



## **GFEN Technology Spotlight – Dormont**

*“Setting the Standard in Gas Safety”*

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Gas is the fundamental “ingredient” of the foodservice industry, because without critical gas connectivity, a kitchen simply cannot function properly. Dormont creates these key connections that are necessary for all your foodservice equipment needs. Dormont gas connectors, fittings, valves, and positioning systems ensure easy set-up and operation of your gas appliances to keep your foodservice operations running smoothly and safely, day after day.



As the industry leading inventor and manufacturer of safe, high quality stainless steel gas connectors, Dormont has earned the reputation as the expert in the gas connection business. They have a proven performance record that spans over 60 years. With more than 100 million safe installations worldwide, industry professionals ask for Dormont by name. Their dedication, reputation and history are why Dormont is known for ***“Setting the Standard in Gas Safety”*** in commercial kitchens.

Since its founding, Dormont has been a pioneer in product innovation and industry participation. As the inventor of both the stainless steel and quick disconnect gas connectors, they have helped revolutionize the gas connector industry, including playing a leading role in the ongoing development of industry standards throughout the world and always with an emphasis on safety.

Quality is the number one priority at Dormont. As an ISO 9001:2008 certified manufacturer, they employ a Quality Business System to drive a commitment for continuous improvement. Dormont's safe, high quality products are design certified by the leading testing agencies based on a wide range of global standards. Beyond these prestigious certifications, their quality is driven by one idea: to make every product as if it were going to be installed in your own home or business.

### **A Key Foodservice Ingredient...**

Cleanliness in a commercial kitchen is an important issue that affects not only the health and safety of the public consuming the food but also the cooks who prepare it. To properly clean equipment, appliance mobility is required to ease

movement, servicing, and positioning; thus, equipment with permanent casters in lieu of fixed legs has become a standard practice in most kitchens. The appliance casters have brakes to prevent accidental movement while cooking along with restraint cables to limit appliance movement that help prevent stress and damage to the gas connector. Quick-disconnect couplings are used to rapidly disconnect and reconnect the gas supply lines.

### **Best Practices for Safety...**

Over the years, code and product standards have been updated to include commercial-grade flexible gas connectors for all gas appliances in a commercial foodservice facility. Often the gas connector is a forgotten item that goes unnoticed until noted by the code official at the final inspection and startup of the kitchen. If the designer or the foodservice consultant doesn't specify the connector, a residential type appliance connector or a fixed, hard-piped installation may occur.



Heavy-duty, commercial grade, flexible appliance gas connectors should be used where the gas connection is located at the rear of the appliance and flexibility is required to connect the appliance. These connectors are designed to stand up to the demands of a commercial kitchen and allow for a cleaner

environment by providing easy access around the equipment. These connectors help increase employee efficiency thus reducing operating costs. The connectors also enable foodservice appliances to be set closer to the wall, which improves ventilation and mobility for cleaning and maintenance. Rigid or hard-piped connections are made to withstand physical damage; however, they are not practical for movement, and this immobility increases the chance of fire due to the buildup of oil, grease, and other flammable materials. Equipment with hard piped connections is harder to clean and maintain on a regular basis, which presents the potential for food contamination. Also, hard piped connections do not comply with NSF certification. Residential style flexible connectors are intended to be installed once and not be reinstalled, which may result in stress to the metal and may cause the connection to leak. These type connectors are not intended to be repeatedly bent and twisted and can fail due to repeated movement and more importantly, they too are not NSF certified.

To learn more about how Dormont foodservice solutions meet the complete connection needs of even the hardest working kitchens, contact their support center at 1-800-DORMONT. You may also visit their website at [www.dormont.com](http://www.dormont.com)