

**OLYMPIC REGION CLEAN AIR AGENCY**

2940 Limited Lane NW - Olympia, Washington 98502 - 360-539-7610 – Fax 360-491-6308

**FORM 29  
COFFEE ROASTER**

Please fill out a separate form for each roaster.

<b>GENERAL INFORMATION</b>	
Company Name: Phone: Email:	Operating Schedule: _____ minutes/batch, _____ batches/day, _____ days/wk
<b>ROASTER INFORMATION</b>	
Manufacturer:	Model & Serial No:
Maximum capacity: _____ lbs/batch	<input type="checkbox"/> Water quench <input type="checkbox"/> Air quench
Maximum heat input rating: _____ Btu/hr _____ ACFM _____ degrees F	
Are the beans processed in a cyclone (chaff collector) before roasting? _____	
<b>AFTERBURNER/OXIDIZER (enter Manufacturer &amp; Model)</b>	
<input type="checkbox"/> Thermal _____ <input type="checkbox"/> Catalytic _____	Type of fuel: <input type="checkbox"/> Nat. Gas <input type="checkbox"/> Propane <input type="checkbox"/> Other _____ Maximum heat input rating: _____ Btu/hr
<b>Afterburner/Oxidizer Characteristics</b> Average residence time _____ seconds Operating chamber temperature: _____ degrees F Maximum chamber temperature: _____ degrees F Flow rate: _____ ACFM	<b>Stack Parameters</b> Height: _____ ft Velocity: _____ ft/min Diameter: _____ inches Gas temperature: _____ degrees F
Minutes into roast when roast is up to temperature: _____ Minutes into roast when afterburner is up to temperature: _____ Minutes into roast when beans are dropped to the cooling tray: _____ How is the roaster cyclone vented? <input type="checkbox"/> recirculated to roaster <input type="checkbox"/> through afterburner Where does the bean cooling take place? _____ How is the bean cooling process vented? : <input type="checkbox"/> through afterburner <input type="checkbox"/> through separate stack <input type="checkbox"/> vented inside <input type="checkbox"/> Other (explain) _____	
<b>Attach the following information:</b> <input type="checkbox"/> <b>Fees:</b> ORCAA shall not commence processing of a NOC until it has received a NOC processing fee. Work exceeding the base-fee hours of five hours will be billed based on actual cost to complete the review. -See <a href="https://www.orcaa.org/services/fee-schedules/">https://www.orcaa.org/services/fee-schedules/</a> for an up-to-date list of fees <input type="checkbox"/> <b>O&amp;M Plan:</b> Description of the procedures for operation and maintenance of the roaster and control equipment (i.e. cleaning schedule, temperature monitoring, calibration, etc.) <input type="checkbox"/> <b>Flow diagram:</b> Provide a flow diagram showing all roaster components. Indicate all vents and other points where gaseous or particulate pollutants are emitted. <input type="checkbox"/> <b>Site Map:</b> Provide a scaled site map that shows property boundaries, outlines of all existing or planned buildings, specific locations of the coffee roaster vents and other exhaust stacks. The site map should also indicate the predominant wind direction and the location of the nearest occupied building located off the facility property. <input type="checkbox"/> <b>Elevation Drawing:</b> Provide at least one elevation drawing (to scale) showing the location and height of the exhaust stack.	