

PROFESSIONAL SUPPRESSION INSPECTION & HOOD CLEANING



WE USE
STATE OF
THE ART

CLEANING PRODUCTS

Restaurant Hood Cleaning from The Fire Safety Group
According to the NFPA, a majority of kitchen fires are spread through the kitchen exhaust system. An excessive buildup of grease in your exhaust system is a great safety hazard. A restaurant hood cleaning from The Fire Safety Group will not only ensure that your kitchen system is safe, but it will make your system cleaner and cooler, giving you and your employees a better work environment.

**100%
SATISFACTION
GUARANTEED**

A Professional Restaurant Hood Cleaning Includes A Complete Cleaning Of:

- Inside of Hood System
- Grease Trap
- Exhaust Fan
- Air Duct

NFPA 96

states that the entire exhaust system should be "cleaned to bare metal prior to surfaces becoming heavily contaminated with grease and oily sludge." Code states that this cleaning should be done at least once a year by "a properly trained, qualified, and certified company."

The Fire Safety Group
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(412) 635-9050

\$100 OFF
YOUR FIRST HOOD CLEANING
FIRST 25 CUSTOMERS ONLY!
The Fire Safety Group

