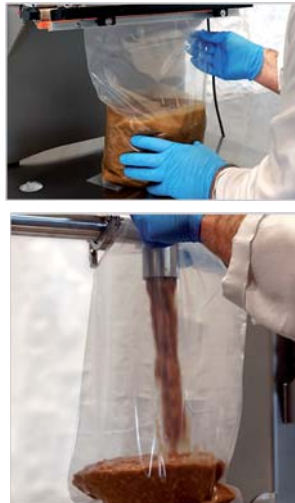


PUMP-FILL STATION

All-in-one pumping, filling and sealing station

The SP-160 (Pump Fill Station) clamps directly to the discharge fitting of a kettle or mixing bowl with a spigot to cleanly and accurately fill a wide range of flowable and semi-flowable products into pails, pouches or tubs.



Fill and seal bags direct from cooking kettle or mixing bowl.

Large port openings for gentle handling of soup, pork and beans, stew or meatballs in sauce.

Features:

- Robust stainless steel construction.
- Easy to use touch pad controls.
- Handles products with / without particulates.
- Adjustable fill volume:
 - * SP-64: 16oz – 64 oz per stroke
 - * SP-160: 32oz – 160 oz per stroke
- Drop-in “catch” pan for sanitary work area
- 100% VITON O-rings for high temperature and acidic products.
- Heat sealer with vacuum / no vacuum and gas flush capabilities.

Optional Accessories:

- Casing clipper.
- Thermal transfer printer.
- Heat sealer



Connect the outlet hose to discharge on kettle or bowl.



PUMP-FILL STATION

All-in-one pumping, filling and sealing station

