



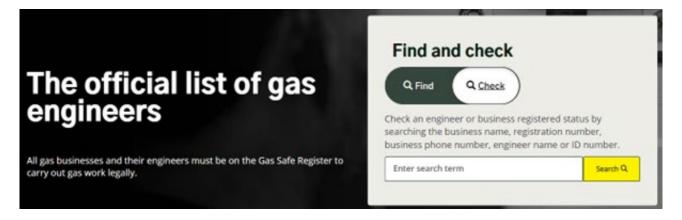
How to check a Gas Engineer is qualified to work on LPG installations

You need to ensure that any work on a gas installation or appliance is only conducted by a Gas Safe registered engineer. You must ensure that the engineer is:

- 1. Gas Safe Registered
- 2. Qualified to work on the type of gas supply you have as well as the type of gas appliances you have.

To check an engineer go to the Gas Safe Register and check <u>the official</u> <u>list of gas engineers.</u>

1. Enter the engineer's details into the search function.



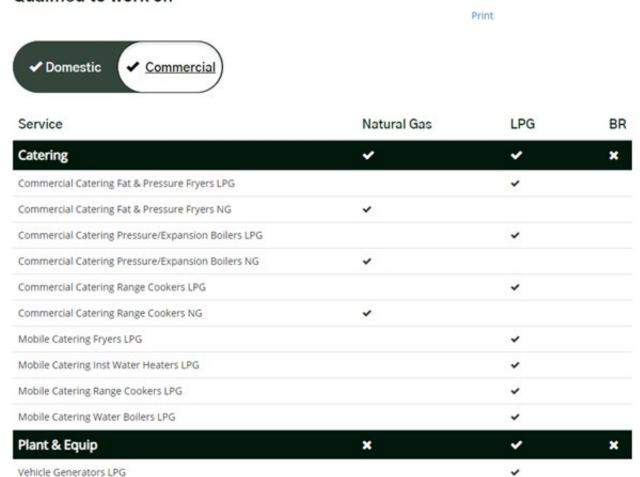
2. Select 'View Engineers. and 'View Services'. Then check the Commercial list of qualifications held by the engineer.

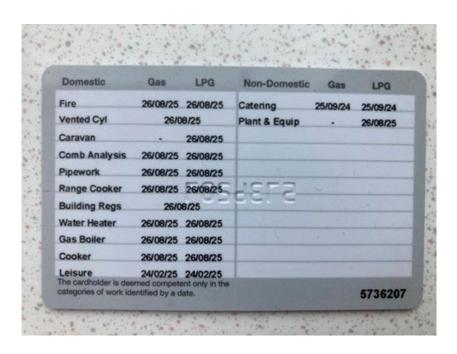
Check they have reference to LPG and the specific type of appliance that they will be required to work on within your business. An example is shown below of an engineer qualified to work on LPG installations.

This engineer is qualified to work on a range of commercial catering appliances for LPG including LPG generators.

You can also ask to see the engineers ID Card. On the reverse of the ID card there will be a list of the engineer qualifications to reflect their Gas Safe registration.

Qualified to work on





There are 5 different Accredited Certification Scheme (ACS) competencies/qualifications that the gas engineer would need to hold depending on what type of appliances they are working on.

The table below is a handy guide to commercial catering qualifications and what categories they cover.

COMCAT 1 APPLIANCES COVERED	COMCAT 2 APPLIANCES COVERED	COMCAT 3 APPLIANCES COVERED	COMCAT 4 APPLIANCES COVERED	COMCAT 5 APPLIANCES COVERED
*OPEN/SOLID TOP RANGE Boiling Burners Stockpot Stoves Hotplates, Warming Ovens Bain Marie Hot Cupboards Combination Ovens Forced & Natural Convection Direct & Semi-Indirect Ovens Boiling Pans Direct/Indirect Bulk Liquid & Jacketed Urns Expansion Type Water Boilers Gas Fired Dishwashers Gas Heated Rinsing Sinks Ancillary Equipment (Tandoors, Pizza Ovens, Woks)	*PRESSURE TYPE WATER BOILER • Pressure Steamers • Pressure Steaming Ovens • Ancillary Equipment	*DEEP-FAT AND PRESSURE FRYERS Bratt Pans Salamanders, Simulated Charcoal, Over/Under Fired Ancillary Equipment Donner Kebab Grills	*FISH & CHIPS RANGES These appliances are normally assembled on site to meet shop front requirements	*FORCED DRAFT BURNERS Appliances covered by assessments COMCAT 123 fitted with forced draught burners need this assessment
	TYPE A APPLIANCES - An appliance NOT intended to be connected to a flue or a device for evacuating the products of combustion to the outside of the room in which the appliance is installed. Eg. A flueless appliance such as a gas cooker or grill. TYPE B APPLIANCES - An appliance intended to be connected to a flue that evacuates the products of combustion to the outside of the room containing the appliance. Eg. An open flued appliance which must go under an interlocked extraction canopy. Eg. some pizza ovens, steam ovens and some fryers.			

For example:

In a fish and chip shop the engineer must be registered to work on: Catering / natural gas / fish & chip range.

For mobile catering vehicles the engineer must be registered to work on: Commercial Mobile Catering / LPG and the type of appliance e.g. Commercial Catering Range Cookers LPG.

For further information

https://www.gassaferegister.co.uk/gas-safety/the-gas-safe-id-card/the-gas-safe-id-card-categories/

https://www.gassaferegister.co.uk/find-an-engineer-or-check-the-register/

Contact Us

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www.ncass.org.uk