

# Specification/Datasheet

## Safety-Set



### Article number

87.00.732US

### Description

Equipment placement system for all caster-mounted equipment. Allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems. Correct placement of cooking equipment is important to effectively protect kitchen staff and guarantee safety standards.

Easily return the cooking equipment to the correct location again after cleaning or maintenance.



### Intended use

This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

### Features

- Satisfies NFPA-Codes 17A (5.6.4) and 96 (12.1.2.3)
- Compatible with 4", 5" and 6" inch casters
- Open floor wheel channel allows casters to rest level
- Center alignment positioning guides
- Ideal for new and existing locations
- Certified to NSF/ANSI Standard 169 - Special Purpose Food Equipment & Devices
- Flexible, tough, injection molded Thermoplastic Polyurethane (TPU) with an antimicrobial additive
- Able to withstand 1,000 lbs of crush force

### Dimensions and weights

Width (W):	3 5/8 in
Depth (D):	7 1/2 in
Weight:	1 lb

### Equipment/Scope of delivery

- Includes 2 pieces
- Installation pack included with 2 options
  - Option 1: adhesive foam tape
  - Option 2: thumb screw hardware pack

