

# Supplementary Bulletin

## Convection Ovens

Supplementary to point 4.7.11, Technical Regulations

- **Combination and Hot Air Steamers** (with steam injection & water supply)
- **Ovens** (modular deck ovens & rotary rack ovens with steam injection & water supply; or alike)

To prevent false alarms, the exhibitor is responsible for fulfilling the following restrictions regarding the installation and usage of the above-mentioned kitchen machines on a stand space in an exhibition hall:

### 1. Extractor Fan and Exhaust Air Eduction

An extractor fan with a suitable grease filter with exhaust air facility is to be installed above the kitchen machine; the therewith-absorbed exhaust air is to be led to the outside of the exhibition hall through appropriate exhaust air channels.

For the dimensioning of the amount of exhaust air to be educted and the correct distance between the lower edge of the extractor hood and the upper edge of the kitchen machine, the exhibitor must consult the kitchen machine manufacturer's specifications and comply with them when setting up and installing the kitchen machine.

### 2. Condensation Hoods

Should the way of implementation stated under 1. not be feasible, the kitchen machine is to be equipped with a manufacturer-specific condensation hood.

The condensation hood must feature the following amenities:

- integrated smoke filter
- automatic activation at opening the doors of the respective kitchen machine
- extraction performance suiting the manufacturer's specifications

As an example, these condensation hoods are applicable manufacturer-specifically:

Manufacturer	Type	Description
Rational	UltraVentPlus	Condensation hood with smoke filter (extraction performance max. 900cbm/h)
MKN	HansDampf Air	Condensation hood
Eloma	Multi-Öko-Haube	Condensation hood
Convotherm	Convotherm	Condensation hood
Unox	Unox	Condensation hood



Picture above, exemplary:  
Combination steamer;  
equipped with manufacturer-specific condensation hood

### 3. Personnel Instruction

The personnel must be introduced into the correct operation of the respective kitchen machine. At withdrawal, the requirement to open the oven chamber doors slowly is to be pointed out particularly. The opening of the doors is to be divided into two steps; many modern kitchen machines feature this two-step opening system integrated by default into the closing mechanics of the door handle:

- **Step one:** The door will open slightly.  
The door is to be held in this position until the vapour is completely collected by the respective extractor fan or condensation hood. The duration needs to conform to the programme, the placement and the exhaust air performance.
- **Step two:** The door will open completely.  
Now, the withdrawal and next placement can take place. At withdrawal is therefore to be paid attention to the vapour being completely collected by the respective deduction facility and do not spread over the room or exhibition hall.

### 4. General Advice

Kitchen areas are to be equipped with fire extinguishers and extinguishants according to Arbeitsstätten-Richtlinie A2.2: Measures against Fire (ASR A2.2) following a risk assessment. The minimum requirement will be a 6-litre fat-fire-extinguisher or a 5kg-CO<sub>2</sub>-extinguisher.

The usage of convection ovens or similar kitchen machines can set off the fire alarm system installed in the fair halls. All costs relating to the installation and usage (including the costs for a potential fire brigade deployment due to setting off alarm and the expenses for resetting accidentally activated fire-safety facilities by Deutsche Messe), are to be borne by the exhibitor. Consequently, the usage of the kitchen machines may be denied to the exhibitor.