



STATE OF CONNECTICUT
DEPARTMENT OF ENVIRONMENTAL PROTECTION
BUREAU OF AIR MANAGEMENT - PERMITS

-ACU-3 Revised 6/95

Records indicating continual compliance with all above conditions must be kept on site at all times and made available upon Departmental request for the duration of this permit.

Firm Name FRITO-LAY, INC.
Location of Equipment (No & Street Town Zip) 1886 UPPER MAPLE STREET, DAYVILLE, CONNECTICUT 06241
Sidney J Holbrook Commissioner or Designated Agent /s/Sidney J. Holbrook



**STATE OF CONNECTICUT
DEPARTMENT OF ENVIRONMENTAL PROTECTION**

	089	0065	0012	01
Equipment Classification <input type="checkbox"/> Fuel Burning <input type="checkbox"/> Incinerator <input checked="" type="checkbox"/> Process Mfg. Other _____		Date Issued 4/16/1996	Expiration Date (none unless noted)	

The following shall be constructed/operated in accordance with the specifications listed in the permit application, with the terms of the permit letter, and with all applicable sections of the Regulations of Connecticut State Agencies.

EQUIPMENT DESCRIPTION(I.D.): PG-50 POTATO CHIP FRYER #1

CONDITIONS:

MAXIMUM DAILY RAW MATERIAL INPUTS: 768,000 #/day raw potatoes
77,000 #/day vegetable oil

OPERATING HOURS: 8760 per year, 24 hours per day

MINIMUM STACK HEIGHT: 81 ft above grade

AIR POLLUTION CONTROL EQUIPMENT REQUIREMENTS:

Three (3) oil mist eliminators capable of achieving a minimum 70% efficiency in reducing TSP emissions.

CONTROL EQUIPMENT MAINTENANCE PROVISIONS:

Maintenance of the oil mist eliminators shall consist of weekly cleaning of the pads to remove accumulated vegetable oil collected during operation of the system. Maintenance of the fan shall be performed to assure that it maintains sufficient air flow through the oil mist eliminators. Pads must be replaced prior to deterioration of the wire mesh.

RECORDKEEPING REQUIREMENTS:

Records must be maintained on site and available for inspection upon request noting the following:

1. daily material input amounts determined by dividing monthly total by number of days operated during the month;
2. daily, weekly or as required maintenance; and
3. performance of all required maintenance on the oil mist eliminators.

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TABLE 1, ALLOWABLE EMISSIONS



OPERATING MODE ID: P.C. FRYER #1

Town No	Premise No	Permit No	Stack No
089	0065	0012	01

<u>CRITERIA POLLUTANTS</u>	<u>LB/HOUR</u>				<u>TPY</u>
TSP	2.1				9.2
SO _x expressed as SO ₂					
NO _x , expressed as NO ₂					
HC\VOC	0.08				0.35
CO					
Pb					
PM-10					
<u>NON-CRITERIA POLLUTANTS</u>					
H ₂ SO ₄					

COMMENTS: The above emission rates are from test data taken from an identical site in Indiana.

Firm Name
FRITO-LAY, INC.

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