

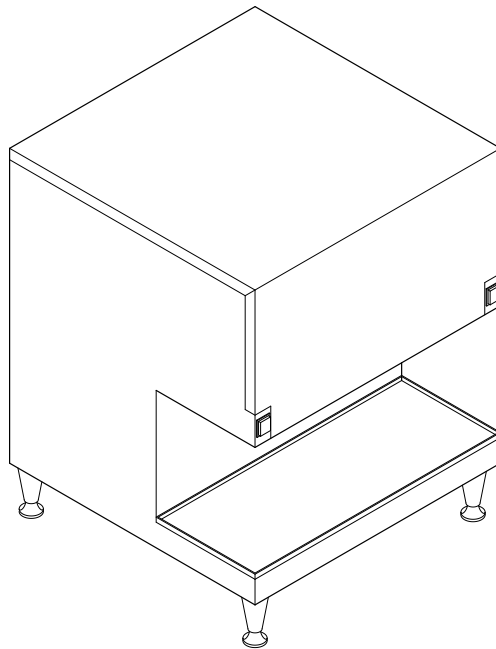
STAR[®]

DOUBLE PERISTALTIC CHEESE DISPENSER

MODEL
CSD-2-H SERIES

Installation and Operation Instructions

2M-Z3439 Rev. H 10/03/12



CSD-2-H



SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS

Double Peristaltic Cheese Dispenser, Model CSD-2-H

Capacity: Four 6 pound bags (Four 2.7kg Bags)

Electrical: 120V; 1050 Watts; 60 Cycle; single phase - or - 230V; 1050 Watts; 50 Cycle; single phase

Dimensions: 18 1/4" W x 18 1/4" D x 25 3/8" H (46.3 W x 46.3 D x 64.4 H cm)

Net Weight: 45 lbs. (20.4kg)



CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

-IMPORTANT-

Read this manual completely before attempting installation.

INSTALLATION

This cheese dispenser is equipped for the voltage and wattage indicated on the nameplate mounted on the back of the unit, and is designed for use on alternating current (AC) only.

NOTE: The cheese dispenser should not be installed without the four-inch (10cm) legs provided with the machine. The legs screw into the nuts on the bottom of the dispenser.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

This cheese dispenser is designed to be used with a 9" x 14" (22.8 x 35.5cm) poly bag with a 1 inch (2.5cm) outlet fitment. The peristaltic pump is designed to be used with 1/4 inch id. (.6cm) to 1/2 inch id. (1.3cm) tubing with 1/16 inch (.16cm) wall thickness.

The dispenser is designed with a preset non-adjustable thermostat. It is designed to maintain a product temperature of between 140°F to 160°F.

Loading Product:

1. Turn dispenser OFF.
2. Unhook the tension spring from the catch.
3. Slide the pump block away from the pump head.
4. Insert the new bag into tray and route the tube around the rollers.
(**NOTE:** Make sure hose is not twisted)
5. Place the end of the hose in the slot of the bottom bracket.
6. Slide the pump block towards the pump head.
7. Hook the tension spring onto the catch.
8. Install the tube cover back onto the dispenser, extending the tube through the cover.
Leave 1/2" of the tube below the cover.
9. Dispense a small amount of product to insure the tube is seated correctly, and the product is flowing.

Operation Notes:

The product should be preheated according to the manufacturer's instructions. The product should be a minimum of 140°F before dispensing.

The thermometer reading will vary with the heating cycle of the dispenser over a range of 20°F. The thermometer should read between 135°F and 180°F during normal dispenser operation. Do not open the door during operation because heat will escape resulting in lower product temperature.

The pump will not function correctly if the product is not at the correct temperature.

The dispenser is designed to operate 24 hours a day. Once the product is placed in the dispenser it should not be removed until the pouch is empty, or the holding period of the product has expired.

NOTE: To increase the evacuation of thicker products, open the dispenser and pull the product towards the outlet fitment once or twice during operation. If the pump drips or does not dispense product check to make sure the hose is routed correctly and that the spring is latched onto the catch. Run the dispenser for a short period of time.

CHECKING PRODUCT TEMPERATURE

The machine should be plugged in and turned on with product in the dispenser for a least 5 hours.

1. Dispense at least 3 inches of product into an insulated cup.
2. Without hesitation, insert a thermometer to the bottom of the cup and stir the product gently with the stem of the thermometer.
3. Position the tip of the thermometer in the center of the product mass.
4. The temperature should read between 140°F and 165°F.

**CAUTION**

To set portion:

1. Load preheated product pouch into dispenser.
2. Dispense product until there is a steady flow.
3. Dispense the product into a clean container, and measure the product to verify the dispensed amount.
4. Using a small screwdriver, turn the control dial, located on the back of the unit, clockwise for more product, and counter-clockwise for less product.
5. Repeat steps 3 and 4 until the desired amount is reached.

**CAUTION**

NOTE: This dispenser control is based on a time setting. Variations in product temperature and consistency will affect the dispensed amount. To insure a consistent portion, use product that is at the correct temperature (145°F to 160°).

CLEANING INSTRUCTIONS**To clean the stainless steel body:**

Stainless steel is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel.

The pump mechanism should not need cleaning during normal use.

If product should spill onto the pump head, it can be removed for easy cleaning.

To remove and clean the pump head:

1. Remove the bag according to the instructions.
2. Unscrew the knob from the pump head.
3. Remove the pump head.
4. Slide the pump block out of the track.
5. Clean the parts in a solution of mild soap and water using a soft cloth.
6. If needed the rollers can also be disassembled for cleaning.
7. Dry parts before reassembling.

The spring can also be removed for cleaning by removing the retaining washer.

NOTE: When installing the pump head onto the drive shaft, make sure the pump head is fully seated onto the square end of the drive shaft before installing the knob.

**CAUTION**

WARNING: The drive shaft and pump head could be damaged if the pump head is installed incorrectly.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

- | | |
|--|---|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- * The Model 510FD, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- * All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- * All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- * All Fast Steamer Models **except Direct Connect Series.**

ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- (Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- (Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

PARTS LIST

October 3, 2012, Rev H

MODEL Double Peristaltic Cheese Dispenser CSD-2-H

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	M2-Z1697	1	BACK
	M2-Z5080	1	BACK CSD-2NHC, CSD-2RCH, CSD-2RCCH
2	M2-22027	1	TOP BACK ASSY
3	2I-Z1894	2	HINGE INSERT
4	2T-Y5708	2	THERMOSTAT #60T13 200F
5	PS-Z10007	1	MOTOR-RIGHT SIDE (no cushion required)
	2U-Z3000	1	MOTOR-RIGHT SIDE (120 RPM) CSD-2NHC, CSD-2RCH, CSD-2RCCH
6	2I-Y6709	4	MOTOR CUSHIONS
7	PS-Z10008	1	MOTOR-LEFT SIDE (no cushion required)
	2U-Z5085	1	MOTOR-LEFT SIDE (120 RPM) CSD-2NHC, CSD-2RCH, CSD-2RCCH
8	2U-200559	1	MOTOR, FAN 120V 12Z12-BTM <i>Manufactured after march 2003</i>
	2U-Z1611	1	MOTOR, W/FAN <i>Manufactured before march 2003</i>
	2U-Z5041	1	FAN A/C 110CFM 230V
9	C3-39111	1	CORDSET
10	M2-Z3425	1	WALL-MOTOR MOUNT
11	2K-H5417	1	BUSHING-HEYCO SR-6P3-4
12	2N-Z3294	1	ELEMENT FINNED TUBULAR 120V/850W
13	M2-Z1703	2	BRACKET-ELEMENT
14	2T-Z6504	1	THERMOSTAT 147 DEG F
15	M2-22030	1	BAG HOUSING ASSY
16	2P-9615	2	BEARING
17	2A-Z1920	2	HINGE SLEEVE
18	2T-05-FW-0005	1	THERMOMETER
19	2B-Z1714	1	TOP SUPPORT
20	M2-22028	1	ASSEMBLY-TOP
21	M2-Z2142	1	FLANGE-TOP
22	M2-22049	1	ASSEMBLY BLOCK RIGHT
23	M2-22048	1	ASSEMBLY BLOCK LEFT
24	M2-Z1862	1	TRACK-BLOCK
25	M2-22023	1	COVER-TUBE
26	M2-Z1880	1	DRIP TRAY
	M2-Z1868	1	DRIP TRAY CSD-2S, CSD-2CF
27	2M-Z1688	2	ARROW GRAPHIC
28	2R-Y5092	4	FOUR INCH FOOT
29	2C-Y7565	4	CAGE NUT
30	M2-Z1698	1	BOTTOM
31	2K-Y1139	6	HEYCO BUSHING SB500-6
32	2P-Z1615	1	SPRING-RIGHT
33	2A-H7804	4	FOOT-RUBBER
34	2C-Z1689	2	WASHER-1.25 OD X 9/32 ID
35	2P-Z1683	1	SPRING LEFT
36	2E-Z1622	2	SWITCH-MOMENTARY
37	2E-Z1684	1	MICROSWITCH
38	2E-Y9627	1	SWITCH-LIGHTED ON/OFF
39	M2-Z1705	1	COVER-SWITCH LEFT
40	M2-Z1706	1	COVER-SWITCH RIGHT
41	2A-Z1613	2	DRIVE SHAFT
42	2A-Z1690	2	COTTER PIN 1/8 X 1 1/4
43	2V-Z1619	2	PUMP HEAD
44	2C-Z1620	10	SHOULDER SCREW 1" X .187
45	2A-Z1621	10	ROLLER 1 X .5ID X .194OD
46	2R-Z1623	4	KNOB-SPRING

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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OF 2

Some items are included for illustrative purposes only and in certain instances may not be available.



Star Manufacturing International, Inc.

PARTS LIST

October 3, 2012, Rev H

MODEL Double Peristaltic Cheese Dispenser CSD-2-H

Key Number	Part Number	Number Per Unit	Description and Model Designation
47	2A-Z1616	2	BUSHING
48	M2-Z1701	2	MOTOR HOUSING
	MS-Z5082	2	MOTOR HOUSING CSD-2NHC, CSD-2RCH, CSD-2RCCH
49	M2-Z1702	2	MOTOR HOUSING OUTLET
	M2-Z5083	2	MOTOR HOUSING OUTLET CSD-2NHC, CSD-2RCH, CSD-2RCCH
50	2C-8477	1	TINNERMAN PUSH ON
51	2I-H6579	1	GROMMET
52	M2-Z2143	1	BRACKET-CHAIN
53	M2-Z1909	1	CHAIN
54	2I-Z1914	4	RUBBER PAD
55	2B-Z1869	1	GRATE CSD-2S, CSD-2CF
56	2M-Z1892	1	FRONT PANEL GRAPHIC CSD-2N
	2M-Z1829	1	FRONT PANEL GRAPHIC CSD-2S
	2M-Z2975	1	FRONT PANEL GRAPHIC CSD-2CF
	2M-Z3360	1	FRONT PANEL GRAPHIC CSD-2RC, CSD-2RCH
	2M-Z3362	1	FRONT PANEL GRAPHIC CSD-2RCC, CSD-2RCCH
57	2M-Z2736	2	GRAPHIC SIDE CSD-2N
	NONE	-	GRAPHIC SIDE CSD-2A
	2M-Z3361	2	GRAPHIC SIDE CSD-2RC, CSD-2RCH
	2M-Z3419	1	GRAPHIC LEFT SIDE CSD-2RCC, CSD-2RCCH
	2M-Z3420	1	GRAPHIC RIGHT SIDE CSD-2RCC, CSD-2RCCH
58	M2-Z5081	2	MOTOR COVER CSD-2NHC, CSD-2RCH, CSD-2RCCH
59	2A-Z5564	2	PUMP HEAD ASSEMBLY COMPLETE

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PAGE 2
OF 2

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Star Manufacturing International, Inc.



STAR MANUFACTURING INTERNATIONAL INC.
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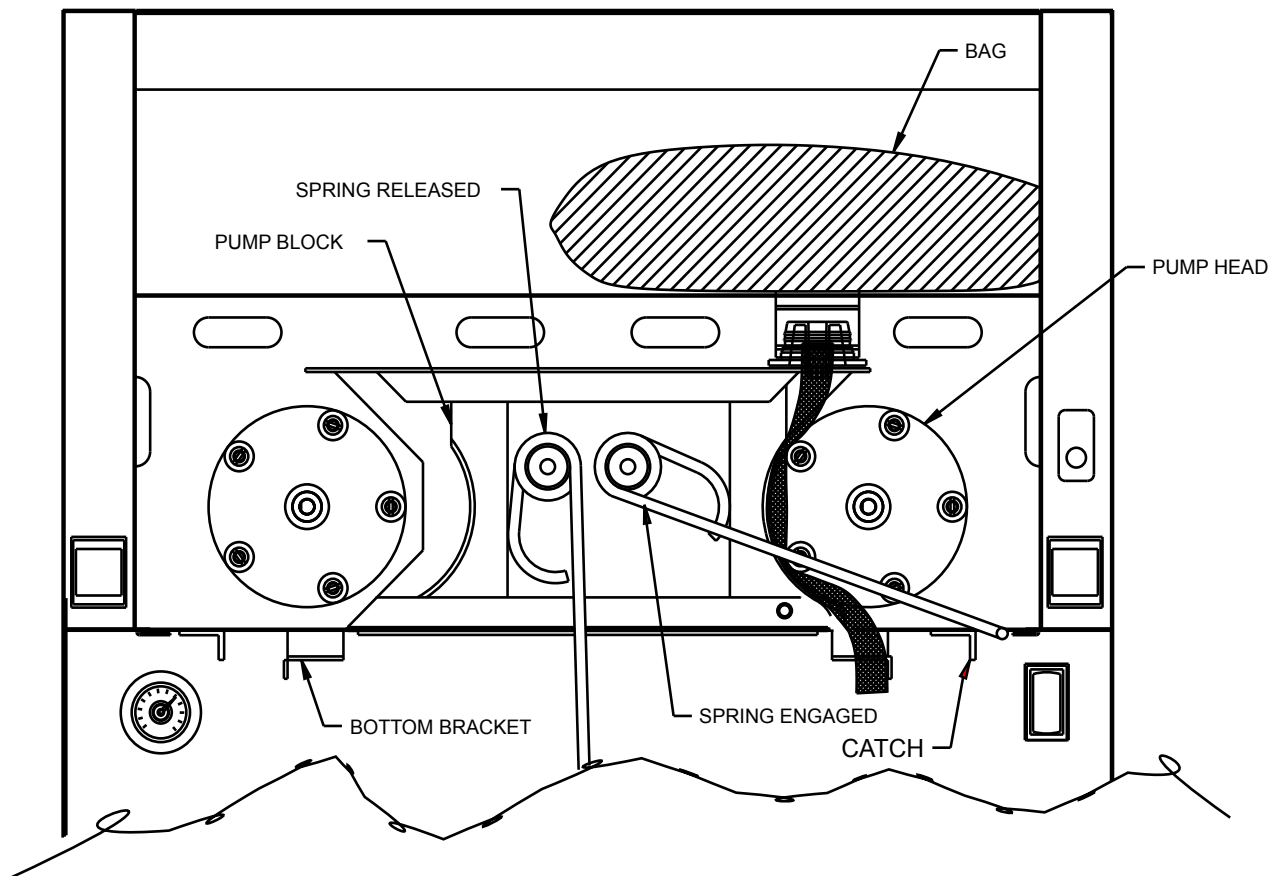
BAG LOADING INSTRUCTIONS



CAUTION: ALWAYS TURN THE UNIT OFF WHEN CHANGING A BAG,
OR CLEANING THE PUMP MECHANISM

BAG LOADING INSTRUCTIONS:

1. UNHOOK THE TENSION SPRING FROM THE CATCH
2. SLIDE THE PUMP BLOCK AWAY FROM THE PUMP HEAD
3. PLACE THE BAG INTO THE BAG HOUSING, AND INSERT THE BAG OUTLET THROUGH THE SLOT AT THE BOTTOM OF THE HOUSING
4. ROUTE THE TUBE AROUND THE ROLLERS AS SHOWN
5. PLACE THE END OF THE HOSE IN THE SLOT OF THE BOTTOM BRACKET
6. SLIDE THE PUMP BLOCK TOWARDS THE PUMP HEAD
7. HOOK THE TENSION SPRING ONTO CATCH
8. MAKE SURE THE TUBE IS ROUTED ON THE CENTER GROOVE OF THE BLOCK.
9. INSTALL THE TUBE COVER BACK INTO THE DISPENSER, EXTENDING THE TUBE THROUGH THE COVER. LEAVE 1/2" OF THE TUBE BELOW THE COVER.
10. TURN THE UNIT BACK ON



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