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ICS 47.020.90
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NATIONAL STANDARD OF THE

PEOPLE'S REPUBLIC OF CHINA

GB/T 20846-2016

Replacing GB/T 20846-2007

Shipbuilding -- Ventilation and air-treatment of galleys and pantries with cooking appliances

造船 厨房和具有烹调设备的配餐室的通风及空气处理

(English Translation)

Issued on: December 30, 2016 **Implemented on: July 1, 2017**

Issued by: General Administration of Quality Supervision, Inspection and Quarantine of the People 's Republic of China

Preview: page 1 of 4 shown, 9 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/gb-t-20846-2016

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Table of Contents

Foreword

1 Scope

2 Normative reference documents

3 Terms and definitions

4 Design requirements

4.1 General

Foreword

This standard is drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces GB/T 20846-2007 "Shipbuilding Kitchen and Ventilation and Air Treatment of Dining Room with Cooking Equipment". This standard the main technical changes compared to GB/T 20846-2007 are as follows.

- Added "normative reference documents" (see Chapter 2);

- Added "terms and definitions" (see Chapter 3);

--- modified the "small kitchen" statement, changed to "produce less calorie catering room" (see 4.1, 2007 version 2.1);

- Removed the requirements for the operation of blowers and blowers (2007 version 2.1);

--- revised order information (see 4.2, 2007 edition 2.2);

--- clear the temperature for the "dry bulb temperature" (see 4.3 and 4. 4, 2007 edition 2.3 and 2.4);

- the method of calculating the amount of air supply (see 5.1, 2007 version 3.1);

- modified method of sensible heat and latent heat dissipation of kitchen equipment to the room (see Appendix B, Appendix B, 2007);

- an example of kitchen ventilation (see Appendix C);

--- Added kitchen ventilation/air conditioning schematic (see Appendix D).

This standard uses the translation method equivalent to the ISO 9943.:2009 "shipbuilding kitchen and cooking room with cooking equipment, ventilation and air Processing "(English version).

And the normative reference in this standard international documents are consistent with

Preview: page 2 of 4 shown, 9 in the full document. Complete English PDF, instant download:
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the relationship between China's documents are as follows.

Thermometric quantities and units (eqvISO 31-4..1992) GB 3102.4-1993.

This standard is proposed by China Shipbuilding Industry Corporation.

This standard is nationalized by the National Marine Ship Standardization Technical Committee (SAC/TC12).

The drafting unit of this standard. China Shipbuilding Industry Comprehensive Technical and Economic Research Institute, Harbin Engineering University.

1 Scope

This standard specifies the ventilation and air handling of the kitchen on the civil ocean-going vessel and the catering room with the cooking equipment.

Wind and air handling requirements) and general considerations.

This standard applies to all sea areas except for extremely cold or extremely hot climates (ie beyond the minimum or maximum temperature specified in 4.3 and 4.4) Normal environment.

This standard applies to the kitchen and has a power consumption than only a small amount of electricity coffee pot, food heating electric panels, electric kettles and other cooking facilities Prepare the dining room.

Note: In addition to complying with the requirements of this standard, the relevant ships shall meet the statutory requirements, specifications and rules that may be required to be followed.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only the dated edition applies to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document.

ISO 31-4 Quantity and Units Part 4. Heat (Quantitiesandunits-Part 4. Heat) ISO 3258 Air Distribution and Diffusion Vocabulary (Airdistribution andairdiffusion-Vocabulary)

3 Terms and definitions

ISO 31-4, ISO 3258 and the following terms and definitions apply to this document.

Ventilation

For the supply of air in confined spaces to meet the needs of people living or equipment.

Air handling air-treatment Use equipment to control air temperature, humidity and cleanliness.

Preview: page 3 of 4 shown, 9 in the full document. Complete English PDF, instant download:
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Kitchen galey

There is a confined space for the crew to cook food.

Dining room with cooking equipment pantrywithcookingappliances with the resulting heat load significantly more than a single coffee pot, electric panels, electric kettles and other equipment of the dining room.

4.1 General

The kitchen should use a separate outdoor air supply system, the air should all come from outside.

Preview: page 4 of 4 shown, 9 in the full document. Complete English PDF, instant download:
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