ACS.LEI1 SAFETY ASSESSMENT CRITERIA INITIAL.DOMESTIC NATURAL GAS & LPG LEISURE/MISCELLANEOUS APPLIANCES

LEI 1 INITIAL

Introduction

Tests gas safety competence to install, commission, exchange, disconnect, service, repair and break down domestic gas fired leisure and miscellaneous equipment/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

Barbecues, greenhouse heaters, refrigerators, gas pokers, gas lighting and patio heaters.

Pre-requisites

CCN1 or CoCDN1 or CoLPNG1 or QCF or S/NVQ.

Exclusions

Building/ground construction, electricity.

References and normative documents

Appliance/equipment MIs.

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

- HSL56
- BS 5871-1
- BS 5440-1
- GIUSP.

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

Practical provision

Use appliances and equipment selected from table below (an appliance from each column.)

APPLIANCE TYPE				
Barbecue	Refrigerator	Gas light		
Greenhouse heater	Gas poker	Patio heater		

Abbreviations

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

PER	FORMANCE CRITERIA	REF	T
1.	check gas hose and bayonet connection conform to requirements		
2.	check appliance assembly is complete and fit for use and purpose		
3.	isolate gas supply prior to work		\checkmark
4.	fit plug-in socket(s) to existing point(s)		\checkmark
5.	fit flexible hose(s) to appliance(s) and connect to plug-in socket(s)		\checkmark
6.	re-establish gas supply		\checkmark
7.	check work carried out is gas tight		\checkmark
8.	check appliance(s) are correctly located, level and stable		\checkmark
9.	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 and FSDs)		
10.	commission appliance:		
(i)	purge of air		\checkmark
(ii)	check OP at appliance		\checkmark
(iii)	check burner flame picture, stability and ignition		\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
11.	identify defects on gas safety components		\checkmark
12.	explain safe operation and use of appliance		\checkmark
KNO	KNOWLEDGE & UNDERSTANDING		I
1.	identifying unsafe conditions		\checkmark
2.	diagnosing gas safety faults		\checkmark
3.	suitable and unsuitable equipment/appliances room/space locations		\checkmark
4.	acceptable positions for leisure/miscellaneous gas points		\checkmark
5.	clearances- proximity of combustible materials		\checkmark