



Food Industry Fire Protection

Saving lives, assets and the environment

Nobel Fire Systems has built on over 30 years of reliable, proven technology to develop fire suppression technologies aimed at special risk environments.

Underpinning the product development programme is a certain conviction that early fire detection and fast effective suppression saves lives, assets and the environment. The Company offers a complete range of services from risk based analysis, consultation and design through to distribution and installation.

As no single suppression medium or application method covers all fire risk scenarios, our range of fire suppression systems covers all class of fires, and systems can be tailored to meet individual needs.

Fire Suppression Systems in the Food Manufacturing & Process Industry



Fire risk continues to be one of the major issues facing the food processing, storage and distribution industries in the UK. Due to the fine grinding of the predominantly combustible materials, single sparks or overheated particles are sufficient for an ignition at any time in the process.

Faulty machine parts and high process temperatures are just two of the potential causes of overheating, sparks or other hot spots which can then activate fire and dust explosions in mechanical and pneumatic conveying facilities in addition to downstream filters, silos and bins.

There are numerous danger zones or risk areas that need to be continually protected and these include;

- Industrial fryers
- Extraction systems
- Dryers
- Silos
- Mixers
- Drums
- Sieves
- Filters
- Hammer mills
- Ovens

The consequences of fire

Fires within the industry are an occupational hazard and can seriously impact on the future viability of a company. The key to maintaining business critical continuity is to take a proactive approach and ensure that the most appropriate fire suppression system is matched to individual needs. A fire can have serious consequences for your company:

- Injury and loss of human life
- Damage to machines, transport facilities and storage space
- Production interruptions
- Loss of income
- Repair or replacement costs owing to damaged or ruined machines
- Loss of customers

Nobel's unique approach

Nobel is unique in its ability to provide specific, purpose designed and engineered fire suppression solutions for all types of risk. Designed and engineered in the UK, Nobel's fire suppression systems provide superior fire protection for all types of applications. The start point for Nobel is to make a full assessment of the risk area and that of the surrounding areas. From that information the type of system, configuration and size is established. Where relevant, all nozzles and pipework are manufactured from stainless steel giving excellent durability and a long service life. They also provide an easy wipe down surface to aid hygiene requirements.

Available System types include; Gas, Watermist, Wet Chemical and Condensed Aerosol.



Case Study **Finsbury Food Group**

Finsbury Food Group is a leading speciality bakery manufacturer, producing a diverse range of cakes, bread and bakery snack products for the major UK retailers and the foodservice channel. Nobel Fire Systems has worked closely with the company to provide tailored fire suppression systems on two of its manufacturing sites at Cardiff and Hamilton in Lanarkshire.

At **Hamilton**, Finsbury had concerns about the age and suitability of the existing fire suppression system installed at the bakery to protect an industrial oven. The Company contacted Nobel to assess the system and provide feedback. Nobel immediately conducted out of hours surveys to all areas and produced a full risk report detailing the system conditions and recommendations.

The most effective and economic solution in terms of meeting Finsbury's specific needs matched to the most appropriate fire suppression technology was to install an IG55 system, replacing the existing aging system which had insufficient gas for the volume to be protected.

The install carried out by Nobel's team of specialist engineers has provided Finsbury with an up to date and cost-effective method of ensuring fire safety at the Hamilton bakery.

Installation time was scheduled as efficiently as possible with Nobel providing a flexible service working around Finsbury's production requirements and ensuring downtime was kept to an absolute minimum.

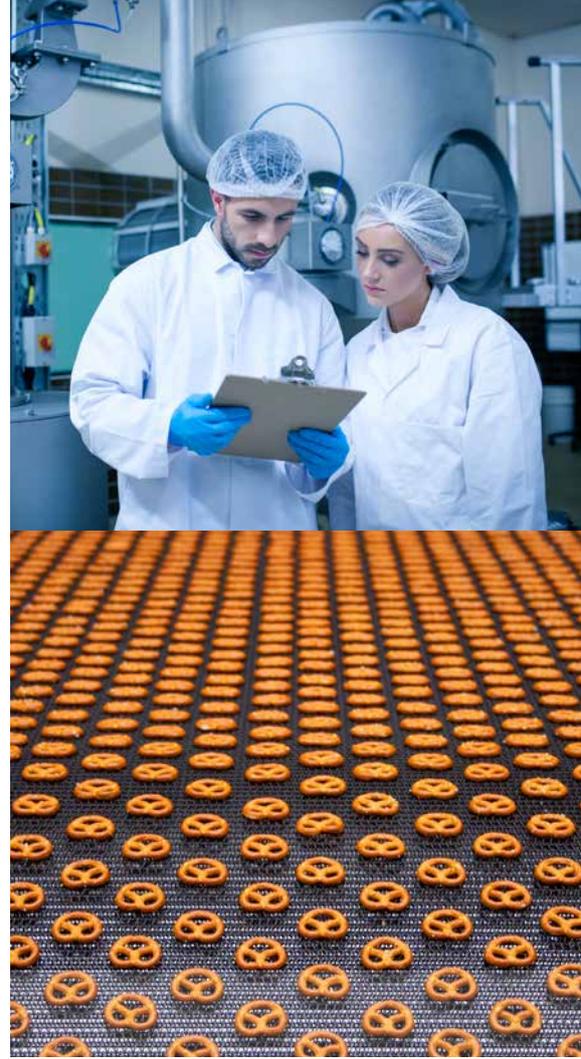
Finsbury's **Cardiff** site, home of Memory Lane Cakes, operates five bakeries and nine main production lines producing millions of cakes, tray bakes and seasonal products each year.

Following discussions with its insurance company regarding an update of the fire risk assessment on its ovens, the Company decided to upgrade the existing system and opted to speak to three potential suppliers including Nobel Fire Systems.

Nobel's ability to provide a seamless customer experience using the best available technology and a service package from survey through to installation and on-going maintenance was enough to convince Memory Lane Cakes that its fire protection needs would be well catered for throughout the life cycle of the new system.

Working around the 24/7 production schedule, Nobel upgraded three IG55 gaseous systems and replaced a number of cylinders and control panels on six High Pressure Watermist systems. Installation took approximately five weeks during which Memory Lane maintained full production with no downtime involved.

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