

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

CKR1 INITIAL & RE-ASSESSMENT

Introduction

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

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

Pre-requisites

CCN1 (CCLP1) or equivalent changeover combination, aligned QCF or S/NVQ, or Group Competency Certificate.

Exclusions

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

The safety of Domestic cookers in Non-Domestic premises i.e. Schools, where holding a Commercial core would be more appropriate to determine the Ventilation requirements.

References and normative documents

Appliance MIs.

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

- HSL56
- BS 6172:2010 amended 2017
- BS 7967
- 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.

1a check appliance/fittings complete, fit and suitable for use 2. check aps hose and bayonet connection conform to requirements 2a check appliance and fittings are installed using appropriate materials and fittings, to MIs and Normative Documents 2b check supply of combustion air is adequate 3. locate and secure appliance stability device 4. check appliance assembly is complete and fit for use and purpose 5. isolate gas supply prior to work 6. fit plug-in socket to existing point 7. fit flexible hose to appliance and connect to plug-in socket 8. re-establish gas supply 9. check work carried out is gas tight 10. ensure appliance is correctly located, level and stable 11. dismantle and clean appliance operational gas safety components, using appropriate cleaning methods and agents, e.g. burners, injectors, primary air ports, ignition devices, thermostats, taps, FSDs and lid safety cut-off device 11a. inspect and test burners, injectors, primary air ports, ignition devices, ignition, FSD, thermostats and other gas safety components for correct operation to MIs 11b identify AR & ID installations 11c Identify suitable and unsuitable locations 11d check gas safety components for correct operation 11e identify gas safety faults on components 12. commission appliance: (i) purge of air (ii) check all burner flame pictures, stability and ignition are correct (iii) check user controls are operating correctly (v) check temperature controls are operating correctly 11. identify defects on gas safety components 12. explain safe operation and use of appliance 13. suitable and unsuitable and unsuitable locations 14. explain safe operation and use of appliance 15. fitting cooking appliance is correct 16. fitting cooking appliance is comments 17. Ventilation of unsafe conditions 18. clearances – proximity of combustible materials 19. clearances – proximity of combustible materials 19. Ventilation requirements for domestic cooking Installations in educational establishments	PERF	ORMANCE CRITERIA	REF	I	R
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 6. Flexible & Pliable connections used for built in appliances. ✓ ✓ ✓ Ventilation requirements for domestic cooking Installations in educational establishments ✓ ✓ 	4.	clearances – proximity of combustible materials		✓	
7. Ventilation requirements for domestic cooking Installations in educational establishments	5.	fitting cooking appliances in dwellings in multi-occupancy buildings		✓	
	6.	Flexible & Pliable connections used for built in appliances.		✓	✓
	7.	Ventilation requirements for domestic cooking Installations in educational establishments (reference to IGEM/UP/11)		√	√