



PERISTALTIC DISPENSER

MODEL
HPD1ARB
SPD1ARB
SPD1HP

Installation and Operation Instructions

2M-Z5608 Rev. F 10/17/06



HPD1ARB



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

The Star 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 Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS

HPD1ARB, SPD1ARB

Capacity: One 160 ounce pouch

Electrical: 120V, 60 hertz, single phase, 750 Watts, 6.5 amps

Cord: 6 ft. length

Plug: 120V - NEMA 5-15P

Dimensions: 9-7/16" W x 19-9/16" D x 30-5/16" H (23.97 W x 49.69 D x 77.0 H cm)

Net Weight: 42 lbs. (19.1 kg)

SPD1HP

Capacity: One 160 ounce pouch

Electrical: 120V, 60 hertz, single phase, 750 Watts, 6.5 amps

Cord: 6 ft. length

Plug: 120V - NEMA 5-15P

Dimensions: 9-7/16" W x 19-9/16" D x 27-5/16" H (23.97 W x 49.69 D x 69.4 H cm)

Net Weight: 42 lbs. (19.1 kg)

GENERAL SAFETY INFORMATION



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.

NOTE: Read this manual completely before attempting installation.

GENERAL INSTALLATION DATA

This peristaltic 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 peristaltic 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.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

This heated dispenser is designed to be used with a 9" x 18" (22.8 x 45.7cm) poly bag with a 1 inch (2.5cm) outlet fitment. The peristaltic dispenser 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 155°F +/- 10°F, This is not to be confused with the thermometer temperature which will be different.

Loading Product:

1. Turn the 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 the tray making sure the fitment rests on the block track and route the tube around the rollers.
(NOTE: Make sure tube is not twisted.)
5. Place the end of the tube in the slot of the bottom bracket.
6. Slide the pump block toward the pump head.
7. Hook the tension spring onto the catch.
8. Route the tube through the hole in the tube cover leaving 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.

PORTION CONTROL

This dispenser is supplied with a portion control timer. This portion 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°).

To set portion:

1. Load preheated product bag 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, remove the round plug covering the adjustment knob located on the front of the unit below the tube cover.
5. Turn the control dial clockwise for more product and counterclockwise for less product.
6. Repeat steps 3 and 5 until the desired amount is reached.

OPERATION NOTES

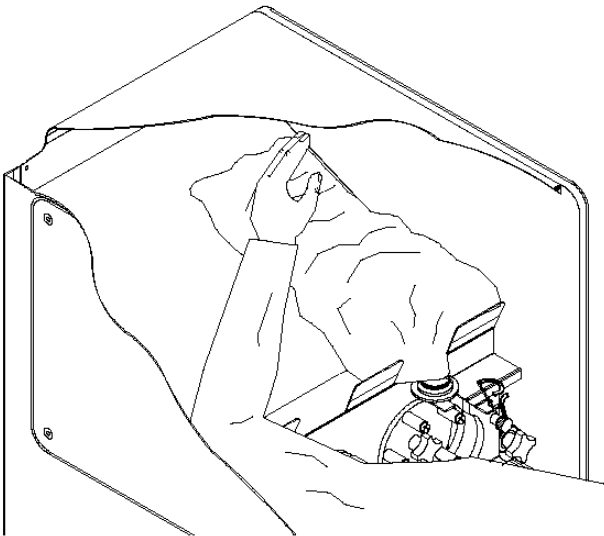
The product should be preheated according to the manufacturer's instructions. The product should be a minimum of 140°F before dispensing.

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

CHECKING PRODUCT TEMPERATURE

The dispenser 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 the 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.



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 bag is empty or the holding period of the product has expired.

NOTE: To increase the evacuation, open the dispenser and pull the product toward the outlet fitment once or twice during operation.

If the pump drips or does not dispense product, check to make sure the tube is routed correctly and the spring is latched onto the catch.

NOTE: The tube cover must be in place for proper operation.

CLEANING INSTRUCTIONS

To clean the peristaltic dispenser:

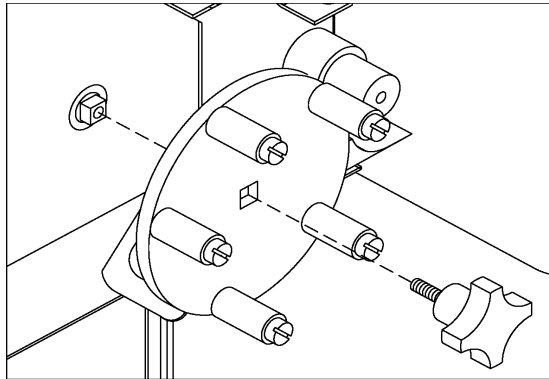
The stainless steel body is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water and wiped dry. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel panels.

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. Clean the parts in a solution of mild soap and water using a soft cloth. Dry parts before reassembling.

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

To remove and clean the pump head:

1. Open the door.
2. Remove the bag according to the instructions.
3. Unscrew the knob from the pump head.
4. Remove the pump head.
5. Slide the pump block out of the track.
6. If needed the rollers can also be disassembled for cleaning.



ALIGN SQUARE SHAFT WITH
PUMP HEAD SQUARE HOLE

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.

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

Visit our Website at: www.star-mfg.com

Email: service@star-mfg.com

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 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 Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. 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. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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 Fryer.
- * 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 HPDE, & SPDE 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:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

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.



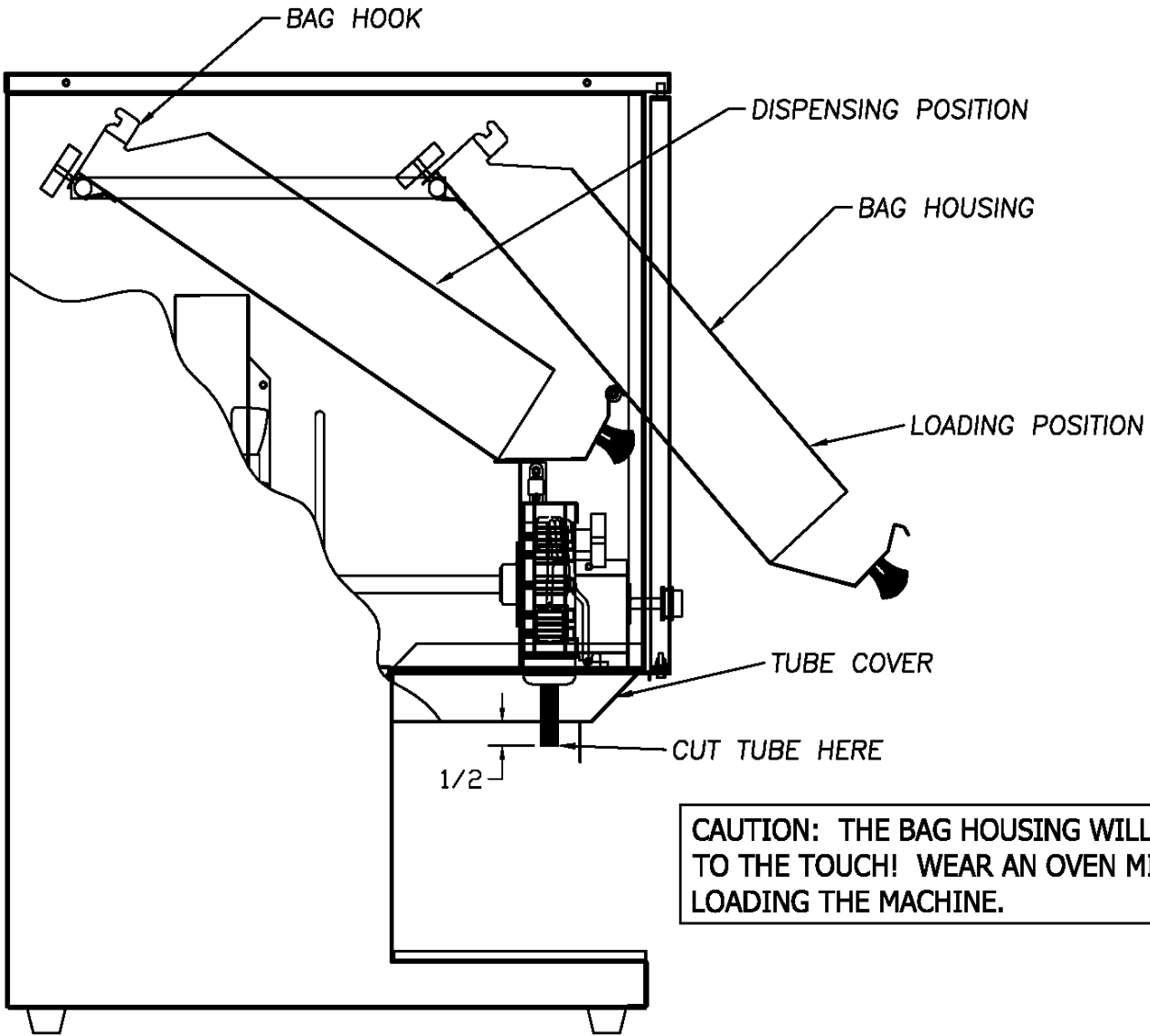
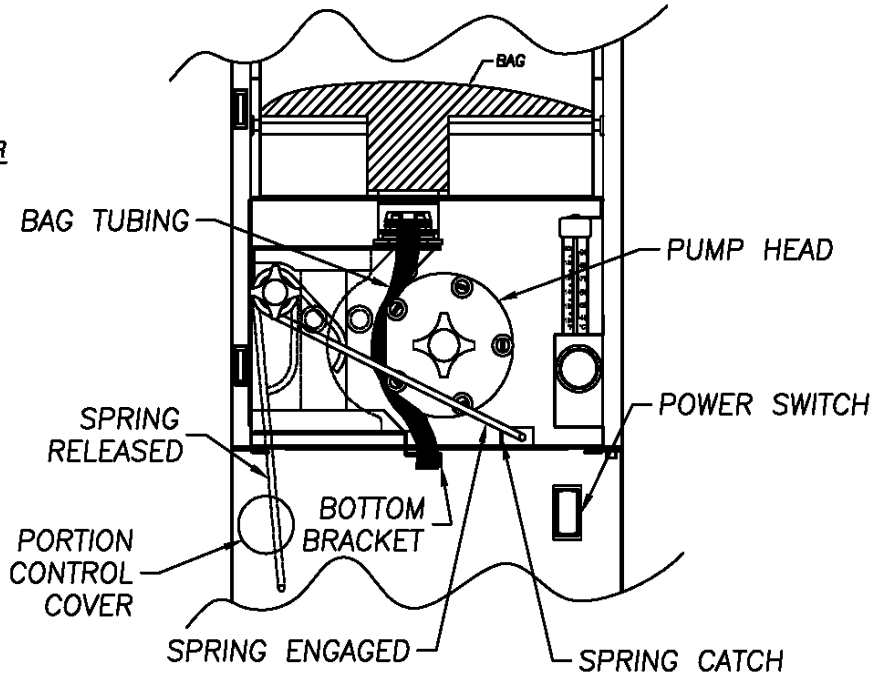
STAR MANUFACTURING INTL, INC.
 10 SUNNEN DRIVE
 P.O. BOX 430129
 ST. LOUIS, MO 63143

CSD-1PHP PERISTALTIC CHEESE DISPENSER


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



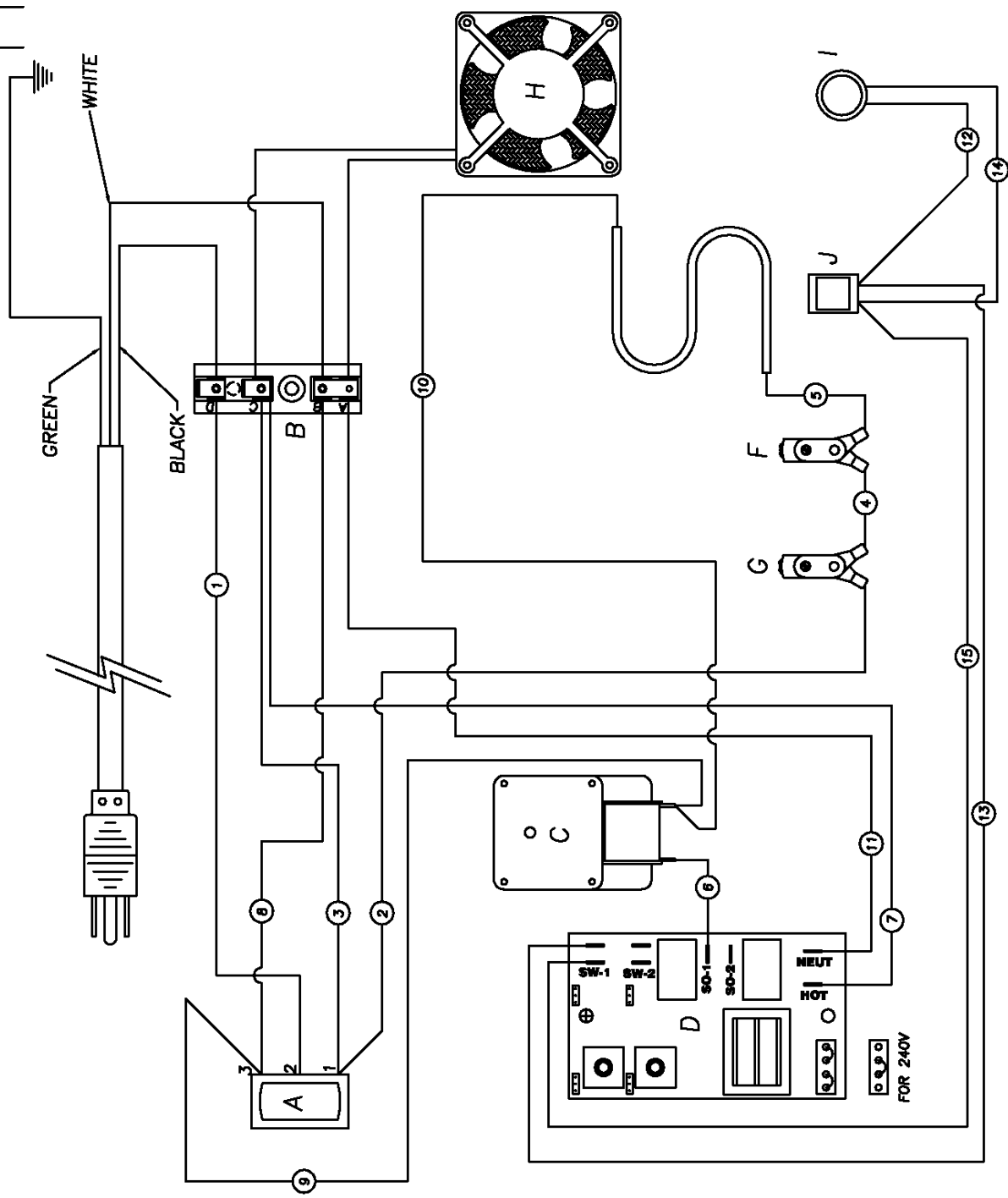
CAUTION: DO NOT LIFT THE BAG HOUSING UNLESS THE TUBE IS DISENGAGED FROM THE PUMP HEAD




CAUTION: THE BAG HOUSING WILL BE HOT TO THE TOUCH! WEAR AN OVEN MIT WHILE LOADING THE MACHINE.

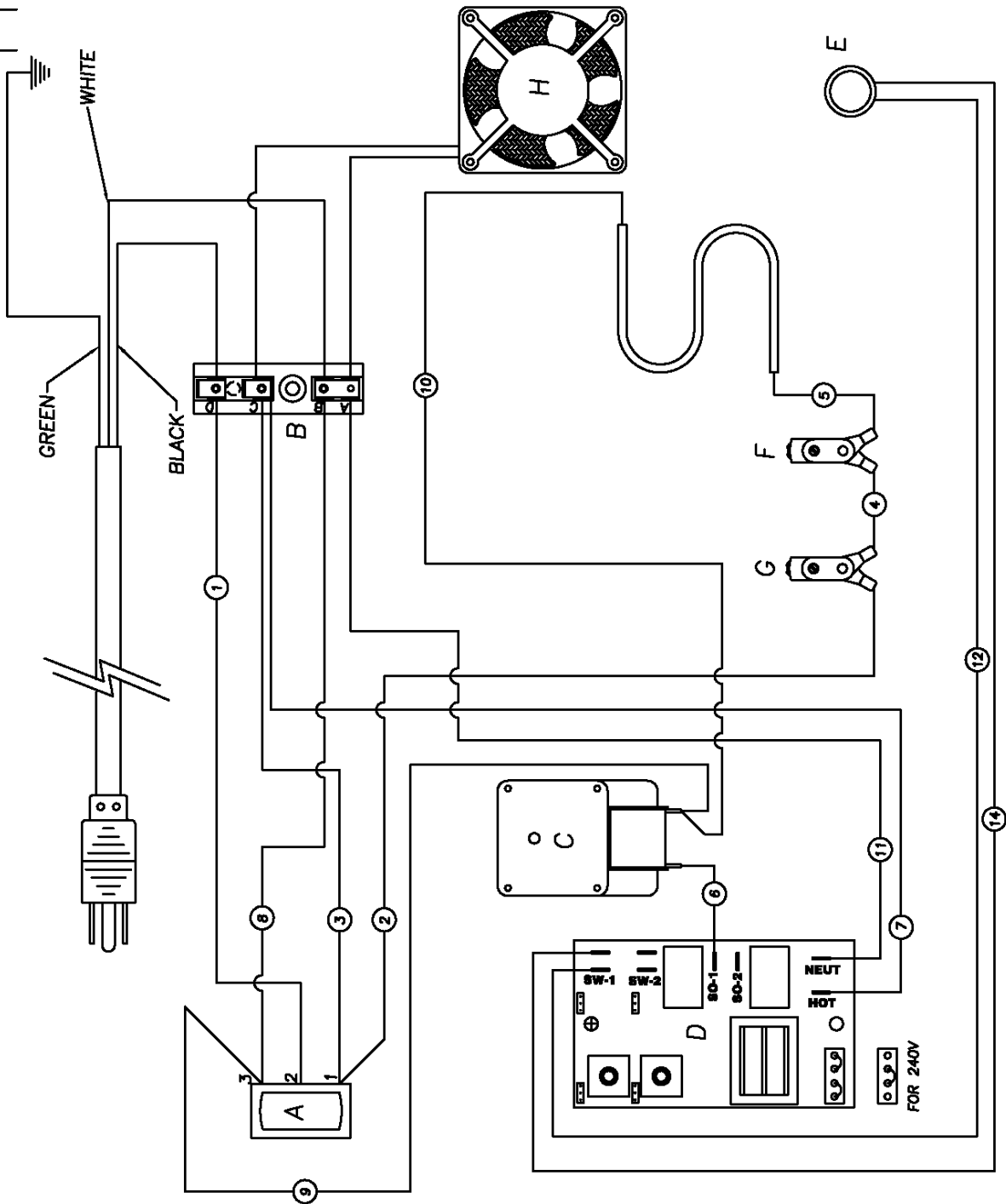
 STAR MANUFACTURING INTERNATIONAL INC. #10 SUMNER DRIVE, ST. LOUIS, MO. 63143, USA		MATERIAL -		MODEL NO. HPD1ARB		PART NO. SK1899	
DR. MH -	CK. -	DATE 5-30-02	FINISH -	TITLE WIRING DIAGRAM HPD1ARB	REVISIONS -	LTR -	DATE -
TOLERANCES UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005				THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.			
				DESCRIPTION OF CHANGE -		DR -	

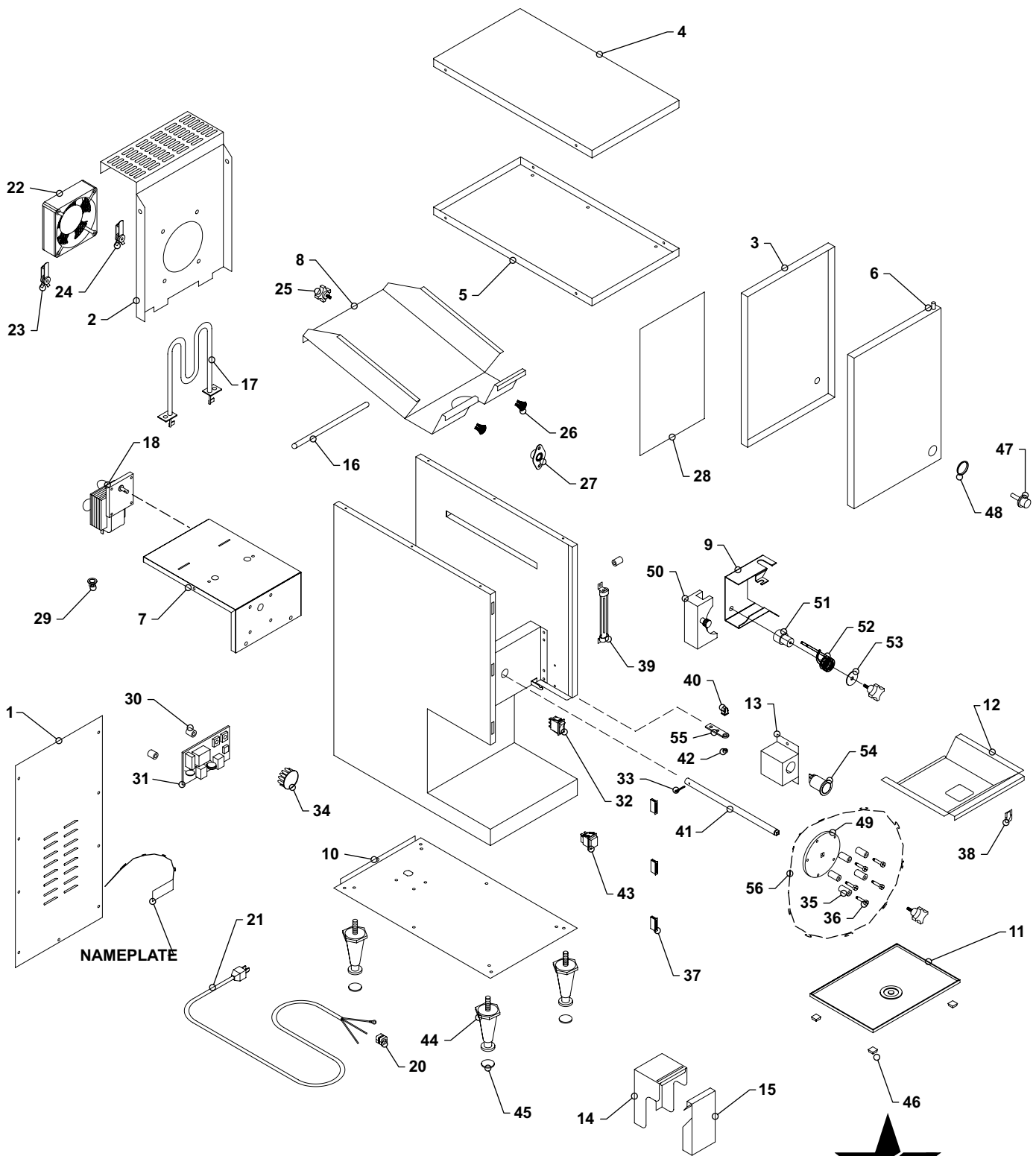
- A POWER SWITCH
- B TERMINAL BLOCK
- C LEFT PUMP MOTOR
- D TIMER 0-15 SECONDS
- E IEC INLET (230V ONLY)
- F THERMOSTAT 147°F
- G THERMOSTAT 165°F
- H FAN
- I PUMP SWITCH
- J PADDLE SWITCH



 STAR MANUFACTURING INTERNATIONAL INC. #10 SUMNER DRIVE, ST. LOUIS, MO. 63143, USA		MATERIAL -		MODEL NO. SPD1P		PART NO. SK1997	
DR. MH CK.	DATE 6-6-03	FINISH -		TITLE WIRING DIAGRAM SPD1P		REVISIONS	
TOLERANCES UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005		THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.		LTR -	DATE -	DESCRIPTION OF CHANGE DR	

- A POWER SWITCH
- B TERMINAL BLOCK
- C LEFT PUMP MOTOR
- D TIMER 0-15 SECONDS
- E PUMP SWITCH
- F THERMOSTAT 147°F
- G THERMOSTAT 165°F
- H FAN





SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

MODEL - HPD1ARB-120V



STAR MANUFACTURING INTERNATIONAL, INC.

SK1900

REV. A

10/17/06

PARTS LIST

October 17, 2006, Rev F

MODEL HPD1ARB, SPD1ARB, SPD1HP
Heated Peristaltic Dispensers

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	M2-Z5592	1	BACK
2	M2-PD1010	1	ASSEMBLY FAN WALL
3	M2-Z3595	1	DOOR LINER
4	M2-Z2865	1	TOP CSD-1
5	M2-Z2866	1	LINER TOP-CSD-1
6	M2-22097	1	DOOR STUD ASSEMBLY
7	M2-Z5589	1	WALL-MOTOR
8	M2-22073	1	BAG HOUSING WELD ASSEMBLY
9	M2-PD2006	1	LEFT BLOCK TRACK ASSEMBLY
10	M2-PD1012	1	ASSEMBLY BOTTOM
11	M2-Z2889	1	DRIP TRAY CSD-1N
12	M2-22041	1	TUBE COVER ASSEMBLY
13	M2-Z2703	1	COVER-SWITCH
14	M2-Z5596	1	PADDLE BODY
15	M2-PD1013	1	ASSEMBLY PADDLE
16	M2-Z2999	1	ROD
17	2N-Z4603	1	ELEMENT 120V/650W
18	PS-Z10009	1	MOTOR CCW 165 RPM 120V
20	2K-7889	1	BUSHING HEYCO SR-11-2
21	A3-ST3006	1	CORDSET ASSEMBLY
22	2U-Z4600	1	FAN A/C 110CFM 120V
23	2T-Z4666	1	THERMOSTAT 165F
24	2T-Z6504	1	THERMOSTAT 147F
25	2R-Z6774	3	KNOB, DAVIES 4200 10-24 x 1/4
26	2R-Z0872	2	KNOB, DAVIES #3004-S
27	2P-9615	1	BEARING-SELF ALIGN
28	2M-Z3607	1	LABEL-OPERATING
29	2K-Z2895	1	BUSHING HEYCO OCB-500
30	2A-Z3429	4	SPACER-NYLON .175X.375X.5
31	2E-Z3376	1	TIMER 0-15 SECONDS
32	2E-Y9627	1	SWITCH-ON/OFF
33	2A-Z1690	1	PIN COTTER
34	2P-Z1735	1	PLUG CAP 3/4
35	2A-Z1621	5	ROLLER #10X1/2X1 NYLON
36	2C-Z1620	5	SHOULDER SCREW 8-32X1/4
37	2R-Z2883	3	MAG CATCH SOUTHCO 300
38	2M-Z1688	1	GRAPHIC ARROW
39	2T-Z0613	1	THERMOMETER-SPIRIT
40	2I-Z1894	1	HINGE-INSERT
41	2A-Z4595	1	DRIVE SHAFT
42	2A-Z2233	1	SLEEVE-HINGE
43	2E-Z1622	1	SWITCH MOMENTARY
44	2R-Y5092	4	FOOT BLACK PLASTIC 4"
	2R-Z5846	4	FOOT 1"
45	2I-Z1914	4	RUBBER PAD
46	2A-H7804	4	BUMP ON 1/4" X 1/2 SQ.

HPD1ARB, SPD1ARB
HPD1ARB, SPD1ARB

**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 17, 2006, Rev F

MODEL HPD1ARB, SPD1ARB, SPD1HP
Heated Peristaltic Dispensers

Key Number	Part Number	Number Per Unit	Description
47	2R-Z2848	1	PUSH BUTTON
48	2K-Z0714	1	SHORTY-BUSHING
49	2V-Z1619	1	PUMP HEAD
50	M2-Z2049	1	ASSEMBLY BLOCK RIGHT
51	2A-Z1616	1	BUSHING
52	2P-Z4598	1	SPRING LEFT HPD
53	2C-Z1689	1	WASHER 1.25 OD x 9/32 ID
54	2E-Z2680	1	SWITCH-PUSH BUTTON
55	M2-Z3601	1	HINGE BRACKET
56	M2-Z2017	1	PUMP HEAD ASSEMBLY
NI	2E-Z4597	1	TERMINAL BLOCK 1/4 P.O.

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 2
OF 2

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