

ACS.CoCATA1 SAFETY ASSESSMENT CRITERIA DOMESTIC TO NON-DOMESTIC NATURAL GAS & LPG CATERING APPLIANCES

CoCATA1

Introduction

Tests gas safety competence to extend work range from domestic Natural Gas appliances to include Natural 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.

Range

All non-domestic catering gas fittings categories contained in COMCATs 1 and 3. Domestic cooking appliances in COMCAT 1 grouping in non-domestic environments

Pre-requisites

c/o Core Generic Parts A and B + CoDC1 + CCN1 with domestic appliances e.g. CKR1, CENWAT etc. or CCLP1 with domestic appliances e.g. CKR1, CENWAT etc. or QCF or S/NVQ with changeover.

Exclusions

Work that was previously covered in domestic Natural Gas assessments; work that is not a matter of gas safety such as kitchen worktops and cabinetry, extract fans, ductwork, hoods and canopies, plumbing, electrical and building.

The Installation. Servicing or Maintenance of domestic cooking appliances in a domestic environment

References and normative documents

MIs.

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

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

Abbreviations

AC. Assessment Centre

CB. Certification Body

FSD. Flame supervision device

MIs. Manufacturer's/manufacturers' instructions

OP. Operating pressure

Ref. Reference.

PERF	ORMANCE CRITERIA	REF	
1.	check gas supply pipe is of adequate size and terminates at an		✓
	acceptable position for appliance connection		
2.	check gas pipework, hose, fittings and isolation valve for connection		✓
	conform		
3.	check appliance(s) siting to MIs		✓
4.	check appliance(s) assembly complete and fit for use and purpose		✓
5.	isolate gas, water and electrical supplies prior to work		✓
6.	fit an isolation valve to existing point		✓
7.	correctly locate and secure appliance(s) restraining cable		✓
8.	install appliance gas regulator (if applicable)		✓
9.	connect a flexible hose or pipework to appliance and isolation valve		✓
10.	re-establish gas, water and electricity supplies		✓
11.	check work carried out is gas tight		✓
12.	correctly locate, level and stable appliance(s)(lock castors, where appropriate)		✓
13.	dismantle appliance(s) operational gas safety components and		✓
	clean, using appropriate cleaning methods and agents (e.g. pilots,		
	burners, injectors, primary air ports, ignition devices, spark gaps,		
	thermostats, high limit stats, FSDs, taps, interlocks, gas regulators,		
	solenoids and combustion chambers)		
14.	commission appliance(s):		
(i)	purge appliance(s) of air		√
(ii)	fill appliance(s) correctly (where applicable)		√
(iii)	check OP at appliance(s) is to MIs (adjust regulator, if applicable)		√
(iv)	check all burner flame pictures, stability and ignition are correct –		✓
	set high and low flame settings to MIs		
(v)	check user controls are operating correctly		√
(vi)	check gas safety control devices are operating correctly		√
(vii)	check temperature control is operating correctly		✓
(viii)	check high temperature limit device is operating correctly (to avoid		✓
	testing on a fryer with hot oil, K&U may be used)		
15.	identify defects on gas safety components		√
16.	explain safe operation and use of appliance(s)		✓
	WLEDGE AND UNDERSTANDING	REF	
1.	identification of unsafe conditions		✓
2.	diagnosis of gas safety faults		✓
4.	flexible hoses for catering appliances		✓
4a	Acceptable flexible hoses/ connections used in the Installation of		✓
	domestic appliance in catering establishments		
5.	suitable and unsuitable appliance room/space		✓
6.	clearances - proximity of combustible materials		✓
7.	identification of effects of scaled heat exchanger		✓
8.	operation of multi-functional controls, mechanical gas and electrical		✓
	controls used on these and other appliances in COMCATs 1 and 3		
9.	installing second hand appliances with enclosed burners		✓
10.	upgrading safety controls on second hand appliances		✓