

# Factsheet

## Utilisation of deep fat fryers and cooking rings

Instructions for customers, service providers, stand constructors and organisers

- Deep fat fryers and cooking rings must be placed on non-flammable surfaces/structures.
- These devices must be kept at least 1 metre away from flammable objects/walls/items in every direction.
- The minimum installation height of the cooker hood (with activated carbon filter) must be observed.
- A grease fire extinguisher and a suitable fire blanket should be kept in the direct vicinity of the deep fat fryers / cooking rings; their location is to be designated with suitable pictograms.
- No ceilings may be mounted above these areas; otherwise, additional measures are necessary (to be coordinated with the Technical Event Management – Trade Fairs department).
- Additional fire protection measures are necessary for deep fat fryers with a capacity of more than 50 litres (to be coordinated with the Technical Event Management – Trade Fairs department).
- Messe Frankfurt will inform the Fire Prevention Department of your intentions.
- Statutory regulations regarding food hygiene ordinances are to be complied with; for more information, please refer to the Messe Frankfurt Technical Guidelines, 5.15, Food Inspection.

**In the event that other exhibitors are disturbed by vapours/smells, the cooking measures in question are to be halted without delay. The decision of Messe Frankfurt is final.**

**The cooking measures in question are also to be halted in the event that, in spite of the utilisation of an activated carbon filter, the concentration of vapours produced is too strong and triggers the smoke alarms located in the hall as a result.**

Please note that there must also be a wipeable floor, disposable towels and a water connection available.

### **Authorised grease fire extinguishers in accordance with DIN EN 3:**

Officially certified in accordance with DIN EN 3 for fire class A and in accordance with DIN V 14406-5 for extinguishing fires involving cooking oils and fats.

The special extinguishing agent FETT-EX is primarily suitable for fighting fires involving cooking oils and fats.

When the extinguishing agent meets the surface of the fire, the flames collapse immediately, and a cooling foam layer is formed which is an effective extinguisher and which also helps to prevent re-ignition of the fire. Extinguishing units [LE]: 4.



Messe Frankfurt Venue GmbH  
Technical Event Management – Trade Fairs