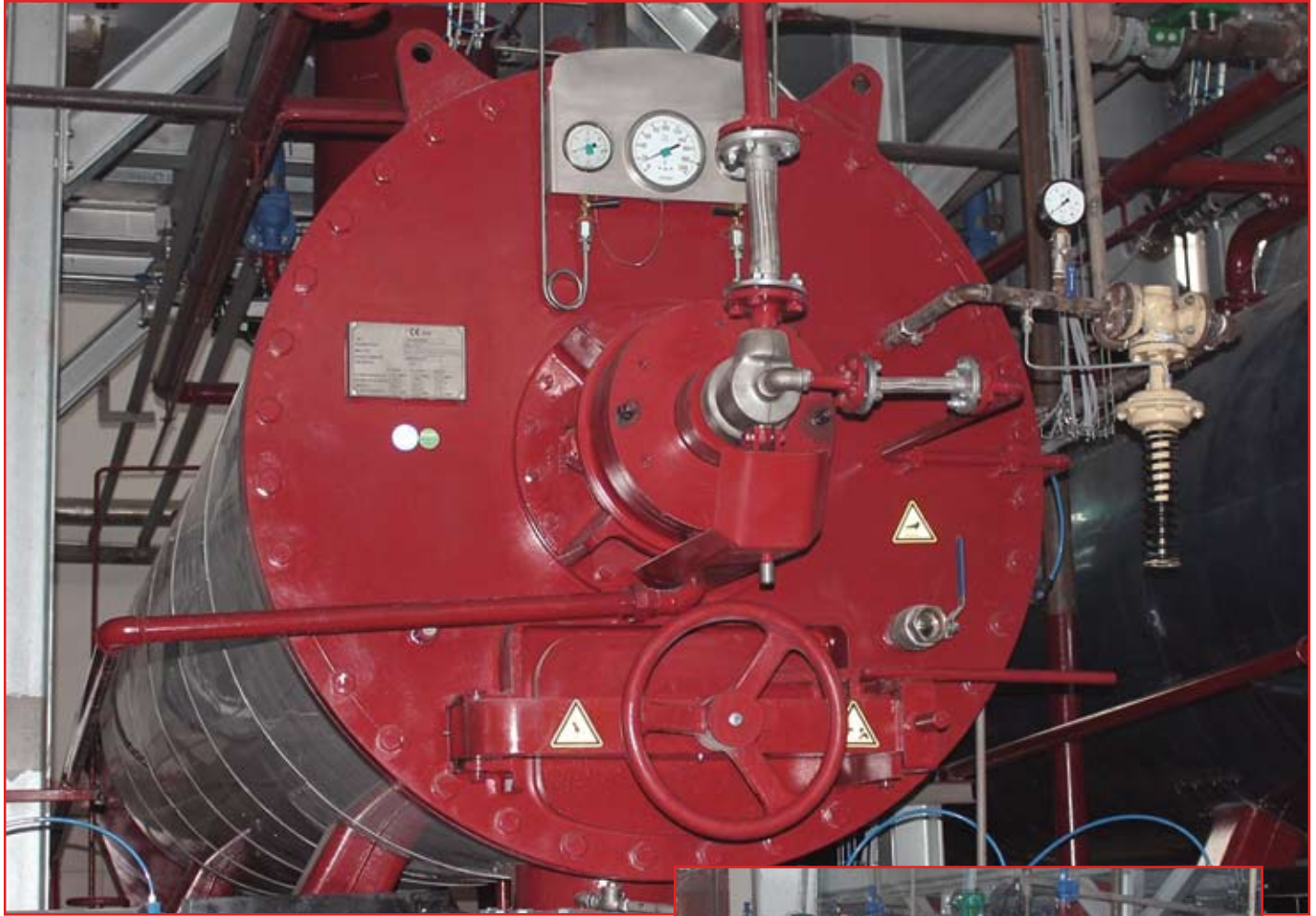


DUPPS BATCH COOKER

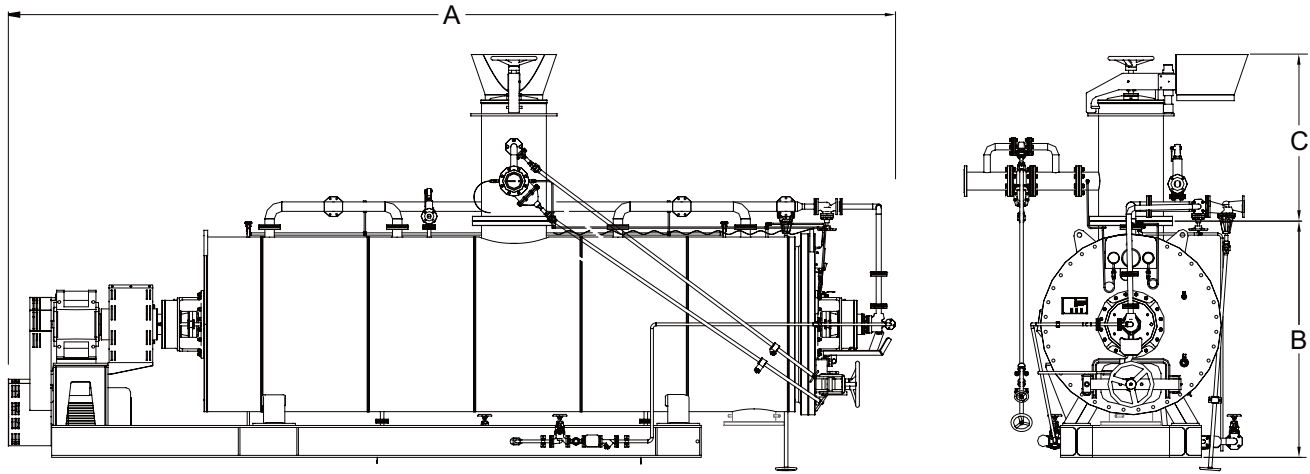


Features

- Capacities up to 7,800 kg (17,200 lbs.) per batch.
- High-performance shaft configuration for shorter batch times, higher throughput.
- Heated shaft and shell.
- Less exposure to excess heat allows higher nutrient value in the end product.
- Frame-mounted motor and gear reducer adds strength and rigidity.
- Stronger frame simplifies piping and results in easier installation.
- Pressure vessel and internal construction conforms to PED and ASME code standards.



DUPPS BATCH COOKER



SPECIFICATIONS

Model	A		B		C		APPROX. CAPACITY		MOTOR		WEIGHT	
	ft.	mm	ft.	mm	ft.	mm	lbs./batch	kg/batch	HP	kw	lbs.	kg
5000	18' 8"	5,700	7' 3"	2,200	Variable		7,718	3,500	50	37	24,255	11,000
6000	21' 4"	6,500	7' 3"	2,200	Variable		8,159	3,700	60	45	28,665	13,000
7200	24' 11"	7,600	7' 3"	2,200	Variable		10,143	4,600	74	55	41,895	19,000
8500	27' 11"	8,500	7' 3"	2,200	Variable		12,128	5,500	74/100	55/75	48,510	22,000
12500	32' 10"	10,000	8' 6"	2,600	Variable		17,200	7,800	148	110	70,560	32,000

The Dupps Company



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Visit www.dupps.com to find in-depth descriptions of the world's leading protein recycling systems, equipment and service.

Due to ongoing product improvements, data shown here is subject to change without notice. Contact The Dupps Company for latest specifications.

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