

TO WHOM IT MAY CONCERN:

THE EXHAUST SYSTEMS ON COMMERCIAL COFFEE ROASTERS GENERALLY INVOLVE TWO EXHAUST PIPES COMING OFF ROASTER. THE PRIMARY AND MOST IMPORTANT ONE IS THE ONE PULLING AIR THROUGH THE DRUM OF ROASTER AND REMOVING BOTH SMOKE AND CHAFF INTO A CHAFF UNIT THAT IS CLEANED AND EMPTIED AFTER SEVERAL ROASTS. THIS EXHAUST PIPING SHOULD BE RATED TO HANDLE HEAT UP TO 500F AND HAVE EASY ACCESS FOR CLEANING PERIODICALLY WITH A PIPE BRUSH OR OTHER TOOLS. THE SECONDARY EXHAUST PIPE IS FROM COOLING TRAY.

COOLING TRAY EXHAUST:

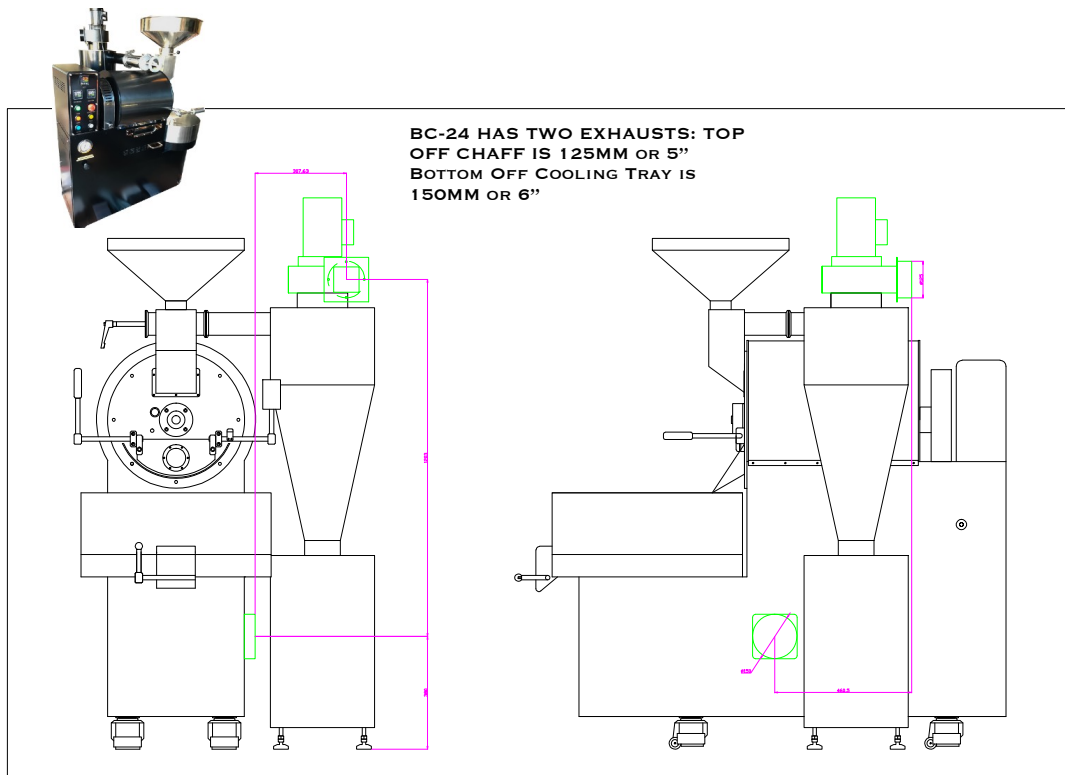
THE COOLING TRAY IS ONLY USED SEVERAL MOMENTS PER HOUR AND ITS PURPOSE IS TO PULL COOL AIR INTO TRAY FROM ABOVE AND EXHAUST ALL HOT AIR AS WELL AS A VERY LIMITED 'PUFF' OF SMOKE WHEN DRUM DOOR OPENS TO DROP ROAST. THIS EXHAUST PIPE WILL GET VERY LITTLE HEAT AND SMOKE AND WILL NOT NEED TO BE CLEANED VERY OFTEN AT ALL EXCEPT TO VACUUM DEBRIS THAT MAY JAM AIR HOLES IN TRAY. THIS CAN BE ACHIEVED WITH A BRUSH OR SHOP VAC. THE RELEASE OF COFFEE OILS INTO TRAY WOULD BE VERY LIMITED EVEN IF CLIENT TAKES COFFEE INTO SECOND CRACK AND MOST OILS WOULD SIMPLY EVAPORATE AS IT IS PULLED INTO EXHAUST PIPES. THERE IS RARELY A NEED TO WIPE OILS FROM COOLING TRAY ALTHOUGH ALL SURFACES SHOULD BE KEPT CLEAN BY WIPING WITH A SOFT CLOTH TO REMOVE DIRT OR DUST.

**SHOWN BELOW IS A STANDARD DRAWING OF MOST ROASTERS
AND THE TWO PLACES WHERE PIPES EXHAUST HOT AIR AND
SMOKE OUT OF BUILDING:**

THANK YOU FOR BECOMING A CLIENT OF BUCKEYE COFFEE!

"YOUR SUCCESS IS OUR SUCCESS"

BUCKEYE ARIZONA ROASTING CO. LLC



**A STANDARD SETUP OF THIS TYPE DOES NOT REQUIRE ANY MORE EXHAUST
REMOVAL ABOVE THE TWO PIPES OFF CHAFF UNIT AND COOLING TRAY**