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FOR IMMEDIATE RELEASE

July 14, 2003

“What’s Under Your Hood?”

Vent-A-Hood Promotes Fire Safety in Range Hood Design

Richardson, Texas – More than 47,000 grease fires were reported in residential kitchens last year, according to the National Fire Prevention Association, and unattended cooking continues to rank as the leading cause of house fires in the U.S. and Canada. Vent-A-Hood, the company that created the modern residential range hood, hopes to extinguish that problem by educating consumers on fire safety and range hood design with its “What’s Under Your Hood?” Fire Safety Campaign.

“More fires start in the kitchen than in any other room in the home,” said Blake Woodall, director of sales for Vent-A-Hood. “Consumers need to be as concerned with the ventilation system in their range hood as they are with the engine in their car.”

Adding to the problem is the rise in demand for professional-grade ranges and ovens while ventilation takes a back seat, Woodall said. Consumers cannot expect more cooking power without the need for more ventilation power.

“If you go from four electric burners to six gas burners with 90,000 or more BTUs of heat, it has to have somewhere to go,” Woodall said. “All cooking creates air contaminants like smoke, odors and, the ultimate enemy, grease.”

Traditional range hoods with fans or blowers with low CFMs (cubic feet per minute) vent materials through ducting to the outside, usually through an outlet in the roof. This often leaves a coating of grease inside the ductwork, which adds fuel to a fire and serves as a conduit as the flames travel from the range, through the duct and onto the roof. A film of grease also can accumulate on walls and kitchen cabinets if not properly vented.

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Vent-A-Hood solved that problem when the company patented the Magic Lung® blower for its range hoods. The Magic Lung circulates at 1550 RPMs to liquefy the grease in its reservoir for safe removal and cleaning. Because of this centrifugal action, it is the only product on the market that will not allow a live flame to pass through. With power ranging from 300 to 1200 CFMs, Vent-A-Hood's Magic Lung centrifuge contains the grease fire and allows the homeowner to extinguish it at the source.

Woodall is promoting the following checklist for the "What's Under Your Hood?" campaign to ensure a cleaner and safer cooking environment for consumers.

"Regardless of what kind of range hood one has, every homeowner should address these issues," Woodall said.

What's Under Your Hood?

1. Make sure the CFMs (cubic feet per minute) of venting power in your range hood match the cooking power (BTUs) of your range or cooking surface.
2. Check the canopy of your range hood for maximum coverage over the cooking surface. (Preferably 27-30 inches above and 6 inches wider than the cooktop.)
3. Make sure the circumference of your ductwork is large enough to accommodate the power of your range hood. A traditional six-inch duct will not accommodate a range hood with greater than a 300 CFM blower.
4. Clean the filter (or Magic Lung) of your range hood regularly to remove any collected grease.
5. Don't leave cooking unattended.
6. Keep a fire extinguisher in your kitchen.

About Vent-A-Hood

Founded in 1933, Vent-A-Hood, based in Richardson, Texas, is the oldest manufacturer of residential range hoods in America. Each product manufactured by Vent-A-Hood is individually engineered for performance in addition to style. Vent-A-Hood products are sold in all 50 states as well as Canada. For more information, please visit www.ventahood.com.

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