



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

<b>Boiling burners</b>
<b>Open/solid top (Ranges)</b>
Stockpot stoves
Hotplates
Warming ovens
Bain marie hot cupboards
Combination ovens
Forced & natural convection 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.)
<b>Domestic Cooking Appliances</b>

<b>COMCAT1</b>	<b>INITIAL</b>
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## Introduction

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

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, domestic cooking appliances.

## 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

MI.s.

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

- HSL56
- IGEM/G/11 / GIUSP
- BS 6173
- BS 6172

## Abbreviations:

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

<b>PERFORMANCE CRITERIA</b>		<b>REF</b>	<b>I</b>
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.	<b>commission appliance:</b>		
(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		✓
<b>KNOWLEDGE AND UNDERSTANDING</b>		<b>REF</b>	<b>I</b>
1.	identification of unsafe conditions		✓
2.	diagnosis of gas safety faults		✓
3.	flexible hose for catering appliances		✓
3a	Acceptable flexible hose / connections used for the installation of domestic appliances in catering establishments		✓
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		✓