



Fan-tastic Checks: Ensuring Your Extraction Fans Are Fighting Fit

Alright, intrepid tenants, landlords and diligent letting agents, let's talk fans! Kitchen extractor fans and bathroom extractor fans are the unsung heroes of a well-maintained home.

They're constantly battling moisture, humidity, and those lingering cooking smells, working tirelessly to keep the air fresh and prevent damp and mould from setting up shop. To make sure they're winning the fight, give them a regular check-up!

Extraction Fan Tips:

- 1. Switch it on and Listen Closely:** Flip that switch and pay attention! A healthy fan should hum or whirl steadily. Any rattling, grinding, or screeching? That's a cry for help.
- 2. Feel the Flow (The Tissue Tango):** Grab a lightweight bit of tissue and hold it near the fan. It should be sucked towards the grille and held there by the airflow. If it just flaps weakly, the fan's not pulling its weight.
- 3. Visual Inspection (If You Can See Safely):** Take a peek at the blades (if you can do so without climbing on anything precarious!). Are they spinning freely? Anything blocking them?
- 4. The Sniff Test:** Kitchen smells lingering after cooking? Bathroom still steamy long after your shower? Your fan might be phoning it in.
- 5. Fan Fail?:** If it's not turning on, making weird noises, or not moving air, report it to your letting agent or landlord ASAP.
- 6. Replacement Grease Filter:** Some kitchen extractor fans have an in-built grease filter, over time this can discolour and block up, affecting the performance of your extraction fan. If the fan fails the "tissue test" mentioned above, please refer to the user manual and change this filter.

Fans might seem simple, but they play a vital role. Regular checks ensure they're doing their job, keeping your home healthy and preventing bigger problems down the line.