

As per venue regulations, all appliances used at the International Convention & Centre Sydney (ICC) 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 regardless of equipment will require air filtration / exhaust, as well as venue approval.

PIZZA OVENS – GAS

- Must be rated for indoor use or modified by a licensed gasfitter to enable use.
- Must order LP gas supply and connection through official licensed plumber, F Wood & Son Plumbing.

DEEP FRYING – ELECTRIC

- A domestic bench top fryer up to 5L is permitted. For example, a small single unit benchtop style fryer.
- Double bench top, free-standing or deep fryers over 5L with high-volume frying applications require air filtration / exhaust. Venue approval is required.

OVENS – GAS

- Must be rated for indoor use.
- Must order LP gas supply and connection through official licensed plumber, F Wood & Son Plumbing.
- Use is permitted for steam applications.
- Convection applications, air filtration / exhaust is not required unless the cooking is likely to generate significant or prolonged smoke, for example, high heat charring or crackling. Provision of appropriate mitigation and safety documentation may be required.

OVENS – ELECTRIC

- Use is permitted for steam applications.
- Convection applications, air filtration / exhaust is not required unless the cooking is likely to generate significant or prolonged smoke, for example, high heat charring or crackling. Provision of appropriate mitigation and safety documentation may be required.

INDUCTION STOVES / COOKTOPS – ELECTRIC

- Use is permitted.

AIR FRYER – ELECTRIC

- Use is permitted.
- Position a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.

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 LP gas supply and connection through official licensed plumber, F Wood & Son Plumbing.

BBQS OR SMOKERS – CHARCOAL OR WOOD

- The use of wood or charcoal operated appliances in the venue is a prohibited activity.

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.

CAMPING STOVE – BUTANE

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

MANDATORY REQUIREMENTS

- No food preparation equipment, including hot surfaces are to be left unattended when in use
- Signage advising person of a hot surface must be displayed adjacent to any cooking surface.
- Food safety standards must be always adhered to.
- No fats or oils may be poured into the venue's drainage system.
- All sampling must comply with the venue's guidelines.
- Naked flames and hot surfaces must be in such a manner that they are clear of all flammable surfaces and cannot be knocked over or reached by patrons attending the event.
- A powder fire extinguisher ABE type rated 3A-40B minimum 2.5kg, distinguished by a white band around the top of the cylinder and fire blanket, 1.8m x 1.8m must be located at the booth with staff trained in its use.
- All electrical equipment must be tested and tagged as per AS/NZS 3760 and maintained in good working order.
- Equipment must be rated for indoor use.
- If you are cooking with gas or any other hazardous substance, the organiser must be notified.
- All council or other legislative permit requirements are the responsibility of the exhibitor.

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