

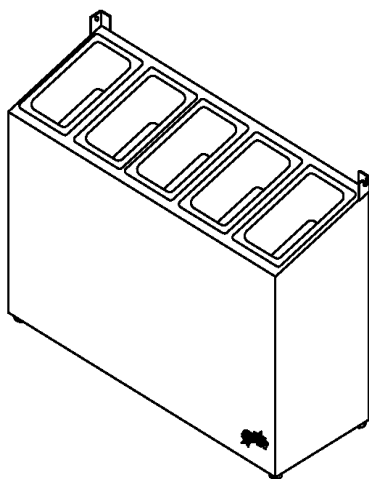


# CONDIMENT DISPENSERS

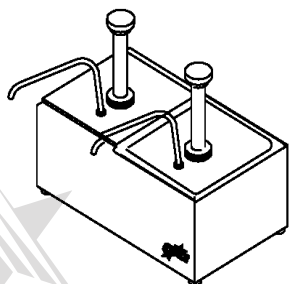
MODEL  
CD1PG,  
CD2P, CD2P-2,  
CD2P-3, CD2PG-3,  
CD3, CD5,  
PCD-5, PCD-6, PCB-6

## Installation and Operation Instructions

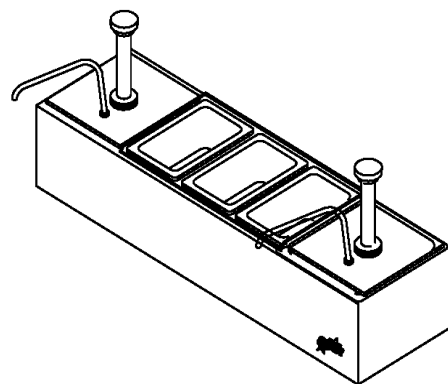
2M-Y8713 Rev.I 6/22/2006



MODEL CD5 (5 PAN DISPENSER)



MODEL CD2P (2 PUMP DISPENSER)



MODEL CD2P-3  
(2 PUMP DISPENSER W/3 PANS)



## 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.

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## 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](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto: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](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star Manufacturing International Inc.  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

## GENERAL INSTALLATION DATA

### 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.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.



### CAUTION

**THESE UNITS ARE NOT ACCEPTABLE FOR POTENTIALLY HAZARDOUS FOODS.**

### PUMP CLEANING

Before using and at least daily, disassemble the pump and wash all parts.

#### To disassemble pump:

1. Unscrew nut-cylinder. Pull pump-plunger from pump chamber.
2. Unscrew knob from plunger assembly and disassemble.
3. Unscrew nut-sleeve-tube from dispense tube. Remove cover from pump assembly.
4. Remove "U" pin from pump assembly and disengage dispense tube from pump chamber.
5. Remove balls from pump chamber.
6. Wash all parts thoroughly in hot soapy water and rinse thoroughly. Use 18" long brush to clean inside of dispensing tube. Reassemble pump. When reassembling pump, wet o-ring with edible vegetable oil, then reassemble. Make sure all parts are in their proper places.

### PRIMING PUMP

Three (3) strokes of the pump plunger are necessary to initially prime and vend thick food products.

If the pump does not dispense product properly, remove the plunger assembly from the pump and make sure the plunger "o" ring is in place on the pump plunger. If the "o" ring is missing, disassemble the pump parts and make certain the "o" ring is not in the pump plunger tube, pump chambers or vend tube before replacing "o" ring.



### CAUTION

**FAILURE TO DO THIS CAN CAUSE A BROKEN "O" RING TO BE PUMPED OUT WITH THE FOOD BEING VENDED.**

### REMOVAL AND CLEANING - CD2P, CD1PG

Remove pumps and clean according to pump cleaning instructions.

To clean the body and pans, use a mild, non-abrasive cleaner, rinse and dry thoroughly. Re-install pans and pump assemblies into CD2P and CD1PG bodies.



## CAUTION

### PUMPS CD1PG AND CD2PG-3 TO BE USED WITH ONE GALLON CONTAINER

#### REMOVAL AND CLEANING - CD2P-3, CD2PG-3, LEXAN LID

To remove the lexan cover, flex the lid in the middle to remove the pivot finger from the pivot hole in the bracket on either end of the lid. Once one finger is released the lid will lift out and away from the opposite end. Installation is done by reversing this procedure.

#### ASSEMBLY - PCD-5 & PC-6

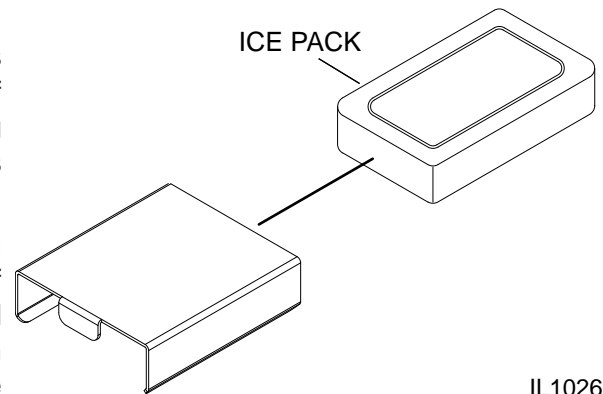
The gravity fed packaged condiment dispenser is shipped unassembled. To assemble follow these steps:

1. Locate the black plastic slides that were sent with the unit. These slides will snap into any one of a series of holes on the body of the dispenser.
2. Snap one of the black plastic slides into a set of holes on the back of the unit from inside.
3. Snap a second black plastic slide into the corresponding set of holes in the bottom of the unit from the inside.
4. Drop one of the stainless steel dividers down into the unit and align the back **edge** of the divider with the center of the plastic slide of Step 2.
5. Align the bottom edge of the steel divider with the center of the plastic slide of Step 3 and drop the divider down into place.
6. Repeat these steps for each of the remaining dividers.

#### PANS

Lift pans out of the unit and remove ice packs from ice pack holders located at the bottom of the pans. Clean both pans and ice packs using a mild, non-abrasive cleaner, rinse and dry pans and ice packs thoroughly.

Install frozen ice pack to pans by sliding them into the ice pack holder located on the bottom of pans. Install pans with frozen ice packs attached into the unit, making sure that the tab which keeps the ice pack from sliding out is toward the front of the unit. This will keep the ice pack from sliding out of the holder when it has thawed to room temperature. Replace the thawed ice pack with a frozen ice pack as needed.



IL1026

#### REMOVAL AND CLEANING - CD3, CD5, LEXAN LID

To remove lexan cover, lift the right end of the lid up and out of the hinge bracket on the right side of the unit. Slide the lid to the right to disengage the left pin from the left hinge bracket. Clean lexan cover using a mild, non-abrasive cleaner and rinse thoroughly. Install lexan cover by inserting the left pin of the lid into the left hinge bracket on the unit. Drop the right side of the lid down to engage the right pin in the hinge bracket on the right side of the unit.

#### SANITIZING PUMP ASSEMBLIES

It is recommended that the pump assembly be sanitized after routine disassembly and cleaning. Prepare a 200 ppm quaternary solution (similar to Pro-Quat 103). Immerse all pump parts in this solution for at least 60 seconds, remove and let air dry. Reassemble the pump.

#### MAINTENANCE AND REPAIRS

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

Visit our Website at: [www.star-mfg.com](http://www.star-mfg.com)

Email: [service@star-mfg.com](mailto:service@star-mfg.com)

### 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.**

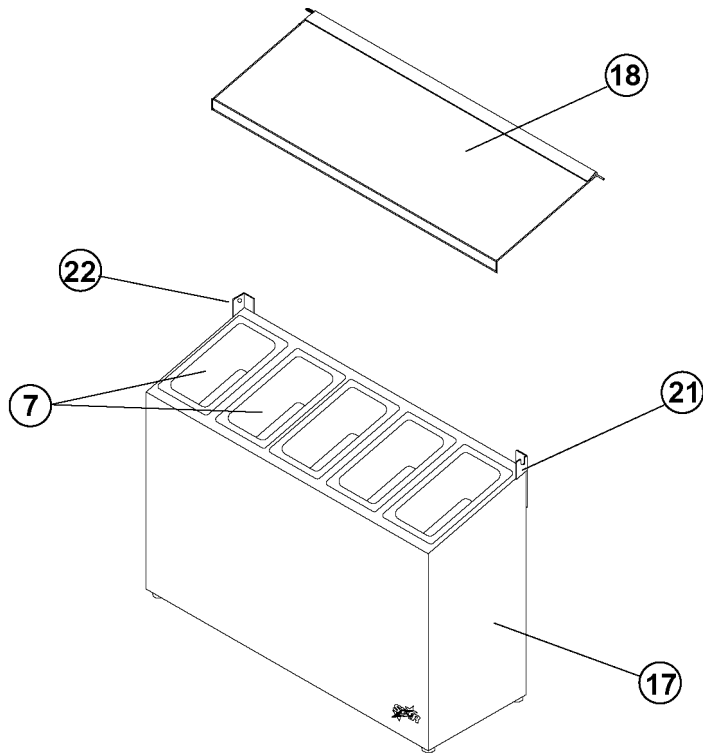
#### ALL:

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

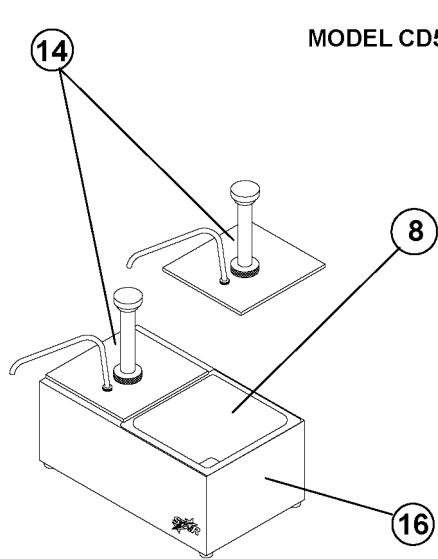
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### FOR ASSISTANCE

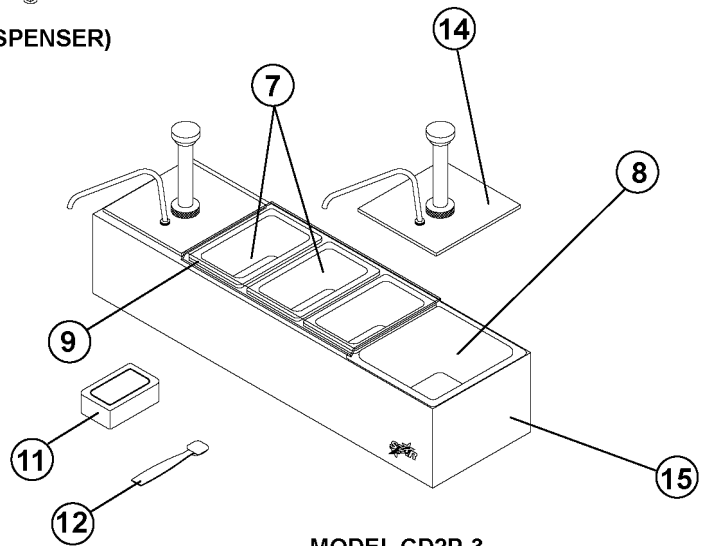
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



MODEL CD5 (5 PAN DISPENSER)



MODEL CD2P (2 PUMP DISPENSER)



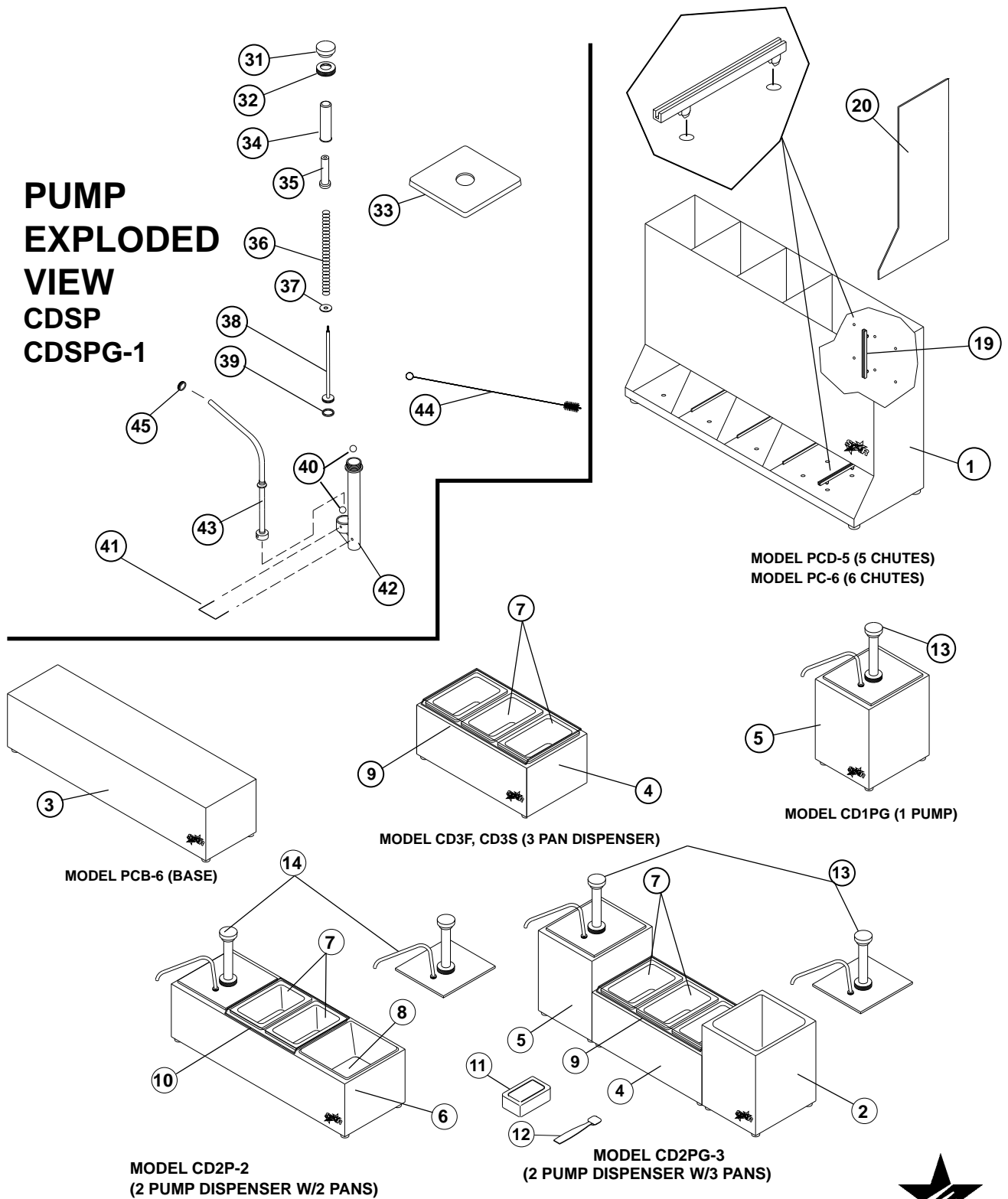
MODEL CD2P-3  
(2 PUMP DISPENSER W/3 PANS)

MODEL CD2P-3CK  
(DISPENSER THE SAME AS ABOVE,  
BUT WITHOUT PUMPS)



**STAR MANUFACTURING INTERNATIONAL, INC.**

# **PUMP EXPLODED VIEW CDSP CDSPG-1**



**MODELS: CD3, CD2P-2, CD2P-3CK,  
CD2PG-3, CD1PG,  
PCD-5, PC-6, PCB-6.**

**STAR MANUFACTURING INTERNATIONAL, INC.**  
SK1266 REV. B 9/13/05



# PARTS LIST

June 26, 2006, Rev I

MODEL CD2P, CD5, CD2P-3, CD3, CD2P-2, CD2PG-3,  
CD1PG, PCD-5, PCD-6, PCB-6 Condiment Dispensers

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	W1-20020	1	BODY ASSEMBLY PCD-5
	W1-20016	1	BODY ASSEMBLY PC-6
2	W1-20042	1	BODY ASSY CD2PG-3
3	W1-20037	1	BODY ASSY PCB-5
	W1-20015	1	BODY ASSEMBLY PCB-6
4	W1-20021	1	BODY ASSEMBLY CD3
5	W1-20022	1	BODY ASSEMBLY CD1PG
6	W1-20019	1	BODY ASSEMBLY CD2P-2
7	W1-20005	3/3/2	PAN 1/9 w/ICE PACK BRACKETS CD3/CD2PG-3/CD2P-2
8	2D-Y8636	2	PAN 1/6 CD2P-2, CD2P-DM
9	W1-20048	1	LEXAN LID CD3, CD2PG-3, CD2P-3
10	W1-20047	1	COVER-LEXAN CD2P-2
11	2L-Y8657	3/3/2	BLUE ICE PACK CD3/CD2PG-3/CD2P-2
12	2L-Y8693	3/3/2	SPOODLE CD2PG-3/CD3/CD2P-2
13	W1-20025	1	PUMP ASSEMBLY RED CD1PG, CD2PG-3
	W1-20026	1	PUMP ASSEMBLY YELLOW CD2PG-3
14	W1-20001	1	PUMP ASSEMBLY COMP. - RED CD2P-3, CD2P-SERIES
	W1-20002	1	PUMP ASSEMBLY COMP. - YELLOW CD2P-3, CD2P-SERIES
15	W1-20043	1	BODY ASSEMBLY CD2P-3
16	WI-20008	1	BODY ASSY CD2P-SERIES
17	W1-20040	1	BODY ASSEMBLY CD5
18	W1-20049	1	LEXAN LID CD5
19	2R-Y9239	10/12	SLIDE-DIVIDER PCD-5/PC-6
20	W1-Y9292	4/5	DIVIDER PCD-5/PC-6
21	W1-Z1626	1	HINGE BRACKET RIGHT CD3, CD5, CD2PG-3, CD2P-Series
22	W1-Y9077	1	HINGE BRACKET LEFT CD3, CD5, CD2PG-3, CD2P-Series
31	2R-Y9855	1	KNOB - RED CD2P, CD2P-2, CD2PG-3, CD1PG, CD2P-Series
	OR		
31	2R-Y9856	1	KNOB - YELLOW CD2P, CD2P-2, CD2PG-3, CD1PG, CD2P-Series
32	2A-Y9637	1	NUT - CYLINDER SLEEVE CD2P, CD2P-2, CD2PG-3, CD1PG
33	W1-Y8610	1	COVER - PUMP CD2P, CD2P-2, CD2PG-3, CD1PG
34	2V-Y4138	1	SHIELD - PLUNGER ROD CD2P, CD2P-2
34	2V-Y7661	1	SHIELD - PLUNGER ROD (1 GAL.) CD2P, CD2P-2, CD2PG-3, CD1PG
35	2A-Z0372	1	GUIDE - PLUNGER ROD CD2PG-3, CD1PG
36	2P-Z0830	1	SPRING - COMPRESSION CD2P, CD2P-2, CD2PG-3, CD1PG
37	N2-Y4146	1	WASHER - SPRING COMPRESSION CD2P, CD2P-2, CD2PG-3, CD1PG
38	2I-Y9636	1	ROD/PLUNGER CD2P, CD2P-2, CD2PG-3, CD1PG
39	2I-Y4143	1	O-RING - PISTON CD2P, CD2P-2, CD2PG-3, CD1PG
40	2P-Y6196	2	BALL - VALVE CD2P, CD2P-2, CD2PG-3, CD1PG
41	2C-Y6879	1	PIN - "U" CD2P, CD2P-2, CD2PG-3, CD1PG
42	2V-Y9182	1	PUMP CHAMBER CD2P, CD2P-2
42	2I-Z0732	1	PUMP CHAMBER (1 GALLON) CD2PG-3, CD1PG
43	2V-62010	1	DISPENSE TUBE ASSEMBLY CD2P, CD2P-2
43	WI-62009	1	DISPENSE TUBE ASSEMBLY (1 GAL.) CD2PG-3, CD1PG
44	2P-Y6211	1	BRUSH CD2P, CD2P-2, CD2PG-3, CD1PG
45	2A-Y7658	1	NUT-SLEEVE-TUBE CD2P, CD2P-2, CD2PG-3, CD1PG
NI	2I-H7685	8	FEET
NI	2C-7139	8	SCREW, FEET

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

**PAGE** 1  
**OF** 1

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



**Star Manufacturing International, Inc.**