



If you have questions email: www.toltekservices.com
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Dates Inspected:						Inspected by:

TS-0021

Range/Oven

These instructions are to be used as a guide to help you maintain your home or office in a safe and efficient manner. They do not replace the requirements of the manufacturer. You should ALWAYS review your owner’s manual for additional preventive maintenance requirements.

This inspection is designed to identify potential fire hazards and correct them. Always reference your owner's manual for recommended preventive maintenance requirements.

1. Inspect range top for excess build-up of grease. Glass top ranges require little maintenance. However, gas ranges and electric burner ranges should be inspected thoroughly around and under each burner.
2. Gas ranges often have pilot lights or electric igniters which need to be inspected for cleanliness and proper functioning.
3. Inspect the oven area for excess food drippings and remove debris as required.
4. Inspect the vent hood over the stove by removing the grease screen and cleaning it with soap and water. Clean the area under the vent hood with soap and water or by using a degreaser. Dry all cleaned surfaces and re-install grease filter.

Note: Always put a lid on grease fires that start in skillets, pots and pans. By removing the grease around and above the cooking surfaces, you reduce the chance of further damage due to a flash fire on the stove.

Each kitchen should have a fully functioning fire extinguisher.

Take the time to do a thorough inspection. Ask if you have questions!