



HPDE PERISTALTIC DISPENSER

MODEL
HPDE1, 1H, 1P, 1HP
HPDE2, 2H, 2P, 2HP

Installation and Operation Instructions

2M-Z7245 Rev. K 2/13/13



HPDE2



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 customerservice@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 customerservice@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

HPDE1, HPDE1H, HPDE1P, HPDE1HP

Capacity: Two 6 pound bags (Two 2.7 KG Bags)
Electrical: 120V, 60 hertz, single phase, 820 Watts; 7 amps
230V, 50/60 hertz, single phase, 820 Watts; 3.5 amps
Cord: 6 ft. length
Plug: 120V - NEMA 5-15P
230V - CEE7-7
Dimensions: 9 7/16" W x 20 7/16" D x 26 13/16" H (23.97 W x 51.91 D x 68.10 H cm)
Net Weight: 36 lbs. (16.34 KG)

HPDE2, HPDE2H, HPDE2P, HPDE2HP

Capacity: Four 6 pound bags (Four 2.7 KG Bags)
Electrical: 120V, 60 hertz, single phase, 1000 Watts; 8.5 amps
230V, 50/60 hertz, single phase, 1000 Watts; 4.5 amps
Cord: 6 ft. length
Plug: 120V - NEMA 5-15P
230V - CEE7-7
Dimensions: 14 5/16" W x 20 7/16" D x 26 13/16" H (36.35 W x 51.91 D x 68.10 H cm)
Net Weight: 50 lbs. (22.7 KG)



This commercial foodservice dispenser is suitable for self-service applications solely for the purpose of dispensing the food product contained within the dispenser, provided the owner and operator maintain the food product at a safe temperature and condition and provide any necessary utensils, trays, or other apparatus in a safe and convenient location with appropriate instructions. This appliance is not intended for repair, cleaning, maintenance, loading and unloading of food product, or other uses by non-trained employees or the general public. This unit is not sold for consumer use in and around the home.

-IMPORTANT-

Read this manual completely before attempting installation.

INSTALLATION

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.

DO NOT CONNECT TO DIRECT CURRENT (DC).



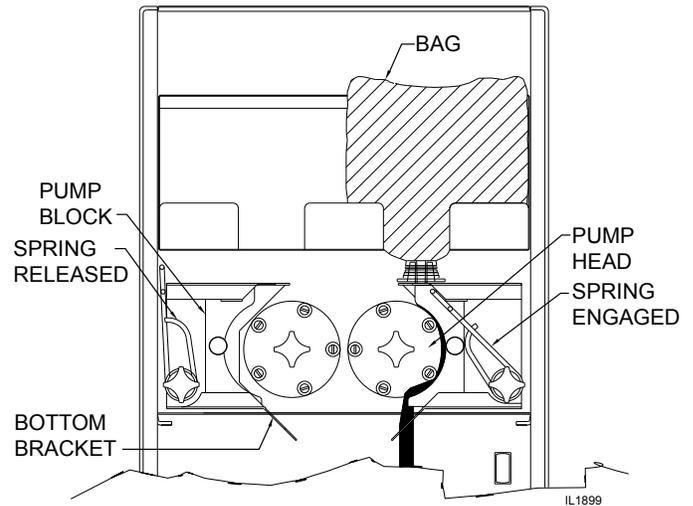
GENERAL OPERATING INSTRUCTIONS

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 an adjustable thermostat. It is designed to maintain a product temperature in the range of 145°F to 162°F (60°C to 72°C).

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 tray making sure the fitment rests on the block track and route the tube around the rollers. *(Note: Make sure the tube is not twisted)*
5. Place the end of the tube 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. 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 may be 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° (62°C to 71°C).

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, turn the control dial located on the back panel clockwise for more product and counterclockwise for less product.
5. Repeat steps 3 and 4 until the desired amount is reached.

Operation Notes:

The dispenser is a holding cabinet not a warmer. It is intended to hold the food product at no less than 140°F (60°C) and no more than 165°F (73°C) after the food product has been pre-heated to a minimum of 140°F (60°C).

The product should be preheated according to the manufacturer's instructions. The product should be a minimum of 140°F (60°C) before dispensing.

If the product is not preheated, you can expect it take 3 hours for the product to reach 140°F (60°C) if it starts out at room temperature. 5 Hours if it is refrigerated, and much longer if frozen.

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

CHECKING PRODUCT TEMPERATURE

If the product has not been pre-heated, it will take at 3-5 hours before it will reach 140° (60°C).

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 (60°C) and 165°F (73°C).

CHANGING FACTORY TEMP PRESET

The dispenser is preset at the factory for a temperature of 150°F (65°C). If a different temperature is required, the setpoint can be changed in a range from 145°F to 162°F (60°C to 72°C).

To change the temperature:

1. Press and hold the SET button for 3 seconds until the display flashes.
2. Using the UP or DOWN buttons, set the temperature to the desired value.
3. Press the SET button to exit the programming mode.

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 towards the bottom of the bag and 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, 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:

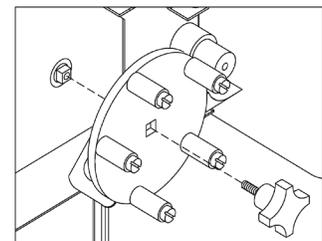
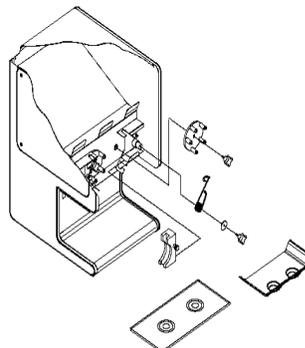
The stainless steel body is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water and wiped dry. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel panels.

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 (*see Removal & Cleaning Pump Head*). 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.



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.