



PUMP/FILL STATIONS

MID VOLUME PUMP STATION MODELS CKSP

CapKold Model CKSP pump fill station is designed to pump a wide range of liquid or semi-liquid food products into plastic casings, pans or other containers.

AVAILABLE MODELS:

- ☐ CKSP-64
- ☐ CKSP-160

STANDARD FEATURES:

- All Stainless steel single piston pump station
- 16-160 ounce per stroke piston and cylinder set
- Stroke adjustment counter for easy fill size setting
- Tool-free disassembly for rapid sanitizing
- Pneumatic filter/oiler/regulator
- Non-marking locking swivel casters
- 1-½" diameter stainless steel discharge line
- 1-½" vertical positive shut-off spout assembly
- Pouch platform to support the pouches
- All air actuated. No power required for pump
- Manufactured to the latest sanitary standards and HACCP compliant
- All stainless steel outlet piping
- Positive cut off nozzle for filling
- Manual height adjustment
- Unique tilt mechanism allows for easy switching between kettles
- Foot pedal operation for filling

CONTROL PACKAGE:

- Foot switch controls the pumping action
- Stroke adjustment counter can be set for the number of strokes required
- Piston stroke distance can be easily adjusted for accurately changing portion sizes
- Easy dispensing nozzle height adjustment

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400

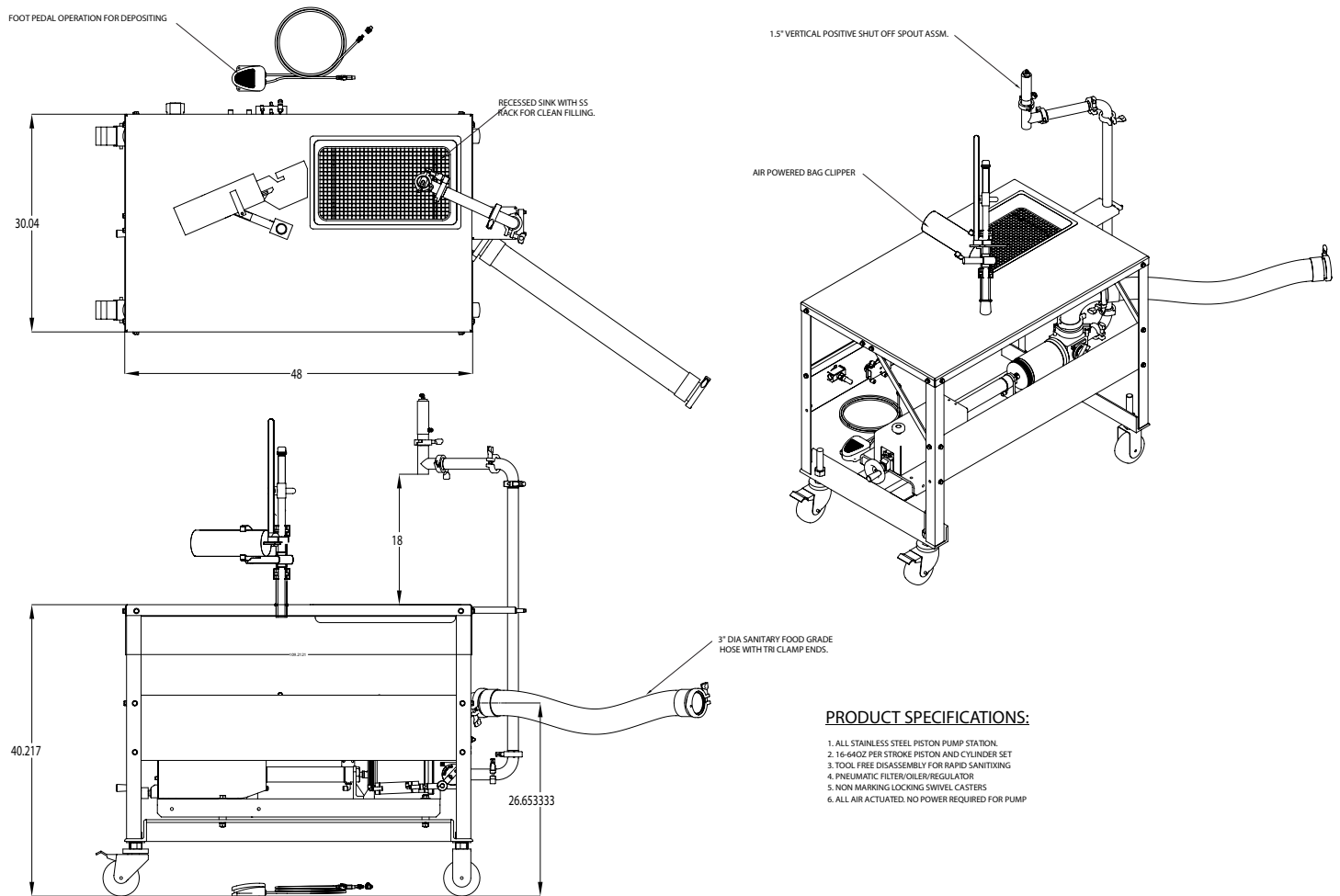


OPTIONS/ACCESSORIES:

- ☐ Spare parts kit
- ☐ Manual clipper
- ☐ Air actuated clipper
- ☐ Heat sealing unit

ADDITIONAL RESOURCES:

[Request A Quote](#)[Sales Tools](#)[Find A Rep](#)



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