# Water mist fire protection systems as a solution in food processing process involving strict HACCP protocols

Pablo Correa, Renato Casas-Cordero

[1]RMC Corporate, Viña del Mar, Chile, pcorrea@rmc.cl

**Bio[1]:** Pablo Correa it's a Electrical & Industrial Engineer of Pontificia Universidad Católica de Chile, has got more than 30 years of experience related with hazard analysis, resinsurance requirements and fire protection projects; as CEO of RMC Corporate.  In the last 5 years involving in high-pressure water mist projects in Chile.  As RMC, we work with many prestigious companies worldwide in different products and services, involving in EPC projects for fire protection.

**Bio[2]:** Pablo Correa is the CEO of RMC Corporate, from Chile, new member of IWMA, and with an important experience in fire protection projects combining different technologies of companies they represent in his country.

## Abstract

Normally, we have seen how fire protection solutions involve both industrial operations and public spaces. However, in food processing plants, where strict quality and cleanliness standards are maintained, conventional protection methods, such as sprinklers or manual systems, often present an impediment due to the need for protection with stainless steel systems (sanitary), and the agent used must not contaminate significant batches of food in process, which would result in major damages.

With water-mist solutions, it is possible to achieve comprehensive compliance to ensure that both the material of the fire protection networks and the agent (clean water) do not affect production. In the event of a fire, recovery is often faster than with the use of contaminated water from a conventional systems.

Specific applications in processing machines, as well as industrial ovens, packaging material storage areas, transformers, and electrical rooms, can be protected with a single concept of HPWM, integrating temperature monitoring solutions for their activation.