

# Trust and confidence in the safety of commercial kitchens



Fire safety protocols in commercial kitchens are extremely important to prevent hazardous accidents, especially as these areas are operating with combustible materials, grease-laden vapours and a large number of electrical appliances.


Until 2021, there was no established standard for fire protection of kitchens in Europe. As a result of the European Committee for Standardization's joint work with BSI and other partners to make commercial kitchens safer, BS EN 17446:2021 was developed. Compliance to BS EN 17446:2021 became valid and mandatory for certain organizations operating commercial kitchens throughout Europe in February 2022. Kitchen hood fire extinguishing systems HoodSafer is a manufacturer of kitchen hood

fire extinguishing systems. Its aim is to be one of the world's top suppliers of fire extinguishing systems by designing and manufacturing the best, safest and simplest fire extinguishing solutions with its experienced team. There are many companies globally that manufacture and supply kitchen fire suppression systems; however, very few of these have valid approvals. BSI is the first and only accredited certification body that can assess and certify these systems to BS EN 17446:2021. HoodSafer was founded by two technical experts, both with many years of experience in design, manufacture, R&D and marketing in different sectors, including fire protection and prevention.

This combined knowledge and experience led to the development of the world's first and only "hydraulic activated hood extinguishing system".

HoodSafer aims to be the main supplier of the world's safest and simplest systems with its patented technique.

Find out more at [bsigroup.com](https://www.bsigroup.com)



“BSI made a difference with its solution-oriented and well-intentioned approach throughout the certification process”

Bora Yurttaş,  
General Manager, HoodSafer

## The BS EN 17446:2021 standard

The BS EN 17446:2021 standard establishes requirements applicable to the design, installation, functioning, testing and maintenance of fixed automatic fire extinguishing systems for kitchen protection that covers the cooking appliances, hood, plenum, and air extract ducts.

HoodSafer decided to work with BSI as a market leading certification body providing certification to the EN 17446:2021 standard. They particularly liked that customers would easily be able to access the certificate through BSI’s website.

“Protection of commercial kitchens against fire is not a well-known issue and that means there is very limited information about challenges and risks. In this case, a trustworthy approval is required to be sure if the system is capable to protect the kitchen properly. There are many companies in the world that manufacture or supply kitchen fire extinguishing systems. With the trust that customers and governments have in BSI, holding the BSI Kitemark gives HoodSafer easier access to dealer agreements and new customers than ever before.”

Bora Yurttaş, General Manager of HoodSafer

## Certification with BSI:

- Validates internal product tests and reduces risks
- Increases customer confidence
- Supports organizations in building customer trust
- Supports companies’ international growth
- Helps organizations to reach new markets and new customers

**bsi.**

## Why BSI?

BSI Kitemark certification confirms that a product or service’s claim has been independently and repeatedly tested by experts, providing confidence and trust in these products and services.