



# Fire Prevention in Kitchens

## NOTE:

There are kitchens and kitchenettes at the Weizmann Institute. Proper use of heating and cooking equipment can prevent fires.

- 1 As a rule, it is prohibited to use gas for cooking in office buildings and labs.
- 2 Only cooking and heating devices that are in good condition and comply with Israeli Standards may be used. For example: microwaves, toaster ovens, pop-up toasters and sandwich toasters.
- 3 Do not leave heating and cooking devices unattended.
- 4 Avoid buildup of oil and dirt in kitchenettes.
- 5 Move flammable items away from heating and cooking devices.
- 6 Concentrate on what you are doing and avoid using cellphones or interacting with others passing by, which may divert your attention from food preparation.
- 7 If a fire breaks out – act and extinguish it immediately. If a frying pan catches fire, place a lid on it to put out the fire. Disconnect electricity. Call the emergency hotline at 2999 and use a fire extinguisher.
- 8 Do not try to extinguish the fire with water – you could get electrocuted!
- 9 Make sure you know where the main electrical switch near the kitchen or kitchenette is located!

**Remember!**  
**Proper planning can prevent a tragedy!**

