Star Manufacturing International, Inc.

Peristaltic Heated Condiment Dispensers

PERISTALTIC HEATED CONDIMENT DISPENSERS

Models HPDE1, HPDE1P, HPDE1H, HPDE1HP

Models HPDE2, HPDE2P, HPDE2H, HPDE2HP

Features/Benefits:

- ★ Adjustable electronic temperature and quality control for perfectly warmed pre-measured product every time.
- ★ Attractive design in a smaller footprint to fit in locations where space is a premium. High impact plastic keeps the front and sides of the unit cool to the touch.
- ★ Patented heating and pumping system designed for safe, efficient and consistent dispensing of Nacho Cheese, Chili and other pouched hot condiments.
- ★ Patented forced air heating system for precise uniform temperature.
- ★ No more pumps to clean and sanitize. Patented peristaltic pump design evacuates product directly from plastic pouch to plate and when the pouch is empty, simply discard and easily load a new pouch in seconds!
- ★ 95% plus evacuation of pouch reduces waste and saves money.
- ★ No mess, no fuss, no more messy cans. Unit dispenses one or two 6 pound pouches while holding additional pouch(es) for pre-heating.
- ★ Unit operates 24/7 - No need to heat and reheat product requiring less handling of product.
- ★ Available in single or double units, with or without portion control for your specific serving needs.
- ★ High speed motor dispenses one ounce every second or choose our standard motor to dispense one ounce every three seconds for lower volume or self serve operations.
- ★ Double wall construction for quiet and cool operation.
- ★ Removable stainless steel drip tray for easy cleaning.
- ★ Lighted on/off switch for quick, easy visual confirmation of power.
- ★ Eye-catching colorful merchandising graphics to build impulse sales.

Model HPDE1 (cheese not included)

Model HPDE2

Applications:

Star's Peristaltic Dispensers dispense delicious hot foods such as chili, cheese, spaghetti sauce, gravies and many other pouched hot condiment products with the touch of a button. Located in convenience stores, concessions, recreational facilities, restaurants, institutions or wherever you might need to safely dispense a pre-measured product at the touch of a button.

Quality Construction:

Star's Peristaltic Dispensers are constructed of stainless steel with ABS side panels and door.

Warranty:

Star's peristaltic dispensers are covered by Star's one year parts and labor warranty.

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Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

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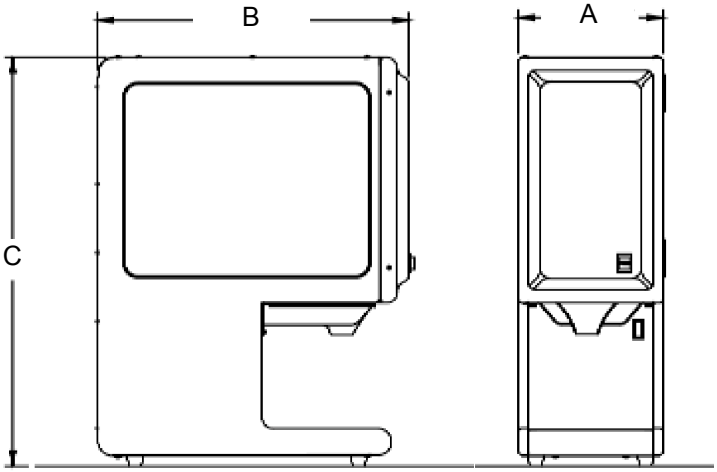

Specifications

Model	Description	Electrical					Dimensions			Approximate Weight	
		Volts	Motor	Watts	Amps	Nema Plug	Width Inches A (cm)	Depth Inches B (cm)	Height Inches C (cm)	Installed lbs. (kg)	Shipping lbs. (kg)
HPDE1	Single Hot Food Dispenser	120V 230V	75 RPM	820	7 3.5	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	45 lbs. (20.43)
HPDE1P	Single Hot Food Dispenser w/portion control	120V 230V	75 RPM	820	7 3.5	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	48 lbs. (21.6)
HPDE1H	Single Hot Food Dispenser High Performance	120V 230V	165 RPM	820	7 3.5	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	46 lbs. (20.7)
HPDE1HP	Single Hot Food Dispenser High Performance with Portion Control	120V 230V	165 RPM	820	7 3.5	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	48 lbs. (21.6)
HPDE2	Double Hot Food Dispenser	120V 230V	75 RPM	1000	8.5 4.5	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	61 lbs. (27.5)
HPDE2P	Double Hot Food Dispenser w/portion control	120V 230V	75 RPM	1000	8.5 4.5	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	61 lbs. (27.5)
HPDE2H	Double Hot Food Dispenser High Performance	120V 230V	165 RPM	1000	8.5 4.5	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	61 lbs. (27.5)
HPDE2HP	Double Hot Food Dispenser High Performance with Portion Control	120V 230V	165 RPM	1000	8.5 4.5	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	61 lbs. (27.5)

Typical Specifications

Peristaltic dispensers have stainless steel construction with high impact plastic side panels and door. Units have adjustable electronic temperature control and an optional adjustable portion control . Dispensers have a patented forced air heating system for precise uniform temperature. Dispensers have 75 or 165 RPM motor for high output. Units have a lighted on/off switch and removable stainless steel drip tray. Patented peristaltic dispensers are shipped with a 6 foot lead in cord with a molded plug NEMA 5-15P and CEE7-7 for 230V units. Units are listed by UL, CUL and UL-Sanitation Classified to NSF Std. #18. U.S. Pat. No. 6,016,935.
Printed in the U.S.A.

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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