

SPDE2ARBL

Arbys

Job Item No.

Dual Peristaltic Heated Condiment Dispenser

□SPDE2ARBL

FEATURES

- Patented pump design evacuates cheese and condiments directly from the pouch with at least 95% evacuation of product.
- Designed to use two [2] 128 oz. (3.79 l) pouches
- Pressure sensitive switch delivers approximately 0.75 oz. (22 ml) of product every second, with up to 2.5 oz. (74 ml) delivered per cycle
- Patented forced air heating system provides precise, uniform temperature
- Adjustable digital temperature control allows for consistent but flexible operation
- Low profile, 27-inch (686 mm) tall design for convenient placement even in tight kitchens

CERTIFICATIONS





DESCRIPTION

Star peristaltic dispensers use a patented heating and pumping system designed for safe, efficient dispensing of cheese and other pouched condiments. These units are designed to operate consistently, quietly, and at a cool external temperature. Portion control delivery system allows for accurate and repeatable delivery of cheese and other pouched condiments.

SPECIFICATIONS

Star peristaltic dispensers will be constructed with stainless steel panels and door. Dispensers will use a patented forced air heating system and patented pump design. The portion control delivery system will provide a consistent volume of product up to 2.5 oz. (74 ml) per cycle. Dispensers will use an adjustable, digital temperature control, but will be preset from the factory at 145°F (63°C). Units will feature a removable stainless steel drip pan. Units will be rated at 120 V, 1000 W, and 8.3 amps and will come with a factory attached six [6] foot cord and a NEMA 5-15P plug.

WARRANTY

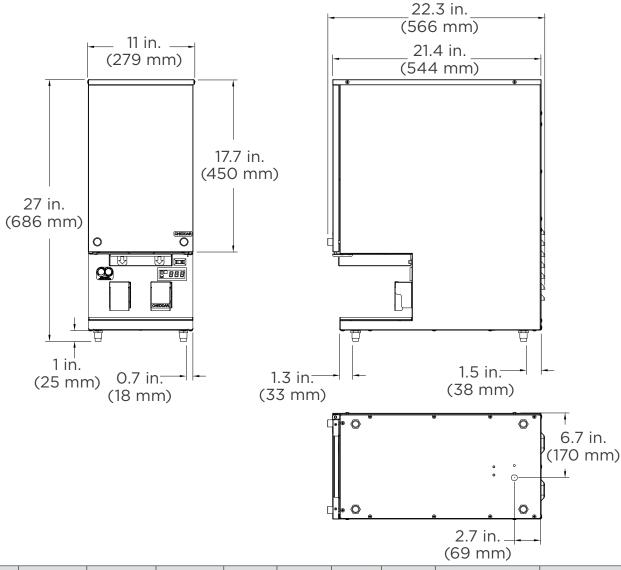
These units come with a one [1] year warranty for parts and labor.





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MODEL	HEIGHT	WIDTH	DEPTH	VOLTS	WATTS	AMPS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
SPDE2ARBL	27 in. (686 mm)	10.75 in. (273 mm)	21.375 in. (543 mm)	120	1,000	8.3	5-15P	68 lb. (30.8 kg)	58 lb. (26.3 kg)

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