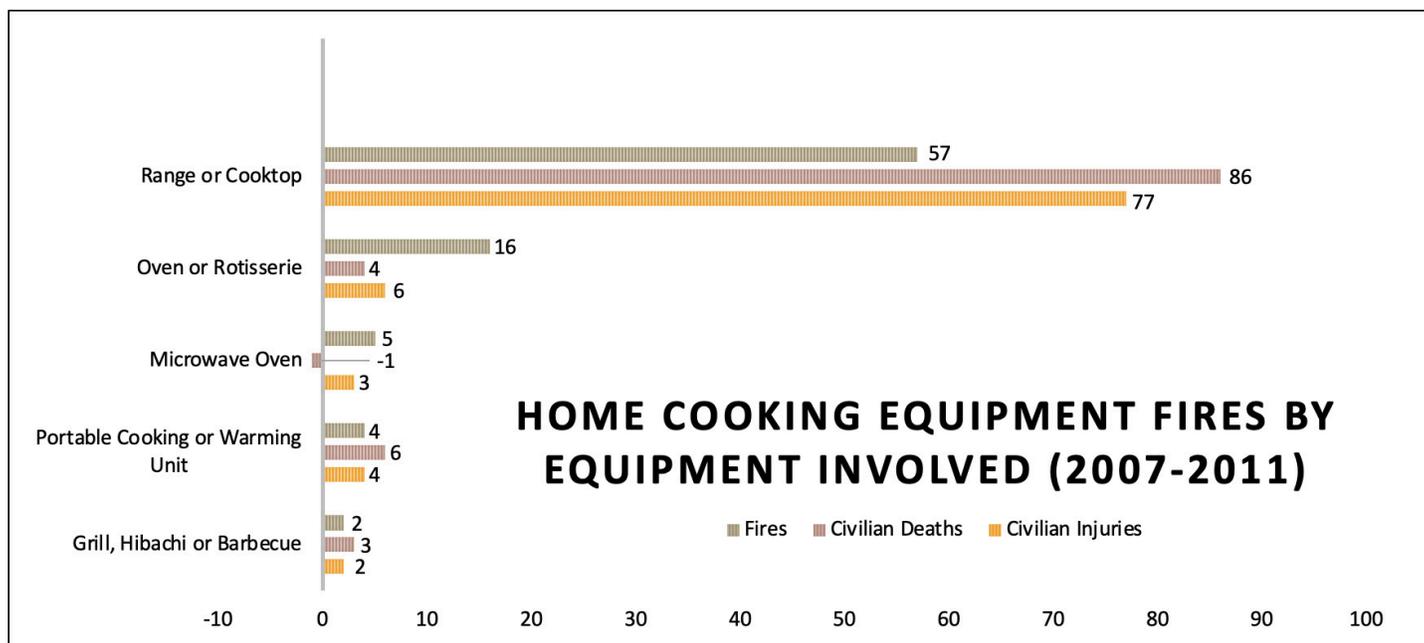


Keeping Tenants Safe from Cooking Fires

Too many cooks spoil the broth but no cooks in the kitchen may burn down the house.

You can't control people's behaviour. But you can help prevent kitchen fires from happening in the first place.

One of the most frustrating aspects of being a residential owners or property managers is being powerless to affect tenant behaviour (and mitigate risk) beyond their apartment doors. Especially when it comes to cooking fires. As the leading cause of home fires and home injuries, cooking fires are shown on the graph below with alarming frequency and tragic results.



*Source: NFPA

EDUCATION

If you own or manage residential properties, you can take action to help prevent cooking fires.

Informing tenants about kitchen safety is an important first step towards creating mindful and safe cooking habits.

The **National Fire Protection Association (NFPA)** has posters available in several languages on its website; safety tips for

avoiding cooking fires and, in the worst case scenario, how to properly suppress them, including:

Before cooking:

- Dress for the job by changing out of any clothing with loose sleeves, dangling ties or long scarves.
- Clean stovetop surface and oven; clear crumbs from toaster.

- Clear the surrounding area of flammable items like loose curtains, hanging towels, bags, or boxes.

- Create and enforce a 3-foot safe cooking zone with no children or pets allowed.

- Avoid multi-tasking, especially when cooking with oil.

- Keep a large lid or cookie sheet nearby to suppress flames, if necessary.



Giving your tenants information on cooking fires may make the difference in helping them get away safely. But what if you could help stop the fires from happening in the first place?

While cooking:

- Never leave cooking food unattended. Turn off the stove if you have to leave the kitchen, even if just for a minute.
- Point pot handles to the back of the stove; most scalds and burns occur as a result of accidental contact with handles.
- Set a timer just in case. We can become preoccupied mere feet from the stove.

When fire happens

- NEVER put water on a cooking oil fire!
- If a fire seems beyond suppression, leave. Get everyone safely out of the residence as quickly as possible and close the door. Call 911 and wait for help. (In less than two minutes, smoke and heat from a small kitchen fire becomes deadly.)
- Turn the burner off. If safe to do so, put a lid over the pan. Do not touch the lid until fully cooled. If possible, carefully remove the pan from the burner.

PREVENTION

Reduce the high end temperature of a stovetop and you reduce the chance of fire.

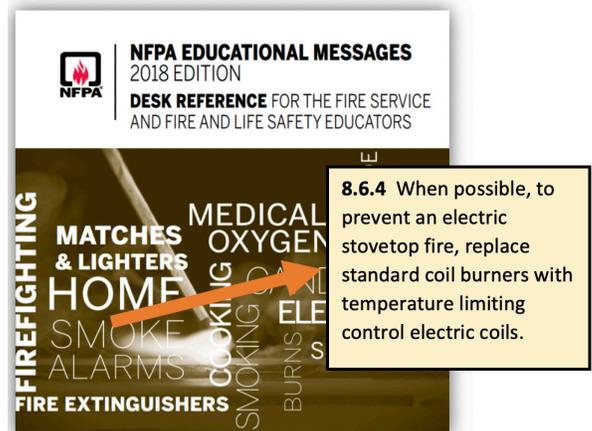
Cooking oils can actually catch fire from the temperatures reached by conventional stovetop coil elements.

Pioneering Technology is producing indisputable results with its SmartBurner, using temperature-limiting controls (TLC). The simple plug in-device controls cooking temperatures to allow safe cooking and help prevent fire-igniting temperatures.

SOLUTION

This cooking fire prevention has an impressive 100% efficacy track record. With more than one million SmartBurner installations to date, not a single cooking fire has been reported.

Take action to keep your tenants and properties protected from cooking fires and the horrific loss of life and property that can come as a result.



- For a breakdown of the costs involved with fire damage restoration, see the **ROI calculator**.
- **Read about the housing authority that stepped up to put an end to cooking fire calls (and costs).**
- Learn more about how Pioneering Technology products can increase your tenants safety. Talk to Tim at (647) 945-7520 or email sales@pioneeringtech.com.



Act now and help prevent cooking fires before they start!

1-800-433-6026



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