

## Positioning System for Foodservice Equipment



### How important is safety?

Every commercial kitchen is designed to meet specific codes and standards to ensure the highest level of safety. One area of code that is receiving stricter enforcement by inspectors is cooking equipment placement in relation to the fire suppression and ventilation systems.

#### CODE ALERT

*NFPA Codes 17A (5.6.4) and 96 (12.1.2.3) require that a means be present to ensure cooking equipment is always positioned in its design specified location in relation to the fire suppression and ventilation systems during cooking operations.*

Correct equipment placement allows the fire safety systems to effectively protect the kitchen and its staff in the event of a fire.

### How important is consistent equipment placement?

Caster-mounted equipment such as warming carts can be placed anywhere in a commercial kitchen, but often it is difficult to keep the equipment in the same location consistently. With each use, equipment in a line can shift positions leading to inefficient use of available space and additional time requirements to reorganize the line.

**If safety and consistent equipment placement are priorities in your kitchen, an equipment placement system is the solution for you.**

Safety-Set™ by Dormont is the newest advancement in placement systems delivering maximum functionality to ensure your equipment is **always on the mark™!** Designed for use with all commercial kitchen caster-mounted equipment, Safety-Set allows equipment to be consistently returned to its desired or design specified location after every cleaning or maintenance.

#### Benefits:

- Can be used with all caster-mounted equipment
- Open floor design allows all casters to rest level on the floor to ensure even cooking
- Satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3)
- Fast, easy installation with choice of adhesive foam tape or thumb screw hardware pack (both included)

#### Recommended Applications:

- Gas & Electric Cooking Equipment
- Holding & Warming Carts
- Food Transportation Carts
- Salad Bars
- Mobile Refrigerators & Freezers
- Banquet Carts



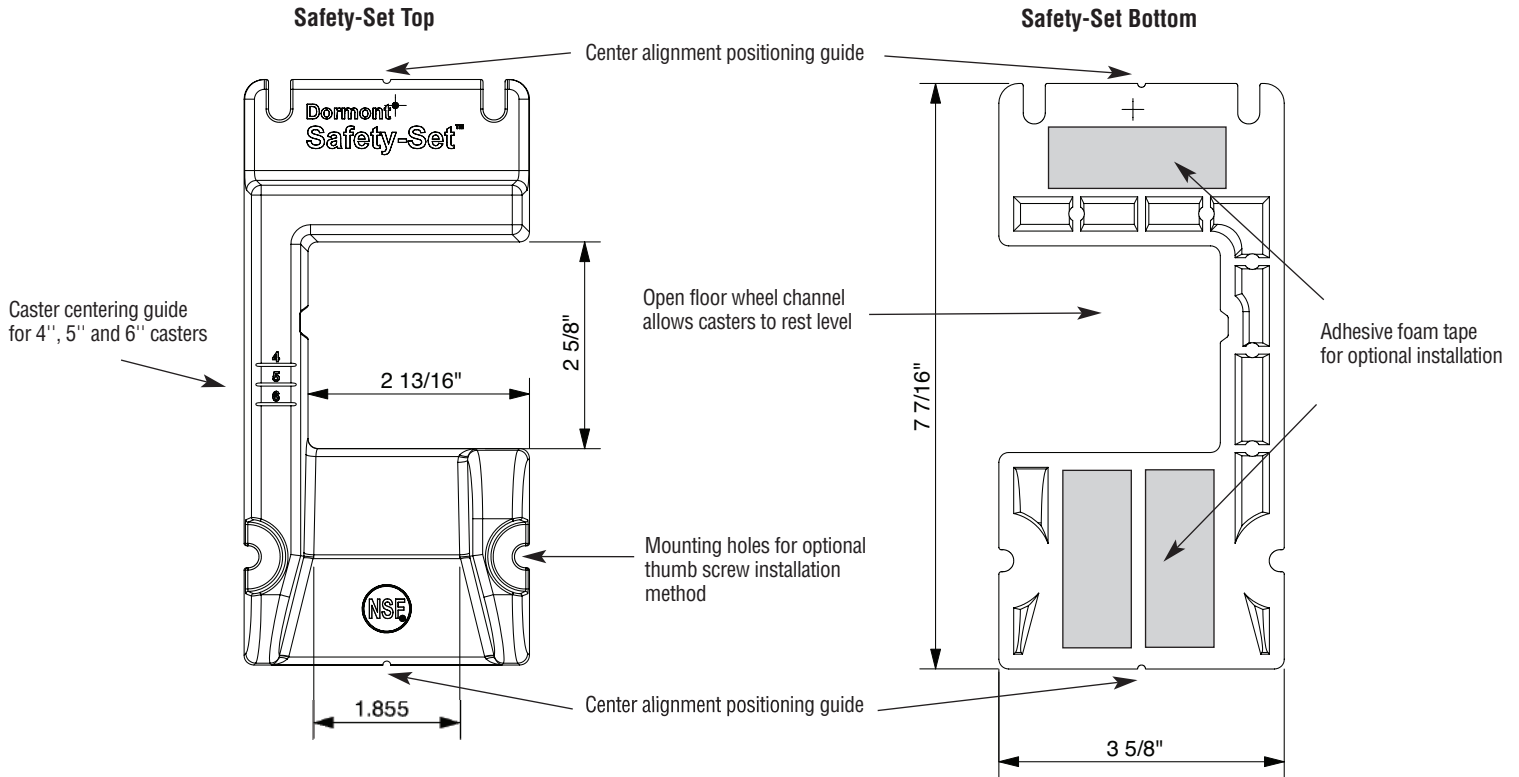
### Next Day Shipping Available!\*

\*Additional fees and terms may apply. Orders must be received before 12 pm est for next day delivery. Dormont reserves the right to limit quantities.

# Safety-Set



## Precise, Consistent Equipment Placement After Every Cleaning



### Features:

- Compatible with 4", 5" and 6" casters
- Ideal for new and existing applications
- Certified to NSF/ANSI Standard 169-Special Purpose Food Equipment & Devices
- Composed of a flame retardant PC/ABS injection molded blend
- Able to withstand 1,000 lbs. of crush force

### Two installation methods to choose from!

Each Safety-Set system includes both the adhesive foam tape and the thumb screw hardware pack for your convenience.



Thumb Screw Hardware Pack



Adhesive Foam Tape

