



**ACS.COMCAT 4
SAFETY ASSESSMENT CRITERIA
INITIAL.NON-DOMESTIC
NATURAL GAS & LPG
FISH AND CHIP RANGES**

COMCAT4 INITIAL

Introduction

Tests gas safety competence in the work of install, exchange, disconnect, service, repair, breakdown and commission non-domestic gas catering fish and chip ranges COMCAT4.

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

Fish and chip frying ranges manufactured to customer specification, normally assembled on site to meet requirements of the shop front.

Pre-requisites

CCCN1 or CoDC1 or
QCF or S/NVQ alternatives

Exclusions

Cabinetry, worktops or counters, extract fans, ductwork for flueing or fume extraction, hoods and canopies, electrical or building and gas pipework other than appliance connection to isolation valve.

References and normative documents

MIs.

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

- HSL56
- British Gas/CESA joint agreed testing requirements for gas heated fish and chip frying ranges
- GIUSP.

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

Abbreviations

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

PERFORMANCE CRITERIA		REF	I
1.	check gas supply pipe is of adequate size and correctly terminated with an isolation valve		√
2.	check appliance is sited to MIs		√
3.	check appliance assembly complete and fit for use and purpose		√
4.	isolate gas and electrical supplies prior to work		√
5.	check flue extraction system is to MIs		√
6.	install appliance gas regulator correctly, if applicable		√
7.	connect appliance to isolation valve		√
8.	re-establish gas and electrical supplies		√
9.	check work carried out is gas tight		√
10.	dismantle and clean appliance operational gas safety components, using appropriate cleaning methods and agents (e.g. burners, injectors, primary air ports, ignition devices, spark gaps, range thermostats, high limit stat, taps, regulators, FSDs, solenoids, extraction flow switch devices and the flue extraction system and fan)		√
11.	commission appliance:		
(i)	purge appliance of air		√
(ii)	fill appliance correctly		√
(iii)	check OP at appliance is to MIs (adjust regulator if applicable)		√
(iv)	check burner flame picture, stability and ignition (adjust as necessary to MIs - high and low flame settings)		√
(v)	check user controls are operating correctly		√
(vi)	check flue extraction system is operating correctly		√
(vii)	check safety control devices are operating correctly inc. flue extraction pressure switch and interlocks with gas safety controls		√
(viii)	check thermostat control is operating correctly		√
(ix)	check high temperature limit device is operating correctly (can be tested as K&U)		√
(x)	check CO/CO ₂ ratio (for appliances with forced draught burners) is to MIs		√
12.	identify defects on gas safety components		√
13.	explain safe operation and use of the appliance		√
KNOWLEDGE AND UNDERSTANDING		REF	I
1.	identification of unsafe conditions		√
2.	diagnosis of gas safety faults		√
3.			
4.	clearances - proximity of combustible materials		√
5.	forced flue extraction systems and safety interlocks		√
6.	flue gas analysis		√
7.	operation of multi-functional controls, mechanical gas and electric controls		√
8.	installing second hand appliances with enclosed burners		√
9.	upgrading safety controls on second hand appliances		√