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

*Construction navale — Ventilation et traitement de l'air des cuisines  
et des offices avec appareils de cuisson à bord des navires*



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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 9943 was prepared by Technical Committee ISO/TC 8, *Ships and marine technology*, Subcommittee SC 3, *Piping and machinery*.

This second edition cancels and replaces the first edition (ISO 9943:1991), which has been technically revised.

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

## 1 Scope

This International Standard specifies the design requirements and general considerations for the ventilation and air-treatment of galleys and pantries with cooking appliances onboard merchant seagoing ships, when such ventilation and air-treatment is specified by the shipowner.

It applies for normal conditions in all waters except those encountered in extremely cold or hot climates (i.e. with a lower or higher temperature than those stated in 4.3 and 4.4).

For the purposes of this International Standard, pantries with cooking appliances, referred to above, are those which contain appliances consuming more than the small amount of electrical power needed for coffee urns, hot-plates for keeping food warm, electric water boilers, etc.

**NOTE** Users of this International Standard should note that, while observing its requirements, they should at the same time ensure compliance with such statutory requirements, rules and regulations as may be applicable to the individual ship concerned.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 31-4, *Quantities and units — Part 4: Heat*

ISO 3258, *Air distribution and air diffusion — Vocabulary*

## 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 31-4, ISO 3258 and the following apply.

### 3.1 ventilation

provision of air to an enclosed space, sufficient for the needs of the occupants or process

### 3.2 air-treatment

use of devices to control such air properties as temperature, humidity and cleanliness

### 3.3 galley

enclosed space(s) containing appliances used for cooking food for the ship's crew