Strategic Management Board

ACS.COMCAT3
SAFETY ASSESSMENT CRITERIA
INITIAL.NON-DOMESTIC
NATURAL GAS & LPG

Deep fat and pressure fryers
Bratt pans
Griddles
Grills over & under fired
Simulated charcoal grills
Salamander grills
Ancillary equipment

COMCAT3 INITIAL

Introduction

Tests gas safety competence in the work of install, commission, exchange, disconnect, service, repair, and break down non-domestic gas catering appliances.

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

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

Appliance range

Deep fat fryers, pressure fryers, Bratt pans, griddles, over and under fired grills, simulated charcoal grills, salamander grills and ancillary equipment.

Pre-requisites

CCCN1 or CoDC1 or
QCF or S/NVQ.

Exclusions

Kitchen worktops and cabinets, extract fans, ductwork, hoods and canopies, plumbing, electrical, 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.:

- HSL45
- GIUSP
- BS 6173

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 terminates at an acceptable position for connection		√
2.	check gas pipework, flexible hose, fittings and isolation valve(s) conform		√
3.	check appliance siting is to MIs		√
4.	check appliance assembly complete and fit for use and purpose (remove any transportation securing devices to MIs)		√
5.	isolate gas and electricity supply prior to work		√
6.	install restraining cable		√
7.	fit isolation valve to existing gas point		√
8.	install appliance gas regulator (if applicable)		√
9.	use pipework or flexible hose to connect appliance to isolation valve		√
10.	re-establish gas supply		√
11.	check work carried out is gas tight		√
12.	check appliance is correctly located, level and stable (lock castors where appropriate)		√
13.	dismantle and clean appliance operational gas safety components, using appropriate cleaning methods and agents e.g. burners, injectors, pilots, primary air ports, ignition devices, spark gaps, range thermostat, high limit stat, taps, regulators, solenoids and FSDs		√
14.	**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 safety control devices are operating correctly		√
(vii)	check thermostat control is operating correctly		√
(viii)	check high temperature limit device is operating correctly (can be tested as K&U)		√
15.	identify defects on gas safety components		√
16.	explain safe operation and use of appliance		√
KNOWLEDGE AND UNDERSTANDING		**REF**	**I**
1.	identification of unsafe conditions		√
2.	diagnosis of gas safety faults		√
3.			
4.	suitable and unsuitable appliance room/space locations		√
5.	clearances - proximity of combustible materials		√
6.	operation of multi-functional controls, mechanical gas and electrical controls used on appliances within COMCAT3 group		√
7.	installing second hand appliances with enclosed burners		√
8.	upgrading safety controls on second hand appliances		√