Deep Fat Fryer Regulations

As per the E-Guide, Excel London does not permit the use of deep fat fryers in any special event areas. All submissions will be reviewed on a case by case basis, and must be a business product that is being sampled on your stand. It will not be permitted if it is for attraction purposes.

Please be advised that the following criteria will need to be met, reviewed and approved 28 Days in advance by the venue H&S team.

The deep fat fryer should have a thermostatic cut off switch that will cut out at 200 degrees in accordance with BS EN 60335-2-37:1996 to prevent overheating and subsequent flashover.	
A fire blanket must be readily accessible and in close proximity to the deep fat fryer.	
A wet chemical fire extinguisher is on hand and in close proximity to the deep fat fryer, which needs to be of a suitable size to deal with the potential fire that could be caused dependent upon the size of the deep fat fryer.	
There should be suitable guarding or protective shields when the deep fat fryer is in close proximity to the public or a gangway. The guarding will need to be made of a fire resistant material.	
A Fire risk assessment for the operation will need to be sent and approved 28 days prior to the event going live detailing but not limited to all of the above mentioned items.	
The fire safety officers will check the stand prior to the commencement of operation and will ensure all the above criteria has been met before the use of the deep fat fryers has been approved.	

Please see further e-guide guidance below:

Deep fat fryers shall be located on stands so as not to endanger anyone in a gangway in case of flashover. They must be provided with thermostatic controls which will cut out at 200°C in accordance with BS EN 60335-2-37:1996, IEC 60335-2-37:1994 (Electric) and BS EN 203-1:1993 (Gas) to prevent overheating of the oil and subsequent flashover.

All fat fryers, including table top fryers, shall be guarded with suitable, protective shields when positioned in close proximity to visitors and shall be installed and operated in accordance with the relevant standards.