



Fryer & Grill Operations

Written permission must be received from the Metro Toronto Convention Centre 30 days prior to show date.

Metro Toronto Convention Centre, Safety Compliance Manager
255 Front Street West, Toronto, ON M5V 2W6
Phone: (416) 585-8249
Email: FireSafetyReply@mtccc.com

- **Maximum of one single basket fryer** per booth with **maximum 0.5 gallon (2.3 litres)** capacity.
- More than one single basket fryer, or greater than 2.3 liters capacity, or 2 baskets fryer will require ventilation and extinguishing system in compliance with NFPA-96.
- No combustible materials under or near unit.
- Exhibitor must have a 6 L class K fire extinguisher in the booth.
- Exhibitor is responsible for proper disposal of oil off-site, or have arrangements made through MTCC Exhibitor Services. Fees will apply.
- Appliances must be approved for indoor use (CSA/UL/ULC).
- Means shall be provided to protect the public from contact with hot surface (e.g. proper signage, barriers, etc.)
- Implementation of Food Safety measures in compliance with applicable legislation and safety procedures for that safety of workers, public, clients, and contractors utilizing facility space.

I agree to the conditions outlined in the Metro Toronto Convention Centre rules and regulations for indoor Fryer & Grill Operations.

Signature: _____ Print Name: _____ Date: _____

Event Name: _____ Company: _____ Booth #: _____

Type of Appliance: _____