



**Star
Manufacturing
International Inc.**

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St. Louis, MO 63143

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**Installation
and
Operating
Instructions**

2M-Z4671 Rev. G 4/24/07

HEATED PERISTALTIC DISPENSER

HPD1, HPD1H, HPD1P, HPD1HP

HPD2, HPD2H, HPD2P, HPD2HP



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 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.

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 faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent

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
Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

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

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (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 Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS

HPD1, HPD1H, HPD1P, HPD1HP

Capacity: Two 6 pound bags (Two 2.7 KG Bags)
Electrical: 120V, 60 hertz, single phase, 800 Watts; 7.10 amps
230V, 50/60 hertz, single phase, 800 Watts; 3.75 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)

HPD2, HPD2H, HPD2P, HPD2HP

Capacity: Four 6 pound bags (Four 2.7 KG Bags)
Electrical: 120V, 60 hertz, single phase, 950 Watts; 9 amps
230V, 50/60 hertz, single phase, 950 Watts; 4.75 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)



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.

-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.

NOTE: The peristaltic dispenser should not be installed without the four-inch (10cm) legs provided with the machine. The legs screw into the nuts on the bottom of the dispenser.



WARNING

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 a preset non-adjustable thermostat. It is designed to maintain a product temperature of 155°F +/- 10°F. This is not to be confused with the thermometer temperature which will be different.

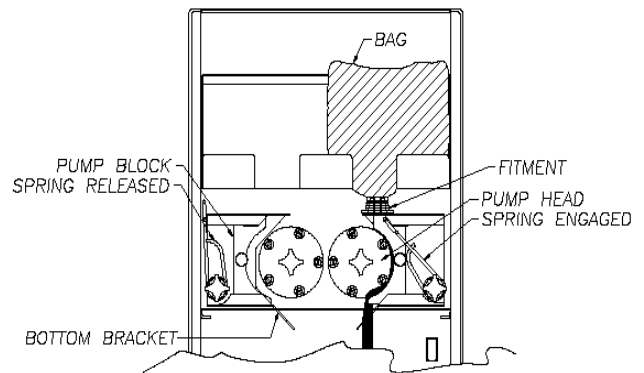
Loading Product:

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 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 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°).

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 counter-clockwise for less product.
5. Repeat steps 3 and 4 until the desired amount is reached.

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 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.

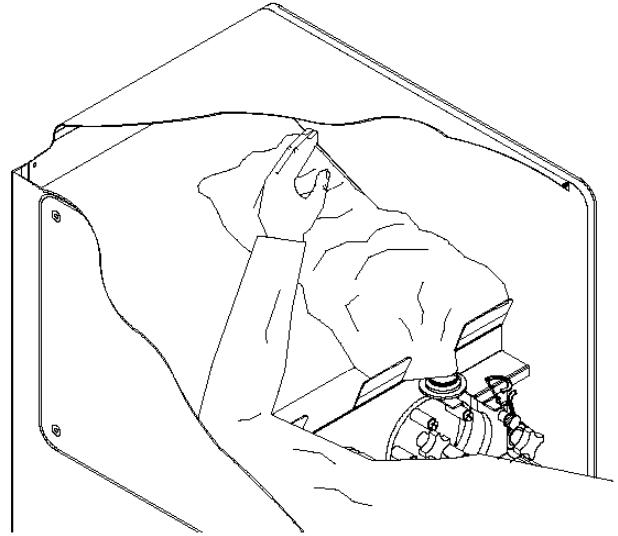
1. Dispense at least 3 inches of product into an insulated cup.
2. Without hesitation, insert the thermometer to the bottom of the cup and stir the product gently with the stem of the thermometer.
3. Position the tip of the thermometer in the center of the product mass.
4. The temperature should read between 140°F and 165°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 towards 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:

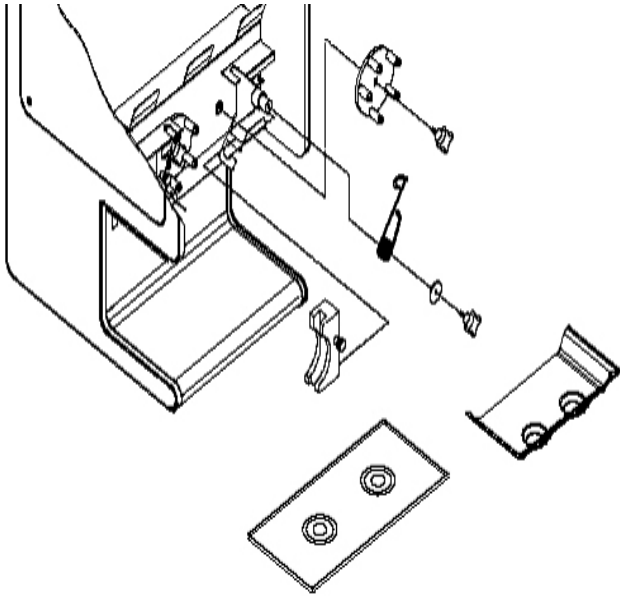
The stainless steel body is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water and wiped dry. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel panels.

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. Clean the parts in a solution of mild soap and water using a soft cloth. Dry parts before reassembling.

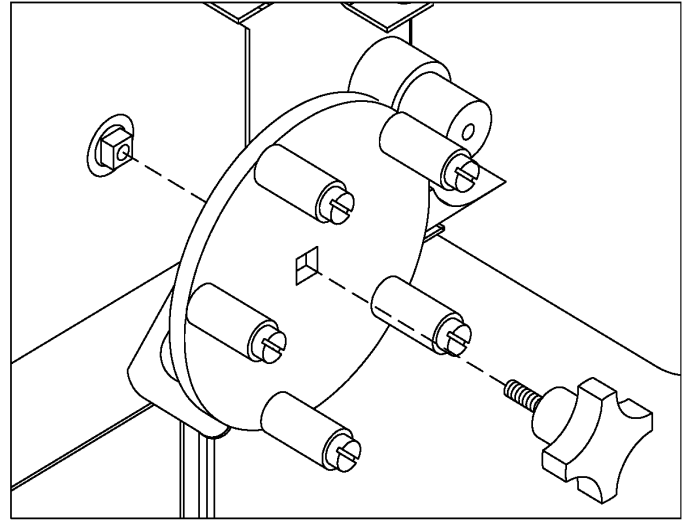
The spring can also be removed for cleaning by removing the knob and retaining washer.

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.



ALIGN SQUARE SHAFT WITH
PUMP HEAD SQUARE HOLE

WARNING: The drive shaft and pump head could be damaged if the pump head is installed incorrectly.

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 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 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.
- > 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. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

- | | |
|--|---|
| 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 or reset buttons |
| 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:

- * The Model 510FD Fryer.
- * 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 HPDE, & SPDE 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:

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

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.



STAR MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

DR. MH CK. DATE 10-25-01

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$

MATERIAL

-

FINISH

REVISIONS

LTR

DATE

DESCRIPTION OF CHANGE

DR

TITLE

WIRING DIAGRAM HPD1P

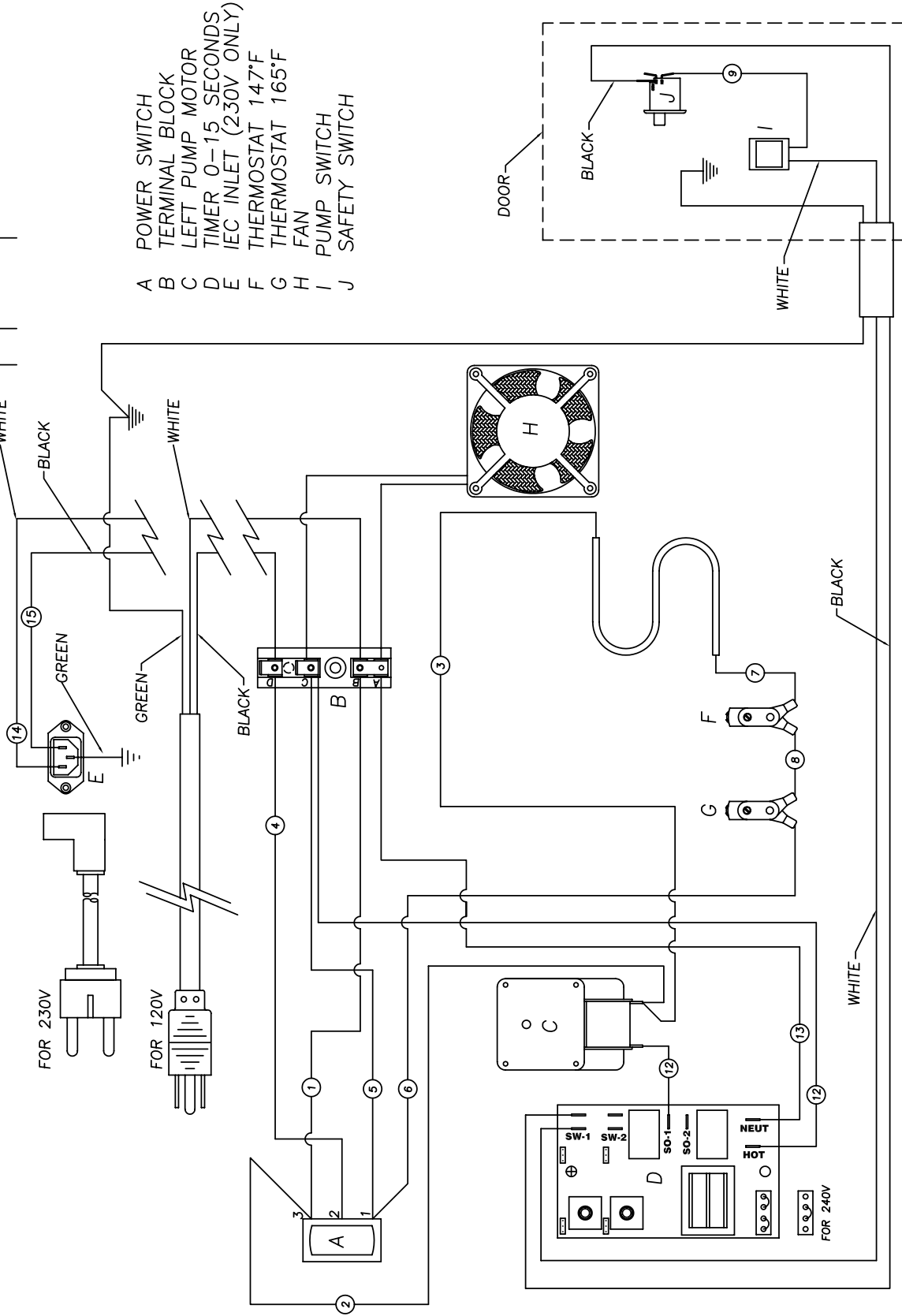
MODEL NO.

HPD1P

PART NO.

SK1868

THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.
NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.





A POWER SWITCH
 B TERMINAL BLOCK
 C LEFT PUMP MOTOR
 D RIGHT PUMP MOTOR
 E TIMER 0-15 SEC
 F THERMOSTAT 147°F
 G THERMOSTAT 165°F
 H FAN
 I PUMP SWITCH
 J SAFETY SWITCH
 K IEC INLET (230V ONLY)

FOR 230V
 CEE7-7
 FOR 120V
 NEMA 5-15P

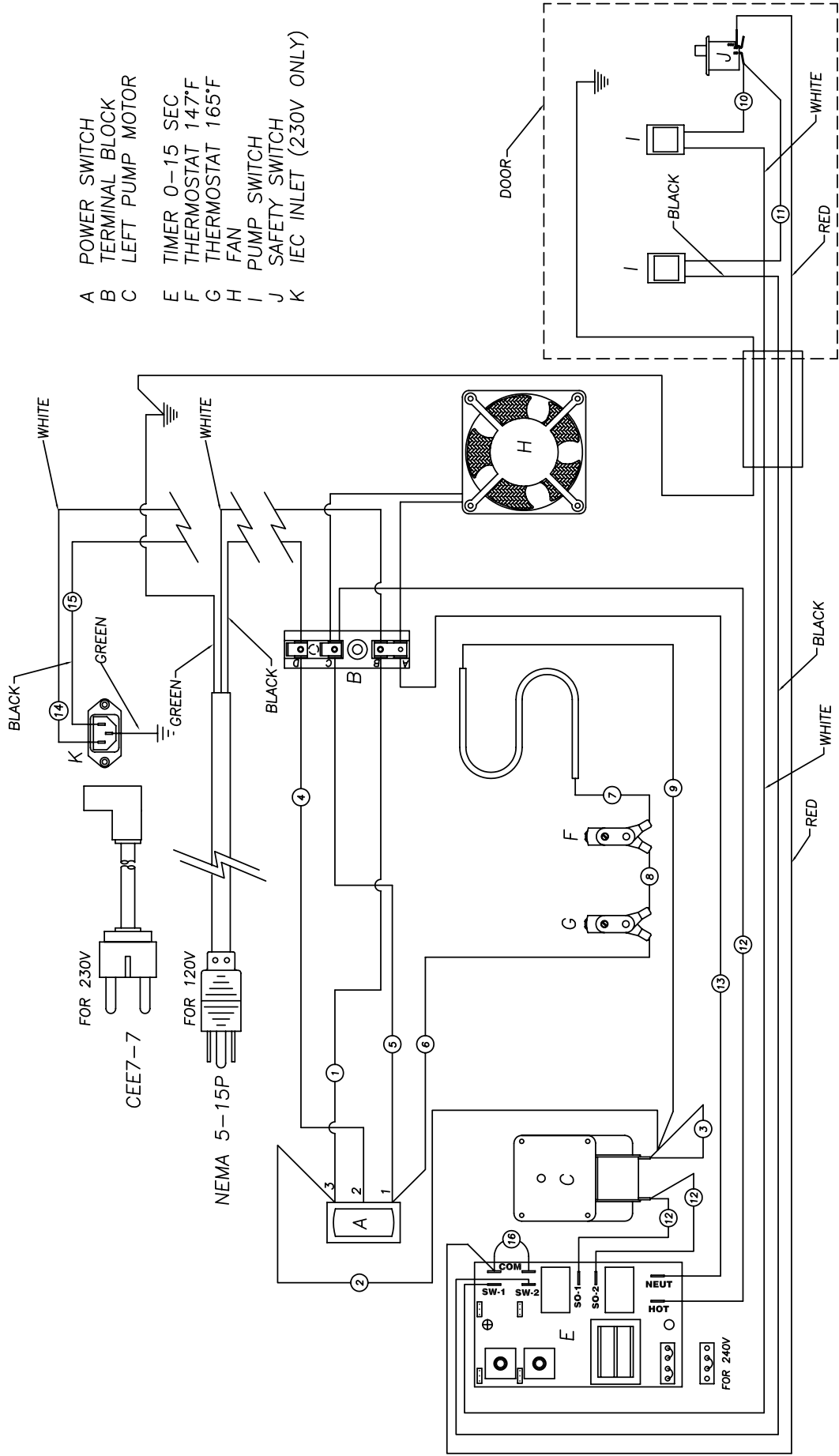
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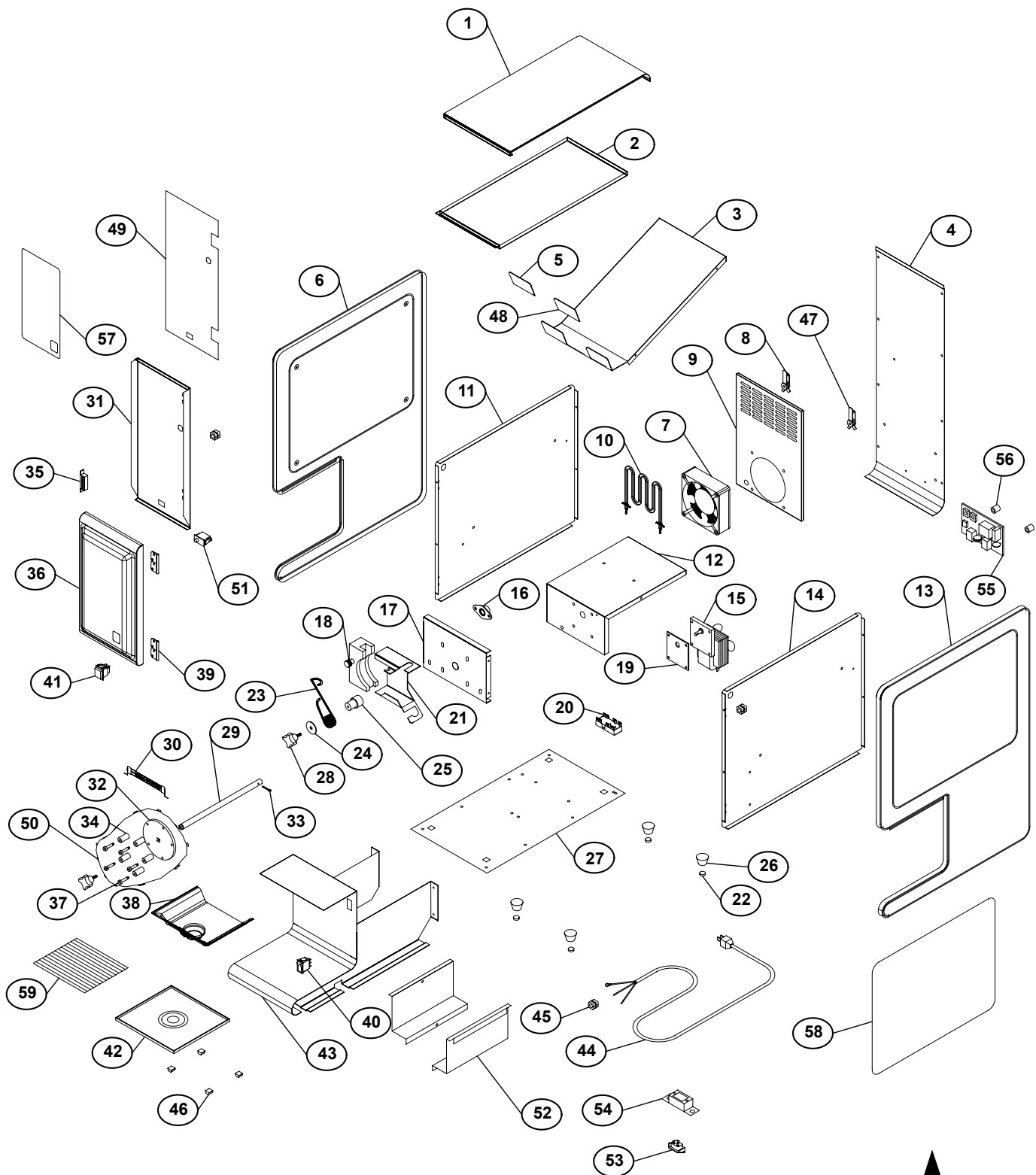
DOOR

14
 15
 1
 2
 3
 4
 5
 6
 7
 8
 9
 10
 11
 12
 13
 16

SW-1
 SW-2
 COM
 SO-1
 SO-2
 NEUT
 HOT
 FOR 240V

 STAR MANUFACTURING INTERNATIONAL INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA				MATERIAL		MODEL NO.		PART NO.	
				-		HPD1SHP		SK1907	
FINISH						TITLE		WIRING DIAGRAM HPD1SHP	
DR. MH		CK.		DATE		REVISIONS		LTR	
				8-14-02					
TOLERANCES UNLESS OTHERWISE NOTED				THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.					
FRACTIONS ± 1/64 DECIMALS ± .005				NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.					





MODELS HPD1, HPD1P, HPD1H, HPD1HP
(120V & 230V)

STAR MANUFACTURING INTERNATIONAL, INC.
SK1863 Rev. B 10-7-02

PARTS LIST

4/24/2007 Rev. G

MODEL HPD1 Series Heated Peristaltic Dispenser

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	M2-Z4641	1	TOP
2	M2-Z4668	1	TOP LINER HPD1
3	M2-Z4634	1	BAG TRAY HPD1
4	M2-Z4655	1	BACK HPD1P
	M2-Z5804	1	BACK HPD1SHP
	M2-Z4656	1	BACK HPD1
5	2I-Z4663	1	VINYL CAP 1 9/16 x 2 5/8 HPD1
6	2L-Z4591	1	LEFT SIDE PANEL
7	2U-Z4600	1	FAN A/C 110CFM
	2U-Z5041	1	FAN A/C 110CFM HPD 230V
8	2T-Z4666	1	HI-LIMIT THERMOSTAT 165°F HPD1
9	M2-PD1002	1	FAN WALL ASSEMBLY HPD1
10	2N-Z4603	1	ELEMENT 120V / 650W
	2N-Z5044	1	ELEMENT 230V/650W HPD 230V
11	M2-Z4636	1	LINER LEFT HPD1
12	M2-Z4633	1	WALL-MOTOR HPD1
13	2L-Z4592	1	RIGHT SIDE PANEL
14	M2-Z4637	1	LINER RIGHT HPD1
15	2U-Z4760	1	MOTOR 180 RPM COUNTER-CLOCKWISE HPD1H
	2U-Z5042	1	MOTOR CCW 180RPM 230V HPD 230V
	2U-Z3279	1	MOTOR 75 RPM CCW HPD1
	2U-Z4008	1	MOTOR 75 RPM CCW 230V HPD1 230V
	2U-Z3000	1	MOTOR 120 RPM CCW HPD1HPR
16	2P-9615	1	BEARING SELF ALIGN .51 ID HPD1
17	M2-PD1004	1	PUMP WALL ASSEMBLY HPD1
18	M2-22049	1	ASSEMBLY BLOCK RIGHT HPD1
19	2I-Y6709	1	CUSHION-MOTOR HPD1
20	2E-Z4597	1	TERMINAL BLOCK 1/4 P.O. HPD1
21	M2-PD2006	1	TRACK LEFT ASSEMBLY HPD1
22	2P-9564	4	PLUG-RUBBER HPD1
23	2P-Z4598	1	SPRING LEFT
24	2C-Z1689	1	WASHER 1.25 O.D. x 9/32 ID HPD1
25	2A-Z1616	1	BUSHING HPD1
26	2I-Z0057	4	FOOT HPD1
27	M2-Z4672	1	BOTTOM HPD1
	M2-Z5050	1	BOTTOM HPD1 230V
28	2R-Z6774	2	KNOB-DAVIES 4200 10-24 x 1/4 HPD1
29	2A-Z4595	1	DRIVE SHAFT
30	2T-Z0613	1	THERMOMETER-SPIRIT w/ BRACKETS HPD1
31	M2-PD1001	1	DOOR ASSEMBLY HPD1
32	2V-Z1619	1	PUMP HEAD HPD1
33	2A-Z1690	1	COTTER PIN HPD1
34	2A-Z1621	10	ROLLER #10 x 1-1/2 x 1 NYLON HPD1
35	2C-9788	1	MAGNETIC CATCH 9LB HPD1, 2
36	2L-Z4858	1	DOOR HPD1
	2L-Z5803	1	DOOR HPD1SHP
37	2C-Z1620	10	SHOULDER SCREW #8-32 x 1/4 HPD1
38	2L-Z4659	1	TUBE COVER HPD1
39	2R-Z4893	2	HINGE SET HPD2
40	2E-Y9627	1	SWITCH ON/OFF HPD1
41	2E-Z1622	1	SWITCH MOMENTARY HPD1
42	M2-Z4631	1	DRIP TRAY HPD1
	M2-Z5617	1	DRIP TRAY CE HPD1

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

PAGE 1
OF 2

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



Star Manufacturing International, Inc.

PARTS LIST

4/24/2007 Rev. G

MODEL HPD1 Series Heated Peristaltic Dispenser

Key Number	Part Number	Number Per Unit	Description and Model Designation
43	M2-PD1003	1	BODY FRONT ASSEMBLY HPD1
44	A3-ST3006	1	CORDSET ASSEMBLY HPD1
	2E-Z0512	1	CORDSET 230V HPD1 230V
45	2K-7889	1	BUSHING HEYCO SR-11-2 HPD1
46	2A-H7804	4	BUMP-ON RUBBER SQ
47	2T-Z6504	1	THERMOSTAT 150°F
48	M2-PD2005	1	TRACK RIGHT ASSEMBLY
49	2M-Z5060	1	LABEL-DOOR INTERIOR
50	2A-Z5564	1	PUMP HEAD ASSEMBLY
51	2E-Z1684	1	SWITCH-SPDT
52	M2-Z5031	2	LINER-LOWER
53	2E-Z3034	1	I.E.C. INLET
54	A3-Z4357	1	INLET HOUSING
55	2E-Z3376	1	TIMER 0-15 SEC 120V
	M2-Z5791	1	TIMER 0-15 SEC 230V
56	2A-Z3429	2	SPACER-NYLON .175 x .375 x .5
57	2M-Z4604	1	LABEL - DOOR STAR
	2M-Z5010	1	LABEL - DOOR NESTLE
	2M-Z5014	1	LABEL - FRONT RICOS
	2M-Z5610	1	LABEL - FRONT CLASSIC FOODS
	2M-Z5613	1	LABEL - FRONT CLASSIC FOODS GRAVY
	2M-Z5805	1	LABEL - DOOR HDP1SHP
	2M-Z6475	1	LABEL - FRONT RICOS CHILI
58	2M-Z5011	2	LABEL - SIDE PANEL NESTLE
	2M-Z5015	2	LABEL - SIDE RICOS
	2M-Z5611	2	LABEL - SIDE CLASSIC FOODS
	2M-Z5614	2	LABEL - SIDE CLASSIC FOODS GRAVY
	2M-Z6476	1	LABEL - SIDE PANEL RICOS CHILI
59	2B-Z5616	1	GRATE HPD1CF

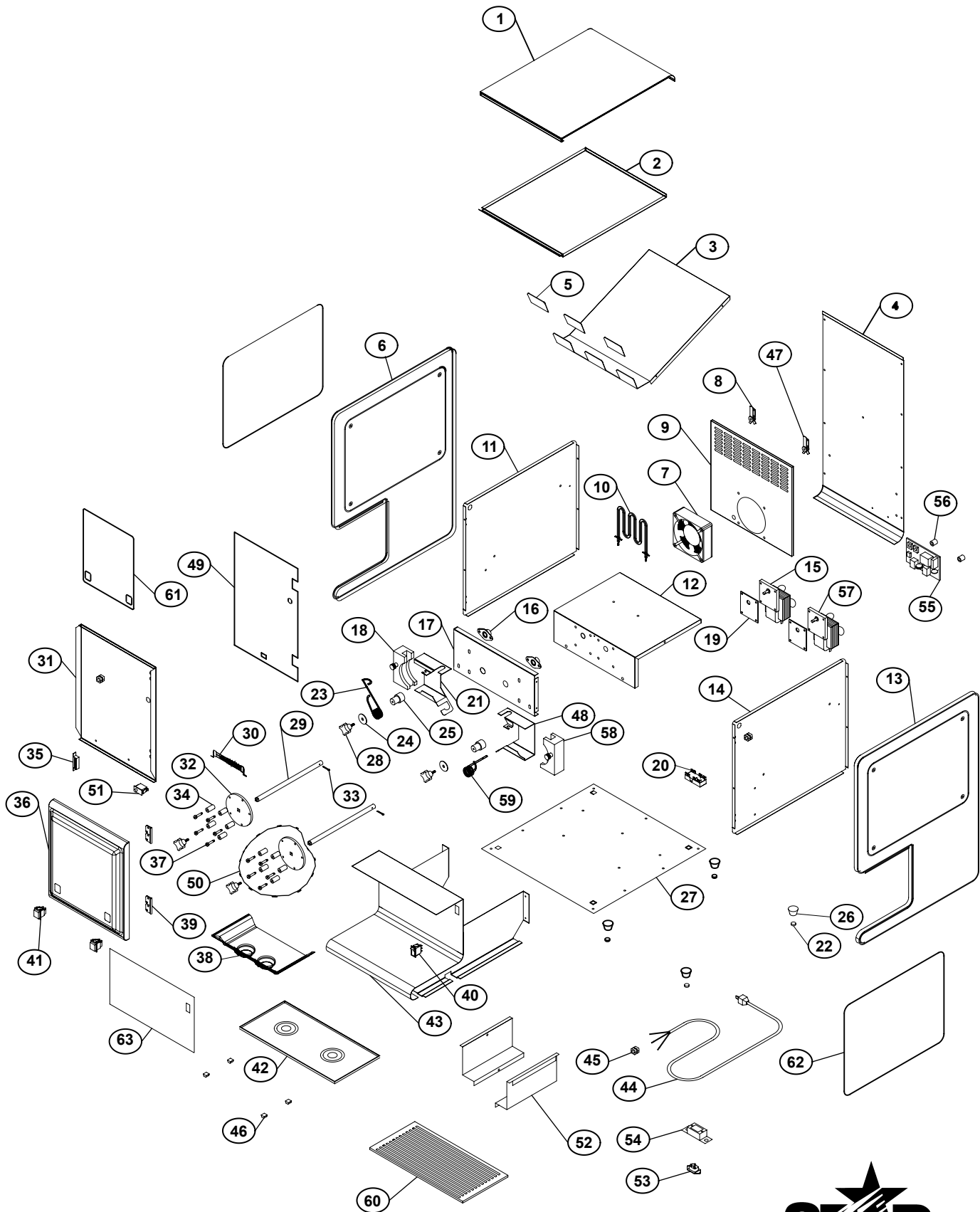
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PAGE 2
OF 2

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Star Manufacturing International, Inc.



MODELS HPD2, HPD2P, HPD2H, HPD2HP, HPD2BL
(120V & 230V)

STAR MANUFACTURING INTERNATIONAL, INC.

SK1864

Rev. B

10-7-02

PARTS LIST

4/24/2007 Rev. G

MODEL HPD2 Series Heated Peristaltic Dispenser

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	M2-Z4640	1	TOP
	M2-Z5794	1	TOP HPD2BL
2	M2-Z4667	1	TOP LINER
3	M2-Z4635	1	BAG TRAY
4	M2-Z4626	1	BACK HPD2P
	M2-Z4627	1	BACK HPD2
	M2-Z5795	1	BACK HPD2BL
5	2I-Z4662	3	VINYL CAP 1 9/16 x 2 3/4
6	2L-Z4591	1	LEFT SIDE PANEL
7	2U-Z4600	1	FAN A/C 110CFM
	2U-Z5041	1	FAN A/C 110CFM 230V
8	2T-Z4666	1	HI-LIMIT THERMOSTAT 165°F
9	M2-PD2002	1	FAN WALL ASSEMBLY
10	2N-Z4603	1	ELEMENT 120V/650W
	2N-Z5044	1	ELEMENT 230V/650W
11	M2-Z4636	2	LINER LEFT
12	M2-Z4632	1	WALL-MOTOR
13	2L-Z4592	1	RIGHT SIDE PANEL
14	M2-Z4637	1	LINER RIGHT
15	2U-Z4760	1	MOTOR 180 RPM COUNTER-CLOCKWISE HPD2H
	2U-Z5042	1	MOTOR CCW 180 RPM 230V
	2U-Z3279	1	MOTOR 75 RPM CCW
	2U-Z4008	1	MOTOR 75 RPM CCW 230V
16	2P-9615	2	BEARING SELF ALIGN .51 ID
17	M2-PD2004	1	PUMP WALL ASSEMBLY
18	M2-22049	1	ASSEMBLY BLOCK RIGHT
19	2I-Y6709	2	CUSHION-MOTOR
20	2E-Z4597	1	TERMINAL BLOCK 1/4 P.O.
21	M2-PD2006	1	TRACK LEFT ASSEMBLY
22	2P-9564	4	PLUG-RUBBER
23	2P-Z4598	1	SPRING LEFT
24	2C-Z1689	2	WASHER 1.25 O.D. x 9/32 ID
25	2A-Z1616	2	BUSHING
26	2I-Z0057	4	FOOT
27	M2-Z4673	1	BOTTOM
	M2-Z5051	1	BOTTOM 230V
28	2R-Z6774	4	KNOB-DAVIES 4200 10-24 x 1/4
29	2A-Z4595	2	DRIVE SHAFT
30	2T-Z0613	1	SPIRIT THERMOMETER / BRACKETS
31	M2-PD2001	1	DOOR ASSEMBLY
32	2V-Z1619	2	PUMP HEAD
33	2A-Z1690	2	COTTER PIN
34	2A-Z1621	10	ROLLER #10 x 1-1/2 x 1 NYLON
35	2C-9788	1	MAGNETIC CATCH 9LB
36	2L-Z4857	1	DOOR
37	2C-Z1620	10	SHOULDER SCREW #8-32 x 1/4
38	2L-Z4658	1	TUBE COVER

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

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



Star Manufacturing International, Inc.

PARTS LIST

4/24/2007 Rev. G

MODEL HPD2 Series Heated Peristaltic Dispenser

Key Number	Part Number	Number Per Unit	Description and Model Designation
39	2R-Z4893	2	HINGE SET
40	2E-Y9627	1	SWITCH ON/OFF
41	2E-Z1622	1	SWITCH MOMENTARY
42	M2-Z4630	1	DRIP TRAY
	M2-Z5030	1	DRIP TRAY HPD2S
	2L-Z5796	1	DRIP TRAY HPD2BL
43	M2-PD2003	1	BODY FRONT ASSEMBLY
	M2-PD2023	1	BODY FRONT ASSEMBLY HPD2BL
44	A3-ST3006	1	CORDSET ASSEMBLY
	2E-Z0512	1	CORDSET 230V
45	2K-7889	3	BUSHING HEYCO SR-11-2
46	2A-H7804	4	BUMP-ON RUBBER SQ
47	2T-Z6504	1	THERMOSTAT 150°F
48	M2-PD2005	1	TRACK RIGHT ASSEMBLY
49	2M-Z5061	1	LABEL-DOOR INTERIOR
50	2A-Z5564	2	PUMP HEAD ASSEMBLY
51	2E-Z1684	1	SWITCH-SPDT
52	M2-Z5031	2	LINER - LOWER
53	2E-Z3034	1	I.E.C. INLET 230V
54	A3-Z4357	1	INLET HOUSING 230V
55	2E-Z3376	1	TIMER 0-15 SEC 120V
	M2-Z5791	1	TIMER 0-15 SEC 230V
56	2A-Z3429	2	SPACER-NYLON .175 x .375 x .5
57	2U-Z4759	1	MOTOR 180 RPM CLOCKWISE HPD2H
	2U-Z5043	1	MOTOR CW 180 RPM 230V
	2U-Z3280	1	MOTOR 75 RPM CW
	2U-Z4007	1	MOTOR 75 RPM CW 230V
58	M2-Z2048	1	BLOCK LEFT ASSEMBLY
59	2P-Z4599	1	SPRING RIGHT
60	2B-Z5029	1	GRATE - CLASSIC FOODS, 7-ELEVEN
61	2M-Z4605	1	LABEL - FRONT STAR
	2M-Z5012	1	LABEL - FRONT PANEL NESTLE
	2M-Z5018	1	LABEL - FRONT RICOS CHEESE
	2M-Z5019	1	LABEL - FRONT RICOS CHEESE/CHILI
	2M-Z5022	1	LABEL - FRONT CLASSIC FOODS
	2M-Z5024	1	LABEL - FRONT PANEL 7-ELEVEN
62	2M-Z5013	2	LABEL - SIDE PANEL
	2M-Z5609	2	LABEL - SIDE RICOS CHEESE
	2M-Z5620	1	LABEL - LEFT RICOS CHEESE/CHILI
	2M-Z5621	1	LABEL - RIGHT RICOS CHEESE/CHILI
	2M-Z5612	2	LABEL - SIDE CLASSIC FOODS
63	2M-Z5792	1	LABEL - BODY FRONT

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

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



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