

INSTRUCTIONS FOR EXHIBITORS, SERVICE PROVIDERS AND STAND CONSTRUCTORS

- Deep fat fryers and electrical appliances which give off heat (e.g. cooking rings) must be placed on **non-flammable** surfaces.
- These devices must be kept at least 1 meter 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 suitable grease fire extinguisher complying with DIN EN 3 (fire class F) 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 Organisation Team).
- Additional fire protection measures are necessary for deep fat fryers with a capacity of more than 50 litres (to be coordinated with the Technical Organisation Team).
- DECHEMA Ausstellungs-GmbH 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 Technical Regulations of ACHEMA 2022 - 5.15 Food inspections.

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 DECHEMA 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. The costs for a possible fire brigade deployment are to be borne by the exhibitor.

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