

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 regardless of equipment will require venue approval.

FLUED APPLIANCE – GAS (e.g. pizza oven)

- 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 designed to terminate to outside atmosphere will not be allowed to discharge the flue inside a building.
- Must be rated for indoor use or modified by a licensed gasfitter to enable use.

NON-FLUED APPLIANCE – GAS (e.g. ovens, stove top)

- Use is permitted. Must order gas supply and connection through F Wood & Son Plumbing.
- Must be rated for indoor use or modified by a licensed gasfitter to enable use.
- 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.

BRICKETTE, WOOD OR CHARCOAL

- The use of brickettes, wood, and charcoal for the purposes of demonstrating non-flued appliances is permitted upon completion of MCEC permit approval and provision of appropriate mitigation and safety documentation.
- The use of brickettes, wood, and charcoal for the purposes of demonstrating flued appliances will be evaluated on a case-by-case basis (and considering any exemptions from ESV). 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.

DEEP FRYING

- 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 may require venue approval pending how the demonstration works, and likelihood of smoke generation.
- Ensure all electrical items are tested and tagged.

OVENS – ELECTRIC

- Use is permitted for steam 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.

AIR FRYER – ELECTRIC

- Use is permitted. Ensure all electrical items are tested and tagged
- 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.
- Venue and Organiser need to understand how the demonstration works, and likelihood of smoke generation. 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.
- Must order LP gas supply and connection through official licensed plumber, F Wood & Son Plumbing.

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 about a specific gas appliance, contact the official licensed plumber for the event. For all other enquiries, please contact Exhibitor Customer Service.

F Wood & Son Plumbing
events@fwoodplumbing.au
03 9459 6628

Exhibitor Customer Service
finefood@divcom.net.au