



Drive not shown.



# Fish Cooker™

**State-of-the-art engineering and unsurpassed performance in a cooker built specifically for fish processing.**



## **Better design means better product quality**

- The cooker shaft's shallow flight design promotes uniform temperature throughout the cooking zone for a more consistent, high-quality product. It also enhances oil, water and solids separation downstream of the cooker.
- Small product volume in the cooker allows quick, precise operating adjustments for optimal product quality. An optional variable speed discharge pump and adjustable outlet valve also improve product level control.

## **Easier to operate, easier to maintain**

- A split packing box and seal gland allows bearing and seal service without the time consuming removal of shaft and bearing assemblies.
- The robust shaft is designed to be supported at the ends only—no high-maintenance center support bearing is required.
- Top access doors are counterweighted to enhance operator convenience and safety, and make inspection and cleaning of internal surfaces quicker and less labor intensive.

## **Engineered to perform and built to last**

- The Dupps Fish Cooker features an indirect steam heated shaft and shell. Indirect steam can be returned to the boiler without chemical treatment, and no direct steam injection means less evaporation load on the entire system.
- Unlike other cookers, the Dupps Fish Cooker is designed, fabricated, and tested to ASME Code specifications.

# Fish Cookor™

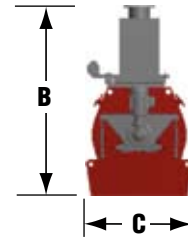
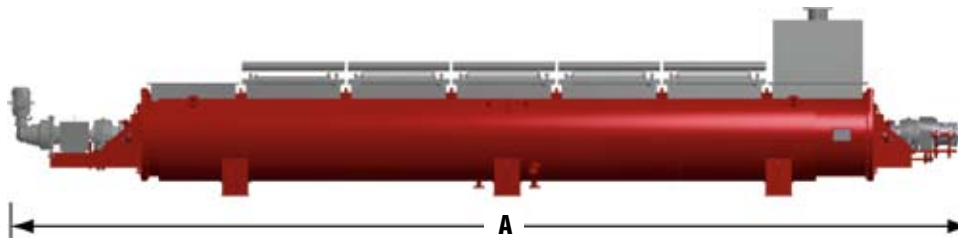
State-of-the-art engineering and unsurpassed performance in a cooker built specifically for fish processing.



A split packing box and seal gland simplifies seal service.



Counterweighted access doors speed inspection and cleaning while enhancing safety and convenience.



Model	A - Length	B - Height	C - Width	Drive	Approx. Capacity
<b>DFC-806</b>	8,900 mm • 29' 2"	2,130 mm • 7' 0"	1,130 mm • 3' 8"	2.2 kw • 3 HP	5.4 - 7.0 MT/hr • 6.0 - 7.7 ST/hr
<b>DFC-808</b>	10,910 mm • 35' 10"	2,130 mm • 7' 0"	1,130 mm • 3' 8"	3.7 kw • 5 HP	7.2 - 10.0 MT/hr • 7.9 - 11.0 ST/hr
<b>DFC-1108</b>	11,090 mm • 36' 5"	2,560 mm • 8' 5"	1,430 mm • 4' 8"	3.7 kw • 5 HP	12.6 - 15.5 MT/hr • 13.9 - 17.1 ST/hr
<b>DFC-1110</b>	13,180 mm • 43' 4"	2,560 mm • 8' 5"	1,430 mm • 4' 8"	5.5 kw • 7.5 HP	16.2 - 20.0 MT/hr • 17.9 - 22.0 ST/hr
<b>DFC-1112</b>	15,180 mm • 49' 10"	2,560 mm • 8' 5"	1,430 mm • 4' 8"	5.5 kw • 7.5 HP	19.0 - 23.0 MT/hr • 20.9 - 25.3 ST/hr
<b>DFC-1114</b>	17,500 mm • 57' 5"	2,560 mm • 8' 5"	1,430 mm • 4' 8"	7.5 kw • 10 HP	22.5 - 26.5 MT/hr • 24.8 - 29.2 ST/hr
<b>DFC-1314</b>	17,750 mm • 58' 4"	2,740 mm • 9' 0"	1,650 mm • 5' 5"	11 kw • 15 HP	27.0 - 33.0 MT/hr • 29.8 - 36.4 ST/hr
<b>DFC-1612</b>	15,480 mm • 50' 10"	3,050 mm • 10' 0"	1,950 mm • 6' 5"	15 kw • 20 HP	30.0 - 38.5 MT/hr • 33.1 - 42.4 ST/hr
<b>DFC-1614</b>	17,590 mm • 57' 8"	3,050 mm • 10' 0"	1,950 mm • 6' 5"	18.5 kw • 25 HP	36.0 - 44.0 MT/hr • 39.7 - 48.5 ST/hr
<b>DFC-1616</b>	19,750 mm • 64' 10"	3,050 mm • 10' 0"	1,950 mm • 6' 5"	22 kw • 30 HP	40.0 - 50.0 MT/hr • 44.1 - 55.1 ST/hr

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

**The Dupps Company**



Germantown, Ohio U.S.A.

Phone: 937/855-6555

Fax: 937/855-6554

E-mail: info@dupps.com

Visit [www.dupps.com](http://www.dupps.com) to explore the world's leading protein recycling systems, equipment and service.

© 2016 The Dupps Company Printed in U.S.A.