



# DID YOU KNOW?

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## Why do I need an extra set of hood filters?

I'm glad you asked!!! If you have ever seen a headline in the news that a local restaurant went up in flames then it is likely everything was a total loss. It is also likely that grease build up was a contributor and even more likely that there will be litigation to recover damages (due to neglected systems or processes not being followed). When grease and smoke come into contact and become hot enough, it can ignite. Your hood system filters out both of these and is constantly accumulating grease with the risk of fire increasing as it builds up. Any firefighter will tell you that a grease fire is one of the more complicated fires to fight due to how quickly they can spread.



One of the most common excuses we hear is that the employees don't have the time it takes to clean them properly and the equipment down time costs money. By having a second set of filters you can swap them and continue to use the equipment, allowing more flexibility to designate a cleaning time that will not affect your operations.

**Aside from a visibly dirty filter, here are some other signs that your greasy build up has become a problem.**

- A rattling exhaust fan can be grease build up that is affecting the balance of the blades. This will also wear your motor down and could burn it up.
- Grease build up throughout the kitchen that cannot be scrubbed off.
- Any unusual sounds coming from your exhaust system

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