

# ISO 15371:2024-06 (E)

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

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### Contents

Page

|   |          |
|---|----------|
| Foreword.....   | v        |
| Introduction.....   | vi       |
| <b>1 Scope.....</b>                                       | <b>1</b> |
| <b>2 Normative references.....</b>                        | <b>1</b> |
| <b>3 Terms and definitions.....</b>                       | <b>1</b> |
| <b>4 Components.....</b>                                  | <b>4</b> |
| 4.1 General.....  | 4        |
| 4.2 Detectors.....  | 4        |
| 4.3 Discharge nozzles.....                                | 4        |
| 4.4 Operating devices.....                                | 4        |
| 4.5 Manual means of actuation.....                        | 5        |
| 4.6 Shut-off devices.....                                 | 5        |
| 4.7 Pipe, fittings, tubing and hose.....                  | 5        |
| 4.8 Extinguishing agent.....                              | 5        |
| 4.9 Indicator.....  | 5        |
| <b>5 System requirements.....</b>                         | <b>6</b> |
| 5.1 General.....  | 6        |
| 5.2 Use.....  | 6        |
| 5.3 Applications.....                                     | 6        |
| 5.4 System actuation.....                                 | 6        |
| 5.5 Supervision.....                                      | 7        |
| 5.6 System location.....                                  | 7        |
| 5.7 Discharge nozzles.....                                | 8        |
| 5.8 Protection to multiple equipment.....                 | 8        |
| 5.9 Protection of common exhaust duct.....                | 8        |
| <b>6 Test methods.....</b>                                | <b>9</b> |
| 6.1 Cooking equipment extinguishing tests.....            | 9        |
| 6.1.1 General.....  | 9        |
| 6.1.2 Deep fat fryer.....                                 | 10       |
| 6.1.3 Griddle.....  | 11       |
| 6.1.4 Range top.....                                      | 11       |
| 6.1.5 Gas radiant char broiler.....                       | 12       |
| 6.1.6 Electric char-broiler.....                          | 12       |
| 6.1.7 Lava, pumice or synthetic rock char-broiler.....    | 12       |
| 6.1.8 Natural charcoal broiler.....                       | 13       |
| 6.1.9 Mesquite wood char-broiler.....                     | 13       |
| 6.1.10 Upright broiler.....                               | 13       |
| 6.1.11 Chain broiler.....                                 | 14       |
| 6.1.12 Wok.....   | 14       |
| 6.2 Splash tests.....                                     | 15       |
| 6.2.1 General.....  | 15       |
| 6.2.2 Deep fat fryer extinguishing splash tests.....      | 15       |
| 6.2.3 Deep fat fryer cooking temperature splash test..... | 15       |
| 6.2.4 Range top extinguishing splash tests.....           | 16       |
| 6.2.5 Range top cooking temperature splash tests.....     | 16       |
| 6.2.6 Wok extinguishing splash tests.....                 | 17       |
| 6.2.7 Wok cooking temperature splash tests.....           | 17       |

|          |  |           |
|----------|--|-----------|
| 6.3      | Hood and duct (full scale) extinguishing test.....         | 18        |
| 6.3.1    | General.....   | 18        |
| 6.3.2    | Hood.....  | 18        |
| 6.3.3    | Filter and frame.....                                      | 18        |
| 6.3.4    | Duct.....  | 19        |
| 6.4      | Extinguishing system unit test.....                        | 20        |
| 6.4.1    | Preparation.....   | 20        |
| 6.4.2    | General test procedures.....                               | 21        |
| 6.4.3    | Fuel ignition and extinguishing system unit operation..... | 21        |
| 6.4.4    | Plenum testing.....  | 22        |
| 6.4.5    | Conditions of acceptability.....                           | 22        |
| <b>7</b> | <b>Installation and maintenance manual.....</b>            | <b>22</b> |
| <b>8</b> | <b>Owner's manual.....</b>                                 | <b>24</b> |
| <b>9</b> | <b>Test report.....</b>                                    | <b>25</b> |
|          | <b>Bibliography.....</b>                                   | <b>26</b> |