



## **Batch Cooker**

**Up to 10,000 lb. (4,500 kg)  
per batch capacity.**

**High-performance shaft  
configuration for shorter batch  
times, higher throughput.**

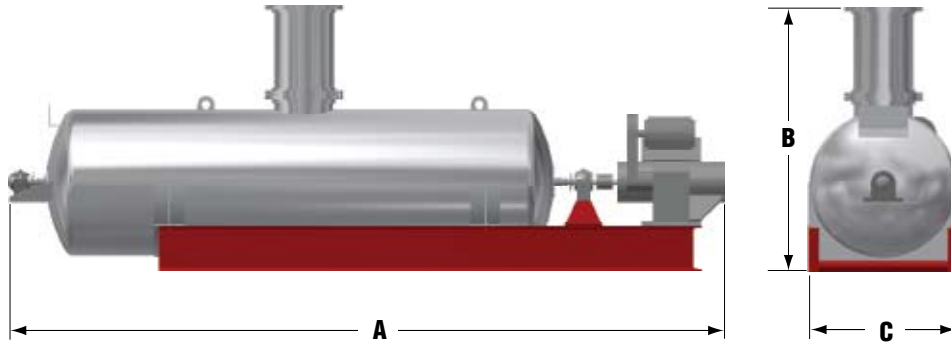


- A special agitator arm design evenly distributes dry products, making Dupps Batch Cookers ideal for feather hydrolyzing and similar applications.
- Agitator arms overlap and are pitched forward to assure complete discharge, full shell coverage and even agitation.
- ‘Herringbone’ gear reducer drive requires only minimal maintenance. The gear reducer and motor are frame-mounted for extra strength and rigidity.
- The pressure vessel meets ASME Code construction standards for 100 psi internal and jacket pressure. Dupps Batch Cookers are entirely welded, including the jacketed cooker heads.
- Extra-thick and rugged cooker shells provide proven durability. A strong underframe simplifies piping and allows easy access for cleaning.

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Model	A - Length	B - Height	C - Width	Approx. Weight	Approx. Capacity
5 x 12	6,369 mm • 20' 11"	2,743 mm • 9' 0"	1,524 mm • 5' 0"	9,072 kg • 20,000 lbs	3,600 kg/batch • 8,000 lbs/batch
5 x 16	7,421 mm • 24' 4"	2,743 mm • 9' 0"	1,524 mm • 5' 0"	12,245 kg • 27,000 lbs	4,500 kg/batch • 10,000 lbs/batch

Due to ongoing product improvements, data shown here is subject to change without notice.

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