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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

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO document should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 8, *Ships and marine technology*, Subcommittee SC 1, *Maritime safety*.

This fourth edition cancels and replaces the third edition (ISO 15371:2015), which has been technically revised.

The main changes are as follows:

— Clause 2 and Bibliography have been added;

— Clause 3, 4.4 and 5.4 have been modified.

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Introduction

This document provides the marine industry with a means for evaluating the effectiveness of fire-extinguishing systems for a variety of grease-laden cooking equipment that can be found in a galley. This document is also referenced in the International Maritime Organization (IMO) International Convention for the Safety of Life at Sea (SOLAS), 1974, as amended[1]. This document aims to provide organizations who are party to SOLAS with a means of ensuring that deep-fat cooking equipment conforms to the fire suppression requirements prescribed in SOLAS.

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

1 Scope

This document applies to the design, testing, and operation of pre-engineered fire extinguishing systems that protect galley hoods, ducts, fryers and other grease-laden cooking equipment.

This document provides requirements for the construction and performance of components within pre-engineered fire-extinguishing system units. This document 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 document and that involve a risk of fire, electric shock, or injury to persons, can be evaluated using the appropriate additional component and end product testing.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

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

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
auxiliary equipment
equipment used in conjunction with the extinguishing system

Note 1 to entry: Auxiliary equipment can be used to shut down power, fuel supply or ventilation to the hazard area being protected or to initiate alarm or signalling devices.

3.2
cooking equipment
cooking device that has, or is capable of having, a surface of liquid grease or one involving cooking with grease

Note 1 to entry: 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 equipment.

Note 2 to entry: The protected area is limited to the cooking area of the equipment only.

3.3
cooking grease
vegetable shortening incorporating an antifoaming agent

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