CAPKOLD® COOK-CHILL SYSTEMS
MOBILE PUMP/FILL STATION MODEL CKPF

CapKold® Model CKPF/3 Mobile Pump/Fill Stations with integrated rotary positive displacement pump, for the transfer of hot and cold food from a steam jacketed kettle into flexible plastic casings or other containers. Pedestal mounted control package allows fast and simple adjustment of pumping speed and volume.

**AVAILABLE MODELS:**
- CKPF/3

**STANDARD FEATURES:**
- Heavy duty stainless steel construction
- Unit mounted on four 5" heavy duty locking swivel casters
- Air actuated casing clipper complete with regulator and filter. 15’ air hose supplied for easy field connection.
- Quick action air activated product flow control valve
- USDA food transfer hose. Two (2) hose sections 3” in diameter by 3’ long, with fittings to interconnect kettle and fill station.
- Exterior rear mounted rotary positive displacement pump for easy cleaning
- Full surface spill tray with drain and removable stainless steel grate
- Stainless steel elbow with 10’ hose provided for spill tray
- Manufactured to latest sanitary standards and HACCP compliant
- CKPF/3 is NSF listed

**INTEGRAL CONTROL PACKAGE:**
Control panel is pedestal mounted to fill station and provided with a water resistant case to simplify cleanup and protect solid state control systems. Eye level digital input of pump speed and volume setting changes for different products. Operating controls include:
- Selection of manual, metered or continuous pumping modes
- Operator input of pump speed from 0 to 20 gallons per minute
- Operator input of metered volume from 0.5 to 2.0 gallons in 0.01 gallon increments
- Foot activated fill switch
- Knee and hand operated emergency stop switches
- LED digital display of volume pumped per casing, total casings pumped and total fill volume per batch

**NOTES:**
- Unit requires single phase electric service
- Clipper sold separately

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

**OPTIONS/ACCESSORIES:**
- Temperature monitor with casing clipper lockout to prevent packaging at less than 180°F (82°C)
- Product temperature recorder
- High volume air eductor (For vacuum packaging products for Cook Tank Production)
- Empty casing holding bin (Hangs on side of Fill Station)
- Pan fill adapter
- Pan fill conveyor
- Stand alone label printer
- Additional 3’ food transfer hose section with fittings
- In-line ricer for size reduction of food solids
- Prison package
UTILITY CONNECTIONS

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CA</th>
<th>IW</th>
<th>EP</th>
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</thead>
<tbody>
<tr>
<td>DESCRIPTION</td>
<td>COMPRESSED AIR INLET</td>
<td>INDIRECT WASTE</td>
<td>POWER SUPPLY</td>
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<tr>
<td>CONNECTION</td>
<td>3/8 DISCONNECT W/ 15 FT HOSE</td>
<td>2&quot; HOSE</td>
<td>#2621 HUBBLE PLUG W/ 15 FT CORD</td>
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UTILITY REQUIREMENTS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>COMPRESSED AIR INLET</th>
<th>ELECTRICAL</th>
<th>SHIPPING WEIGHT</th>
<th>OPERATING WEIGHT</th>
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<tbody>
<tr>
<td>CKPF/3</td>
<td>8 CFM @ 80-90 PSI</td>
<td>208/1/60 @ 15A</td>
<td>755 LBS</td>
<td>650 LBS</td>
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