

As per venue regulations, all appliances used at the Melbourne Convention & Exhibition Centre (MCEC) must be rated for indoor use, and all LP gas operated appliances must be AGA certified. Commercial or high-volume cooking that generates significant or prolonged smoke may require venue approval.

Flued Appliance – Gas

- The use of flued gas appliances in the venue is a prohibited activity - unless an exemption has been approved for an exhibitor by Energy Safe Victoria (ESV).
- Any appliance that has flue that is designed to terminate to outside atmosphere **will not be allowed** discharge the flue inside a building.
- Must be rated for indoor use.
- An example of a flued appliance is a pizza oven.

Flued Appliance – Brickettes, Wood or Charcoal

- The use of brickettes, wood, and charcoal for the purposes of demonstrating flued appliances will be evaluated on a case-by-case basis.
- The assessment process aims to ensure that all safety measures and protocols set forth by MCEC are effectively implemented to address any potential hazards associated with the demonstration, thereby ensuring the safety and well-being of all participants and attendees.
- Must be rated for indoor use.
- An example of flued appliance is a smoker or wood fire pizza oven.

Non-Flued Appliance – Gas

- Use is permitted. Must order gas supply and connection through F Wood & Son Plumbing.
- Must be rated for indoor use.
- An example of a non-flued gas appliance is an oven.

Non-Flued Appliance – Brickettes, Wood or Charcoal

- The use of brickettes, wood or charcoal on non-flued appliances is permitted upon completion of venue permit approval and provision of appropriate mitigation and safety documentation.
- Exhibitors must adhere meticulously to the pre-planning checks developed by MCEC, which are designed to uphold safety protocols and mitigate potential risks.
- Must be rated for indoor use.

Naked Flame – Ethanol or Spirits

- Appliances or cooking burners with naked flame that are fueled by ethanol or spirits (other than suitable natural or LP gas) are not permitted.

Deep Frying – Electric

- Small single unit benchtop style fryers are permitted.
- Double bench top or free-standing deep fryers and high-volume frying applications may require Venue approval pending how the demonstration works, and likelihood of smoke generation.

Ovens – Electric

- Use is permitted for steam and convection applications.
- If cooking is likely to generate significant or prolonged smoke, provision of appropriate mitigation and safety documentation may be required. For example, high heat charring or crackling.

Induction Stoves / Cooktops – Electric

- Use is permitted. Ensure all electrical items are tested and tagged.

Camping Stove – Butane

- The use of butane operated appliances in the venue is a prohibited activity.

Grills or BBQs – Gas

- Must be rated for indoor use.
- May or may not require filtration / exhaust. Venue and Organiser need to understand how the demonstration works, and likelihood of smoke generation.
- Must order gas supply and connection through F Wood & Son Plumbing.

SUPPORT

For further information or support around a specific gas appliance, please contact the official licensed plumber for the event:

F. Wood & Son Plumbing

www.fwoodplumbing.com.au

admin@fwoodplumbing.au

03 9459 6628

For all other enquiries, please contact the organiser:

Exhibitor Customer Service

finefood@divcom.net.au

1300 348 266

No appliances or cooking burners with naked flame that are fueled by ethanol , or spirits other than suitable gas being either natural gas or LPG