



CONVEYORIZED CHARBROILERS

*This form must be submitted with Permit Application FormApp001 (03-10-2000), also known as the "General Cover Form". Please review Rule 74.25. This rule requires that conveyORIZED charbroilers be equipped with an emission control device, except for charbroilers placed into service before October 12, 2005 that cook less than 875 pounds of meat per week. All conveyORIZED charbroilers, however, require a District permit. Complete a separate form for each charbroiler. Attach manufacturer's literature, if available, to this form for both the charbroiler and emission control device. **Provide evidence that the emission control device is certified in accordance with the South Coast AQMD's "Determination of Particulate and Volatile Organic Compound Emissions from Restaurant Operations."***

Information on Charbroiler

Reason for Submitting this Form (Check One)	<input type="checkbox"/> Existing Charbroiler, Control Device Not Required <input type="checkbox"/> Existing Charbroiler With Existing Control Device <input type="checkbox"/> Installing New Control Device on Existing Charbroiler <input type="checkbox"/> Replacement of Existing Charbroiler and Control Device <input type="checkbox"/> New or Additional Charbroiler and Control Device
Equipment Manufacturer and Model Number	
Serial Number	
Fuel or Heat Source	<input type="checkbox"/> Natural Gas <input type="checkbox"/> Wood <input type="checkbox"/> LPG (propane) <input type="checkbox"/> Charcoal <input type="checkbox"/> Electric <input type="checkbox"/> Other (specify) _____
Number of Burners	
Maximum Heat Input Rating of Burners (Specify Units)	_____ BTUs Per Hour (natural gas or LPG) _____ Pounds Per Hour (wood or charcoal) _____ Kilowatt (electric)
Number of Conveyor Motors and Rating	_____ Motor(s) _____ HP (per motor)
Is Conveyor Vented?	<input type="checkbox"/> Yes <input type="checkbox"/> No

Information on Food(s)

Food Cooked (Check All That Apply) <i>Note that Rule 74.25 defines "meat" as beef, lamb, pork, poultry, fish, or seafood, uncooked.</i>	<input type="checkbox"/> Beef Steak <input type="checkbox"/> Hamburger <input type="checkbox"/> Seafood <input type="checkbox"/> Chicken <input type="checkbox"/> Lamb <input type="checkbox"/> Fish <input type="checkbox"/> Pork <input type="checkbox"/> Other (specify) _____
Total Pounds of Meat Cooked	_____ Maximum Pounds per Week _____ Maximum Pounds per Hour
Proposed Maximum Product Rate, all items (This will be a permit limit)	_____ Pounds per Year

Stack or Vent Data

Exhaust Temperature	_____ °F
Exhaust Flow Rate	_____ Cubic Feet per Minute (cfm)

Emission Control Device Data

Emission Control Device Type	<input type="checkbox"/> Catalytic Oxidizer <input type="checkbox"/> Electrostatic Precipitator (ESP) <input type="checkbox"/> Ceramic Filter <input type="checkbox"/> Fiber-Bed Filter <input type="checkbox"/> Scrubber <input type="checkbox"/> Other (specify) _____
Equipment Manufacturer and Model Number	
Serial Number	
Rating	_____ Cubic Feet Per Minute (cfm) _____ BTU per hour (if applicable)