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**Installation
and
Operating
Instructions**

2M-Z3605 Rev. E 8/6/02

SINGLE PERISTALTIC CHEESE DISPENSER MODEL CSD-I_PB



PRODUCT IDENTIFICATION

Star Mfg. International, Inc.
Single Peristaltic Cheese Dispenser, Model CSD-I_PB

SPECIFICATIONS:

Capacity: Two 6 pound bags
Electrical: 120V; 650 Watts; 60 Cycle; single phase
Dimensions: 9 9/16" W x 19 9/16" D x 27" H
Net Weight: 42 lbs.



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.

NOTE

Read this manual completely before attempting installation.

INSTALLATION

This cheese 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.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

This cheese dispenser is designed to be used with a 9" x 14" poly bag with a 1 inch outlet fitment. The peristaltic pump is designed to be used with 1/4 inch id. to 1/2 inch id. tubing with 1/16 inch wall thickness.

The dispenser is designed with a preset non-adjustable thermostat. It is designed to maintain a product temperature of 140°F to 160°F.

Loading Product

1. Turn 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 and route the tube around the rollers.
(Note: Make sure hose is not twisted)
5. Place the end of the hose 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. Install the tube cover back onto the dispenser, extending the tube through the cover. Leave 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.

Operation Notes

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

The thermometer reading will vary with the heating cycle of the dispenser over a range of 20°F. The thermometer should read between 135°F and 180°F during normal dispenser operation. Do not open the door during operation because heat will escape resulting in lower product temperature.

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

If the pump drips, or does not dispense product, check to make sure the hose is routed correctly, and that the spring is latched onto the catch. Run the dispenser for a short period of time.

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 pouch is empty, or the holding period of the product has expired.

To set portion:

1. Load preheated product pouch 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 of the unit, clockwise for more product, and counter-clockwise for less product.
5. Repeat steps 3 & 4 until the desired amount is reached.

Note: This dispenser 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°).

Note: To increase the evacuation of thicker products, open the dispenser and pull the product towards the outlet fitment once or twice during operation.

CHECKING PRODUCT TEMPERATURE

The machine 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.

CLEANING INSTRUCTIONS

To clean the stainless steel body:

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

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.

To remove and clean the pump head:

1. Remove the bag according to the instructions
2. Unscrew the knob from the pump head
3. Remove the pump head
4. Slide the pump block out of the track
5. Clean the parts in a solution of mild soap and water using a soft cloth
6. If needed the rollers can also be disassembled for cleaning
7. Dry parts before reassembling

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

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.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.

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 series six (6) ounce 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.

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

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

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| * The Model 510F Fryer. | * The Model CFS Series Food Steamer. |
| * The Model 526TO Toaster Oven. | * The Model 526WO Warming Oven. |
| * The Model J4R, 4 oz. Popcorn Machine. | |
| * The Model 518CM & 526CM Cheese Melter. | |
| * 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 Warmers. | |
| * All Condiment Dispensers except the Model CSD Series Chili/Cheese Dispenser. | |
| * All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series. | |

ALL:

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

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.