



FORM 400-E-9e
EXTERNAL COMBUSTION
FOOD BROILER/FRYER

Mail Application To:
 SCAQMD
 P.O. Box 4944
 Diamond Bar, CA 91765

Tel: (909) 396-3385

www.aqmd.gov

This form must be accompanied by a completed Application for a Permit to Construct/Operate -Form 400A, Form CEQA, Plot Plan and Stack Form

Permit to be issued to (Business name of operator to appear on permit):	
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 A: EQUIPMENT INFORMATION

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>						
	Manufacturer:		Model No.:		Serial No.:		
Fuel	Natural Gas	Charcoal					
	Wood	Electric					
	LPG	Other (specify):					
Burner	No. of Burners:	Max. Rating per Burner:	Total Rating:	Charcoal or Wood:	Electric:		
	(Natural Gas or LPG)	Btu/hr	Btu/hr	lbs/hr	kW		
Conveyorized Broiler	No. of Conveyor Motor(s):	Is Conveyor Vented?		Yes	No	Motor Rating(s):	HP
Air Pollution Control	External ¹ ¹ If external, a separate permit is required. Integral ² ² Please describe Control. Describe Integral Air Pollution Control:						

SECTION B: 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

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 C: APPLICANT CERTIFICATION STATEMENT

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

SIGNATURE OF PREPARER:		TITLE OF PREPARER:		PREPARER'S TELEPHONE NUMBER:	
				PREPARER'S E-MAIL ADDRESS:	
CONTACT PERSON FOR INFORMATION ON THIS EQUIPMENT:			CONTACT PERSON'S TELEPHONE NUMBER:		DATE SIGNED:
E-MAIL ADDRESS:			FAX NUMBER:		

CONFIDENTIAL INFORMATION

Under the California Public Records Act, all information in your permit application will be considered a matter of public record and may be disclosed to a third party. If you wish to keep certain items as confidential, please complete the following steps:

- Make a copy of any page containing confidential information blanked out. Label this page "public copy."
- Label the original page "confidential." Circle all confidential items on the page.
- Prepare a written justification for the confidentiality of each confidential item. Append this to the confidential copy.