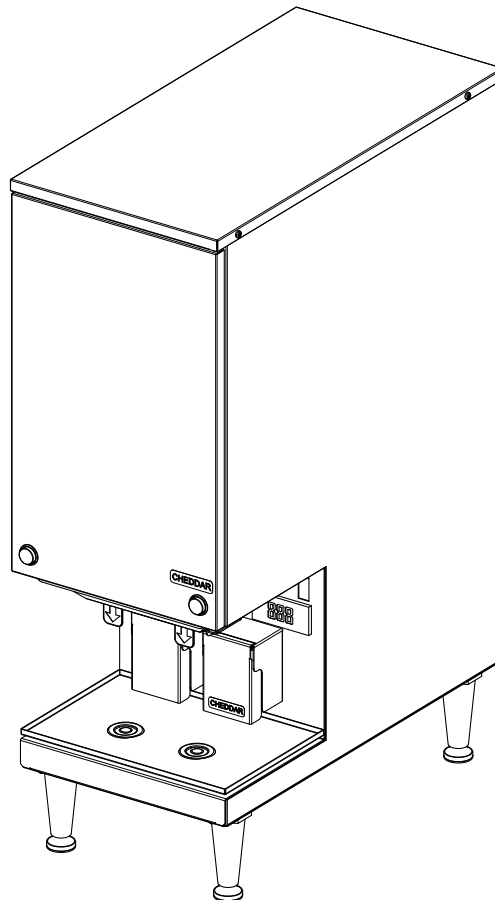


STAR[®] HEATED PERISTALTIC DISPENSER

MODEL
SPDE1ARB, SPDE2ARB
SPDE1HP

Installation and Operation Instructions

2M-Z7537 Rev. L 1/16/2014



SPDE2ARB



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 International Holdings Inc., Company 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 Listing

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

Service Help Desk

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

Telephone: (314) 678-6303

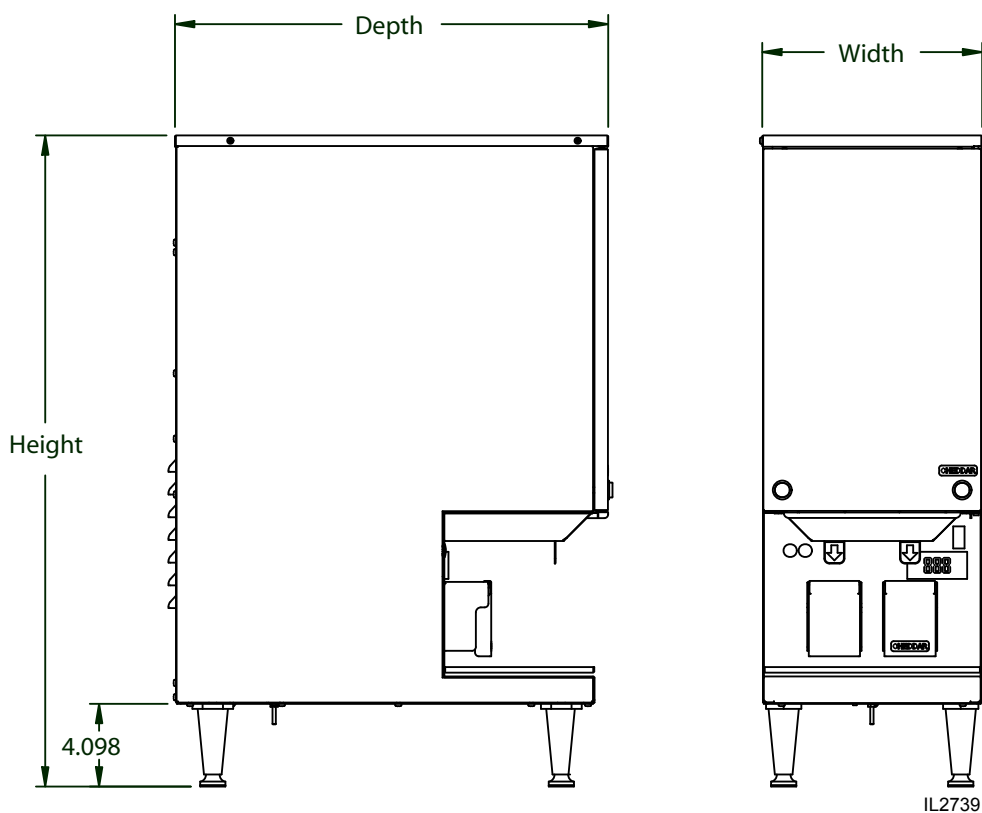
Fax: (314) 781-2714

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

ELECTRICAL SPECIFICATIONS						
Model	Voltage	Hz	Ph	Watts	Amps	Cord
SPDE1ARB-120V	120V	60	1	820	7	NEMA 5-15P
SPDE1ARB-230V	230V	50/60		820	3.5	CEE7-7 Euro
SPDE1HP	120V	60		820	7	NEMA 5-15P
SPDE1HP-230V	230V	50/60		820	3.5	CEE7-7 Euro
SPDE2ARB-120V	120V	60		1000	8.5	NEMA 5-15P
SPDE2ARB-230V	230V	50/60		1000	4.3	CEE7-7 Euro



DIMENSIONAL SPECIFICATIONS					
Model	Capacity	Width	Depth	Hieght	Weight
SPDE1	1 - 160oz pouch	9 7/16" (23.97cm)	19 9/16" (49.69cm)	30 5/16" (77cm)	42lbs (19.1 kg)
SPDE2	2 - 128oz pouch	10 29/32" (27.8cm)	21 15/32" (54.54cm)	32 1/4" (81.9cm)	60lbs (27.2 kg)



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.

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.

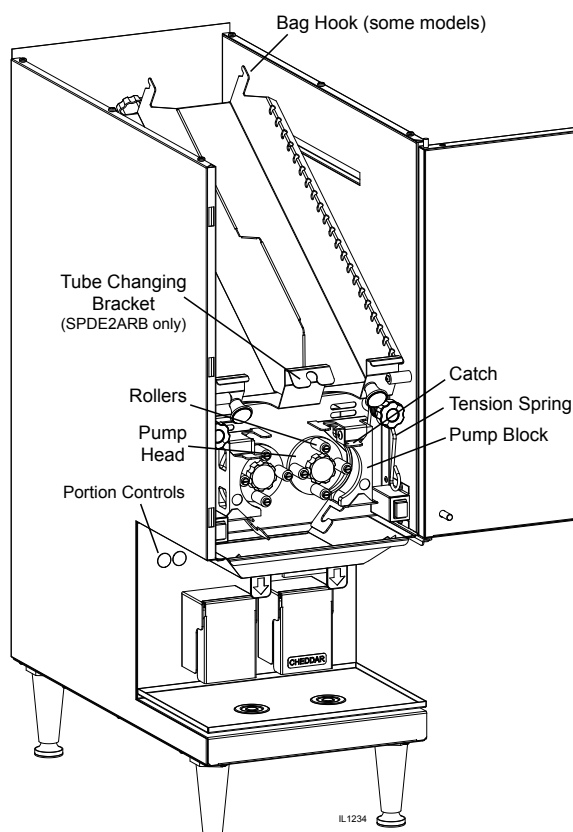
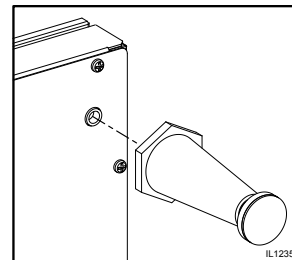
NOTE: The peristaltic dispenser should not be installed without the legs provided with the machine. The legs screw into the nuts on the bottom of the dispenser.

DO NOT CONNECT TO DIRECT CURRENT (DC).



GENERAL OPERATING INSTRUCTIONS

The SPDE1 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. SPDE2 slightly smaller.



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. The product should be preheated according to the manufacturer's instructions and should be a minimum of 140°F (60°C) before dispensing.
5. Insert the new bag into the tray making sure the fitment rests on the block track and route the tube around the rollers.

SPDE2ARB models have a Tube Changing Bracket, when loading only one bag, clip the tube of the second bag in the bracket, to prevent product from leaking.

(NOTE: Make sure tube is not twisted.)

6. Hook the top of the bag on the bag hooks, some models.
7. Place the end of the tube in the slot of the bottom bracket.
8. Slide the pump block toward the pump head.
9. Hook the tension spring onto the catch.
10. Route the tube through the hole in the tube cover leaving 1/2" of the tube below the cover.
11. 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°F).

SPDE2 models have a Portion Control Label showing approximate settings for portion size in oz, see Fig 1. The units are pre-set at the factory for 0.75oz, this is a general guideline, and following procedures still need to be followed to complete calibration.

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.

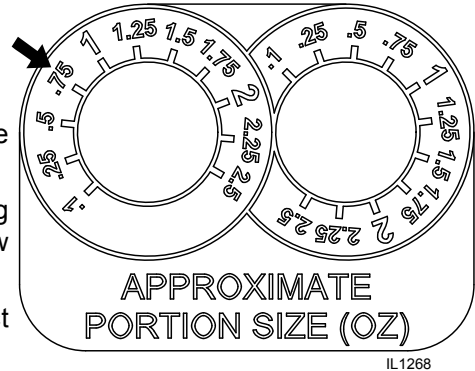


Figure 1, Portion Control Label,
SPDE2 models only.

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 digital temperature readout displays the cabinet air temperature and will fluctuate during normal operation. The product temperature should be close to the temperature set point, but the actual product temperature should be checked periodically to ensure proper operation.

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 160°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 3 or 4 times during operation, see Fig 2.

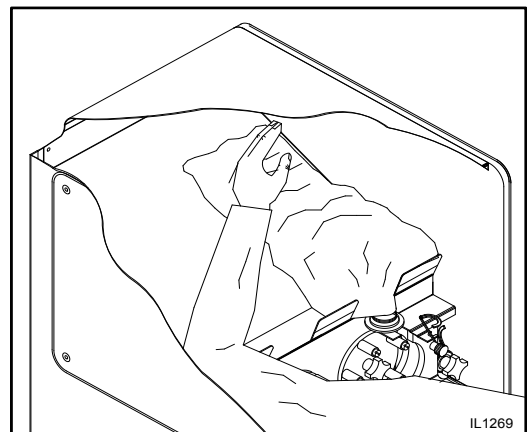


Figure 2, Pull product down once or
twice during operation.

CHANGING TEMPERATURE SET-POINT

The dispenser is preset at the factory for a temperature of 145°F. If a different temperature is required, the set point can be changed in a range from 140°F to 160°F. To change the temperature:

1. Press SET. "SP" will appear in the display.
2. Press SET again. The temperature set point will now be displayed.
3. Using the UP or DOWN buttons, set the temperature to the desired value.
4. Press SET again to save the setting.
5. Press the SET and DOWN buttons together to exit the programming mode.

If the pump dies 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.

GENERAL CLEANING INSTRUCTIONS

To clean the peristaltic dispenser:

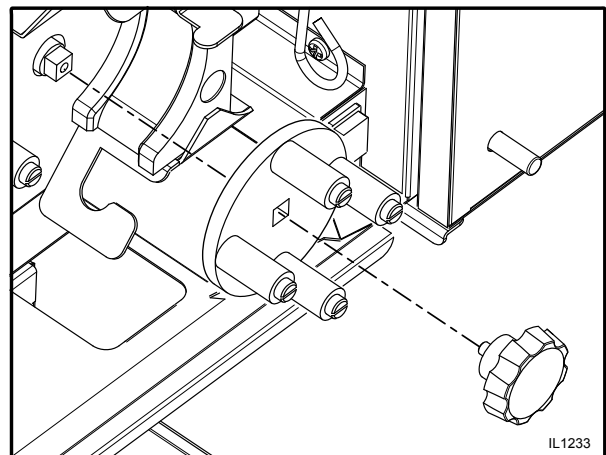
The stainless steel body is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water and wiped dry. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel panels.

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. Be certain to turn the power off to the unit prior to cleaning the pump assembly.

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

To remove and clean the pump head:

1. Turn unit **OFF** or unplug from the wall outlet.
2. Open the door.
3. Remove the bag according to the instructions.
4. Unscrew the knob from the pump head.
5. Remove the pump head.
6. Slide the pump block out of the track.
7. If needed the rollers can also be disassembled for cleaning.



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 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
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, 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.

SPDE2ARB PERISTALTIC CHEESE DISPENSER

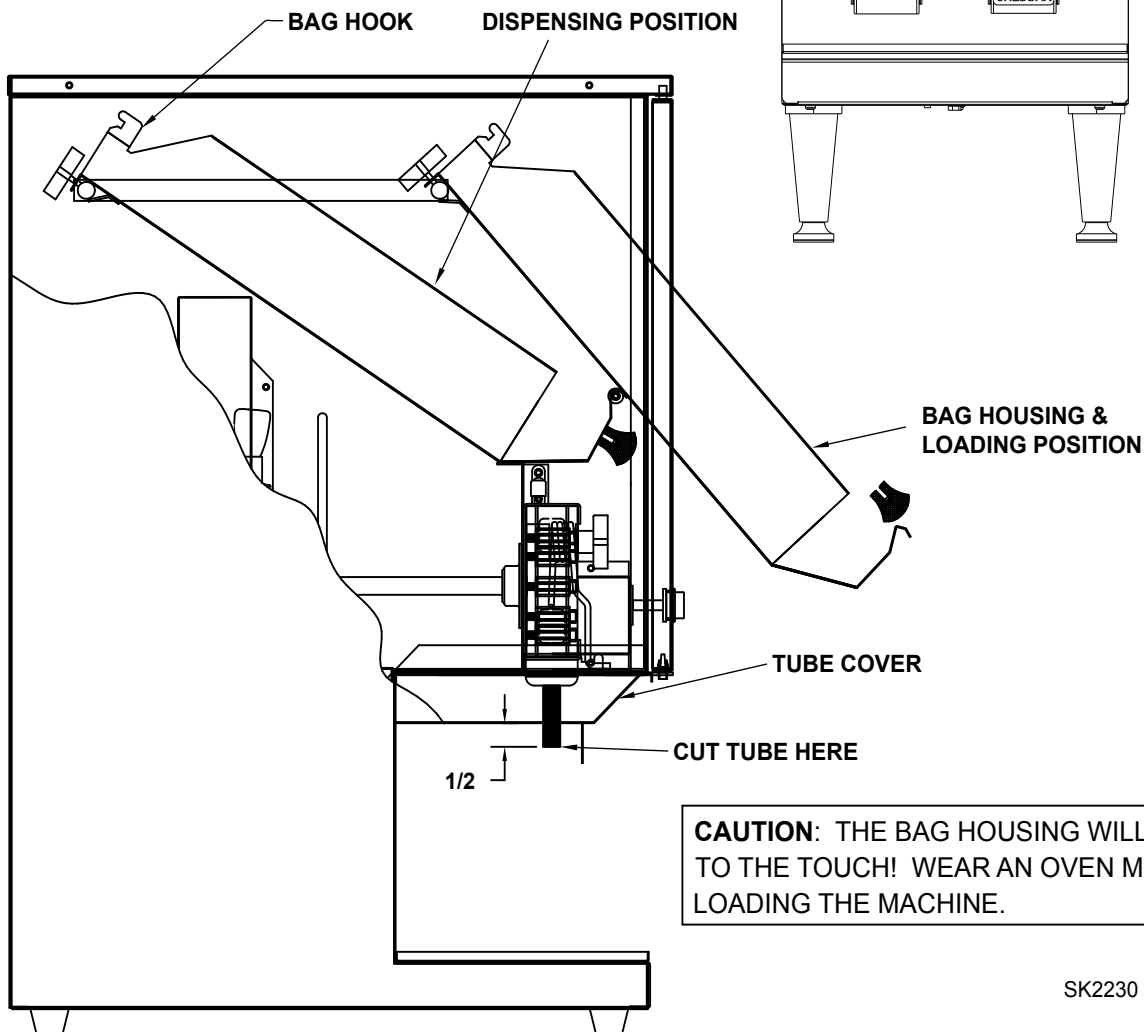
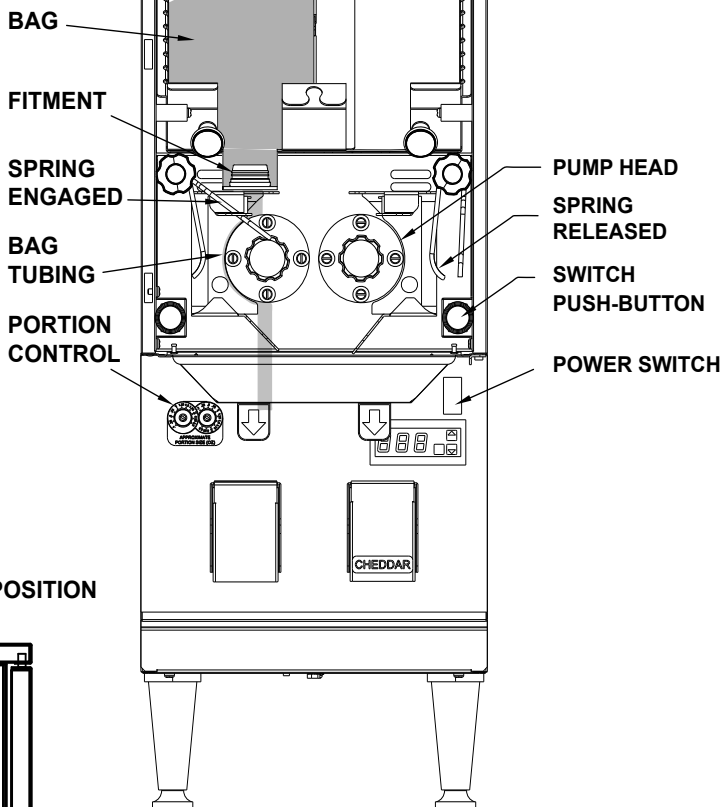


STAR MANUFACTURING INTL., INC.
10 SUNNEN DRIVE
P.O. BOX 430129
ST. LOUIS, MO 63143

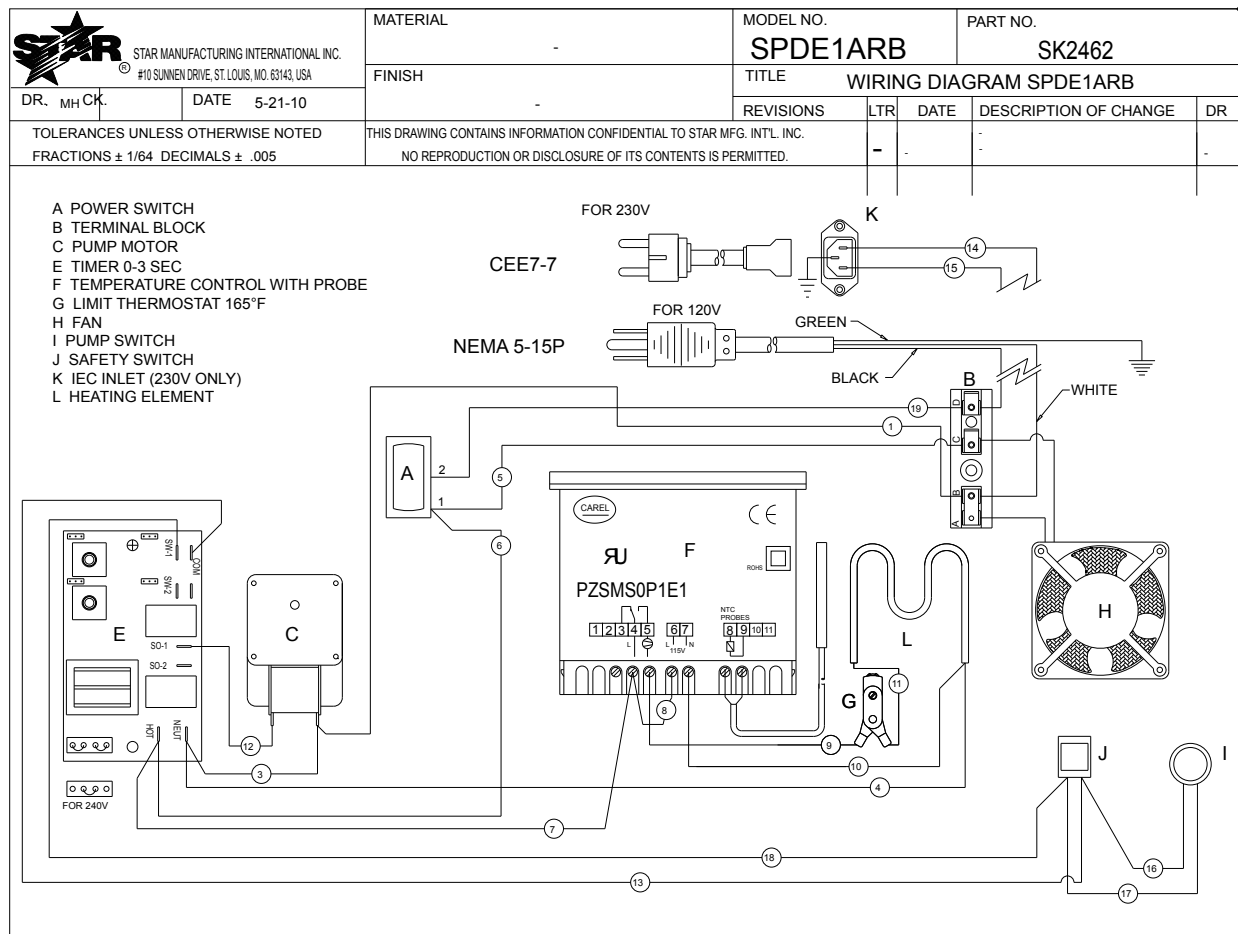
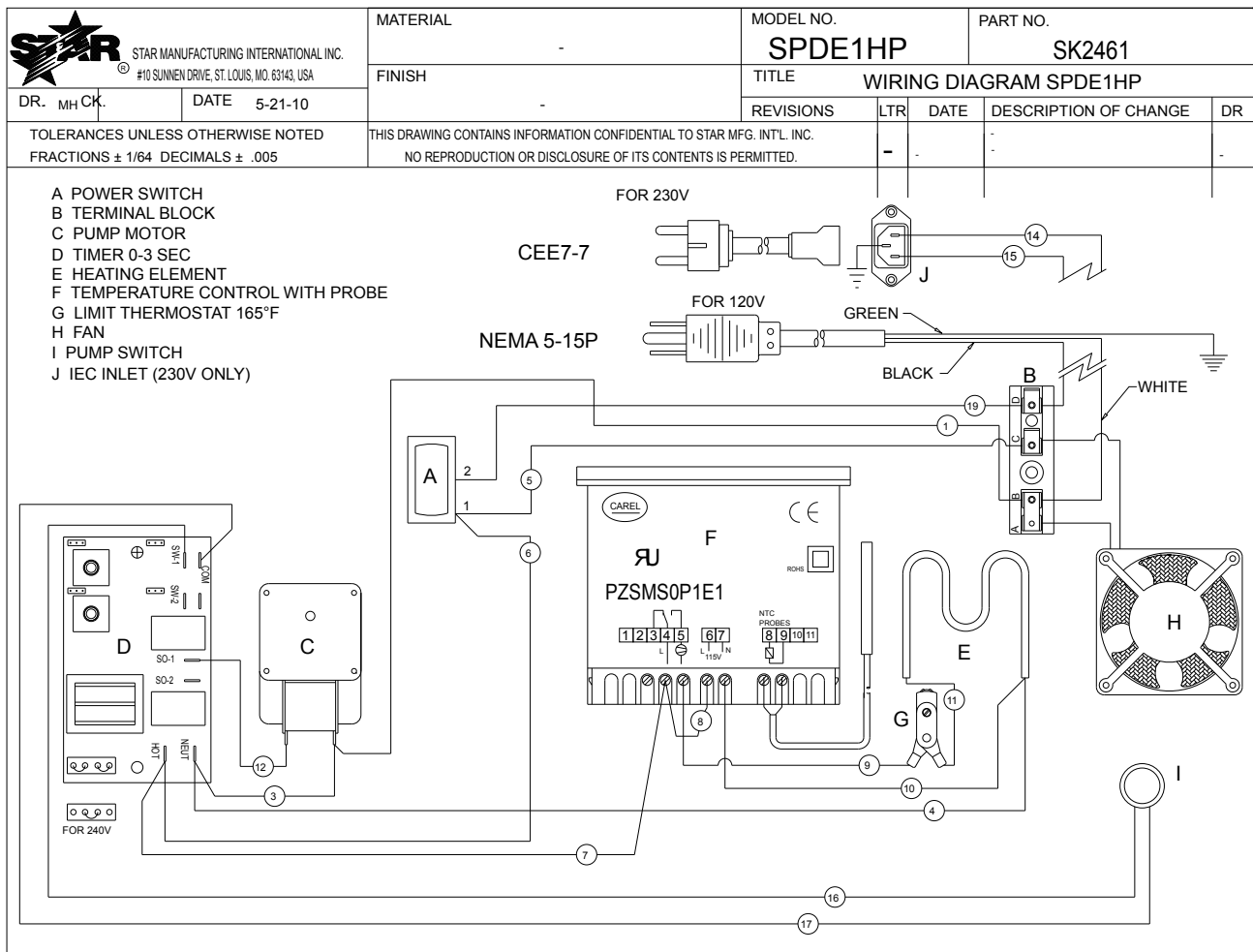
CAUTION: ALWAYS TURN THE UNIT OFF WHEN CHANGING A BAG OR CLEANING THE PUMP MECHANISM



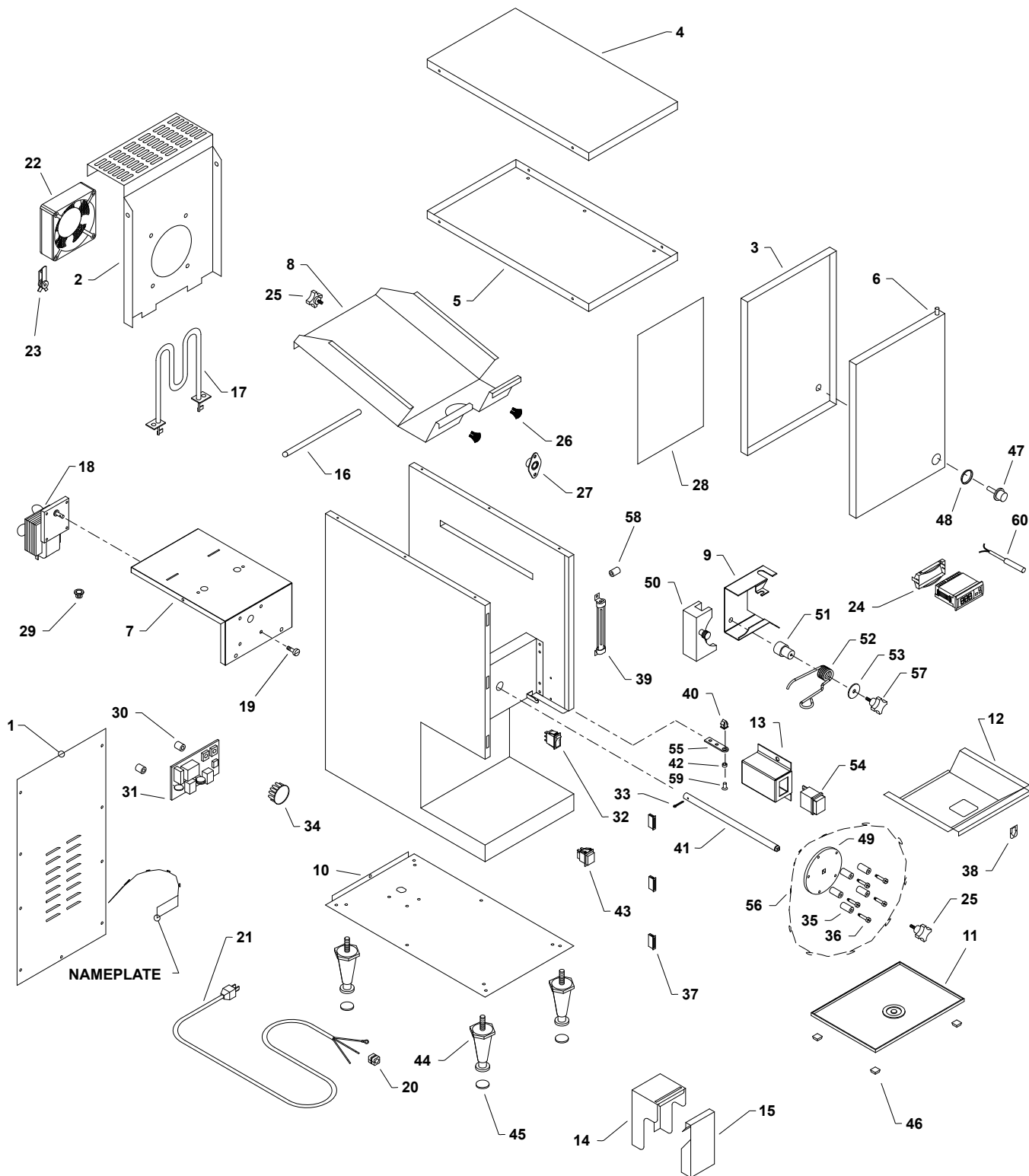
CAUTION: DO NOT LIFT THE BAG HOUSING UNLESS THE TUBE IS DISENGAGED FROM THE PUMP HEAD



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



2M-Z7537 SPDE Heated Peristaltic Dispenser



MODELS:
 SPDE1ARB, SPDE1HP
 SPDE2ARB



STAR MANUFACTURING INTERNATIONAL, INC.

SK2071

REV E

12-16-10

PARTS LIST

January 16, 2014, Rev. L

HEATED PERISTALTIC DISPENSER, SPDE1HP, SPDE1ARB, SPDE2ARB				
Fig No	Part No	Qty	Description	Application
1	M2-Z5592	1	BACK	SPDE1ARB, SPDE1HP
	M2-Z9689		BACK	SPDE2ARB
2	M2-PD1018	1	ASSEMBLY FAN WALL	SPDE1ARB, SPDE1HP
	M2-PD2033		ASY, FAN WALL	SPDE2ARB
3	M2-Z3595	1	DOOR LINER	SPDE1ARB, SPDE1HP
	M2-Z9684		LINER, DOOR	SPDE2ARB
4	M2-Z2865	1	TOP CSD-1	SPDE1ARB, SPDE1HP
	M2-Z9687		TOP	SPDE2ARB
5	M2-Z2866	1	LINER TOP-CSD-1	SPDE1ARB, SPDE1HP
	M2-Z9688		LINER, TOP	SPDE2ARB
6	M2-Z2097	1	DOOR STUD ASSEMBLY	SPDE1ARB, SPDE1HP
	M2-PD2039		ASY, DOOR STUD	SPDE2ARB
7	M2-Z7532	1	WALL-MOTOR	SPDE1ARB, SPDE1HP
	M2-Z9690		WALL, MOTOR	SPDE2ARB
8	M2-Z2073	1	BAG HOUSING WELD ASSEMBLY	SPDE1ARB, SPDE1HP
	M2-PD2034		ASSEMBLY, BAG HSG-WELD	SPDE2ARB
9	M2-PD2006	1	LEFT BLOCK TRACK ASSEMBLY	SPDE1ARB, SPDE1HP
	M2-PD2036		ASY, TRACK - LEFT	SPDE2ARB
	M2-PD2037		ASY, TRACK - RIGHT	SPDE2ARB
10	M2-PD1012	1	ASSEMBLY BOTTOM	SPDE1ARB, SPDE1HP
	M2-PD2045			SPDE2ARB
	M2-PD2041			SPDE1HP-230V, SPDE1ARB-230V
11	M2-Z2889	1	DRIP TRAY CSD-1N	SPDE1ARB, SPDE1HP
	M2-Z9692		TRAY, DRIP	SPDE2ARB
12	M2-Z2041	1	TUBE COVER ASSEMBLY	SPDE1ARB, SPDE1HP
	M2-PD2038		ASSEMBLY, TUBE COVER	SPDE2ARB
13	M2-Z2703	1	COVER-SWITCH	SPDE1ARB, SPDE1HP
	M2-Z9691	2		SPDE2ARB
14	M2-Z5596	1	PADDLE BODY	SPDE1ARB
	M2-Z10176	2		SPDE2ARB
15	M2-PD1013	1	ASSEMBLY PADDLE	SPDE1ARB
	M2-PD2043	2		SPDE2ARB
16	2A-Z2999	1	ROD	SPDE1ARB, SPDE1HP
	2A-Z9797			SPDE2ARB
17	2N-Z4603	1	ELEMENT 120V/650W	
	2N-Z5044		ELEMENT 230V/650W	230V UNITS

2M-Z7537 SPDE Heated Peristaltic Dispenser

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

**PAGE 1
OF 3**

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



Star International Holding Inc. Company

PARTS LIST

January 16, 2014, Rev. L

HEATED PERISTALTIC DISPENSER, SPDE1HP, SPDE1ARB, SPDE2ARB				
Fig No	Part No	Qty	Description	Application
18	2U-Z11917	1	MOTOR-CCW 165 RPM 120V	SPDE1ARB, SPDE1HP, manuf. After 10/2008
	PS-Z10009		MOTOR CCW 165 RPM 120V, KIT	SPDE1ARB, SPDE1HP, manuf. Before 10/2008
	2U-Z11919		MOTOR CCW 158 RPM 230V	SPDE1ARB-230V, SPDE1HP-230V
	2U-Z11921		MOTOR CCW 230 RPM 120V	SPDE2ARB
	2U-Z11922		MOTOR CW 230 RPM 120V	
	2U-Z13716		MOTOR CCW 230 RPM 230V	SPDE2ARB-230V
	2U-Z13717		MOTOR CW 230 RPM 230V	
19	2C-1508	4 per	SCREW 10-32X3/4" STL RHN, DRIVE MOTOR	used with 2U-Z9696 , 2U-Z10040
20	2K-7889	1	BUSHING HEYCO SR-11-2	
21	A3-ST3006	1	CORDSET ASSEMBLY	
	2E-Z0512		CORDSET, EUR 10A	SPDE1ARB-230V, SPDE1HP-230V
	A3-ST3019		CORDSET ASSEMBLY - 230V	SPDE2ARB-230V
22	2U-200559	1	MOTOR, FAN 120V 12A12BTM	120V
	2U-Z5041	1	FAN A/C 110CFM 230V	SPDE1HP-230V, SPDE1ARB-230V, SPDE2ARB-230V
23	2T-Z4666	1	THERMOSTAT 165F	
24	M2-Z11877	1	CONTROL - SET TO 150°F	SPDE1ARB, SPDE1HP, °F
	2E-Z13212	1	CONTROL TEMPERATURE 230 w/o PROBE 230V	SPDE1HP-230V, SPDE2ARB-230V, °C
	M2-Z11877	1	CONTROLLER - SET TO 150°F	SPDE2ARB, °F
25	2R-Z6774	2	KNOB, DAVIES 4200 10-24 x 1/4	
26	2R-Z0872	2	KNOB, DAVIES #3004-S	
27	2P-9615	1	BEARING-SELF ALIGN	
		2		SPDE2ARB
28	2M-Z3607	1	LABEL-OPERATING	SPDE1ARB
	2M-Z10311			SPDE2ARB
30	2A-Z3429	2	SPACER-NYLON .175X.375X.5	
31	M2-Z10302	1	TIMER 0-15 SECONDS	SPDE1HP
	M2-Z10131		TIMER PROGRAMMED	SPDE1ARB, SPDE2ARB
	M2-Z5791		TIMER 0-15 SEC 230V	SPDE1HP-230V
	M2-Z10303		TIMER PROGRAMMED 230V	SPDE1ARB-230V
	M2-Z13719	1	TIMER PROGRAMMED 230V	SPDE2ARB-230V
32	2E-Z0091	1	SWITCH-ON/OFF NON-LIGHTED	
	PS-PD2046		HPD SWITCH SERVICE KIT, LIGHTED SWT REPL	BEFORE 12/2009
33	2C-Z11912	1	HAIR PIN .091 DIA. X 1.625	SPDE1HP, SPDE1ARB
		2		SPDE2ARB
34	2P-Z1735	1	PLUG CAP 3/4	SPDE1HP, SPDE1ARB
	2P-09-WB-0003	2	PLUG CAP	SPDE2ARB
35	2A-Z1621	5	ROLLER #10X1/2X1 NYLON	SPDE1HP, SPDE1ARB
		8		SPDE2ARB
36	2C-Z1620	5	SHOULDER SCREW 8-32X1/4	SPDE1HP, SPDE1ARB
		8		SPDE2ARB
37	2R-Z2883	3	MAG CATCH SOUTHCO 300	

2M-Z7537 SPDE Heated Peristaltic Dispenser

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**PAGE 2
OF 3**

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Star International Holding Inc. Company

PARTS LIST

January 16, 2014, Rev. L

HEATED PERISTALTIC DISPENSER, SPDE1HP, SPDE1ARB, SPDE2ARB				
Fig No	Part No	Qty	Description	Application
38	2M-Z1688	1	GRAPHIC ARROW	SPDE1HP, SPDE1ARB
		2		SPDE2ARB
39	2T-Z0613	1	THERMOMETER-SPIRIT	
40	2I-Z1894	1	HINGE-INSERT	
41	2A-Z4595	1	DRIVE SHAFT	SPDE1HP, SPDE1ARB
		2		SPDE2ARB
42	2A-Z2233	1	SLEEVE-HINGE	
43	2E-Z1622	1	SWITCH, MOMENTARY	
		2		SPDE2ARB
44	2R-Y5092	4	FOOT BLACK PLASTIC 4"	SPDE1ARB, SPDE2ARB
	2R-Z5846		FOOT 1"	SPDE1HP
45	2I-Z1914	4	RUBBER PAD	SPDE1ARB, SPDE2ARB
46	2A-H7804	4	BUMP ON 1/4" X 1/2 SQ.	
47	2R-Z2848	1	PUSH BUTTON (Dispensing)	
	2R-Z2848	2		SPDE2ARB
48	2K-Z0714	1	SHORTY-BUSHING	
49	2A-Z5564	1	PUMP HEAD	SPDE1ARB, SPDE1HP
50	M2-Z2049	1	ASSEMBLY BLOCK RIGHT	SPDE1ARB, SPDE1HP
	M2-PD2040	2	ASSEMBLY - BLOCK	SPDE2ARB
51	2A-Z1616	1	BUSHING	SPDE1ARB, SPDE1HP
	2A-Z9697	2	BUSHING, SPRING	SPDE2ARB
52	2P-Z4598	1	SPRING LEFT HPD	SPDE1ARB, SPDE1HP
	2P-Z10267		SPRING, RIGHT	SPDE2ARB
	2P-Z10268		SPRING, LEFT	SPDE2ARB
53	2C-Z1689	1	WASHER 1.25 OD x 9/32 ID	SPDE1ARB, SPDE1HP
54	2E-Z2680	1	SWITCH-PUSH BUTTON	SPDE1ARB, SPDE1HP
	2E-Z9698	2		SPDE2ARB
55	M2-Z3601	1	HINGE BRACKET	
56	2A-Z5564	1	PUMP HEAD ASSEMBLY	SPDE1ARB, SPDE1HP
	2A-Z9681	2	ASY, PUMP HEAD - COMPLETE	SPDE2ARB
57	2R-Z6774	1	KNOB, DAVIES 4200 10-24 x 1/4	
	2R-Z9686	2	KNOB, DAVIES 2860AP 1/4-20	SPDE2ARB
58	2A-Z3429	2	SPACER-NYLON .175X.375X.5	SPDE1ARB, SPDE1HP
	2A-Z1621		ROLLER #10X1/2X1 NYLON	SPDE2ARB
59	2C-2853	1	SCREW #8X5/8 A THP STL NP	
60	2E-Z13215	1	SNSNG PROBE, CONTROL	
NI	2E-200387	1	CORD FAN PLUG	
NI	2E-Z3034	1	IEC CORD INLET HOT	SPDE1ARB-230, SPDE1HP-230V

2M-Z7537 SPDE Heated Peristaltic Dispenser

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

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OF 3**

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



Star International Holding Inc. Company

2M-Z7537 SPDE Heated Peristaltic Dispenser

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

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