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Ships and marine technology — Fire-extinguishing systems for protection of galley cooking equipment

Navires et technologie maritime — Systèmes d'extinction d'incendie des équipements de cuisine

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Foreword

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The committee responsible for this document is ISO/TC 8, *Ships and marine technology*, Subcommittee SC 1, *Lifesaving and fire protection*.

This third edition cancels and replaces the second edition (ISO 15371:2015). Subclauses 2.25, 2.26, 4.4.13, and 5.1.1.2 b) have been editorially revised to clarify requirements.

Introduction

While this International Standard provides the marine industry with a means for evaluating the effectiveness of fire-extinguishing systems for a variety of grease-laden cooking appliances that may be found in a galley, it is also referenced by the International Maritime Organization (IMO) International Convention for the Safety of Life at Sea (SOLAS), 1974, as amended, and provides organizations who are party to SOLAS with a means of ensuring conformance of deep-fat cooking equipment with the fire suppression requirements prescribed in SOLAS.

Ships and marine technology — Fire-extinguishing systems for protection of galley cooking equipment

1 Scope

This International Standard applies to the design, testing, and operation of pre-engineered fire extinguishing systems to protect the galley hoods, ducts, fryers and other grease-laden appliances.

Pre-engineered fire-extinguishing system units are also required to comply with requirements for the construction and components performance as applicable to specific types, designs, sizes and arrangements. This International Standard also provides minimum requirements for the testing and evaluation of components.

A product that contains features, characteristics, components, materials or systems that are new or different from those covered by the requirements in this International Standard and that involve a risk of fire, electric shock, or injury to persons, shall be evaluated using the appropriate additional component and end product testing.

NOTE Only deep-fat cooking equipment, among the types of galley cooking equipment covered by this International Standard, are required by SOLAS chapter II-2 Regulation 10.6.4 to have fixed fire-extinguishing systems.

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1
auxiliary equipment
equipment used in conjunction with the extinguishing system

EXAMPLE Auxiliary equipment can be used to shut down power, fuel or ventilation to the hazard area being protected or to initiate alarm or signalling devices.

2.2
cooking appliance
cooking device that has, or is capable of having, a surface of liquid grease or one in which cooking with grease is involved

EXAMPLE Deep fat fryer, griddle, range, chain-broiler, electric char-broiler, charcoal broiler, mesquite broiler, gas radiant char broiler, wok, tilt skillet/braising pan and similar appliances.

Note 1 to entry: The protected area is limited to the cooking area of the appliance only.

2.3
cooking grease
grease
vegetable shortening incorporating an antifoaming agent

2.4
cylinder
valve assembly
container that incorporates a valve and that provides storage for the extinguishing agent and expellant gas until the valve is actuated

Note 1 to entry: For cartridge-operated units, this assembly includes the extinguishing-agent storage container and cartridge mechanism.