# Keep cooking and carry on!

Ensure people can cook safely and discretely monitor their wellbeing



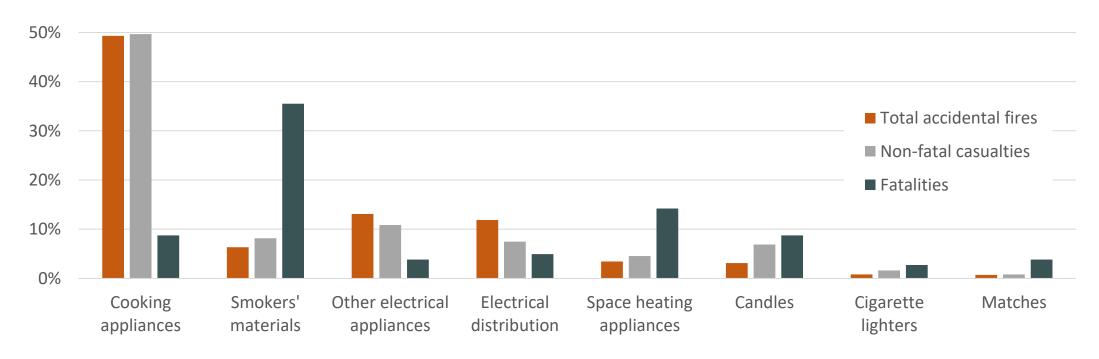
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#### Agenda

- 1. Introduction: The increasing risk of cooking fires Source of home fires, electric hobs and risk factors
- 2. The significance of BS EN 50615 (category B) and Airis
  BS EN 50615 requirements, fire prevention, cooker shut-off device technology and evolution
- 3. Airis fire and smoke prevention: Beyond BS EN 50615 How Airis works, fail safe design, applications and Airis Cloud
- 4. Summary
  The key benefits and ROI and a sample of UK Installations

### Sources of home fires



Percentage of fires, non-fatal casualties and fire-related fatalities in accidental dwelling fires by selected sources of ignition, England; 2016/17

Increasing risk: Electric hobs are more dangerous than gas

Although only 60% of cookers were electric, four out of five (79%) reported cooking fires were powered by electricity. **The risk is 2.5 times higher.** 

All cooking equipment combined caused an even larger share (49%) resulting in 510 civilian fire deaths, 5470 civilian fire injuries, and \$1.2 billion in direct property damage per year.<sup>1</sup>

In a 1999 study in the USA, 83% of frying fires began in the first 15 minutes of cooking.

Source 1: NFPA Research: Home structure fires involving cooking equipment, Marty Ahrens, November 2017 (USA)

### The induction effect

Grease fire on induction cooktop

# Combining increasing risk factors

- Fires are more prevalent with electric hobs
- Gas is being phased out for sustainability
- Induction hobs may further increase the risk of a fire



- 1 million people expected to have dementia by 2021 (source: Dementia UK)
- There are ~ 10,000 kitchen fires per year\*, how quickly will this increase? \*



<sup>\*</sup>source: Dept. for Communities and Local Government

# Fire detection, suppression or prevention?

Which of these devices prevent fire or smoke?

- Sprinkler / mist system
- Heat sensor
- Fire door
- Intumescent strip
- Fire alarm

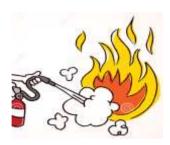
- Smoke hood
- Fire extinguisher
- Smoke alarm
- Suppression hood
- Fire blanket



**Answer:** None. None of these products meet the requirements of fire prevention under Category B of standard BS EN 50615

### What is BS EN 50615?

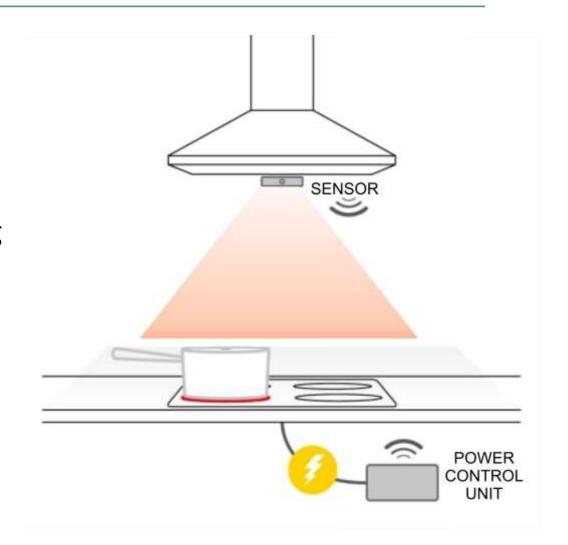
- A relatively new standard issued in 2015
- Category A: Requirements for devices that extinguish fires started by cooking on a hob
- Category B: Requirements for devices that prevent fires from occurring whilst cooking on a hob
- BS EN 50615 Category B certified products: tested to ensure prevention of a fire on a hob





### How does Airis work?

- Airis comprises a sensor and a power control unit
- The multisensor sensor monitors cooking in several ways
- The power control unit connects to the power supply of a hob.
- When the multisensor detects factor(s) that are high risk for a fire, the power to the hob is automatically switched off.



## The EN50615 effect

- cooker shut-off device devices became mandatory in Norway in 2010 in all new builds and kitchen renovations
- Used by several fire services in the England, Wales and Scotland
- A recommendation to be included in the next edition of electrical wiring regulations



# Where are Airis devices commonly installed?

- studio apartments
- high-rise residential
- build-to-rent
- co-living
- Aparthotels
- student accommodation

- assisted/sheltered accommodation
- social housing
- retired living



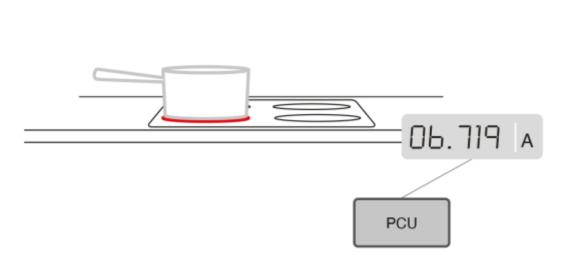
### Airis hardware

- Optional leak detection
- False alarms virtually eliminated
- Detection of food burning or a pan boiling dry
- Much earlier intervention preventing smoke
- Wireless cloud connection for vulnerable person monitoring



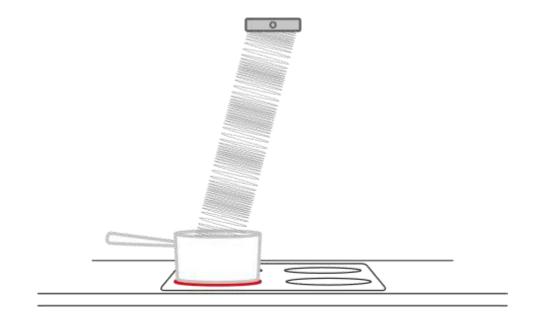
### Power measurement

- PCU constantly monitors current to hob
- Identifies the type of hob
- Sends power information to the multisensor



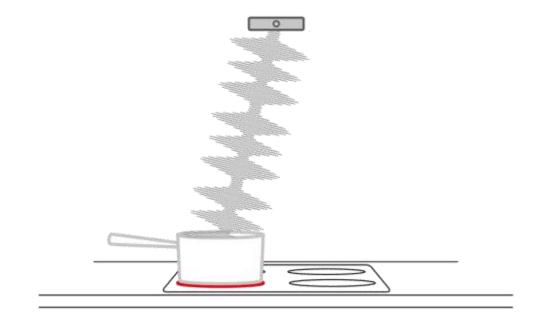
# Temperature measurement

- Infrared sensors monitor cooking temperature
- Ambient temperature also monitored



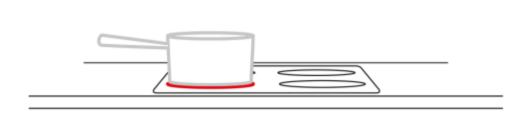
# Smoke and steam analysis

- Al algorithms analyse infrared readings
- Smoke and steam affect the amplitude



# Human presence monitored

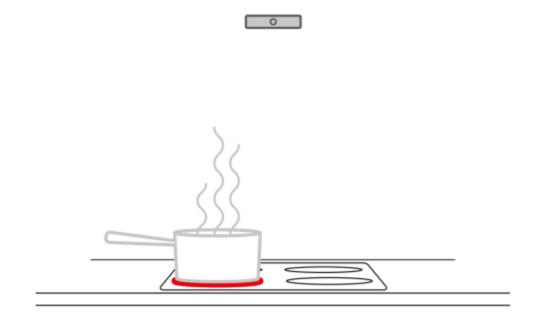
- Multisensor detects when someone is close to the hob
- Algorithms take presence into account before alarming/cutting power





## Shut-off

- Sensor instructs PCU to disconnect the power
- A pan is too hot, has boiled dry or food is burning
- Easily reset by user

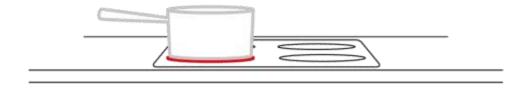




# Fail-safe design

- Pitch and roll measured
- Removal prevents cooking
- Orientation measured to ensure effective sensing







# Airis vulnerable person support

For elderly people and those with chronic conditions such as dementia, epilepsy, Multiple Sclerosis, Parkinson's Disease, acquired brain and sight loss etc.

SMS and email notifications available:

- The resident has not cooked for themselves for over 24 hours
- Cooking has taken place at an unusual time
- Airis has intervened to prevent a fire or smoke
- Airis has intervened more than a specified number of times
- The kitchen to too hot, too cold or too humid



### Airis Cloud Server

- Stores comprehensive data from all devices within an organization
- Concise views on a company-wide and group (e.g. scheme or building) basis
- Immediate alerts, particularly valuable for the care of vulnerable residents



### Airis: Benefits and ROI

- Preserve independence and dignity
- Reduce calls to the fire service
- Monitor resident's wellbeing
- Low-cost new or retrofit installation
- Low cost of purchase and installation, maintenance free
- Automatic alerts to failure via the cloud
- Fire and smoke prevention is better than detection!



### Airis Installations in the UK

- Housing providers: Home Group, Five Villages HA, HB Villages, Leonard Cheshire, YMCA, YWCA
- Fire and Rescue Services: Berkshire, Cambridgeshire, East Sussex, Kent, North Wales
- Developers: include Berkeley Homes, Balfour Beatty, Hermes Property Trust,
   ISG
- Universities: Newcastle, Brighton, Buckingham, Cambridge, Greenwich, Leeds, Leicester, Manchester, Northampton, Oxford, Southampton, Surrey, Sussex





#### Thank you for your time!

If you'd like more information, please call me on 07973 307786 or email at <a href="mailto:peter@unicook.co.uk">peter@unicook.co.uk</a>