ANSUL®

WHAT YOU SHOULD KNOW ABOUT THE NEW **EN 16282-7** STANDARD FOR KITCHEN FIRE PROTECTION

The new technical standard helps harmonise legislation across the industry by creating consistent hazard classifications, performance testing and service and maintenance guidelines. The standard moves the restaurant industry toward more effective commercial kitchen fire protection helping to better safeguard valued people, property and business.

FIRE POSES A SERIOUS RISK

80% of businesses that are affected by fire either never re-open or close within 18 months[1]

Read below to learn how ANSUL® Restaurant Fire Suppression Systems address the top six critical considerations raised by EN16282-7

#1

Performance-based fire testing with clear test protocols

ANSUL Restaurant Systems are third-party tested, certified to UL 300 and LPCB LPS1223 and VdS approved. More rigorous test protocols such as UL 300 include a two-minute pre-burn and splash test for fire tests versus more lenient testing that uses one-minute or no specific pre-burn
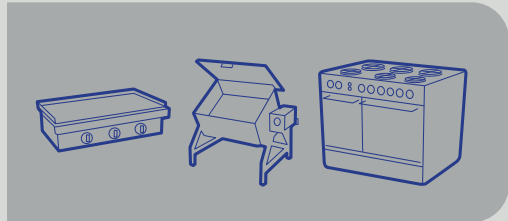
#2

Installed by certified service technicians

Each technician carries an ANSUL identification card as proof they have completed the required training and certification for design, installation, commissioning, recharge, servicing and maintenance of ANSUL Restaurant Systems and a logbook of service history (if available)
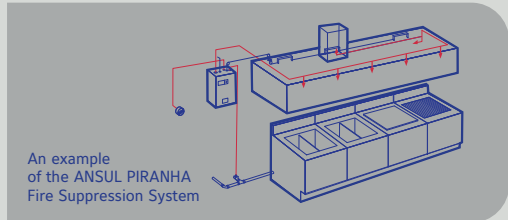
Authorised ANSUL Distributor

#3

Consider the risks posed by all kitchen equipment and fire scenarios

ANSUL product testing covers most grease vapour producing appliance types as well as extraction ductwork
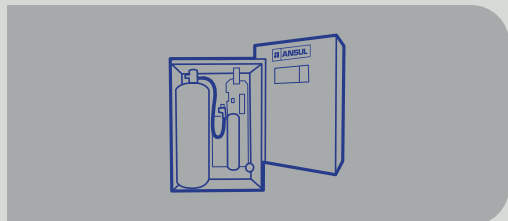
#4

If one appliance under a kitchen hood is protected, all appliances identified as a hazard under the same hood must be protected

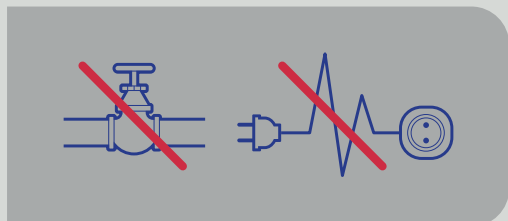ANSUL solutions protect multiple hazards through appliance-specific and overlapping system designs

An example of the ANSUL PIRANHA Fire Suppression System

#5

Visible identification that equipment complies with the standard

Locating an ANSUL logo is one easy way to confirm EN 16282-7 compliance because R-102 and PIRANHA Systems meet all of the requirements

#6

Other important considerations

Systems should have automatic fuel or electric shut off, reliable detection suitable for the food service industry and a log book to track service and maintenance

Find out more about how ANSUL Restaurant Fire Suppression Systems comply with the new EN technical standard.

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Johnson Controls