



**Kansas Department of Health and Environment
Division of Environment
Bureau of Air and Radiation**

**BAKING PROCESS
(Oven)**

- 1) Source ID Number: _____
- 2) Company/Source Name: _____
- 3) Emission Unit Identification: _____

- 4) Normal Operating Schedule: _____ hrs/yr
- 5) Manufacturer: _____
Date of Manufacture: _____
Model No.: _____
Maximum Rated Capacity: _____ lb or tons/hr
Maximum Design Heating Input: _____ BTU/hr

Primary Fuel Type: (if applicable)

Natural Gas _____ Oil _____ Coal _____ Other (specify) _____

Secondary Fuel Type: (if applicable)

Natural Gas _____ Oil _____ Coal _____ Other (specify) _____

Fuel Specific Data:

Natural Gas:

Heating Value: _____ BTU/cu.ft.

Fuel Oil:

Fuel Parameters: % Sulfur _____; Grade _____

Heat Value: _____ BTU/gal

Density: _____ lb/gal

Coal:

Fuel Parameters: % Sulfur _____; % Ash _____

Heating Value: _____ BTU/lb

Other: _____

If Applicable: Fuel Parameters: % Sulfur _____; % Ash _____

Heating Value: _____

- 6) Type of Dough Baked: Straight _____; Sponge _____

BAKING PROCESS
(cont.)

- 7) Amount of Straight Bread Baked: _____lbs/yr

- 8) Amount of Sponge Bread Baked: _____lbs/yr

- 9) For grain unloading processes, dry product storage, and grain storage bins; use GRAIN ELEVATOR form 3-3.0 and duplicate as needed.

- 10) For heating processes/boiler information; use INDIRECT HEATING UNIT 6-1.0 form and duplicate as needed.

- 11) For emission control equipment, use the appropriate CONTROL EQUIPMENT form and duplicate as needed. Be sure to indicate the emission unit that the control equipment is affecting.

- 12) If applying for an operating permit, provide the date of the latest modification: _____