



ANSUL® R-102: the new standard in restaurant fire safety BSI certified to EN 17446

**FIRE POSES
A SERIOUS RISK**
80% of businesses that are
affected by fire either
never re-open or close
within 18 months¹

Kitchen fires are a significant risk and can result in huge costs and destroyed assets. So, how can you help protect your business? Meet the ANSUL® R-102.

It starts with compliance

EN 16282-7 and EN 17446 standards set the benchmark for fire safety in commercial kitchens, ensuring comprehensive protection. EN 16282-7 focuses on the classification and installation of fixed fire suppression systems, while EN 17446 provides rigorous testing requirements across multiple appliances to guarantee fire suppression systems perform effectively in high-risk environments.



EN 16282-7



EN 17446

How do I check if my system is EN 17446 certified?

1. Always check for an EN 17446-certified manual to make sure the design for each appliance is listed
2. Check that the system is also EN 16282-7 compliant
3. Access the certifying body's website for the latest updates – certificates should be publicly available and accessible

Top considerations in relation to EN 17446

1. All grease-vapor-producing appliances are hazards, not just fryers
2. Fryers are tested with a two-minute pre-burn to ensure fire suppression systems can handle the real-world fire challenges of commercial kitchens
3. Flames must be completely extinguished in one minute or less from the start of discharge

Benefits of using an authorized ANSUL® distributor



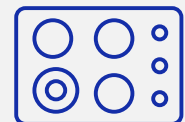
Design, installation and service
by trained persons
= competence



Maintenance
in accordance with the
approved system manual



Maintenance
every six months,
or more often
as required



In case appliances
have changed, a system
review is required

Ready to find out more? Learn about R-102's BSI certification [here](#).
Or contact us to see how we can tailor the system to meet your needs.

