



COMCAT 1 & COMCAT 3

Install, Exchange, Disconnect, Service, Repair, Breakdown and Commission Gas Catering Appliances in Table 1 Grouping – COMCAT1

This Gas safety assessment is designed to test the gas safety competence of an operative in the work of install, exchange, disconnect, service, repair breakdown and commission commercial gas catering appliances in Table 1 grouping, listed below, by practical and knowledge and understanding assessment.

COMCAT 1:

- Boiling burners open/solid top (ranges)
- Stockpot stoves, hotplates, warming plates
- Bain-marie, hot cupboards
- Combination ovens, forced convection ovens
- Natural convection ovens direct/semi/indirect

Install, Exchange, Disconnect, Service, Repair, Breakdown and Commission Commercial Gas Catering Appliances in Table 3 Grouping – COMCAT3

This Gas safety assessment is designed to test the gas safety competence of an operative in the work of install, exchange, disconnect, service, repair breakdown and commission commercial gas catering appliances in Table 3 grouping, listed below, by practical and knowledge and understanding assessment.

COMCAT 3:

- Deep fat and pressure fryers
- Griddles
- Simulated charcoal grills
- Salamander grills

Pre-requisite to this Assessment: Before this assessment may be undertaken, the candidate must hold a Certificate of Competence in Commercial Catering Core Gas Safety Assessment CCCN1.(OR CODC1 Changeover from domestic to catering core)

TABLE 1	TABLE 1
OPEN TOP RANGES	SOLID TOP RANGES
BOILING TABLES	STOCKPOT STOVES
HOT PLATES	WARMING PLATES
BAINS MARIE	HOT CUPBOARDS
NATURAL CONVECTION OVENS	COMBINATION/FORCED CONVECTION OVENS
TANDOORS	HEATED WOKS

TABLE 3	TABLE 3
DEEP FAT FRYERS	PRESSURE FRYERS
GRIDDLES	OVER FIRED GRILLS
UNDER FIRED GRILLS	SALAMANDER GRILLS
KEBAB GRILLS	

Assessment Duration: 0.5 day

*Note Training is not a pre requisite for assessment