

# ACS.CKR1 SAFETY ASSESSMENT CRITERIA INITIAL.DOMESTIC NATURAL GAS & LPG DOMESTIC COOKING APPLIANCES

# CKR1 INITIAL

#### Introduction

Tests gas safety competence to install, commission, exchange, disconnect, service, repair and break down domestic cooking appliances.

CBs and ACs may adopt Competence and Criteria numbering different to that used in this document.

CB and AC documentation may adopt wording for criteria different to that used in this document, provided the meaning is unaffected.

#### **Appliance range**

Free standing and 'slide in' cookers; 'built in' hotplates; 'built in/under' ovens and grill units.

## **Pre-requisites**

CCN1 (CCLP1) or CoCDN1 or CoLPNG1 or QCF or S/NVQ.

## Exclusions

Kitchen furniture, extract fans, canopies, electricity and building.

#### **References and normative documents**

Appliance MIs.

All relevant documents as listed in the Legislative, Normative & Informative Document List (LINDL), inc.:

- HSL56
- BS 6172
- BS 7967-1, 2, 3 and 4
- GIUSP
- IGE/G/5.

ACS.SMB.003.ACDND identifies Normative Documents that should be held by ACs.

# Abbreviations

AC. Assessment Centre FSD. Flame supervision device I. Initial MIs. Manufacturer's/manufacturers' instructions OP. Operating pressure Ref. Reference.

PERF	ORMANCE CRITERIA	REF	Ι
1.	check gas supply pipe terminates at an acceptable position for appliance connection		$\checkmark$
2.	check gas hose and bayonet connection conform to requirements		$\checkmark$
3.	locate and secure appliance stability device		$\checkmark$
4.	check appliance assembly is complete and fit for use and purpose		$\checkmark$
5.	isolate gas supply prior to work		$\checkmark$
6.	fit plug-in socket to existing point		$\checkmark$
7.	fit flexible hose to appliance and connect to plug-in socket		$\checkmark$
8.	re-establish gas supply		$\checkmark$
9.	check work carried out is gas tight		$\checkmark$
10.	ensure appliance is correctly located, level and stable		$\checkmark$
11.	dismantle and clean appliance operational gas safety components, using appropriate		$\checkmark$
	cleaning methods and agents, e.g. burners, injectors, primary air ports, ignition devices,		
	thermostats, taps, FSDs and lid safety cut-off device		
12.	commission appliance:		
(i)	purge of air		$\checkmark$
(ii)	check OP at appliance is correct		$\checkmark$
(iii)	check all burner flame pictures, stability and ignition are correct		$\checkmark$
(iv)	check user controls are operating correctly		$\checkmark$
(v)	check safety control devices are operating correctly		$\checkmark$
(vi)	check temperature controls are operating correctly		$\checkmark$
13.	identify defects on gas safety components		$\checkmark$
14.	explain safe operation and use of appliance		$\checkmark$
KNO	WLEDGE & UNDERSTANDING	REF	Ι
1.	identification of unsafe conditions		$\checkmark$
2.	diagnosis of gas safety faults		$\checkmark$
3.	suitable and unsuitable appliance room/space locations		$\checkmark$
4.	clearances – proximity of combustible materials		$\checkmark$
5.	fitting cooking appliances in dwellings in multi-occupancy buildings		$\checkmark$