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 y_{ijk} &= M + F_i + E_j + P_k + (FE)_{ij} + (FP)_{ik} + (EP)_{jk} + (FEP)_{ijk} + e_{ijk} \\
 &= M \\
 &= y_{ijk} \\
 &= F_i \\
 &= E_j \\
 &= P_k \\
 &= (FE)_{ij} \\
 &= (FP)_{ik} \\
 &= (EP)_{jk} \\
 &= (FEP)_{ijk} \\
 &= e_{ijk}
 \end{aligned}$$

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1. Fan colour



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( )	( )	( )	( )
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/ ± / ab	/ ± / cde	/ ± /	/ ± / ab
/ ± / a	/ ± / abcde	/ ± /	/ ± / a
/ ± / ab	/ ± / cd	/ ± /	/ ± / ab
/ ± / b	/ ± / cde	/ ± /	/ ± / a
/ ± / ab	/ ± / cd	/ ± /	/ ± / ab
/ ± / ab	/ ± / abc	± /	/ ± / ab
/ ± / ab	/ ± / cd	/ ± /	/ ± / ab
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( )	( )	( )	( )
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/ ± / abc	/ ± / abcd	/ ± / ab	/ ± / b	/ ± / abc	/ ± /

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