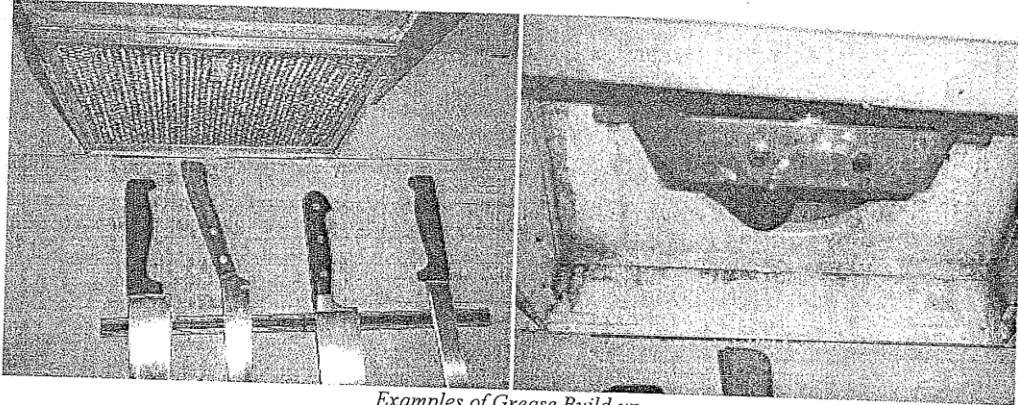


Fire Prevention: Vent Hood

More fires start in the kitchen than anywhere else in the home - but that doesn't mean you have to get rid of your stove or eat out all the time. There's a lot you can do to help fireproof your kitchen and reduce the chances of a fire starting from cooking.

Both gas and electric stoves can cause fires, as can toasters, toaster ovens, and any electrical appliance that can overheat. Be sure to follow the instructions when using your appliances.

Here are some tips regarding your Vent Hood to help keep your kitchen a safer place.



Examples of Grease Build-up

The Range Hood can be a source of grease fires.

The range hood serves a few functions in the kitchen. The main function of the range hood should be to rid your home of moisture from the cooking process. The next function of the range hood is to remove grease from the air. Small bits of grease will travel up into the air with the moisture. With the fan on, the range hood takes this air, passing it over a filter, and then out of the unit. The filter catches the grease, but many people forget to clean it. These are wire mesh filters that either slide into place over the fan, or they clip into an opening which leads to the fan.

You can wash the filter like you would your dishes. What happens on the filter is a build-up of grease can drop like moisture that is collecting on a leaf. Once the grease drops, it can hit the hot surface. Grease can also collect on the other surfaces of the range hood, so wiping this appliance down often is recommended.

Lastly, a range hood often has a light for the cooking surface. Make sure this light is covered. If the light explodes, you will have the glass and other substances in your food. Throw out the food; you do not know what may have dropped into it. Thank you for your help in this area. If you have questions please call during normal business hours.