



Form 400-E-9e
External Combustion
Food Broiler/Fryer

This form must be accompanied by a completed Application for a Permit to Construct/Operate - Forms 400-A, Form 400-CEQA, and Form 400-PS.

Mail To:
SCAQMD
P.O. Box 4944
Diamond Bar, CA 91765-0944
Tel: (909) 396-3385
www.aqmd.gov

Section A - Operator Information

Facility Name (Business Name of Operator That Appears On Permit): _____ Valid AQMD Facility ID (Available On Permit Or Invoice Issued By AQMD): _____

Address where the equipment will be operated (for equipment which will be moved to various location in AQMD's jurisdiction, please list the initial location site): _____

Fixed Location Various Locations

Section B - Equipment Description

Equipment	Manufacturer: _____	Model: _____	Serial No.: _____
Type	Under-fired or Food Charbroiler	Conveyorized or Chain-driven Charbroiler	
	Deep Fat Fryer	Other (specify): _____	
	<i>Note: Equipment used in eating establishments does not require a permit.</i>		
Fuel	Natural Gas	Charcoal	
	Wood	Electric	
	LPG	Other (specify): _____	
Burner	No. of Burners: _____	Max. Rating per Burner: _____	Total Rating: _____
	(Natural Gas or LPG)	BTU/hr	BTU/hr
			Charcoal or Wood: _____
			Electric: _____
			kW
Conveyorized Broiler	No. of Conveyor Motor(s): _____		
	Is Conveyor Vented? Yes No		
	Motor Rating(s): _____ HP		
Air Pollution Control	External If external, a separate permit is required.		
	Integral Please describe Control.		
	Describe Integral Air Pollution Control: _____		

Section C - Operation Information

Fuel Consumption	Maximum Rated Load: _____ gal/hr	or	_____ cu.ft./hr
	Average Load: _____ gal/hr	or	_____ cu.ft./hr
Food Product (Check All That Apply)	Beefsteak	Potato Chips	Hamburger
	Noodles	Fish	Other (specify): _____
	Chicken	Tortilla Chips	
Production	Total Pounds of Meat, Fish, and Chicken Cooked Per Day: Max.: _____ Avg.: _____		
	Average Weight of Item Cooked: _____ lbs/item		
	Maximum Production Rate For Each Product: _____ lbs/hour _____ lbs/day		

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Section C - Process Description (cont.)

Deep Fat Fryer	Type of cooking oil used: _____ Cooking oil boiling point: _____ °F Cooking oil smoke point: _____ °F Maximum temperature of cooking oil maintained in fryer: _____ °F Amount of Material Processed: Average: _____ lbs/hr _____ lbs/day Maximum: _____ lbs/hr _____ lbs/day Percent Moisture in Material Processed: _____ %
Stack or Vent Data	Stack Height: _____ ft. _____ in. Stack Diameter: _____ ft. _____ in. Exhaust Flow Rate: _____ CFM Exhaust Temperature: _____ °F Exhaust Pressure: _____ inches of water column
Operating Schedule	Normal: _____ hours/day _____ days/week _____ weeks/yr Maximum: _____ hours/day _____ days/week _____ weeks/yr

Section D - Authorization/Signature

I hereby certify that all information contained herein and information submitted with this application is true and correct.

Preparer Info	Signature: _____ Date: _____ Title: _____ Company Name: _____	Name: _____ Phone #: _____ Fax #: _____ Email: _____
Contact Info	Name: _____ Title: _____ Company Name: _____	Phone #: _____ Fax #: _____ Email: _____

THIS IS A PUBLIC DOCUMENT

Pursuant to the California Public Records Act, your permit application and any supplemental documentation are public records and may be disclosed to a third party. If you wish to claim certain limited information as exempt from disclosure because it qualifies as a trade secret, as defined in the District's Guidelines for Implementing the California Public Records Act, you must make such claim at the time of submittal to the District.

Check here if you claim that this form or its attachments contain confidential trade secret information.