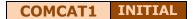**Strategic Management Board**

ACS.COMCAT1
SAFETY ASSESSMENT CRITERIA
INITIAL.NON-DOMESTIC
NATURAL GAS & LPG
ATMOSPHERIC BURNERS

Boiling burners **Open/solid top (Ranges)**
Stockpot stoves
Hotplates
Warming ovens
Bain marie hot cupboards
Combination ovens
Forced & natural convention ovens
Direct & semi-indirect ovens
Boiling plans direct/indirect
Bulk liquid & jacketed urns
Expansion type water boilers
Gas fired dishwashers
Gas heated rinsing sinks
Ancillary equipment
(tandoors, pizza ovens, heated woks etc.)

COMCAT1 | **INITIAL**

Introduction

Tests gas safety competence in the work of install, commission, exchange, disconnect, service, repair, and break down non-domestic gas catering appliances in COMCAT1 grouping.

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 open and solid top boiling burners (range), stockpot stoves, hotplates, warming plates, natural convection ovens (direct - semi-direct - indirect), combination ovens-forced convection, combined gas micro-wave ovens, bains marie, hot cupboards and ancillary equipment. Expansion type water boilers, boiling pans, bulk liquid and jacketed urns, gas fired dishwashers, boiling tables; gas fired rinsing sinks and ancillary equipment.

Pre-requisites

CCCN1 or CoDC1 or
QCF or S/NVQ alternatives

Exclusions

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

- HSL56
- 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 appliance connection		✓
2. check gas hose and isolation valve connections conform to requirements		✓
3. check appliance restraining cable is correctly located and secure		✓
4. check appliance assembly complete and fit for use and purpose		✓
5. isolate gas supply prior to work		✓
6. fit an isolation valve to existing point		✓
7. fit a flexible hose to appliance and connect to isolation valve		✓
8. re-establish gas supply		✓
9. check work carried out is gas tight		✓
10. check appliance is correctly located, level and stable (lock castors, if appropriate)		✓
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, regulators and FSDs		✓
12. **commission appliance:**		
(i) purge appliance of air		✓
(ii) check OP at appliance is to MIs (adjust regulator, if applicable)		✓
(iii) check all burner flame pictures, stability and ignition (adjust as necessary to MIs)		✓
(iv) check user controls are operating correctly		✓
(v) check safety control devices are operating correctly		✓
(vi) check temperature controls are operating correctly		✓
13. identify defects on gas safety components		✓
14. explain safe operation and use of appliance		✓
KNOWLEDGE AND UNDERSTANDING	REF	I
1. identification of unsafe conditions		✓
2. diagnosis of gas safety faults		✓
3. flexible hose for catering appliances		✓
4. suitable and unsuitable appliance room/space locations		✓
5. clearances - proximity of combustible materials		✓
6. operation of multi functional, mechanical and electrical controls used on this appliance and others within COMCAT1		✓
7. installing second hand appliances with enclosed burners		✓
8. upgrading safety controls on second hand appliances		✓