| 1. Title      | Design general commercial and industrial flue gas appliances   |  |  |
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| 2. Code       | EMGADE401A   |  |  |
| 3. Range      | Design for customers general commercial and industrial flue gas appliances and<br>other accessories in a cost-effective way for commercial and industrial premises and<br>different commercial and industrial application environment according to<br>customers' needs as well as the requirements of the gas safety regulation and codes<br>of practice; design the installation of these appliances and accessories according<br>to the commercial and industrial application environment; take the initiative to<br>accomplish the design task independently and brief the engineering personnel or<br>people concerned on the engineering details; and provide special solutions for<br>non-routine engineering environment.   |  |  |
| 4. Level      | 4  |  |  |
| 5. Credits    | 8  |  |  |
| 6. Competency | <ul> <li>6.1 Knowledge and principles of designing general commercial and industrial flue gas appliances</li> <li>Calculate the neat efficiency and work out solutions</li> <li>Calculate the heat efficiency and work out solutions</li> <li>Point out the pros and cons of different combustion methods</li> <li>Select suitable materials for production of exhaust system flue</li> <li>Calculate the air volume required for gas appliance combustion correctly</li> <li>Calculate the pressure loss of the exhaust flue correctly</li> <li>Calculate the differential pressure inside the exhaust flue correctly</li> <li>Use instruments correctly to measure the wind speed and calibrate accordingly</li> <li>Use instruments correctly to measure the noise</li> </ul> |  |  |
|               | <ul><li>and calibrate accordingly</li><li>Draw the working drawing of the exhaust flue</li></ul>   |  |  |

| 6.2 | Methods and<br>procedures of<br>designing general<br>commercial and<br>industrial flue gas<br>appliances                          | <ul> <li>Design safety devices such as flame failure safety device, anti-lightback device, overflow and water-low cut-off device, over and under pressure cut-off device, pressure relief device, etc., to ensure that the gas appliance meets the safety requirements</li> <li>Select correct burner and accessories for the commercial and industrial gas appliance such as air blower, supercharger, check valve, etc.</li> <li>Use gas analyser to measure correctly the content of carbon monoxide and carbon dioxide in the exhaust, temperature of the exhaust, etc., analyze the combustion situation and calibrate accordingly for the gas appliance to achieve the best performance</li> <li>Select exhaust fan correctly with appropriate capacity</li> <li>Look up in the friction loss table correctly the exhaust flue dimensions required for the commercial and industrial gas appliances</li> </ul> |
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| 6.3 | Professional<br>knowledge and<br>responsibilities for<br>designing general<br>commercial and<br>industrial flue gas<br>appliances | <ul> <li>Apply all the provisions in the Gas Safety<br/>(Installation and Use) Regulations under the Gas<br/>Safety Ordinance, Cap. 51</li> <li>Apply all the provisions in the Code of Practice<br/>GU06 on [LPG Installations for Catering<br/>Purposes in Commercial Premises]</li> <li>Apply all the provisions in the Gas Utilisation<br/>Guidance Note GU12 on [Installation of<br/>Mechanical Exhaust System for Gas Appliances]</li> <li>Apply other gas related regulations and codes of<br/>practice</li> </ul>  |

|                           | <ul> <li>Apply Guidelines of the Environmental<br/>Protection Department [Control of Oily Fume and<br/>Cooking Odour from Restaurants and Food<br/>Business]</li> <li>Apply the Air Pollution Control Ordinance</li> <li>Apply the Air Pollution Control (Furnaces, Ovens<br/>and Chimneys) (Installation and Alteration)<br/>Regulations</li> <li>Apply the provisions in the Building (Ventilating<br/>Systems) Regulations under the Building (Ventilating<br/>Systems) Regulations under the Building (Ventilating<br/>Systems) Regulations</li> <li>Apply the provisions in the Building (Ventilating<br/>Systems) Regulations</li> <li>Apply the Provisions in the Building (Ventilating<br/>Systems) Regulations</li> <li>Apply the Provisions in the Building (Ventilating<br/>Systems) Regulations</li> <li>Apply the Fire Services Ordinance</li> <li>Apply the Fire Safety (Buildings) Ordinance</li> <li>Apply the Fire Safety (Commercial Premises)<br/>Ordinance</li> </ul> |  |  |
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| 7. Assessment<br>Criteria | The integrated outcome requirement of this unit of competency is:         (i)       Capable to design general commercial and industrial flue gas appliances and their installation methods, including calculating exhaust flue dimensions and selecting the exhaust fan type, according to the market and customer needs.   |  |  |
| 8. Remarks                | The credit value of this unit of competency is set on the presumption that the person already possesses the competency of EMGADE101A [Basic knowledge of gas application], EMGAIT302A[Install and commission commercial and industrial gas appliances] and EMGADE402A [Design general commercial and industrial flueless gas appliances]  |  |  |