

### COMMERCIAL ROASTER VENTING:

OUR COMMERCIAL ROASTERS HAVE SPECIFIC VENTING REQUIREMENTS. COMMERCIAL ROASTERS WORK DIFFERENTLY THAN NEGATIVE PRESSURE VENTING SYSTEMS: COMBUSTION GASES, SMOKE, MOISTURE FROM COFFEE, AND SOME CONDENSED COFFEE BEAN OILS ARE VENTED OUT OF BUILDING WITH AN EXHAUST FAN THAT IS A HIGHER PRESSURE THAN THE NORMAL ATMOSPHERIC AIR IN BUILDING. THEREFORE THIS FALLS INTO THE CATEGORY KNOWN AS CLASS 111 POSITIVE PRESSURE SYSTEMS AND REQUIRES VENTING THAT HANDLES THIS PRESSURE PLUS HEAT.

GENERALLY NEGATIVE PRESSURE VENTING ( SUCH AS CLASS B,L OR A VENTING) IS NOT RECOMMENDED UNLESS EACH PIPE JOINT IS SEALED TO ACCOMMODATE A PRESSURIZED SYSTEM. **IF USING SUCH PIPE VENTING BE SURE FIRST IT IS APPROVED IN YOUR COUNTY AND WILL HANDLE TEMPERATURES OF AT LEAST 500F DIRECTLY OFF CHAFF UNIT AND YOU ALLOW A REMOVABLE CAP TO CLEAN PIPE VENTING WITH A PROPER PIPE BRUSH EVERY FEW MONTHS.** (DEPENDING ON USAGE YOU MAY NEED TO CLEAN VENTING PIPES MORE OFTEN)

WHERE LOCAL REGULATIONS PERMIT WE RECOMMEND NORDFAB QF VENTING OR SIMILAR CLASS 111 POSITIVE PRESSURE VENTING AND CAN BE DISASSEMBLED FOR EASY CLEANING.

### KEY POINTS:

- + EXHAUST PIPING SHOULD BE POSITIVE PRESSURE AND OR PROPERLY HEAT SEALED
- + THERE SHOULD BE PIPE CAPS OR EASY ACCESS TO CLEAN AND MAINTAIN PIPES
- + PIPE THAT COMES DIRECTLY OFF CHAFF UNIT SHOULD BE RATED AT MINIMUM 500F
- + ANY PIPE GOING THROUGH A WALL OR CEILING OR ROOF SHOULD BE PROPERLY INSULATED