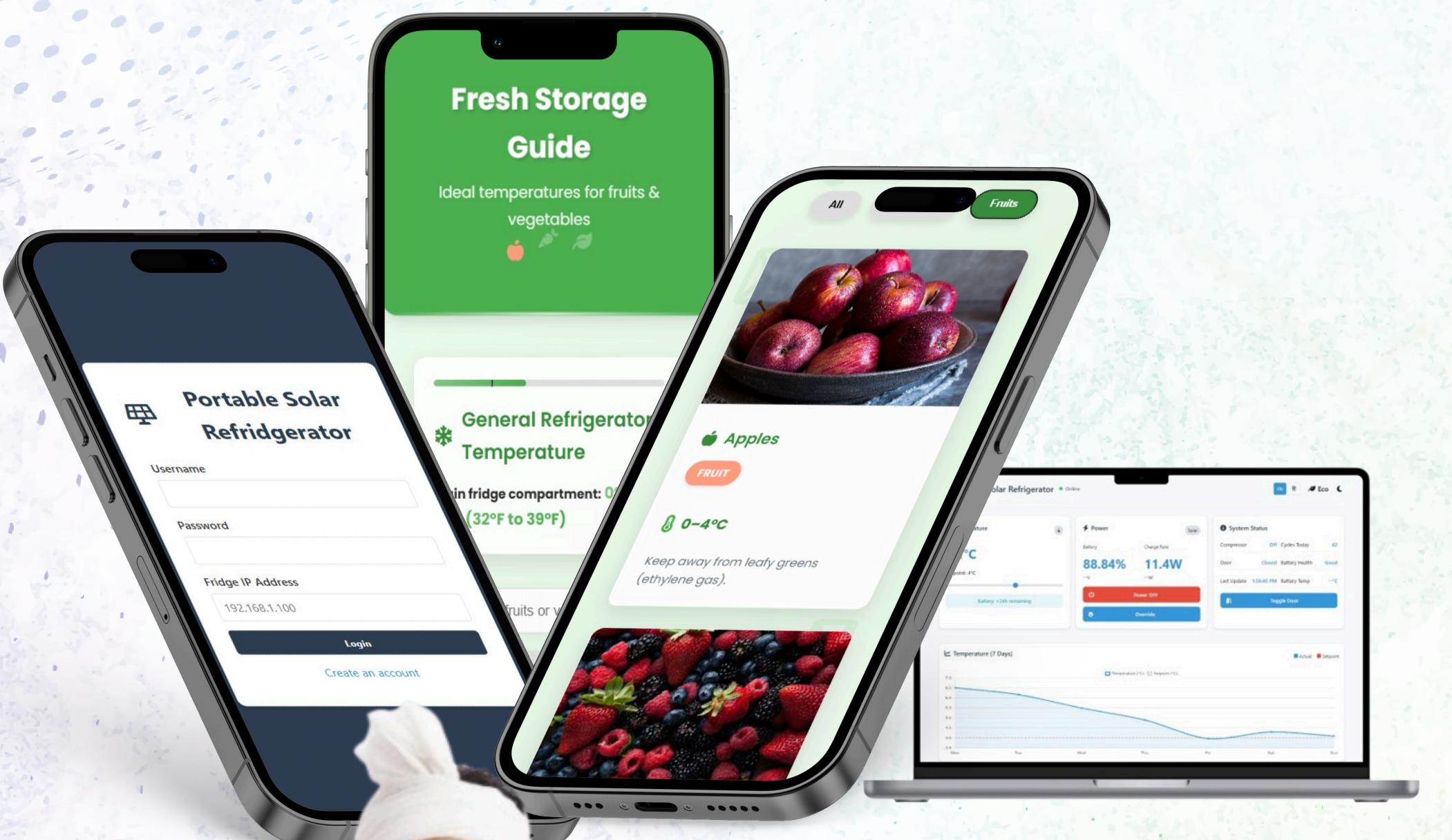


Portable Solar Refrigerator

Chill Anywhere. Powered by the Sun

Track, Control, and Optimize Your Solar Refrigerator
— Anytime, Anywhere



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The collage includes the following screens:

- Login Screen:** Shows fields for Username, Password, and Fridge IP Address (192.168.1.100), along with a "Login" button and a "Create an account" link.
- System Status Screen:** Displays real-time data: Power (88.84% / 11.4W), Charge Rate (11.0W), and various system metrics like Compressor status, Cycles Today (42), Door status (Closed), Battery Health (Full), Last Update (11:57:29 AM), and Battery Temp (--°C).
- Temperature Graph:** A line graph titled "Temperature (7 Days)" comparing Actual (blue line) and Setpoint (red line) temperatures over a week, ranging from 4°C to 20°C.
- Power Flow Graph:** A bar chart titled "Power Flow (7 Days)" showing Solar (green bars) and Battery (orange bars) energy usage in Wh over a week.
- Recent Activity:** A list of recent events with timestamps, temperatures, battery levels, and system status.
- Temperature Control:** A screen showing current temperature (4.3°C), setpoint (4°C), and a battery status message ("Battery: >24h remaining").
- Power Control:** A screen showing current power (88.05%), battery status (100.0%), and system status (Compressor Off, powerSource solar).
- Fresh Storage Guide:** A guide for storing cauliflower at 0-2°C, suggesting to keep it in a perforated bag.
- Carrots Storage:** A guide for storing carrots at 0-2°C, suggesting to keep them in a perforated bag.
- Apples Storage:** A guide for storing apples at 0-4°C, suggesting to keep them away from leafy greens.
- Leafy Greens Storage:** A guide for storing leafy greens (lettuce, spinach) at 0-2°C, suggesting to store them in plastic bags or containers.
- Storage Tips:** A section with tips:
 - Use the crisper drawer for veggies and fruits — it keeps humidity higher.
 - Separate fruits and vegetables when possible because many fruits release ethylene gas that speeds up ripening (and spoiling) of vegetables.
 - Store leafy greens in plastic bags or containers to maintain humidity.
 - Keep ethylene-producing fruits (like apples) away from sensitive vegetables.