



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Heated Peristaltic Condiment Dispenser

Standard Dispenser ☐HPDE1 ☐HPDE2

Standard Dispenser with Portion Control ☐HPDE1P ☐HPDE2P

High Performance Dispenser ☐HPDE1H ☐HPDE2H

High Performance Dispenser with Portion Control ☐HPDE1HP ☐HPDE2HP



HPDE1  
[nacho cheese  
is not included]

### DESCRIPTION

Star peristaltic dispensers use a patented heating and pumping system designed for safe, efficient dispensing of cheese and other pouched condiments. These units are designed to operate consistently, quietly, and at a cool external temperature. Optional portion control delivery system allows for accurate and repeatable delivery of cheese and other pouched condiments.

### SPECIFICATIONS

Star peristaltic dispensers will be constructed with stainless steel supports and high impact plastic panels. Dispensers will use a patented forced air heating system and patented pump design. The optional portion control delivery system will provide a consistent volume of product up to 2.5 oz. (74 ml) per cycle. Dispensers will use an adjustable, digital temperature control, but will be preset from the factory at 145°F (63°C). Units will feature a removable stainless steel drip pan. Units will come with a factory attached six [6] foot cord and an appropriate plug based on the units power requirements.

### WARRANTY

These units come with a one [1] year warranty for parts and labor.

### FEATURES

- Patented pump design evacuates cheese and condiments directly from the pouch with at least 95% evacuation of product.
- Designed to use one 6 lb. (2.72 kg) pouch and hold another for preheating on HPDE1 models and two 6 lb. (2.72 kg) pouches and hold another two for preheating on HPDE2 models
- Optional portion control system uses pressure sensitive switch[s] to deliver approximately 0.75 oz. (22 ml) of product every second, with up to 2.5 oz. (74 ml) delivered per cycle
- Patented forced air heating system provides precise, uniform temperature
- Adjustable digital temperature control allows for consistent but flexible operation
- Low profile, 27.1-inch (688 mm) tall design for convenient placement even in tight kitchens

### OPTIONS & ACCESSORIES

- Portion control system
- High performance dispenser

### CERTIFICATIONS



**STAR MANUFACTURING INTERNATIONAL INC.**  
265 Hobson Street • Smithville, Tennessee 37166  
Telephone 800 264 7827 • Fax 314 781 5445  
[www.star-mfg.com](http://www.star-mfg.com)

Printed in the U.S.A. • 2M-Z21753 • Rev - • 11.2016  
Specifications are subject to change without notice  
and are not intended for installation purposes.



# Heated Peristaltic Condiment Dispenser

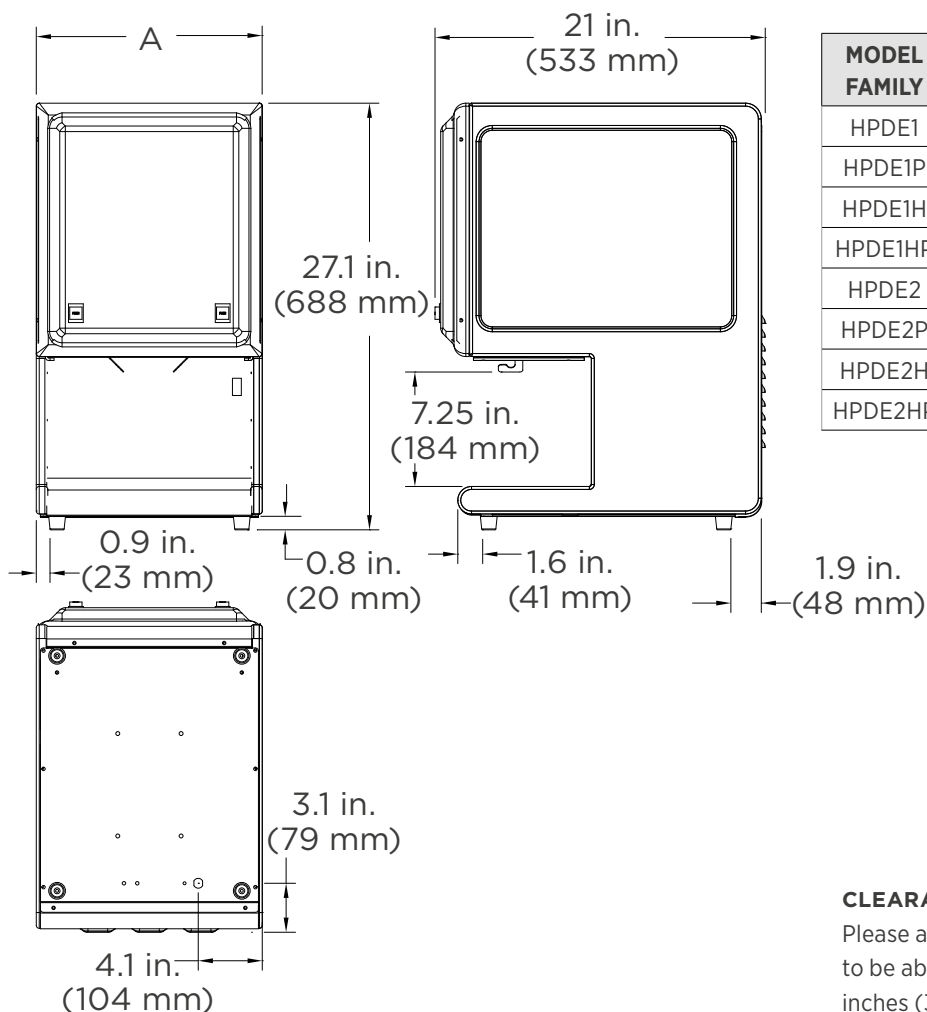
Standard Dispenser ☐HPDE1 ☐HPDE2

Standard Dispenser with Portion Control ☐HPDE1P ☐HPDE2P

High Performance Dispenser ☐HPDE1H ☐HPDE2H

High Performance Dispenser with Portion Control ☐HPDE1HP ☐HPDE2HP

HPDE2 shown



| MODEL FAMILY | MOTOR SPEED | 6 lb. POUCHES USED/HELD IN RESERVE |
|--------------|-------------|------------------------------------|
| HPDE1        | 75 rpm      | one/two                            |
| HPDE1P       | 75 rpm      | one/two                            |
| HPDE1H       | 165 rpm     | one/two                            |
| HPDE1HP      | 165 rpm     | one/two                            |
| HPDE2        | 75 rpm      | two/four                           |
| HPDE2P       | 75 rpm      | two/four                           |
| HPDE2H       | 165 rpm     | two/four                           |
| HPDE2HP      | 165 rpm     | two/four                           |

## CLEARANCES

Please allow 9.5 inches (241 mm) to the right of the unit to be able to fully open door on HPDE1 models and 14.3 inches (363 mm) on HPDE2 models.

| MODEL FAMILY | WIDTH [A]         | HEIGHT            | DEPTH           | WATTS | VOLTS      | AMPS       | NEMA PLUG       | APPROX. SHIP WEIGHT | APPROX. WEIGHT INSTALLED |
|--------------|-------------------|-------------------|-----------------|-------|------------|------------|-----------------|---------------------|--------------------------|
| HPDE1        | 9.4 in. (239 mm)  | 27.1 in. (688 mm) | 21 in. (533 mm) | 820   | 120<br>230 | 6.8<br>3.6 | 5-15P<br>CEE7-7 | 46 lb. (20.9 kg)    | 36 lb. (16.3 kg)         |
| HPDE2        | 14.3 in. (363 mm) | 27.1 in. (688 mm) | 21 in. (533 mm) | 1,000 | 120<br>230 | 8.3<br>4.4 | 5-15P<br>CEE7-7 | 61 lb. (27.7 kg)    | 50 lb. (22.7 kg)         |

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.



## STAR MANUFACTURING INTERNATIONAL INC.

265 Hobson Street • Smithville, Tennessee 37166

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com

Printed in the U.S.A. • 2M-ZZ1753 • Rev - • 11.2016

Please refer to the owner's manual for information regarding installation or use.