

## Los Angeles Hood Sales Company Can Be Scheduled a Year at a Time for Hood Cleaning Services

*American Professional Services (APS-Hoods) says that now is the time of year to schedule restaurant hood cleanings for 2010.*

**Jan. 11, 2010 - [PRLog](#)** -- PLACENTIA AND LOS ANGELES, CA— American Professional Services reminds potential and existing clients that this is the time of year to schedule their hood cleaning services for the entire year.

Scheduling a routine cleaning cycle ensures restaurant kitchens have a good chance at remaining free of fire hazards and operating at an optimum level, said Massoud Farazandeh, chief executive officer of APS-Hoods, a Los Angeles hood sales (<http://www.aps-hoods.com/>) company. APS-Hoods is headquartered in Colorado, but opened a fabrication plant in Placentia in August 2009 to better serve the growing demand for Los Angeles, CA hood cleanings, as well as the increased demand for services throughout California.

Depending on the type of cooking, the cooking volume and the type of equipment in the restaurant, APS-Hoods cleans restaurants on cycles of every month, every three months or twice annually. Scheduling these cleanings at the beginning of the year for the entire year ensures that this important task isn't forgotten or put off during busier times of the year.

“All of the hood fires we've experienced over the past 25 years have been from customers who do not keep to a regular cycle,” Farazandeh said. “Not delaying the cycle is especially crucial during busy times the year when cooking volume tends to be higher.”

The Los Angeles, CA hood installations and cleaning professionals at APS-Hoods can assist restaurant owners and managers in determining an appropriate cleaning schedule, but there are some guidelines restaurants can follow when trying to determine how often they should have their kitchen ducts, fans and hoods professionally cleaned.

Restaurants that include smokehouses or wood fires in their cooking processes should have their systems cleaned at least every month.

Commercial establishments that cook with charbroilers and/or deep fat fryers should clean these systems at least every three months. The same holds true for restaurants that use large quantities of vegetable oils in their kitchens.

“It's particularly important for restaurants that use vegetable oils to maintain regular cleanings, because when this type of grease is allowed to build up in systems, it becomes glue-like and removing it is a difficult task,” Farazandeh said.

No restaurant should go longer than six months between cleanings, he said.

### Learn More

If you would like more information about the hood sales, installation and cleaning services offered by APS-Hoods, or you wish to schedule hood cleanings for your restaurant or commercial kitchen, please call: (800) 750-7313, or visit the company's Web site: <http://www.aps-hoods.com/>.

### About APS-Hoods

American Professional Services (APS-Hoods) is a full-service restaurant fire protection business that installs, services, repairs and performs routine inspections and sales for hood and fire suppression systems. Founded by Chief Executive Officer Massoud Farazandeh in 1989, APS-Hoods has grown into a national leader in hood sales and fire protection for restaurants and facilities. APS provides superior service, a quality guarantee and maintains a highly qualified and dependable staff. All crew members are professionally trained to comply with the National Fire Prevention Association Standards and state and local codes. APS-Hoods is fully insured and bonded. They are licensed in the mechanical and electrical fields, as well as fire protection contracting. APS-Hoods is affiliated with the National Fire Protection Agency and the Colorado Division of Fire Safety Fire Suppression Program.

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APS-Hoods will save you time and money with our state-of-the-art hood and kitchen cleaning systems. American Professional Services (APS-Hoods) is a full-service restaurant fire protection business that installs, services, repairs and performs routine inspections and sales for hood and fire suppression systems. Founded by Chief Executive Officer Massoud Farazandeh in 1989, APS-Hoods has grown into a national leader in hood sales and fire protection for restaurants and facilities.

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Source	farazandeh
Country	United States
Industry	<a href="#">Business</a>
Tags	<a href="#">Los Angeles Hood Sales</a> , <a href="#">Los Angeles Hood Installations</a> , <a href="#">Los Angeles Hood Cleanings</a>
Link	<a href="https://prlog.org/10482729">https://prlog.org/10482729</a>



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