



BAKE OVEN SUMMARY

(Also used for other Thermoset Processes)

1. Company / Agency: _____

 2. Equipment location: _____

 3. Type: _____ Oven _____ Other (describe) _____
 _____ Batch _____ Continuous Web _____ Conveyor
 4. Equipment Manufacturer, model and serial # : _____

 5. Approximate inside dimensions (*show units*) : _____ Width _____ Height _____ Depth
 6. Electric Motor Information:
Exhaust fan hp rating: _____ Circulating fan hp rating: _____
Conveyor or web drive hp rating: _____ Air curtain fan hp rating: _____

Other (*describe*): _____
Gross (overall) hp rating: _____
 7. Heating Method: (*Note: If applicable, specify primary & secondary*)
_____ Gas _____ Direct Burner Uses: _____ Fresh make-up air or
_____ Oil _____ Indirect _____ Recirculated oven gases
 combined with make-up air
Maximum Btu / hr rating: _____
_____ Electricity _____ Resistance _____ Infrared Max KW rating _____
_____ Steam _____ Waste Heat
- Describe source of steam or waste heat: _____

8. Describe the parts and / or products heated: _____

9. Indicate average and maximum production rate and seasonal fluctuations:

10. Specify the maximum temperature of the heater (*show units*): _____
11. Specify the time between surface coating or dipping and heating (*show units*): _____

12. Identify the operating schedule in _____ hours / day and _____ days / year.
13. Has the surface coating material usage rates been reported by a form APCD-22?
_____ Yes _____ No. (*if No, complete a Form APCD-22*)
14. COMPLETED BY: _____ TITLE: _____
(Please Print)
- DATE: _____ PHONE: _____
- SIGNATURE: _____