

PRESSURE COOKER BURNS



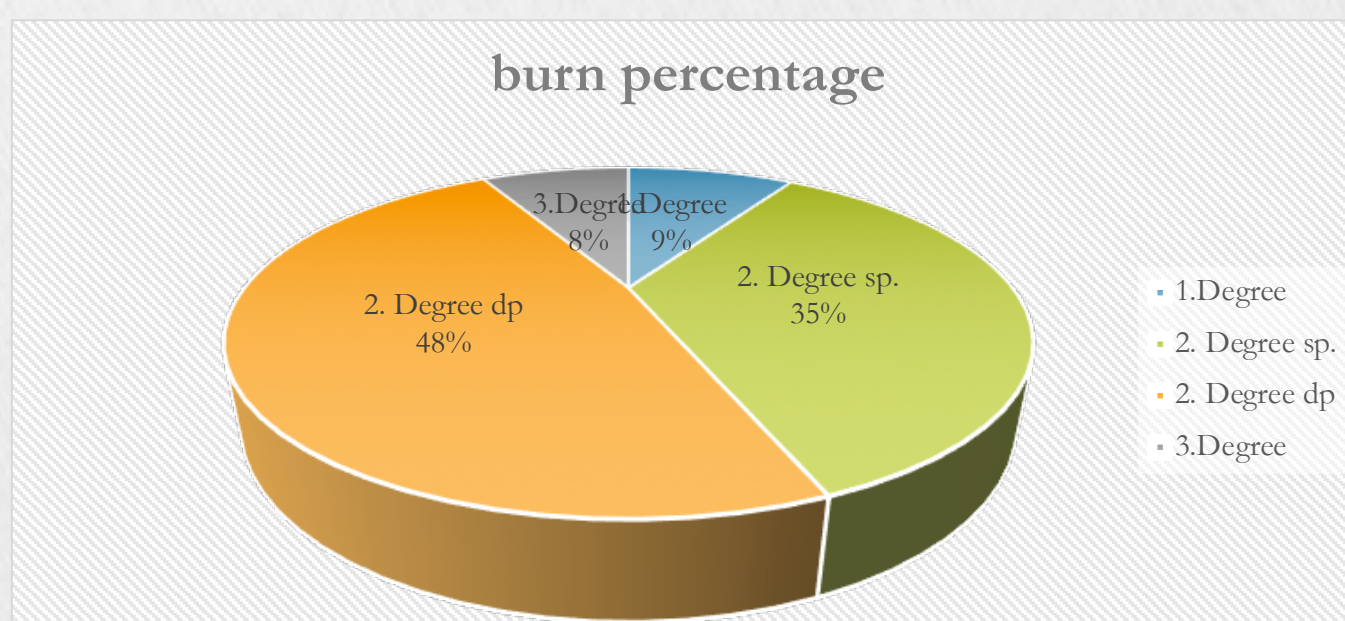
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OBJECTIVE: Burn can occur for many reasons. One of these is the pressure cookers that women often use to cook in the kitchen in a short time. Pressure cookers are pressure-controlled and when the pressure rises, it stimulates the person with a loud mechanism. Therefore, it saves time and is reliable in proper use. However, it may cause serious injury or burns if not handled properly. In this study, we have studied Kartal Burn Center Clinic for 3 months applied to the pressure of the pressure cooker as a result of the explosion of patients who wanted to evaluate the features.

METHODS: Patients who applied to Kartal Burn Center Policlinic between 2018 December and 2019 February and burned due to a pressure cooker of explosion, age, sex, burn zone, burn percentage, burn degrees were recorded.

RESULTS: 34 (3,8%) male and 31 female (91,2%) were female at the age of 34, with a mean age of 44 years. It was found that 35% of the patients were in the 2nd degree superficial, 48% in the 2nd degree in the deep and 8% in the 3rd degree burn, in the 9% in the 1st degree burn and in the total burn level the mean was 5.6%. When we look at the burns, we observed that only 4 focused lower extremities were affected and the remaining 30 were affected by the chest, position, neck, arm, hand and wrist.



CONCLUSION: Burns are not affected by seasonal factors due to the pressure cooker and are more common in female population. The reason for this is that more women assume the task of cooking and in limited time we think that these burns are caused by the carelessness.