

4 FIRES WAITING TO HAPPEN

Is your commercial kitchen at risk?

Every year, nearly 11,000 commercial kitchens are damaged by fire and almost all of them originate in the kitchen. Here are four reasons a fire could be waiting in your kitchen:



1

Your last cleaning wasn't complete

If your last cleaning only covered the hood, very little was done to secure fire safety. Certified IKECA professionals know that a cleaning should include everything **from the hood** → **roof fan**.



2

You never saw bare metal

NFPA-96 strictly requires that all surfaces be cleaned down to bare metal. When it takes only 2 microns of grease to exceed the allowable amount for a safe kitchen hood, any microscopic amount left behind puts you at risk.



3

You can't locate access panels

Building codes state that the interior of the system shall be "reasonably accessible for inspection and cleaning." If your system doesn't have access panels, it can't be cleaned properly.



4

You waited too long between cleanings

Do you know how often your system needs to be cleaned? According to NFPA-96 standards, it could range from monthly to annually. To prevent a fire, you need to stay up-to-date on your kitchen's needs.

Fires happen because of neglect. Don't let them happen to you.



The frontrunner behind the scenes.

Source: IKECA
www.performanceindustrial.com