



HPDE PERISTALTIC DISPENSER

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

Installation and Operation Instructions

2M-Z7245 REV L (07-23)



HPDE2 *shown*

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

Service Help Desk

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

Telephone: 1-800-264-7827

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
265 Hobson Street
Smithville, TN 37166
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, HPDE2-P

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).



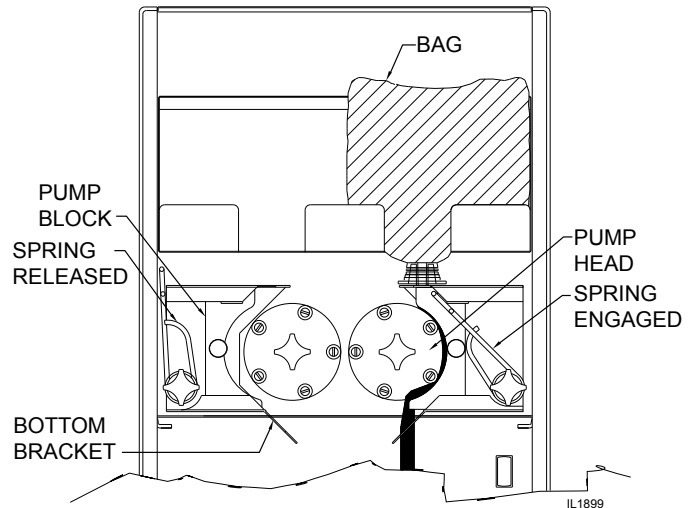
GENERAL OPERATING INSTRUCTIONS

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 one or two portion control timers. 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:

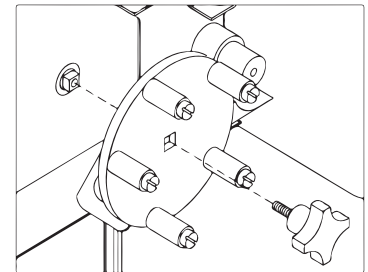
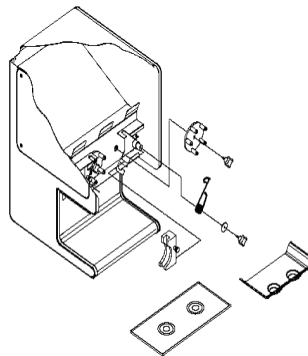
The stainless steel body is corrosion resistant, but may corrode if not cleaned properly. The dispenser should be cleaned with a soft cloth with mild soap and water and wiped dry. Do not use detergents, strong abrasives, or metal scouring pads on the stainless steel panels.

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.



ALIGN SQUARE SHAFT WITH
PUMP HEAD SQUARE HOLE

SK3179 REV - (07-23)

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.

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] warrants to the original purchaser of new Star products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Star and upon proper installation and start-up in accordance with the instructions supplied with each Star unit. Star’s obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star’s discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Star authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used. Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- QCS1, QCS2, and RCS2 toasters
- Condiment dispensers

CONTACT

Should you require any assistance regarding the operation or maintenance of any Star Manufacturing; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.Star-Mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Star’s sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

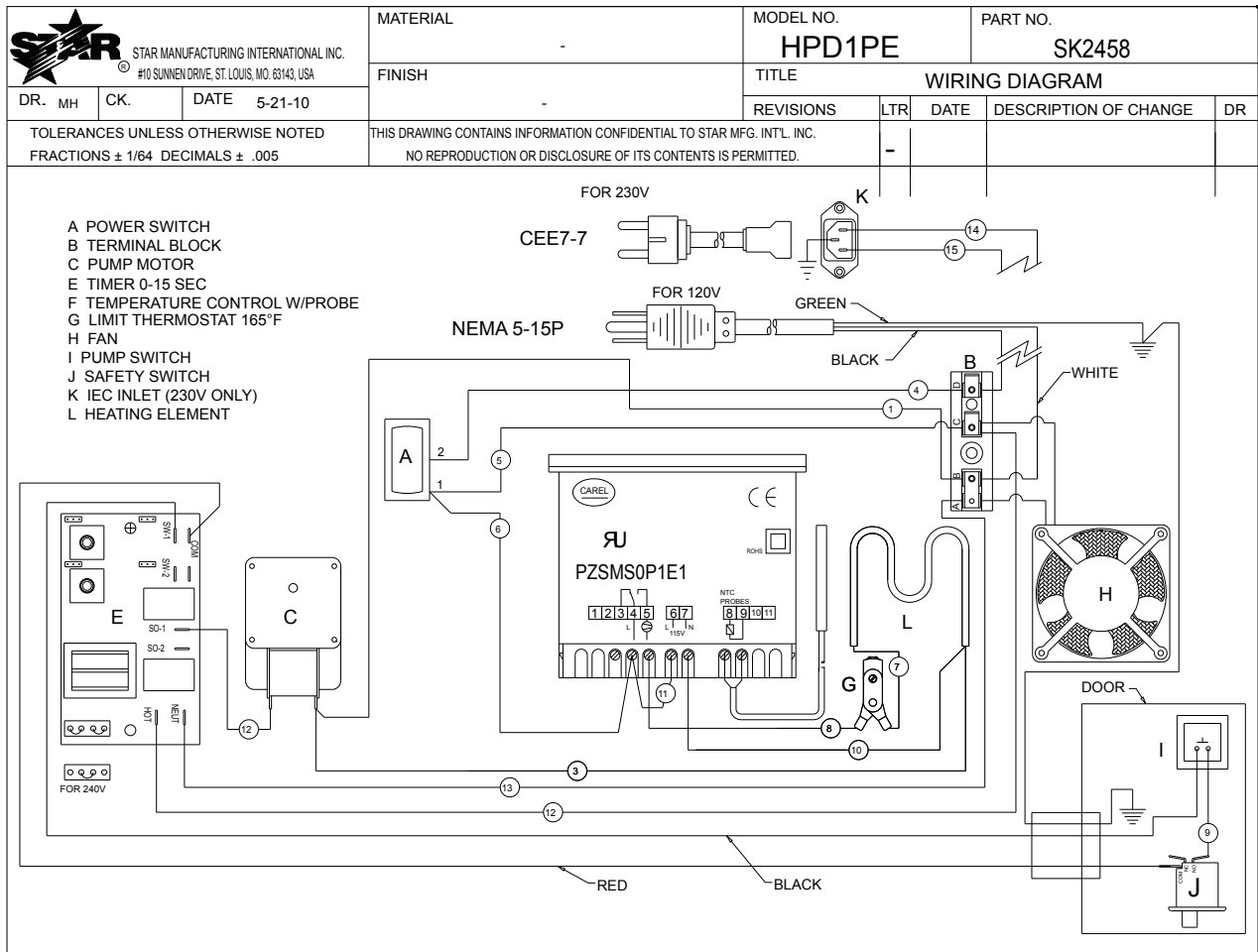
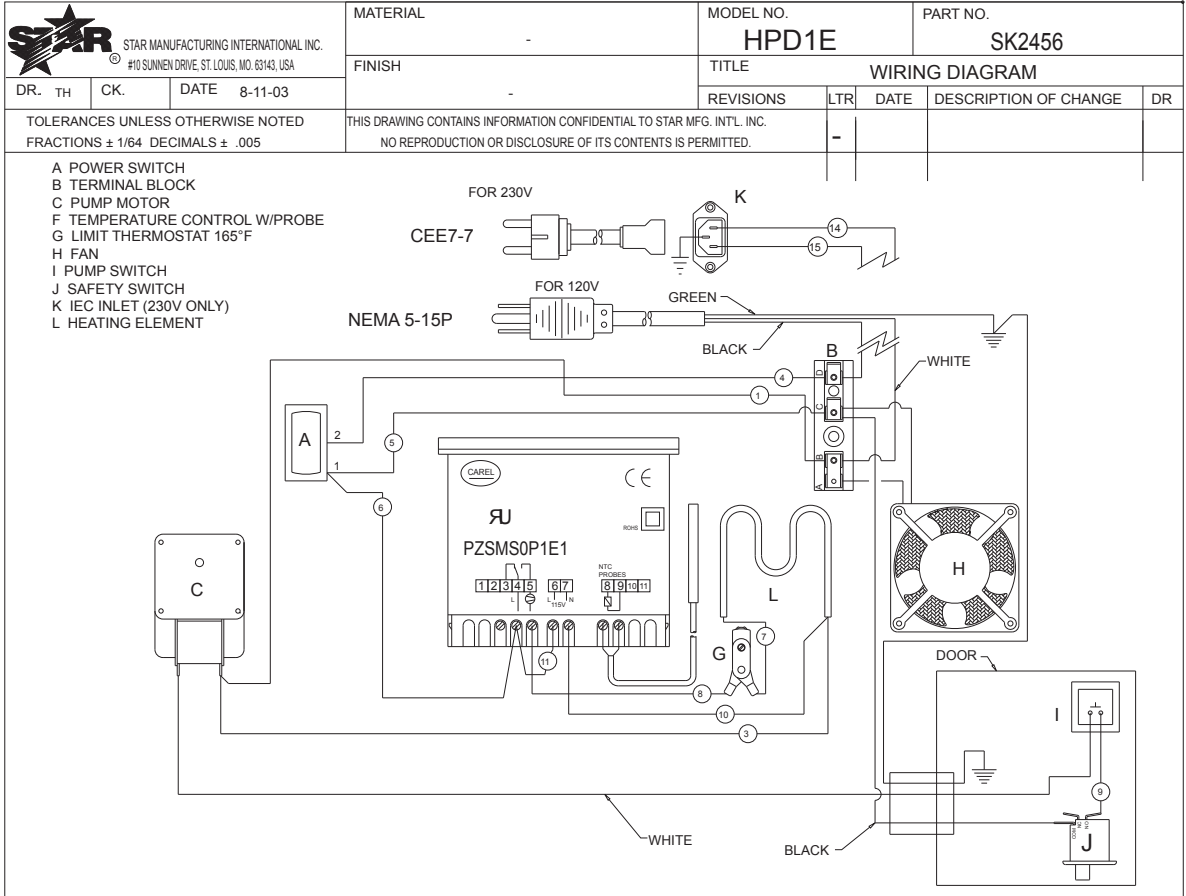
- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner’s manual, including incorrect gas or electrical connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician’s ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Star’s approval will void the warranty.
- Units exceeding one [1] year from original installation date.

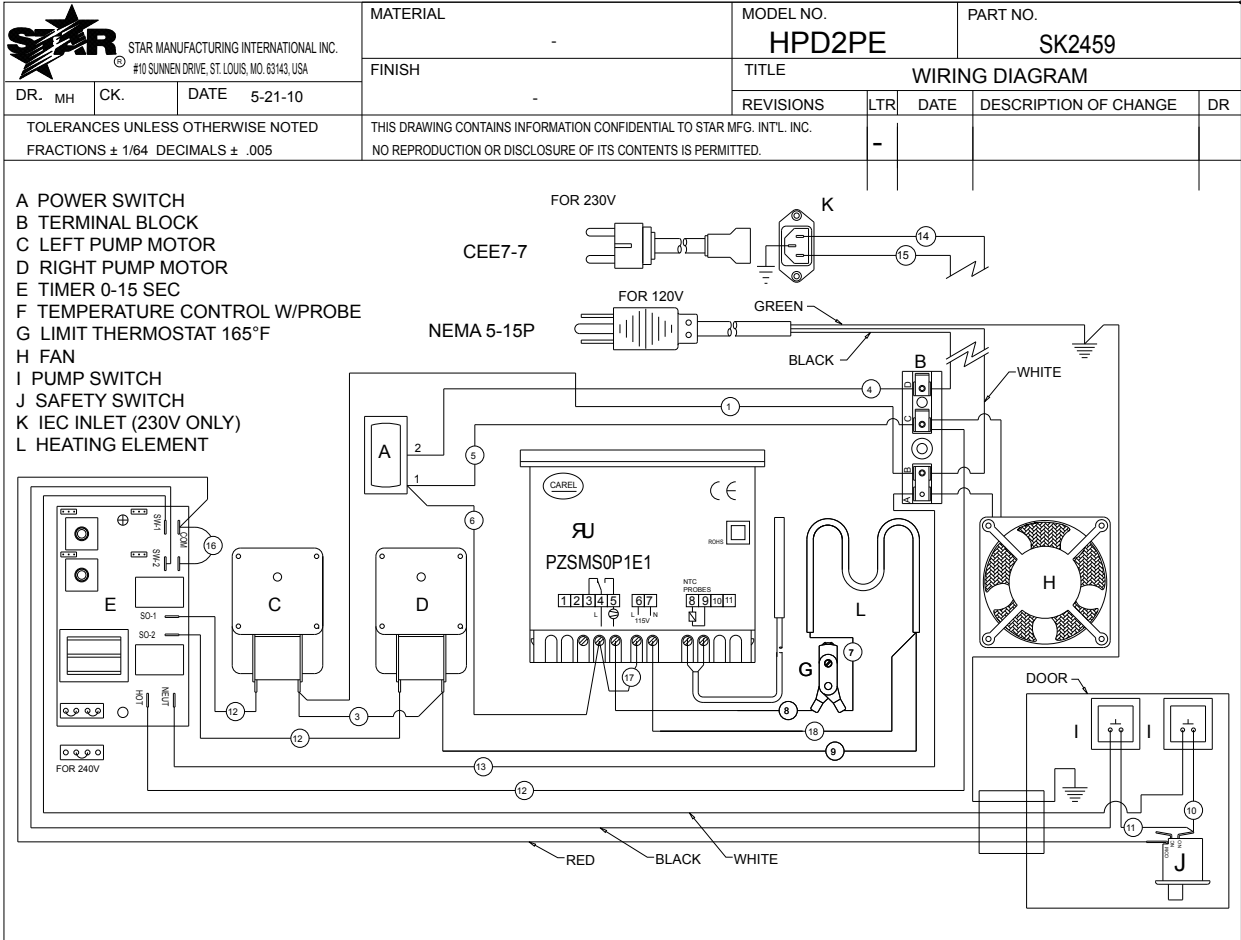
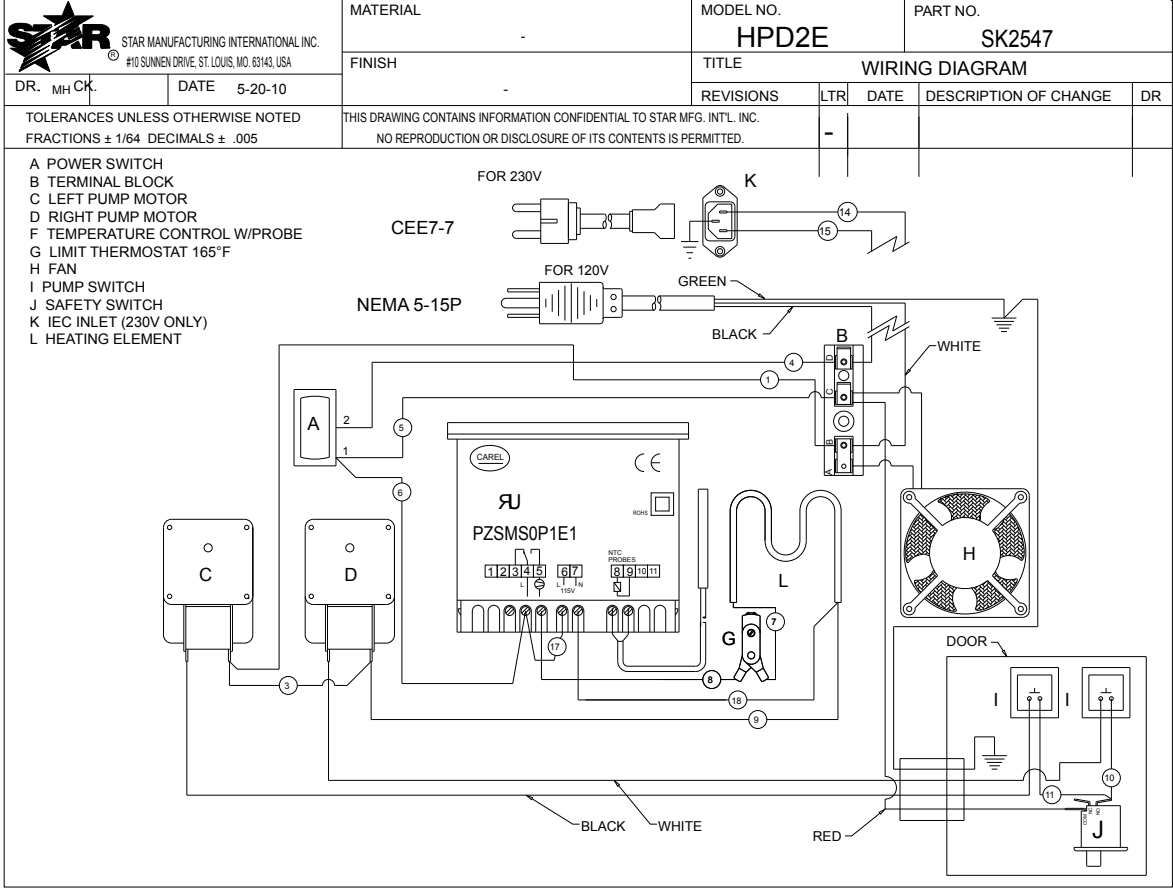
ADDITIONAL WARRANTIES


- Specific/chain-specific equipment may have additional and/or extended warranties.

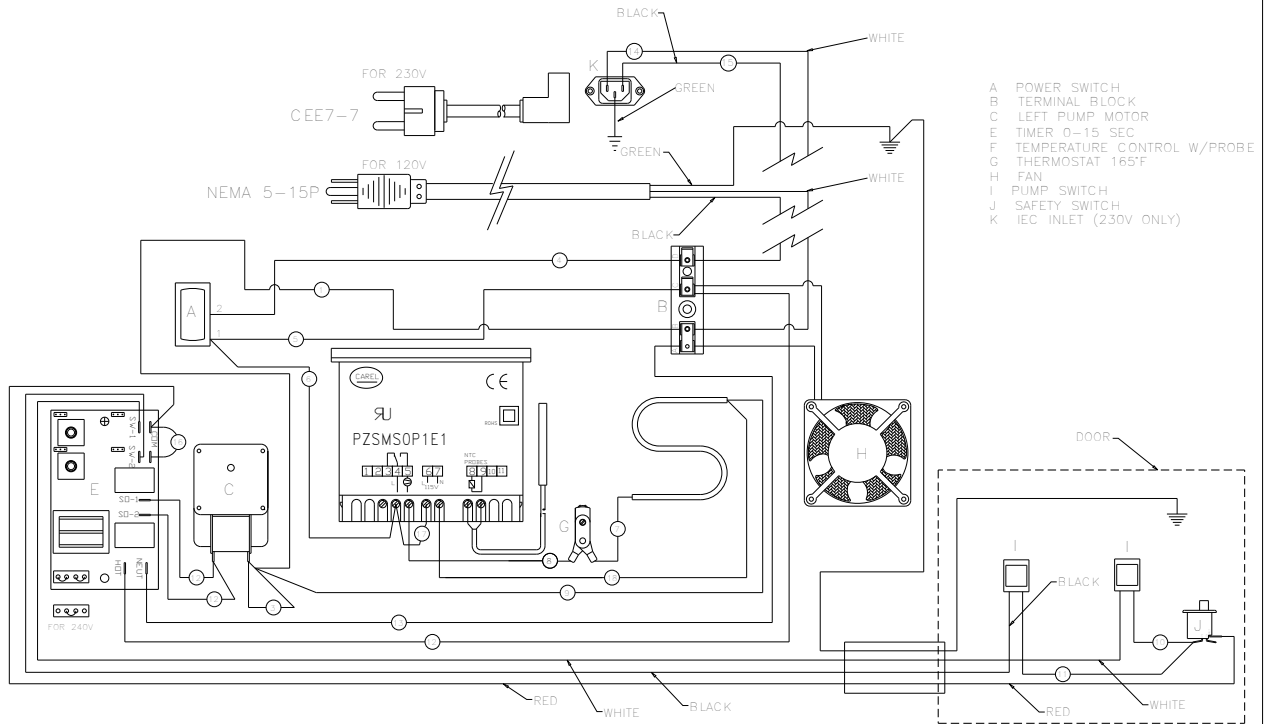
PRODUCTS	PARTS	LABOR
Star Ultra Max ® fryers, griddles, charbroilers and hotplates	2 years	2 years
Star Max ® fryers, griddles, charbroilers and hotplates	2 years	2 years
Staltek™ roller grill coatings	5 years	
Cast iron grates, burners and burner shields	1 year	
Original Star, Toastmaster or Holman parts sold to repair equipment	90 days	


The foregoing warranty is in lieu of any, and all other warranties expressed or implied and constitutes the entire warranty.

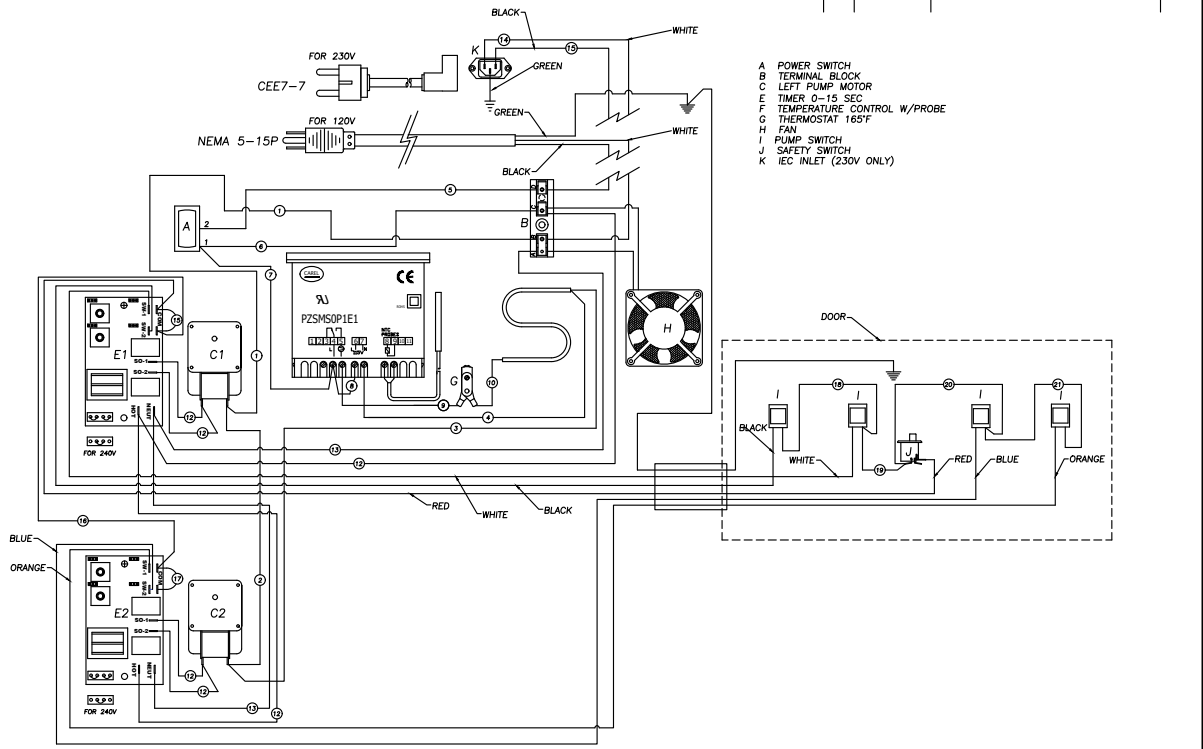


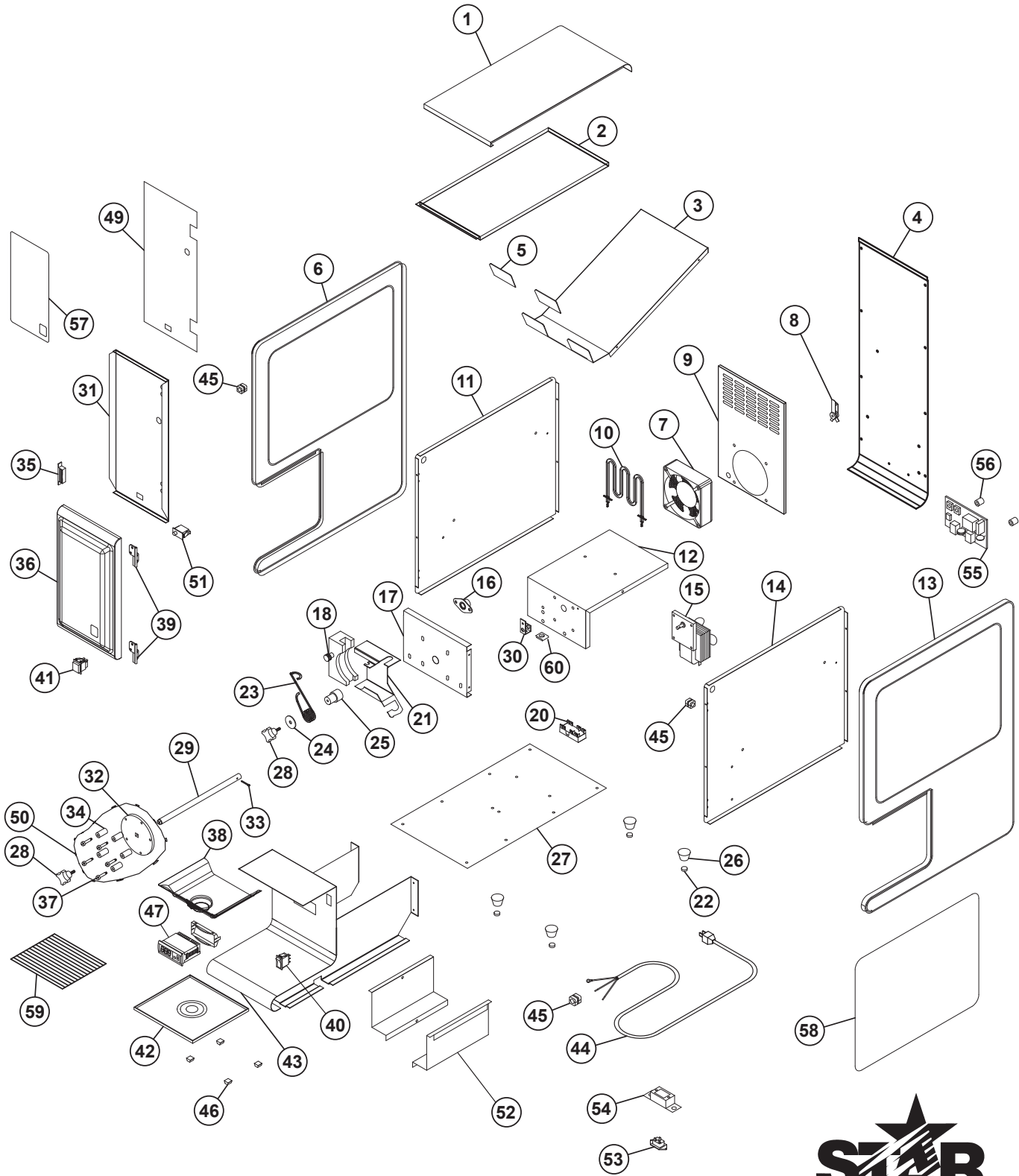


 STAR MANUFACTURING INTERNATIONAL INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA			MATERIAL	-	MODEL NO.	HPDE1SHP	PART NO.	SK2460	
DR.	MH	CK.	DATE	5-21-10	FINISH	-	TITLE		WIRING DIAGRAM HPDE1SHP
TOLERANCES UNLESS OTHERWISE NOTED			THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.			REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE
FRACTIONS ± 1/64 DECIMALS ± .005			NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.			-	-	-	-



 STAR MANUFACTURING INTERNATIONAL INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA			MATERIAL	-	MODEL NO.	HPDE2-P	PART NO.	2M-Z25309	
DR.	MG	CK.	DATE	03/21/2023	FINISH	-	TITLE		WIRING DIAGRAM, HPDE2-P
TOLERANCES UNLESS OTHERWISE NOTED			THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.			REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE
FRACTIONS ± 1/64 DECIMALS ± .005			NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.			-	-	-	-





MODELS: HPD1E, HPD1PE,
HPD1HE, HPD1HPE

STAR MANUFACTURING INTERNATIONAL, INC.

SK2008

Rev. A

10/17/06

PARTS LIST

February 13, 2013, Rev. L

MODEL: HPDE1 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
3	M2-Z4634	1	BAG TRAY
4	M2-Z4655	1	BACK
	M2-Z5804	1	BACK
	M2-Z4656	1	BACK
5	2I-Z4663	1	VINYL CAP 1 9/16 x 2 5/8
6	2L-Z4591	1	LEFT SIDE PANEL
7	2U-200559	1	MOTOR, FAN 120V 12A12-BTM
	2U-Z5041	1	FAN A/C 110CFM 230V
8	2T-Z4666	1	HI-LIMIT THERMOSTAT 165°F
9	M2-PD1017	1	FAN WALL ASSEMBLY
10	2N-Z4603	1	ELEMENT 120V / 650W
	2N-Z5044	1	ELEMENT 230V/650W
11	M2-Z4636	1	LINER LEFT
12	M2-Z7241	1	WALL-MOTOR
13	2L-Z4592	1	RIGHT SIDE PANEL
14	M2-Z4637	1	LINER RIGHT
15	PS-Z10009	1	MOTOR 165RPM COUNTER-CLOCKWISE
	PS-Z10013	1	MOTOR CCW 165 RPM 230V
	PS-Z10007	1	MOTOR 75 RPM CCW
	PS-Z10011	1	MOTOR 75 RPM CCW 230V
	PS-Z10009	1	MOTOR 120 RPM CCW
16	2P-9615	1	BEARING SELF ALIGN .51 ID
17	M2-PD1004	1	PUMP WALL ASSEMBLY
18	M2-22049	1	ASSEMBLY BLOCK RIGHT
19	2I-Y6709	1	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	1	WASHER 1.25 O.D. x 9/32 ID
25	2A-Z1616	1	BUSHING
26	2I-Z0057	4	FOOT
27	M2-Z4672	1	BOTTOM
	M2-Z5050	1	BOTTOM 230V
28	2R-Z6774	2	KNOB-DAVIES 4200 10-24 x 1/4
29	2A-Z4595	1	DRIVE SHAFT
30	M2-Z7236	1	BRACKET - PROBE
31	M2-PD1016	1	DOOR ASSEMBLY, INNER DOOR LINER
32	2V-Z1619	1	PUMP HEAD
33	2C-Z11912	1	HAIR PIN .091 DIA X 1.625
34	2A-Z1621	5	ROLLER #10 x 1-1/2 x 1 NYLON
35	2C-9788	1	MAGNETIC CATCH 9LB
36	2L-Z4858	1	DOOR, OUTER
	M2-Z5803	1	DOOR, OUTER
37	2C-Z1620	5	SHOULDER SCREW #8-32 x 1/4
38	2L-Z4659	1	TUBE COVER
39	2R-Z4893	2	HINGE SET
40	PS-PD2046	1	SWITCH ON/OFF (LIGHTED REPLACEMENT)
	2E-Z0091	1	SWITCH ON/OFF (non-lighted)
41	2E-Z1622	1	SWITCH MOMENTARY
42	M2-Z4631	1	DRIP TRAY
	M2-Z5617	1	DRIP TRAY CE
43	M2-PD1015	1	BODY FRONT ASSEMBLY

**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.

PARTS LIST

February 13, 2013, Rev. L

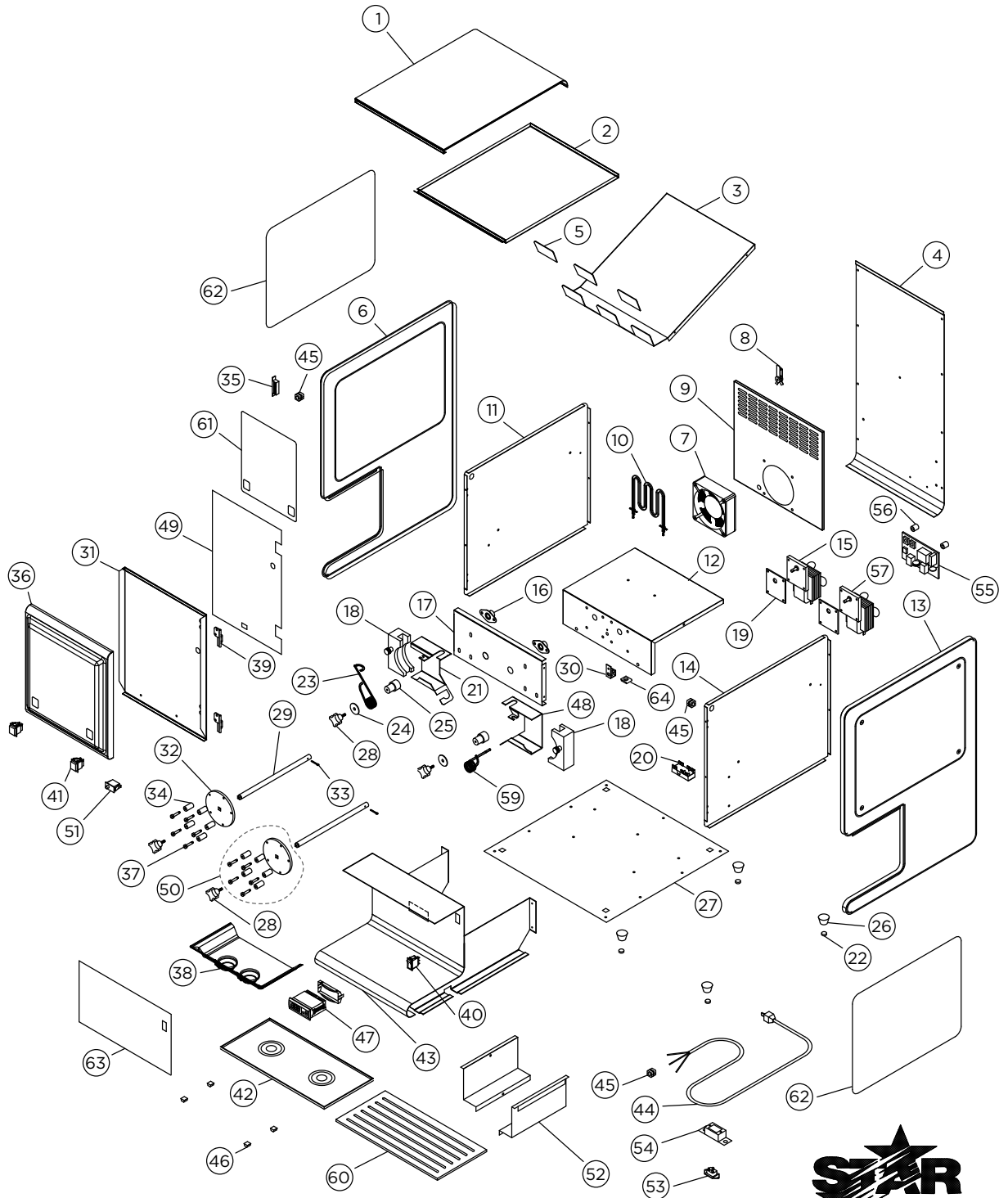
MODEL HPDE1 Series Heated Peristaltic Dispenser

Key Number	Part Number	Number Per Unit	Description and Model Designation
44	A3-ST3006	1	CORDSET ASSEMBLY HPDE1
	2E-Z0512	1	CORDSET 230V HPDE1
45	2K-7889	1	BUSHING HEYCO SR-11-2 HPDE1
46	2A-H7804	4	BUMP-ON RUBBER SQ
47	M2-Z11877	1	CONTROL SET TO 150°F, w/PROBE 120V
	2E-Z13212	1	TEMPERATURE CONTROL 230V (does not include probe)
	2E-Z13215	1	PROBE NTC
	M2-Z11877	1	CONTROL - SET TO 150°F HPDE1BE-120V
49	2M-Z13395	1	LABEL-DOOR INTERIOR
50	M2-22017	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	M2-Z10302	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 HDPE1SHP
	2M-Z6475	1	LABEL - FRONT RICOS CHILI
	2M-Z11872	1	LABEL - HPD1 FRNT BOB EVAN HPDEBE-120V
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 HPDE1CF
60	2C-Z3700	1	CLIP - PROBE

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

PAGE 2
OF 2

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



MODELS: HPD2E, HPD2PE,
 HPD2HE, HPD2HPE, HPD2BLE,
 HPDE-2

STAR
 STAR MANUFACTURING INTERNATIONAL, INC.
 SK2009 REV D (07-23)

PARTS LIST

REV M (07-23)

MODEL HPDE2 Series Heated Peristaltic Dispenser

ITEM NO.	PART NUMBER	QTY.	DESCRIPTION	MODEL
1	M2-Z4640	1	TOP	
	M2-Z5794	1	TOP	HPDE2BL
2	M2-Z4667	1	TOP LINER	
3	M2-Z4635	1	BAG TRAY	
4	M2-Z4626	1	BACK	HPDE2P
	M2-Z4627	1	BACK	HPDE2
	M2-Z5795	1	BACK	HPDE2BL
	M2-Z25303	1	BACK, 2 PC BOARDS	HPDE-2
5	2I-Z4662	3	VINYL CAP 1 9/16 x 2 3/4	
6	2L-Z4591	1	LEFT SIDE PANEL	
7	2U-200559	1	MOTOR, FAN 120V 12A12-BTM	120V
	2U-Z5041	1	FAN A/C 110CFM 230V	230V
8	2T-Z4666	1	HI-LIMIT THERMOSTAT 165°F	
9	M2-PD2027	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-Z7234	1	WALL-MOTOR	
13	2L-Z4592	1	RIGHT SIDE PANEL	
14	M2-Z4637	1	LINER RIGHT	
15	PS-Z10009	1	MOTOR 165 RPM COUNTERCLOCKWISE	HPDE2H
	PS-Z10013	1	MOTOR CCW 165 RPM 230V	
	PS-Z10007	1	MOTOR 75 RPM CCW	
	PS-Z10011	1	MOTOR 75 RPM CCW 230V	
16	2P-9615	2	BEARING SELF ALIGN .51 ID	
17	M2-PD2004	1	PUMP WALL ASSEMBLY	
18	M2-22121	2	ASSEMBLY BLOCK	
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	M2-Z7236	1	BRACKET - PROBE	
31	M2-PD2026	1	DOOR ASSEMBLY, INNER DOOR LINER	
	M2-Z25304	1	STIFFENER, DOOR, 4 BUTTON	HPDE-2
32	2V-Z1619	2	PUMP HEAD	
33	2C-Z11912	2	HAIR PIN .091 DIA. X 1.625	
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, OUTER	
	M2-Z25302	1	DOOR, 4 BUTTON	HPDE-2
37	2C-Z1620	10	SHOULDER SCREW #8-32 x 1/4	

**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.

PARTS LIST

REV M (07-23)

MODEL HPDE2 Series Heated Peristaltic Dispenser

38	2L-Z4658	1	TUBE COVER	
39	2R-Z4893	2	HINGE SET	
40	PS-PD2046	1	SWITCH ON/OFF (LIGHTED REPLACEMENT)	
	2E-Z0091	1	SWITCH ON/OFF (NON-LIGHTED)	
41	2E-Z1622	2	SWITCH MOMENTARY	
		4	SWITCH MOMENTARY	HPDE2-P-ISH
42	M2-Z4630	1	DRIP TRAY	
	M2-Z5030	1	DRIP TRAY - CLASSIC FOODS	
	2L-Z5796	1	DRIP TRAY	HPDE2BL
43	M2-PD2024	1	BODY FRONT ASSEMBLY	
	M2-PD2025	1	BODY FRONT ASSEMBLY	HPDE2BL
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	M2-Z11877	1	CONTROL SET TO 150°F, w/PROBE	120V
	2E-Z13215	1	PROBE NTC	
	2E-Z13212	1	TEMPERATURE CONTROL 230V (does not include probe)	
	2E-Z13215	1	PROBE NTC	
48	M2-PD2005	1	TRACK RIGHT ASSEMBLY	
49	2M-Z13394	1	LABEL-DOOR INTERIOR	
50	M2-22017	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	M2-Z10302	2	TIMER 0-15 SEC 120V	
56	2A-Z3429	2	SPACER-NYLON .175 x .375 x .5	
57	PS-Z10010	1	MOTOR 165 RPM CLOCKWISE	HPDE2H
	PS-Z10014	1	MOTOR CW 165 RPM 230V	
	PS-Z10008	1	MOTOR 75 RPM CW	
	PS-Z10012	1	MOTOR 75 RPM CW 230V	
59	2P-Z4599	1	SPRING RIGHT	
60	2B-Z5029	1	GRATE - CLASSIC FOODS	
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-Z5015	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-Z7246	1	LABEL - BODY FRONT	
64	2C-Z3700	1	CLIP - PROBE	

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED

PAGE 2

INCLUDE MODEL AND SERIAL NUMBER

OF 2

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

STAR MANUFACTURING INTERNATIONAL INC.
Star - Holman - Lang - Wells - Toastmaster
265 HOBSON ST. SMITHVILLE, TN 37166
(800) 264-7827
www.star-mfg.com