

Bridgeport Coffee Roasters Fact Sheet

- Our batch roasting company is a roast to order business, selling to local business in the Mono County area, as well as E-Commerce sales.
- We are located at 169 Main Street, Bridgeport (008-141-004), CA within a workshop approximately 760 square feet. The roaster is located within the workshop.
- The roaster weights 398 LBS. it has the capability of roasting three to six pounds of green beans at a time, it is feed by a ½ inch NPT, 110V.
- The hot air vent stack is a 6 inch/ 150 mm UL 103 HT Positive Pressure Vent Pipe.
- The roaster is a horizontal rotating drum that tumbles green beans in a current of hot air. From the storage sacks, the green beans are conveyed to the roaster. Each roasting batch takes between a few minutes to 15 minutes.
- The operating temperature of the roaster is generally 350C to 440C.

There are no permanent residences within 169 Main Street and the building is located on mixed use commercial lot.

