



Mobility Matters

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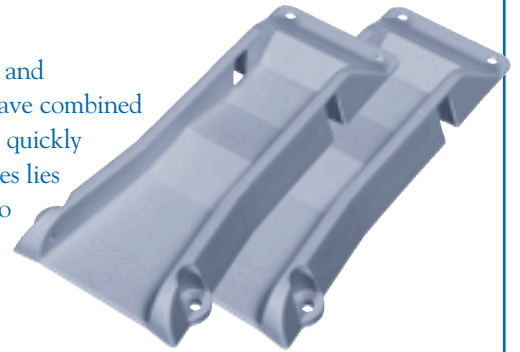
Fire Risks

Fire officials view the inconsistent positioning of appliances, moved for cleaning, servicing or maintenance as a concern in food-service kitchens. When fires do occur and the appliances are not in their appropriate location, the fire suppression system is unable to perform as intended, thus causing additional safety concerns and fire hazards

Equipment Positioning in Commercial Kitchens Is A Key Fire-Safety Concern

National Fire Protection Association (NFPA) Requires Approved Method for Positioning Appliances Relative to Fire Suppression Equipment

In today's commercial kitchens, higher temperature cooking oils and high-efficiency, slow-cooling appliances such as deep-fat fryers have combined to make fire suppression more challenging. In part, the ability to quickly detect fires, knock them down and cool high efficiency appliances lies in the proper positioning of the cooking equipment in relation to the fire suppression system. Early fire detection and correct equipment positioning is critical to avoid re-flashing and minimizing damage and downtime.



Fire officials and fire safety experts view positioning and placement of cooking appliances, moved for cleaning, servicing or facility maintenance, as a key source of concern. When fires occur and appliances are not placed or returned to their proper design location, the fire suppression system may not perform as effectively as intended. As a result, the need to easily, quickly and accurately place appliances in the correct location, after movement, is a cause for concern throughout the foodservice industry.

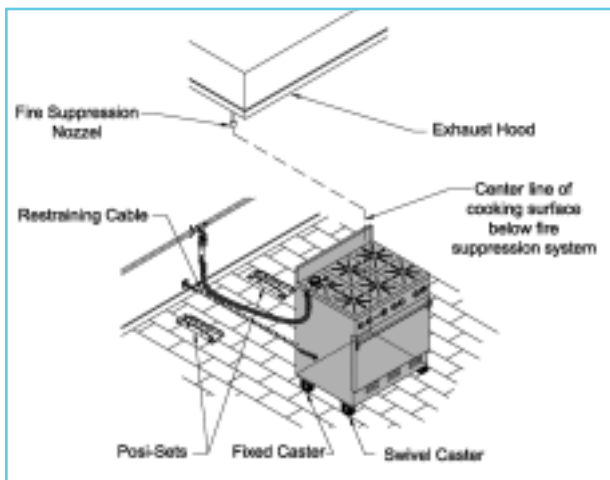
Until now, operators have been forced to use make-shift assemblies of metal angle iron, wooden blocks and other materials to meet the requirements for accurate positioning of appliances in commercial kitchens. These locally created and implemented solutions often produce inconsistent positioning results and lead to dirt, rust and other contamination build-up around the device. To address this problem and the concerns of fire officials regarding the ability of foodservice establishments to meet the NFPA code requirements, Dormont® Manufacturing has added Posi-Set™, a new product, to the proven Dormont Safety System™. Posi-Set is a wheel (caster) placement system designed for use with moveable equipment in commercial kitchens. Posi-Set product is simple to use and easy to install. The hardware needed to install Posi-Set is provided with each pair.



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The use of Posi-Set will, as required by the NFPA Standards, consistently ensure that moveable cooking equipment be provided with a means to be correctly positioned (and repositioned) in relation to the fire suppression system discharge nozzle. Thus, when appliances are returned to the appropriate design location, Posi-Set ensures maximum fire protection through correct appliance placement and also facilitates operator efforts to comply with national fire safety codes. Posi-Set, addresses the requirements for moveable cooking equipment as defined by the National Fire Protection Association (NFPA).

Code changes like ANSI Z21.69 now require that all foodservice equipment subject to movement for service, positioning or area cleanliness must use commercial-grade moveable gas connectors.



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Specifically:

NFPA 96 - Section 12.1.2.3 states that: "An approved method shall be provide that will ensure that the appliance is returned to an approved design location."

NFPA 17A – Section 5.6.4 states that: "Moveable cooking equipment shall be provided with a means to ensure that it is correctly positioned in relation to the appliance discharge nozzle during cooking operation."

Posi-Set meets the requirements of the above listed NFPA codes. This product is constructed of flame retardant thermoplastic resin and is able to resist 500 PSI of direct force.

This product has been used for a wide range of product installation purposes including positioning equipment:

- In relation to fire suppression products.
- So that firm stop points are established to eliminate damage to external components such as fan housings or utility connection areas.
- To ensure sufficient space is left between appliances. It has been reported that control panels on some appliances will burn out if sufficient "breathing room" is not left between them and neighboring equipment.

For more information or to find a dealer near you, visit www.dormont.com or call 1-800-DORMONT

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New Codes and Standards Guide Helps Keep Foodservice Establishments Cleaner and Safer

Dormont offers a **FREE Codes and Standards Guide** to help commercial foodservice establishments comply with recent changes in the; Model Building Code, ANSI Product Standard and International Fuel Gas Code.

Dormont Manufacturing has published a new Codes and Standards reference guide. This new guide, part of the Dormont Safety Through Mobility™ education program, details approved methods and products for installation of gas connectors and appliances in commercial kitchens. This tool serves to educate commercial kitchen operators, inspectors, code officials, designers and service companies in regard to new installation requirements incorporated in the recently approved International and National Fuel Gas Codes as well as the Uniform Plumbing Code. The requirements of these codes typically become incorporated into local and municipal building codes.

The changes in the Product Standard and the Model Building Codes became effective in the fall of 2005. The changes require that a commercial-grade flexible gas connector be used for all appliances that are moved for cleaning, servicing or maintenance (whether on casters or legs). The new Codes and Standards Guide is the first commercially available document to clarify the requirements of the code change and guide the appliance installation process in accordance with the code. This informative Codes and Standards Guide is available **FREE** of charge. Visit the Dormont Manufacturing web site at www.dormont.com to obtain a copy. The guide is available in either a printed or immediately downloadable format.



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