

## **Data Sheet**

### **Preparation of warm meals**

#### 1. Contact person

Leipziger Messe GmbH  
Technical Event Management Department (TI-VT)

Messe Allee 1  
04356 Leipzig

Tel.: 0341 / 678 - 9906  
E-Mail: [veranstaltungstechnik@leipziger-messe.de](mailto:veranstaltungstechnik@leipziger-messe.de)

This department coordinates all required boundary conditions with the company's project manager.

#### 2. Application area and principles

This data sheet applies solely to the premises of Leipziger Messe GmbH. Processes involving the cooking, roasting, grilling or similar ways of preparing meals must be reported to Leipziger Messe when obtaining stand approval. In this context, it does not matter if hot meals are prepared for sale or for the provision of meals to guests and staff.

##### 2.1. Grease separator

Oils and fats used to prepare meals which exceed the amounts normally used in households may not be discharged into the Leipziger Messe waste water system. Such waste may only be discharged via a grease separator. To order, please use order form A6 "Water installation".

##### 2.2. Fume cupboards

As part of the stand installation registration process, Leipziger Messe will also verify whether the use of a fume cupboard / extractor hood with active carbon filter or a connection through the hall's exterior shell will be required (order form A9 "Smoke/gas extraction ducts"). In all cases, fume cupboards are electrically connected from the floor channels.

##### 2.3. Fat fire extinguisher

A minimum of one fat fire extinguisher (according to the stand size and number of cooking areas) is required if frying grease is held available at the stand (order form A7 "Fire protection").

##### 2.4. Preparation

Heat sources must generally be operated with electric energy. Liquid gas and burner paste are not permitted for meal preparation purposes.

#### 3. Implementation

The preparation of warm meals is only permitted once all boundary conditions and requirements have been met.