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

MADE IN THE USA

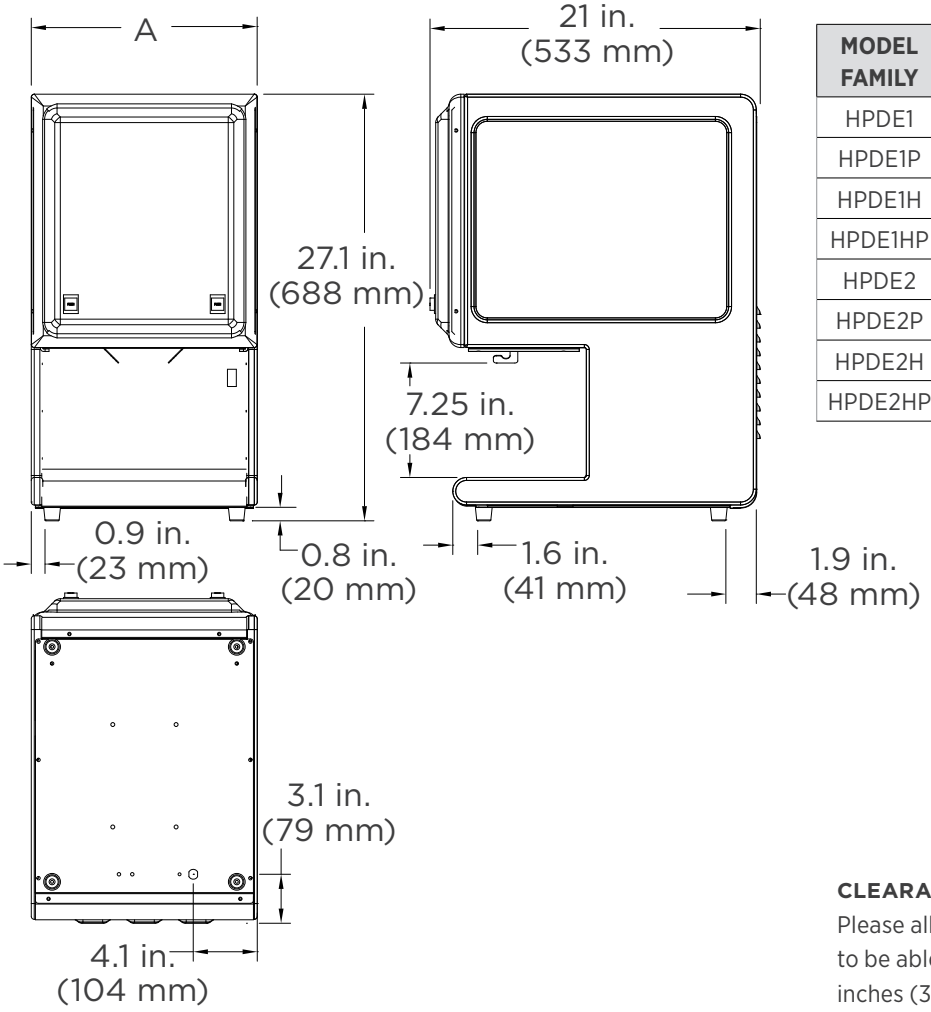
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Printed in the U.S.A. • 2M-Z21753 • Rev - • 11.2016
Specifications are subject to change without notice and are not intended for installation purposes.

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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	120 230	6.8 3.6	5-15P 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	120 230	8.3 4.4	5-15P 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.

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