

Supplementary Bulletin

to paragraph 4.7.11 of the Technical Guidelines 2024



Deutsche Messe

For all exhibitors who operate a commercial hot kitchen in an exhibition hall

Dear ABF exhibitors

We are looking forward to welcoming you at ABF-Hannover 2024 from 31. January to 4. February!

Today we are addressing you with an important note - because within an exhibition hall there are a few things to consider when operating a hot kitchen that differ significantly from the ordinary use of an exhibition hall.

All exhibitors are obliged to ensure that their stand and the products displayed do not pose a Risk to persons or cause damage to property.

Heating in the oven or deep fryer/pan using hot frying fat/oil can lead to several problems in the hall:

1. The indoor air quality in the hall deteriorates dramatically due to commercially operated kitchens and their kitchen fumes/vapors produced during cooking, baking, grilling or frying when the kitchen fumes escape from the cooking areas directly into the hall. The permanent exposure to kitchen vapors in the hall leads to discomfort among visitors and exhibitors, and even to health problems such as respiratory distress and circulatory problems (= personal injury).
2. In addition, the kitchen fumes escaping into the hall air trigger the hall's fire alarm system. The alarm at the Hanover fire department causes several fire department platoons to travel out of the city to the exhibition center (= property damage).

Both serious issues must be ruled out in the future including this year's ABF event.

For this reason, we would like to point out that, in accordance with the Technical Guidelines 2024 (page 24, item 4.7.11), kitchen fumes may not be conducted into the hall. The Technical Guidelines are part of the ABF "Conditions of Participation".

Therefore, when operating commercial kitchens for heating food during ABF 2024, a gastro-compatible kitchen extractor hood equipped with activated carbon and grease trap filters must be installed above the cooking area.

The dimensioning of the kitchen extractor hoods must be professionally adapted to the respective cooking method. We recommend that you seek appropriate advice and equipment (or retrofitting) from a specialist company.

Please take these requirements very seriously, as before the kitchens are put into operation, it is checked whether suitable fume extraction hoods are used for heating food.

If this is not the case, the kitchen operation cannot be released for use, or the technical event management can order it to be shut down.

If you have any further questions, the ABF Technical Event Management team will be happy to provide you with all detail information:



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Best regards

Your ABF event team