

Issue 2 June 2008

BURNING ISSUES

Hi From Debbie

Hello and welcome to the second edition of Burning Issues for our clients, friends and other interested parties. If you have any questions or comments about anything you read in here please don't hesitate to contact us.

OnFire Consulting is now 3 years old and we have been very busy moving into our new purpose built office.



Welcome to Charlotte & Bob

I am now back on "board" after the birth of our two beautiful babies Robert and Charlotte who were born 8th April at 10am by emergency c-section. Bob (as he's known) weighed in at 2,775 grams and Charlotte 3,130 grams both are healthy bonnie wee babes and a joyful addition to our family.



Introducing Deb

We welcomed Deb to our team early December 2007 (very confusing two Deborah's in the same office) now that both of her children are at school. She has taken over the administration side of the business and is starting to learn the fire engineering side of things as well so she can help out with queries when Debbie (the first one) is unavailable. Deb's contact e-mail address is admin@onfire.co.nz.



Project Review

I thought I'd highlight a few past and present projects that we have or are doing in various areas of New Zealand. We work on a wide variety of projects with a many different clients.

- Centreplace Mall and Downtown Plaza, Hamilton with Kiwi Income Property Trust and Ignite Architects
- Morrisons Funeral Directors in Auckland with DJ Design
- A variety of peer reviews for Councils throughout NZ
- Lauriston Park Retirement Village, Cambridge
- Universal Beef Packers, Te Kuiti
- Anglesea Medical Properties – various buildings
- Kensington Park Apartments, Orewa
- Farm Cove Apartments, Auckland

Project Profile

Following on from our first Burning Issues, OnFire Consulting was assisting Speedwall NZ Ltd with product development at BRANZ in Wellington which has resulted in them getting an appraisal for their systems. Congratulations to Speedwall on achieving this goal. For more information on this feel free to call me or have a look at the Speedwall NZ Ltd website www.speedwall.co.nz.



Speedwall used as a fire rated lift shaft

Acceptable Solution C/AS1 Proposed Changes

The Acceptable Solution C/AS1 is currently undergoing revision at the Department of Building and Housing. Hopefully we'll get this newsletter out to you before the changes have been published! The target date for publishing them is the end of June 08. Following are the proposed main changes:

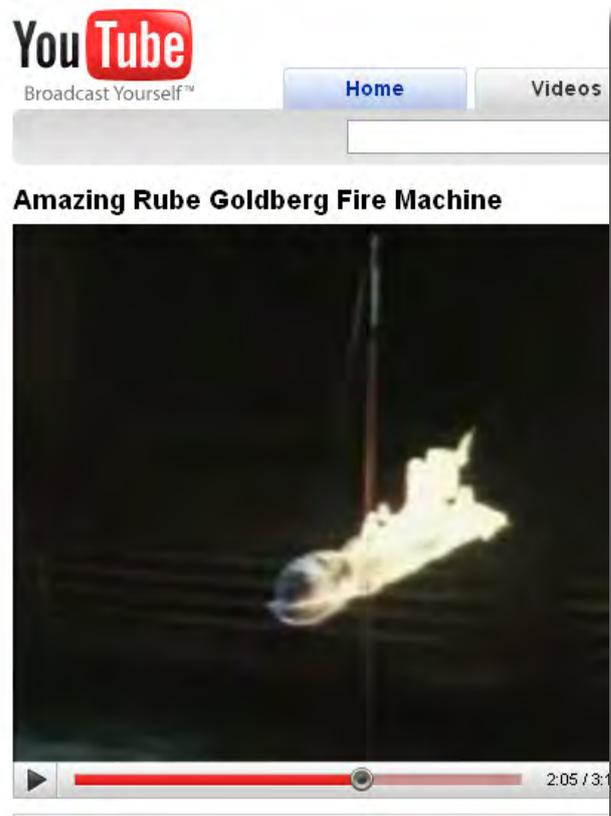
- Table 4.1 Fire Safety Precautions is to be altered to include Type 5 alarms (smoke and heat detection) in residential accommodation and including emergency lighting requirements of F6/AS1.

- Clause 5.6.13 is to be altered regarding the exemptions for sprinklering FHC4 warehouses and instead there is to be provision for small intermediate floors without sprinkler protection.
- Appendix D is to be altered to include the changes to the sprinkler standard NZS4541
- Table 6.2 Surfaces Finishes is to be altered to include flammability index for membrane structures and altering the value for underlays to cladding or roofing.
- Comment on effective fire venting and glass reinforced plastic products

For further information please feel free to contact us.

Fire Machine - dont try this at home!

Check out the, "Amazine Rube Goldberg Fire Machine" on YouTube. Just go to the home page and search.



Last time I tempted you with Chocolate Brownie and got a number of comments back for those of you who tried out my favourite and easy recipe. This time we have yet another delicious chocolate recipe for you to try, this time one of Deb's kids favourites.....

Self Saucing Microwave Chocolate Pudding

60 g butter
1 ½ cups self raising flour (1 tsp baking powder to 1 cup plain flour)
1 cup castor sugar (normal sugar is fine)
¼ cup cocoa
½ cup milk
1 egg
2 tsp vanilla essence

SAUCE

½ cup castor sugar (normal sugar is fine)
1 tbs cocoa
1 ¾ cups hot water

Melt butter in microwave on high (100%) for 1 minute or less.

Stir in sifted flour, sugar, cocoa, milk, egg and vanilla.

Pour into a 2.25 litre container (round casserole dish with high sides is fine)

Combine sugar and cocoa sauce ingredients and sprinkle over top of pudding.

Pour over hot water.

Cook covered on high (100%) for 8 minutes.

Dust top with icing sugar - (if desired the pudding can be inverted).

Enjoy with lashings of cream or icecream!



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