COFFEE ROASTING FACILITY

1.   **Coffee roaster information:**

    a.   Enter the identification number for the coffee roaster. This is a number that the owner/operator assigns to the equipment for easy identification and reference throughout the application.

    b.   Enter the manufacturer.

    c.   Enter the model number, if known.

    d.   Enter the date that the coffee roaster was or will be installed. (The month and year are enough)

    e.   Indicate how the roaster is fired. Direct fired is when the flame comes in contact with the coffee beans and indirect fired is when only the hot gases come in contact with the coffee beans.

    f.   Indicate (yes or no) whether there is a destoner with the unit.

    g.   Enter the design capacity of the unit (pound per hour).

    h.   Enter the projected maximum amount of coffee that will be roasted during any hour in the year and the projected maximum for the any year during the permit term.

2.   **Afterburner information:**

    a.   Enter the manufacturer.

    b.   Enter the model number, if applicable.

    c.   Enter the date that the afterburner was or will be installed.

    d.   Enter the design temperature of the combustion chamber. This information should be available from the manufacturer.

    e.   Enter the rated efficiency. This information should be available from the manufacturer.

COFFEE ROASTING FACILITY

Facility Name: _____   Permit Number: _____

1.   Individual coffee roaster information:

Roaster ID				
Manufacturer				
Model number				
Date installed				
How fired? (direct/indirect)*				
Destoner? (yes/no)				
Rated design capacity				
Amount roasted (lb/hr)				
(ton/yr)				

2.   Afterburner information:

Manufacturer				
Model number				
Date installed				
Design temperature in chamber				
Rated control efficiency (%)				

*Direct fired – when the flame touches the coffee beans
*Indirect fired – when only the hot air touches the coffee beans