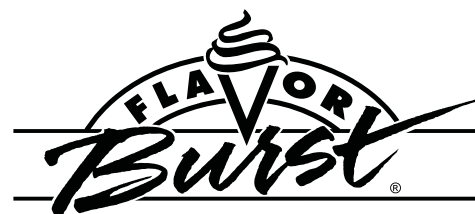


Flavor Burst®
Soft Serve System
Model FB 80a-08
Model FB 80a-26



Manufactured by

Flavor Burst Company
499 Commerce Drive
Danville, IN 46122

For general information and to locate a distributor near you, call or visit our website:

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For pricing, ordering and support, contact one of our qualified distributors.



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Warranty

An installation and warranty form is provided with every FB 80a system, located inside the FB 80a unit with this manual. It is important that the operator carefully review the warranty and installation documents accompanying the unit before using this system. Any questions or concerns regarding the warranty should be clarified upon delivery or installation. For more information, contact your local authorized Flavor Burst® distributor.

INTRODUCTION

Congratulations on your purchase of an FB 80a series flavoring system! As a food and beverage provider, your customers are your greatest asset. Your primary concern must be the health and welfare of your customers. This manual provides everyday operating guidelines and procedures. Special functions have been incorporated into the equipment to provide simple and effective cleaning and sanitizing of your unit. We urge you to follow these instructions carefully and maintain strict sanitary practices in your daily operating routine.

The FB 80a series system is an add-on to a soft serve freezer designed to inject concentrated flavorings throughout soft serve product as it is dispensed. To dispense a flavored product, the operator first selects the flavor(s) from the system keypad. The draw-handle must then be moved into the open position while depressing the lever on the spigot switch in a smooth continuous motion to activate the FB 80a system and dispense flavored product. Returning the draw-handle to a closed position and releasing the draw handle switch will stop product flow and the FB 80a system.

Flavor Burst[®] syrup is stored within the equipment cabinet in 1 gallon disposable bags. Proper syrup injection rate is maintained by adjusting the flavor level on the system keypad.

Components of the FB 80a system should be cleaned daily to ensure the highest standard of sanitation. When your equipment is delivered or if it has been unused for more than 24 hours, follow the DAILY OPENING PROCEDURES.

SAFETY PRECAUTIONS

Always follow these safety precautions when operating the Flavor Burst[®] system:



DO NOT operate the system without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor system performance, health hazards, or personal injury.



DO NOT operate the system unless it is properly grounded. Failure to follow this instruction may result in electrocution.



DO NOT operate the system with larger fuses than specified on the system data label. Failure to follow this instruction may result in electrocution or damage to the machine. Consult your electrician.



DO NOT put objects or fingers in the door spout. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.



The FB 80a cabinet system must be placed on a level surface capable of supporting at least 220 lbs of weight. Failure to comply may result in personal injury or equipment damage.



DO NOT install the unit in an area where a water jet could be used, and do not use a water jet to clean or rinse the system. Failure to follow these instructions may result in serious electrical shock.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.



NOTE: Operations Manual subject to change. Contact your local distributor for most recent updates concerning the FB 80a unit.

PARTS IDENTIFICATION/FUNCTIONS

General System Overview (See Figure 1)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 430-RE-1	SPIGOT SWITCH ASSEMBLY	1	Activates Injector Assembly.
2	ELE 550	KEYPAD ASSEMBLY	1	Flavor Burst unit command center.
3	MIS 3109	KEYPAD BRACKET ASSEMBLY	1	Mounts the keypad to the freezer.
4	INJ 424	INJECTOR ASSEMBLY	1	Injects syrups into soft serve.
5	MIS 3151	ACCESSORY HANGING BRACKET	1	Stores flavor line and Injector Motor when not in use.
6	MIS 3026	SURFACE RACEWAY (2 FEET)	1	Attaches flavor lines to side of freezer.
7	N/A	CABINET ASSEMBLY	1	Houses flavor trays, electronics, and pumps.
8	CAB 113	FLAVOR TRAY	8	Houses syrup bags.
9	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports flavors from bag to pump.
10	SAN 740	SANITIZER TANK ASSEMBLY	1	Houses sanitizer cleaning solution.
11	SPR 5800A	SPARE PARTS KIT	1	Houses extra spare parts and wear items.
12	SYR 941A	SYRUP BAG ADAPTER	8	Connects bag fitment to flavor lines.

General System Overview

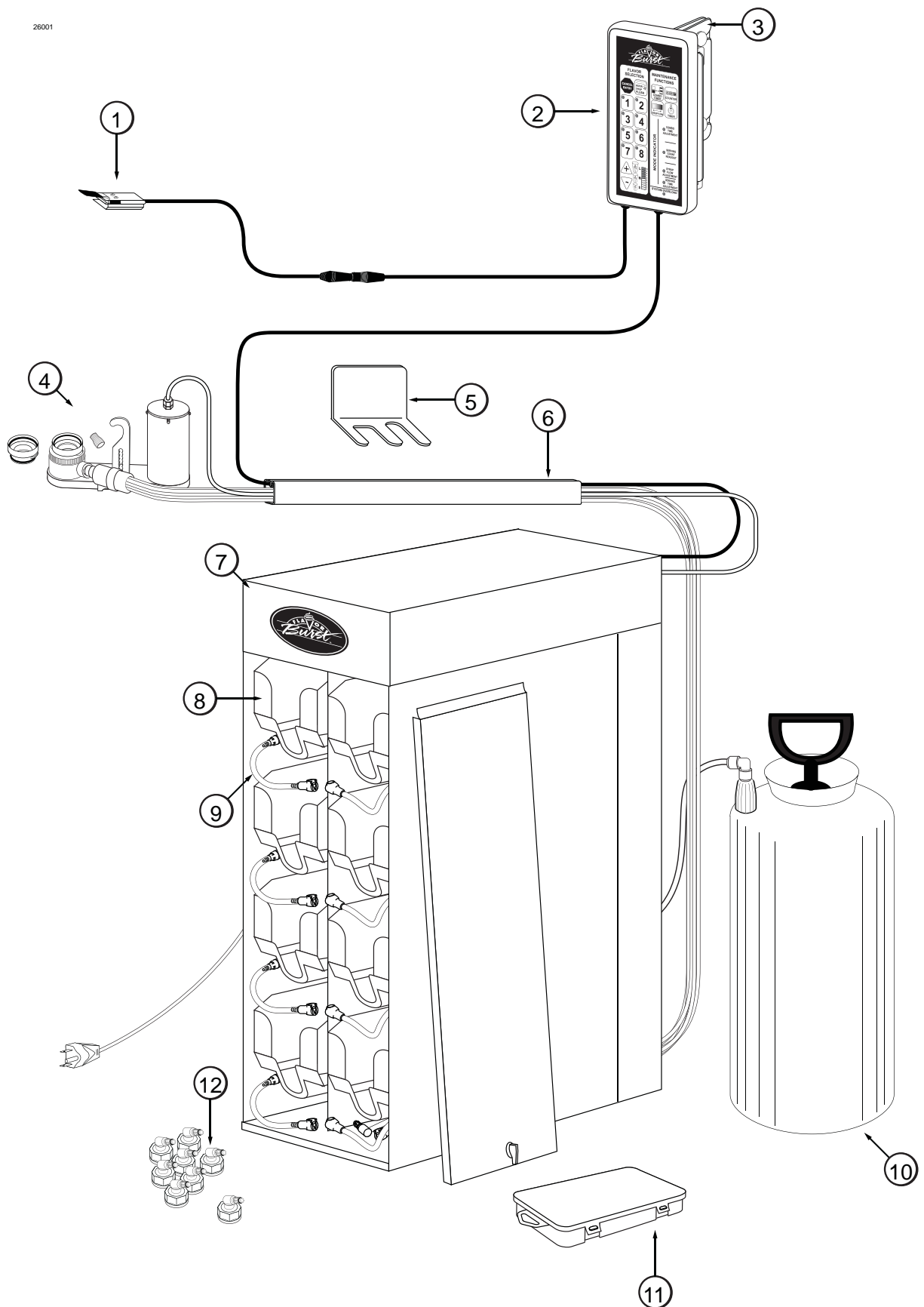


Figure 1

Cabinet (See Figure 2)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	N/A	ELECTRONICS SYSTEM	1	Houses microprocessor and electronics.
2	CAB 135R-A	RIGHT SIDE PANEL	1	Holds tray support brackets and panel brackets.
3	CAB 145	TRAY SUPPORT BRACKET	8	Supports flavoring trays.
4	FAS 2024	8-32 X 1/4 PAN HEAD	28	Fastens panel brackets to divider panel, secures sides.
5	FAS 2014	8-32 X 1/2" PAN HEAD	25	Attaches top panel, back cover, and feet to cabinet.
6	ELE 483	SANITIZER PUMP CABLE	1	Provides power to the sanitizer pumps.
7	ELE 496	PUMP CABLE	1	Provides power to the syrup pumps.
8	MIS 3066	MINI BUSHING	1	Protects flush tube.
9	MIS 3028-80	FLUSH TUBE ASSEMBLY	1	Connects with flavor line to flush with sanitizer solution.
10	CAB 139	FRONT DOOR PANEL	1	Provides easy access to syrup bags and connectors.
11	CAB 136-A	REAR PUMP COVER	1	Back panel to cover pumps.
12	FIX 1023	3/16" X 3/16" BARB TUBE CONNECT	1	Splices together flush tubes.
13	CAB 134	DIVIDER PANEL	1	Holds tray support brackets and divides flavor trays.
14	CAB 144R	RIGHT PANEL BRACKET	3	Holds tray support rails.
15	CAB 144L	LEFT PANEL BRACKET	3	Holds tray support rails.
16	CAB 143	LATCH BRACKET	1	Provides latching tab for front panel latch.
17	FAS 2001	FRONT DOOR PANEL LATCH	1	Latches front door to cabinet front.
18	SYR 927	INTERNAL 9-TUBE ASSEMBLY	1	Transports syrup from bags to flavor 9-Tube Assembly.
19	SAN 748	PERISTALTIC SANITIZER PUMP	1	Pumps sanitizer solution to flush tube and sanitizer line.
20	SYR 307	PERISTALTIC SYRUP PUMP	8	Pumps syrup from flavor bags into flavor lines.
21	CAB 155L	PUMP MOUNTING STRIP	1	Support for syrup trays and spacing between panels.
22	CAB 155R	PUMP MOUNTING STRIP	1	Support for syrup trays and spacing between panels.
23	FAS 2037	TAPPED NYLON SPACER	12	Secures screw to center panel, and support for trays.
24	FAS 2032	STANDARD NYLON SPACERS	12	Provides extra support for flavor trays.
25	FAS 2034	8-32 X 3/4" MACHINE SCREW	12	Attaches bushings to divider panel.
26	MIS 3067	OPEN/CLOSED BUSHING	1	Strain relief for internal 9-Tube Assembly.

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
27	FIX 1033	1/4" X 1/4" BLKHD (PUSH-TO-CONNECT)	1	Connects Sanitizer Tank tube to the unit.
28	TUB 803	TUBING-PER FOOT	1	Transports sanitizer solution from tank to pump.
29	CAB 133	BASE PANEL	1	Attaches the bottom of the inner and side panels.
30	RUB 618	RUBBER BUMPER WITH WASHER	6	Provides spacing between cabinet base and table.
31	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	6	Attaches to screw and holds rubber bumper in place.
32	MIS 3074	SHORTY PLUG #1672	6	Covers screw hole in rubber bumper.
33	FAS 2040	6-32 X 1/4" TAPPING SCREW	24	Secures tray support bracket to side panels.
34	CAB 135L-A	LEFT SIDE PANEL	1	Holds tray support brackets and panel brackets.
35	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports the flavoring from the syrup bag to the syrup pump.

Cabinet

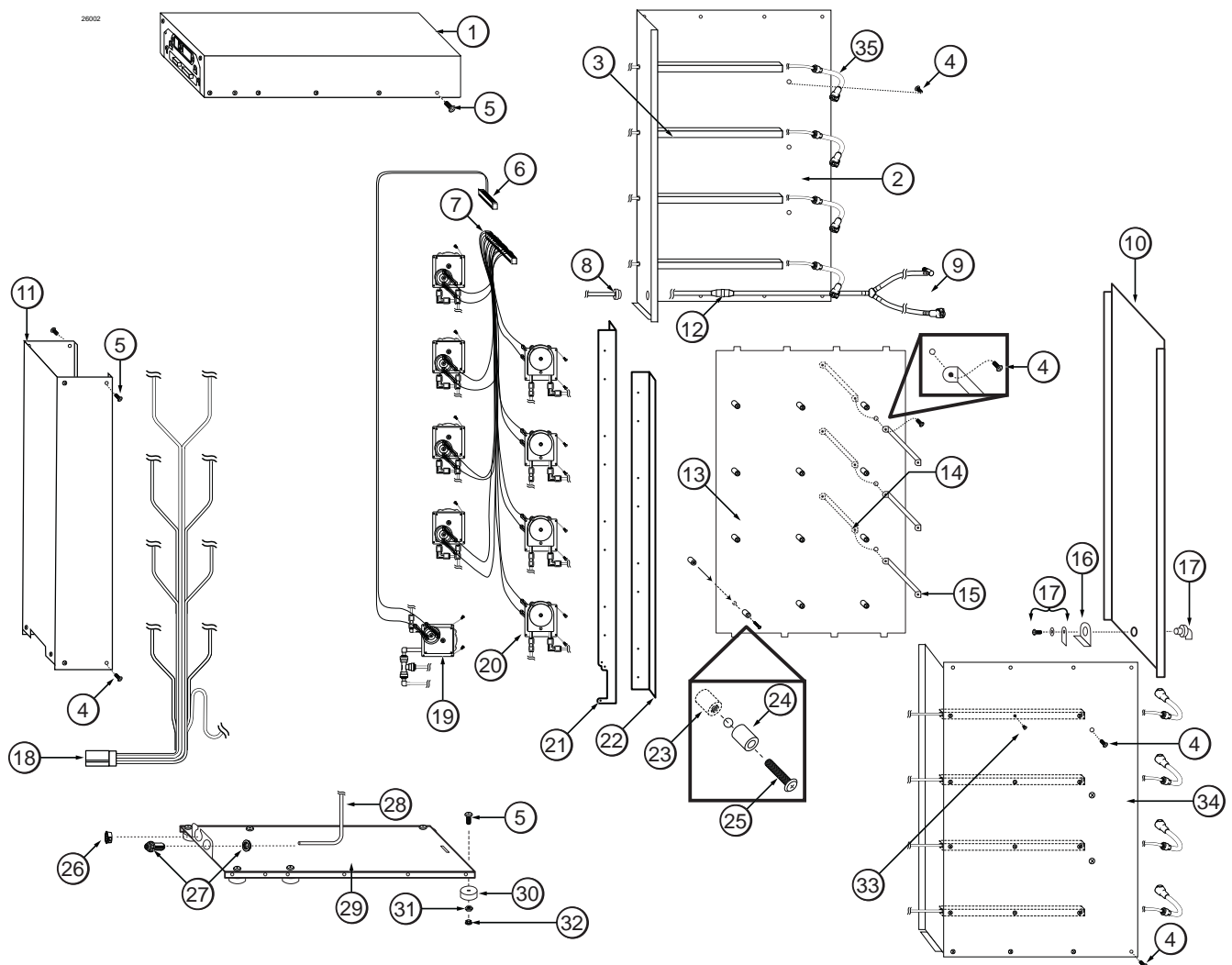


Figure 2

Injector Assembly and Related Parts (See Figure 3)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ADPT 101A	SPOUT ADAPTER WITH O-RINGS - STANDARD	1	Attaches Injector Asmb. to most Taylor freezers & some Crown Series models.
1A	RUB 642	ADAPTER O-RING	1	Creates tension to secure Adapter to freezer door.
1B	RUB 640	FLAT ADAPTER GASKET	1	Provides sealed cavity inside Adapter.
1C	ADPT 101	SPOUT ADAPTER	1	Attaches Injector Asmb. to freezer door.
1D	RUB 632	SPOUT ADAPTER O-RING	1	Creates tension to secure Adapter to Injector Head.
2	INJ 422	INJECTOR HEAD ASSEMBLY	1	Connects flavor line to inject syrups into product.
2A	RUB 652-RSS	SMALLER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
2B	RUB 651	INJECTOR HEAD O-RING 2-020	1	Provides a sealed cavity.
2C	RUB 660	LARGER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
3	INJ 321	GEAR CARTRIDGE ASSEMBLY	1	Rotates product for even syrup distribution.
4	SYR 932	6' 9-TUBE ASSEMBLY	1	Supplies syrup to Injector Head from pumps.
4A	FAS 2051	ROLLED FLANGE EYELET	18	Provides tension in syrup line to affix to line coupler.
4B	ROT 510	LINE COUPLER	2	Holds flavor lines in place.
4C	RUB 610	BAG CONNECTOR O-RINGS	1	Provides extra tension between tube connectors.
4D	ROT 515-A	9-TUBE ASSEMBLY. WAVE SPRING	1	Provides tension between tube connectors.
4E	INJ 116	LINE COUPLER NUT - BLACK	1	Attaches flavor tubes to Manifold.
4F	SYR 901	6' 9-TUBE ASSEMBLY TUBES	9	Transports syrup from pump to Injector Head.
4G	ROT 511	LINE COUPLER NUT	1	Connects flavor lines to the internal 9-Tube Assembly.
4H	RUB 602	9-POS TUBE CONN. GASKET	1	Provides sealed cavity.
5	INJ 117	TUBE CONNECTOR BODY -BLACK	1	Secures Syrup Line Manifold to flavor lines.
6	MIS 3142	FLAVOR LINE DUST CAP - FB 80	1	Covers Manifold when not connected.
7	INJ 201A	SYRUP MANIFOLD - BLACK	1	Connects flavor line to Injector Head.
8	RUB 601	9-POS DUCKBILL CHECK VALVE	1	Provides sealed cavity and prevents syrup leakage.
9	MIS 3143	INJECTOR SUSPENSION BRACKET	1	Secures Injector Asmb. to freezer door.
9A	FAS 2107	INJECTOR BRACKET KNOB	1	Tightens positioning of hanging bracket.
9B	MIS 3144	NYLON SHOULDER WASHER	1	Allows free horizontal movement for bracket.

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
9C	MIS 3143-A	INJECTOR BRACKET PART A	1	Attaches to freezer door bolts to hang Injector Assembly.
9D	ROT 535	INJ. BRACKET SPRING WASHER	1	Allows space between hanging and base brackets.
9E	MIS 3143-B	INJECTOR BRACKET PART B	1	Secures bracket assembly to Injector Assembly.
10	INJ 323	INJECTOR ASMB. / NO HEAD	1	Powers the Injector System.
10A	INJ 330	INJECTOR MOTOR ASSEMBLY	1	Powers the Injector Assembly to inject syrup into product.
10B	INJ 331	INJECTOR GEARBOX ASSEMBLY	1	Gears turn Gear Cartridge to allow even syrup distribution.
10C	FAS 2023	ACCESSORY MOUNTING BRKT KNOB	1	Secures base Suspension Bracket to Gearbox.
11	MIS 3151	ACCESSORY HANGING BRACKET	1	Stores flavor line and Injector Motor when not in use.
12	MIS 3026	SURFACE RACEWAY (2 FEET)	1	Attaches flavor lines to side of freezer.
13	ADPT 8750-A	SPOUT ADAPTER W/ O-RINGS – ALTERNATE	1	Attaches Injector Assembly to most Taylor Crown Series freezers.
13A	RUB 659	ADAPTER O-RING FOR ALTERNATE ADAPTER	1	Creates tension between Adapter and freezer door.
13B	ADPT 8750	SPOUT ADAPTER - ALTERNATE	1	Attaches Injector Asmb. to freezer door.
13C	RUB 632	SPOUT ADAPTER O-RING	1	Creates tension to secure Adapter to Injector Head.

Injector Assembly and Related Parts

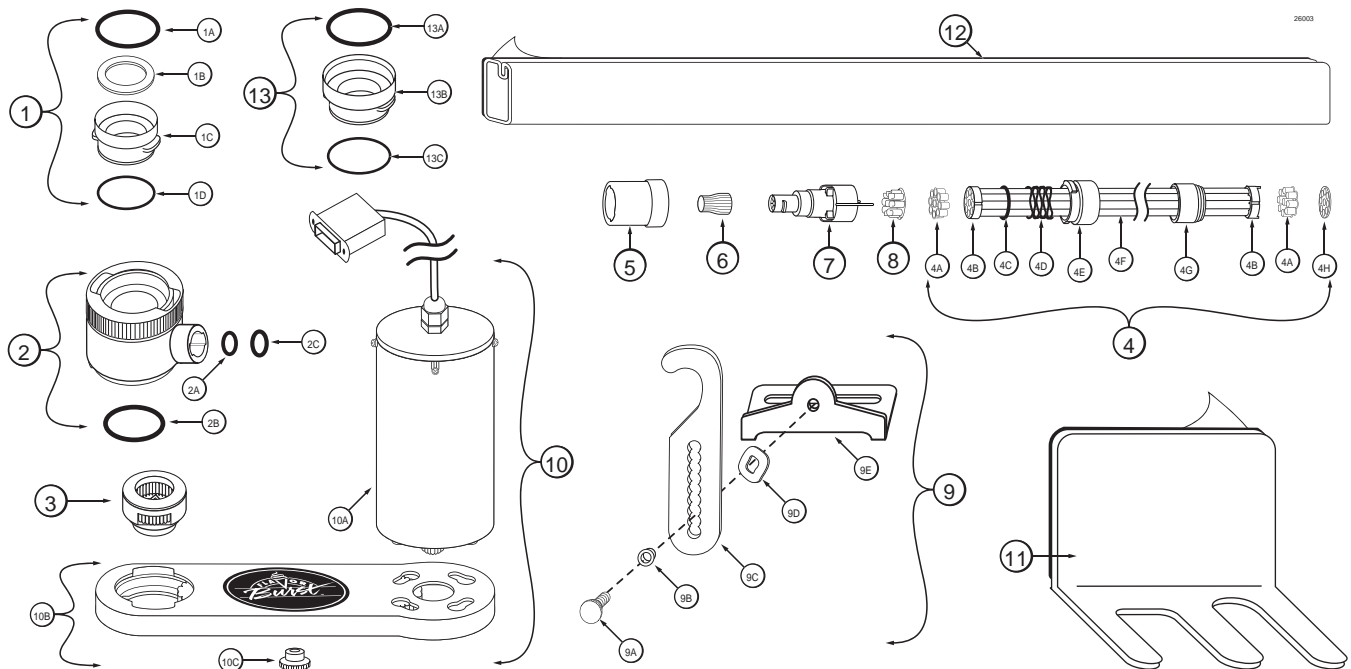


Figure 3

Syrup Pump and Related Parts (See Figure 4)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	N/A	SOFT SERVE SYRUP PUMP	8	Pumps syrup from flavor bags to flavor lines.
1A	SYR 307	PERISTALTIC SYRUP PUMP	1 ea.	Pumps syrup from flavor bags to flavor lines.
1B	TUB 806	1/8" SYRUP PUMP REPL TUBE	1 ea.	Transports syrup through pump.
1C	FAS 2066	SYRUP PUMP TUBE WASHER-1/4	1 ea.	Secures pump tube.
1D	FAS 2067	SYRUP PUMP CLAMP-HOSE-1/4"	1 ea.	Prevents pump tube from slipping.
1E	FAS 2051	ROLLED FLANGE EYELET	1 ea.	Creates tension for tighter fit.
1F	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 ea.	Connects syrup in tube to pump.
1G	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 ea.	Connects syrup pump to flavor line out.
2	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports flavor from bag to pump.
2A	FIX 1054	1/4" ID HOSE BARB SHUTOFF	1 ea.	Connects flavor line to flavor bag.
2B	SYR 902	FLAVOR-IN TUBE	1 ea.	Carries syrup from syrup bag to pump.
2C	TUB 811	TUBE-SILICONE .188X.375 PE FB80	1 ea.	Connects barb fitment to tube port.
2D	FIX 1048	FITTING-1/4X1/4 BARB FB80	1 ea.	Connects syrup tube to silicone tube.
3	SYR 901	6' 9-TUBE ASSEMBLY TUBE	9	Brings syrup from pump to Injector Head.
4	ROT 511	LINE COUPLER NUT	1	Connects flavor lines to the internal 9-Tube Assembly.
5	ROT 512	TUBE CONNECTOR BODY	1	Connects internal 9-Tube Assembly to flavor lines.
6	ROT 510	LINE COUPLER	1	Holds flavor lines in place.
7	FAS 2051	ROLLED FLANGE EYELET	9	Secures flavor lines to line coupler.
8	MIS 3023	FLAVOR LINE DUST CAP	1	Cover to protect end of flavor lines.
9	SYR 941A	SYRUP BAG ADAPTER	8	Connects bag fitment to flavor lines.
9A	SYR 940	SYRUP BAG ADAPTER CAP	1 ea.	Attaches to flavor bag fitment.
9B	SYR 939B	SYRUP BAG ADAPTER VALVE ASSEMBLY	1 ea.	Transports syrup to quick connect fitment.
9C	RUB 662	SYRUP BAG ADAPTER O-RING	1 ea.	Provides sealed cavity for Syrup Bag Adapter.
10	CAB 113	FLAVORING TRAY	8	Houses syrup bags.
11	ELE 496	PUMP CABLE	1	Provides power to the syrup pumps.

Syrup Pump and Related Parts

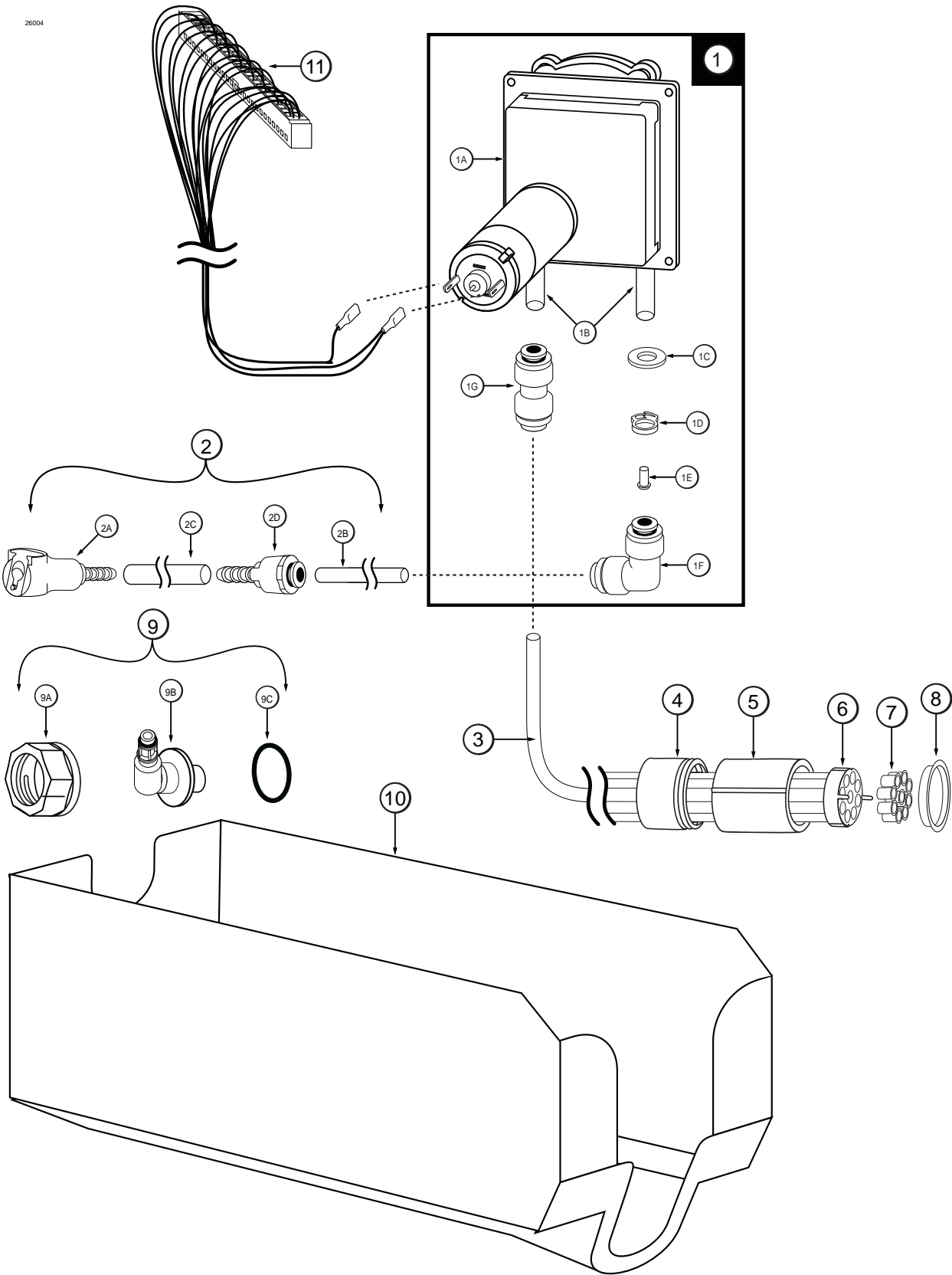


Figure 4

Sanitizer Pump and Related Parts (See Figure 5)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	SAN 748	SANITIZER PUMP ASSEMBLY	1	Supplies sanitizer to flush tube.
2	TUB 807	SANITIZER TUBE REPLACEMENT	1	Transports sanitizer through pump.
3	MIS 3023	DUST CAP	1	Cover to protect end of flavor lines.
4	FAS 2051	ROLLED FLANGE EYELET	1	Creates tension for tighter fit 1 per pump, 9 per tube assembly.
5	ROT 510	LINE COUPLER	1	Holds flavor lines in place.
6	ROT 512	TUBE CONNECTOR BODY	1	Connects internal 9-Tube Assembly to flavor lines.
7	ROT 511	LINE COUPLER NUT	1	Connects flavor lines to the internal 9-Tube Assembly.
8	SYR 901	6' 9-TUBE ASSEMBLY TUBES	9	Transports syrup and sanitizer from pumps to Injector Assembly.
9	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1	Connects elbow to sanitizer line.
10	FIX 1042	TUBE-TO-TUBE ELBOW	1	Connects pump tube to reducing union.
11	SYR 931	CLEAR TUBING	1	Transports sanitizer to Pump Flush Adapter.
12	SAN 701	SANITIZER TANK	1	Holds sanitizer solution.
13	FIX 1053	SANITIZER PUMP T CONNECTOR	1	Connects sanitizer line to flush adapter and pump lines.
14	MIS 3028-80	FLUSH TUBE ASSEMBLY	1	Connects with flavor line to flush with sanitizer solution.
14A	FIX 1054	1/4" ID HOSE BARB SHUTOFF	1 ea.	Connects to the syrup bag adapter to flush sanitizer solution through it.
14B	FIX 1051	1/4" ID HOSE BARB ELBOW	1ea.	Connects to the syrup line to flush sanitizer solution through it.
14C	SYR 931	CLEAR TUBING	3 ea.	Transports sanitizer to Pump Flush Adapter fittings.
14D	FIX 1046	FLUSH TUBE "Y" CONNECTOR	1 ea.	Splits sanitizer flush tube into two tubes.
15	FIX 1023	3/16" X 3/16" BARB TUBE CONNECT	1	Splices together flush tubes.
16	TUB 803	.17 x 1/4 LDPE TUBING-PER FOOT	1	Transports sanitizer solution from tank to sanitizer pump.
17	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1	Connects sanitizer tube to supply tube.
18	SAN 715	SUPPLY TUBE CAP	1	Fastens grommet securely to tank.
19	RUB 615	FEEDER TUBE RUBBER GROMMET	1	Holds sanitizer tube in place and seals tank hole.
20	SYR 902	SANITIZER SUPPLY TUBING	1	Supplies sanitizer from Sanitizer Tank.
21	SAN 734	HAND PUMP ASSEMBLY-FLUTED TANK	1	Seals Sanitizer Tank and adds pressure when needed.
22	ELE 483	SANITIZER PUMP CABLE	1	Provides power to the sanitizer pumps.

Sanitizer Pump and Related Parts

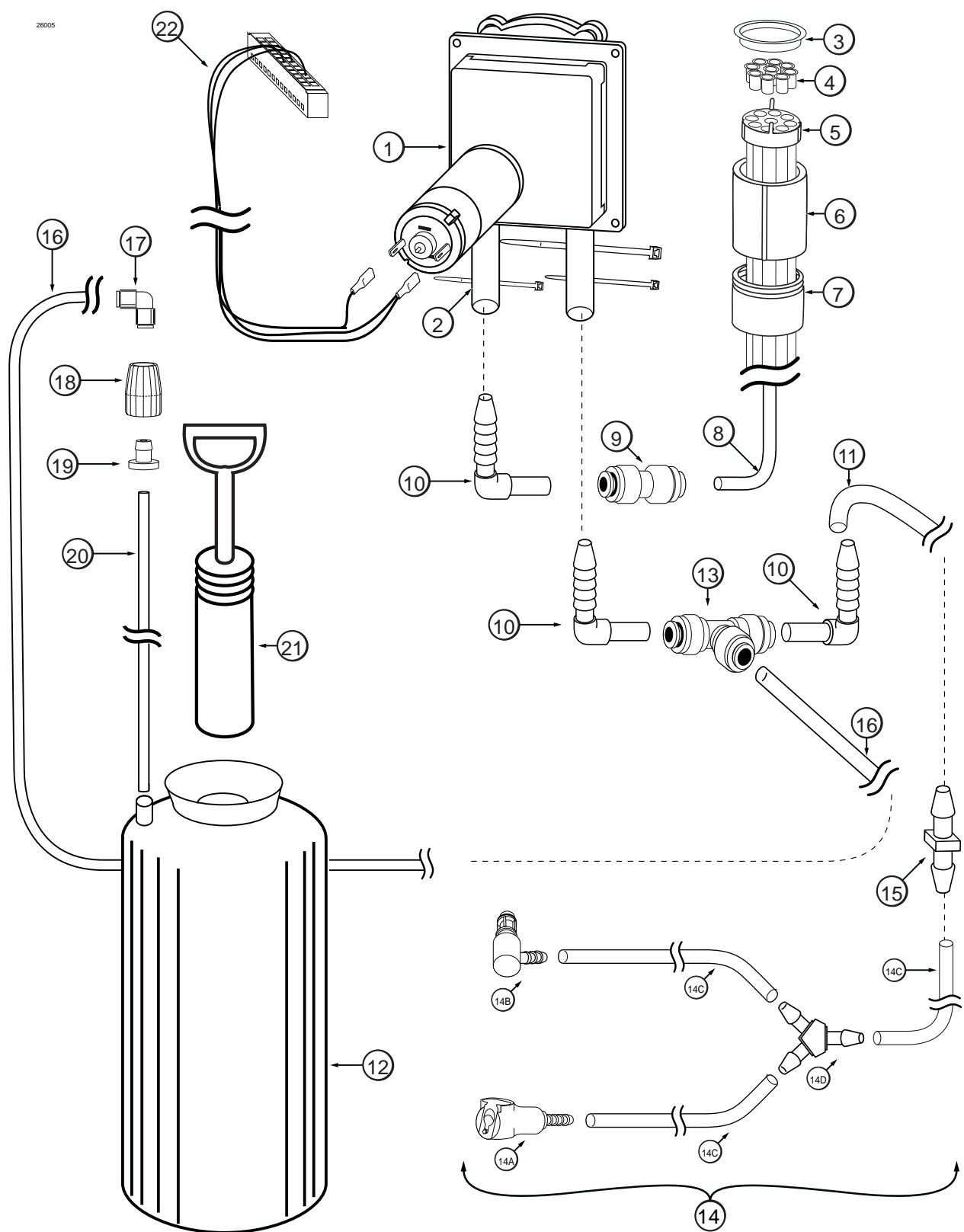


Figure 5

Electronic Parts and Connections (See Figure 6)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 550	KEYPAD ASSEMBLY	1	Flavor Burst unit command center.
2	ELE 430-RE-1	SPIGOT SWITCH ASSEMBLY	1	Activates Injector Assembly.
3	INJ 330	INJECTOR MOTOR ASSEMBLY	1	Powers the Injector Assembly to inject syrup into product.
4	MIS 3109	KEYPAD BRACKET ASSEMBLY	1	Mounts the keypad to the freezer.
4A	MIS 3080	KEYPAD MOUNTING PLATE	1 ea.	Attaches to freezer to mount keypad bracket.
4B	MIS 3103	KEYPAD MOUNTING BRACKET	1 ea.	Holds keypad in place.
4C	FAS 2023	ACCESSORY MOUNTING BRACKET KNOB	2 ea.	Fastens keypad bracket to mounting plate.
5	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
6	CAB 137-A	ELECTRONICS COVER	1	Protects and covers the electronics microprocessor.
7	FAS 2014	8-32 X 1/2" PAN HEAD	15	Secures cover panel to base and ground wire to nut.
8	MIS 3150	FLAVOR BURST LOGO DECALS	1	Displays Flavor Burst trademark logo.
9	FAS 2024	8-32 X 1/4 PAN HEAD	5	Secures microprocessor and power module to base.
10	ELE 485	120V POWER ENTRANCE MODULE	1	Power source inlet.
11	CAB 156	CONNECTOR SHIELD	1	Protects power cables from liquids; splash guard.
12	ELE 501a or ELE 511a	MICROPROCESSOR	1	Main power supply.
13	FAS 2081	STEEL CABLE CLAMPS	2	Strain relief to prevent chords from being detached.
14	CAB 138-A	ELECTRONICS BASE PANEL	1	Secures microprocessor.
15	N/A	GROUNDING WIRE	1	Grounds electricity.
16	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	1	Secures ground wire to screw and panel.

Electronic Parts and Connections

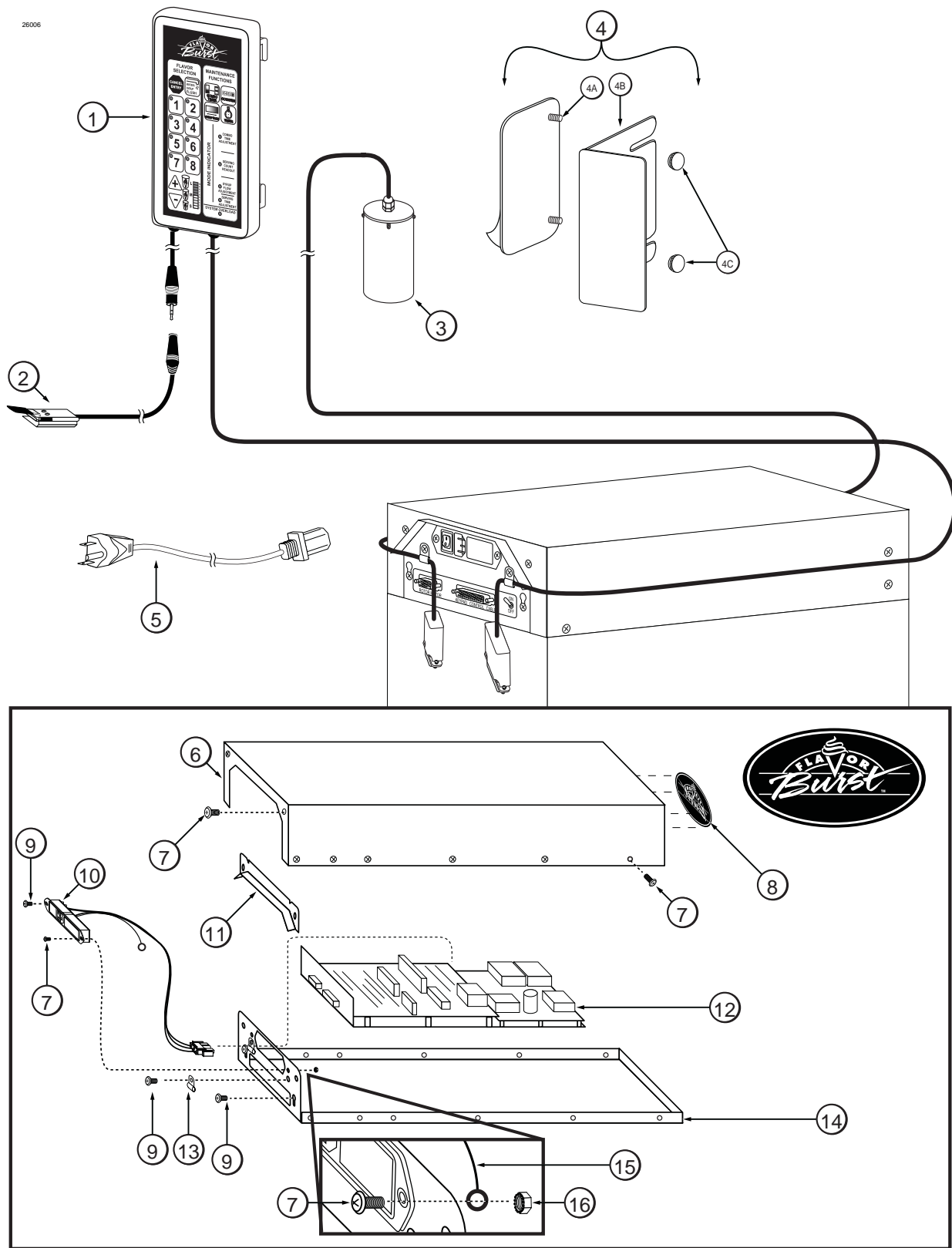
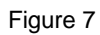


Figure 6

Spare Parts Kit (See Figure 7)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	SPR 5800A	SPARE PARTS KIT – SOFT SERVE	1	Houses extra spare parts and wear items.
2	INJ 321	GEAR CARTRIDGE	1	Rotates product for even syrup distribution.
3	RUB 601	9-POS DUCKBILL CHECK VALVE	1	Provides sealed cavity and prevents syrup leakage.
4	RUB 632	LOWER ADAPTER O-RING	1	Creates tension to secure Adapter to Injector Head.
5	RUB 640	FLAT ADAPTER GASKET FOR ADPT 101A ADAPTER	1	Provides sealed cavity inside Adapter.
6	RUB 642	UPPER ADAPTER O-RING FOR ADPT 101A ADAPTER	1	Creates tension to secure Adapter to freezer door.
7	RUB 602	9-POS TUBE CONN. GASKET	1	Provides sealed cavity.
8	RUB 652-RSS	SMALLER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
9	RUB 651	INJECTOR HEAD O-RING 2-020	1	Provides a sealed cavity.
10	INJ 201A	SYRUP MANIFOLD - BLACK	1	Connects flavor line to Injector Head.
11	ELE 430-RE-1	SPIGOT SWITCH	1	Activates Injector Assembly.
12	INJ 117	TUBE CONNECTOR BODY -BLACK	1	Secures Syrup Line Manifold to flavor lines.
13	ELE 444	1 AMP, 1 1/4" SLOW BLOW FUSE	2	System overload protection.
14	RUB 659	UPPER ADAPTER O-RING FOR ADPT 8750-A ADAPTER	1	Creates tension to secure Adapter to freezer door.
15	RUB 660	LARGER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
16	CW 137	DRIVE MOTOR GEAR	1	Turns the gear box gears, powered by the drive motor.

26007



DAILY OPENING PROCEDURES

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

NOTE: THE FOLLOWING PROCEDURES REQUIRE APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES. CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED SUPPLIES.

NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Ensure that the Injector System has been disassembled and cleaned according to the DAILY CLOSING PROCEDURES. This is typically performed at the close of the previous business day.

Sanitizing the Injector System

1. Prepare an approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for 1 minute. (See Figure 8.)



Figure 8

3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry. (See Figure 9.)

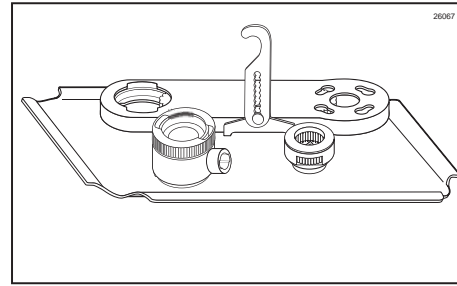


Figure 9

4. Remove the Manifold cap and set it on a sanitary tray. Spray the Syrup Line Manifold opening with approved sanitizer solution and allow it to sanitize for at least 1 minute. (See Figure 10.)

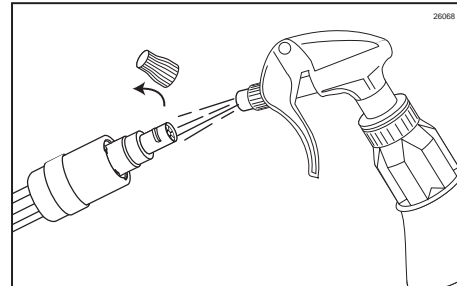


Figure 10

5. Hang the 9-Tube assembly on the 9-Tube and Drive Motor Bracket to dry. (See Figure 11.)

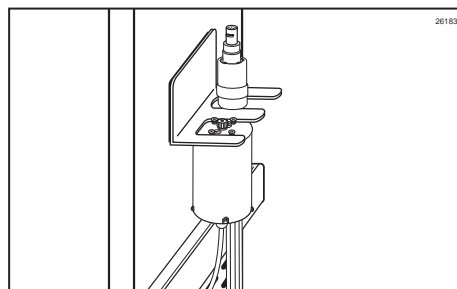


Figure 11

6. The following do not need to be sanitized on a daily basis as part of the daily opening procedures. However, inspect these areas and if necessary, clean according to instructions in the SCHEDULED MAINTENANCE section: (See Figure 12.)

- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes
- Spigot Switch and Bracket
- Keypad and Keypad Bracket
- Spout Adapter (clean according to instructions when freezer door has been removed)
- Drive Motor
- Exposed surfaces of Cabinet

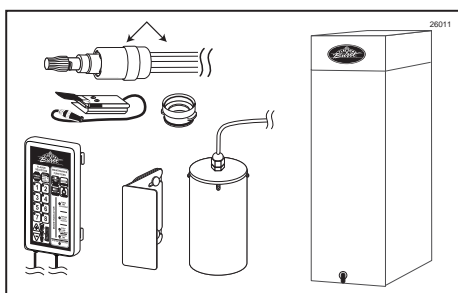


Figure 12

Assembling the Injector Assembly

The two Injector Head o-rings and the Gear Cartridge are wear items and will need to be replaced periodically. Check for wear occasionally and always keep spares of these items on hand in the Spare Parts Kit.

1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Drive Assembly Gear Box. (See Figure 13.)

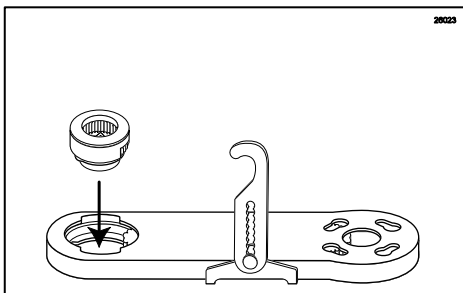


Figure 13

2. Install the Injector Head onto the Drive Assembly Gear Box and rotate off-center to secure. (See Figure 14.)

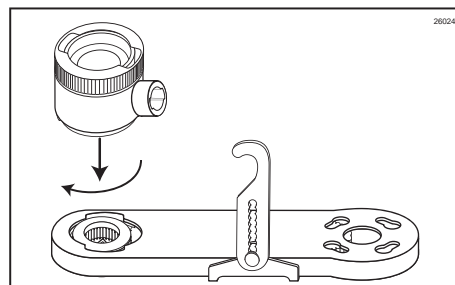


Figure 14

3. Insert the Drive Motor into the Drive Assembly Gear Box so that all four locking screws are seated properly and rotate the motor clockwise to secure. (See Figure 15.)

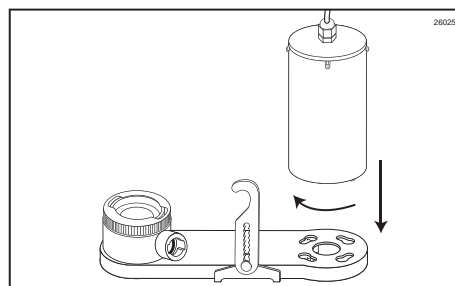


Figure 15

Installing the Injector System

1. Hang the Suspension Bracket with the Injector Assembly on one of the lower freezer door posts. (See Figure 16.)

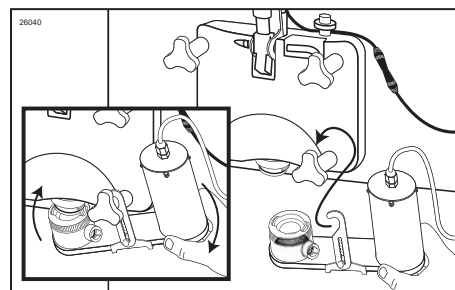


Figure 16

2. Install the Injector Head fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter. Rotate the locking collar to secure. (See Figure 17.)

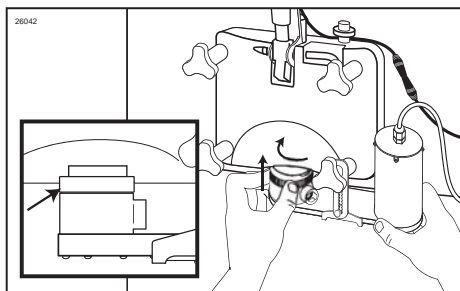


Figure 17

3. Ensure that the Injector Assembly is level horizontally and make any adjustments to the Suspension Bracket as needed using the adjustment hand knob. (See Figure 18.)

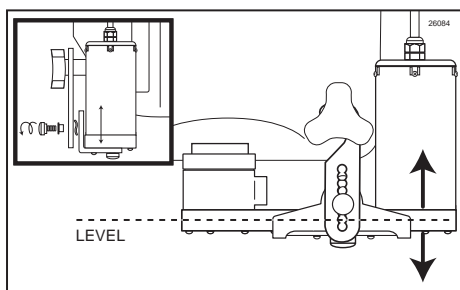


Figure 18

4. Insert the Syrup Line Manifold end fully into the Injector Head syrup line opening. Rotate it until motion stops to secure. (See Figure 19.)

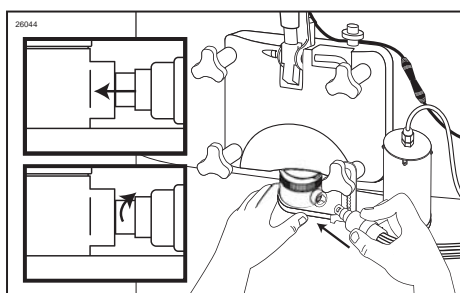


Figure 19

5. With a container under the dispensing spout, press the WATER / SYRUP FLUSH key on the Keypad to purge any remaining product from the Injector Head. (See Figure 20.)

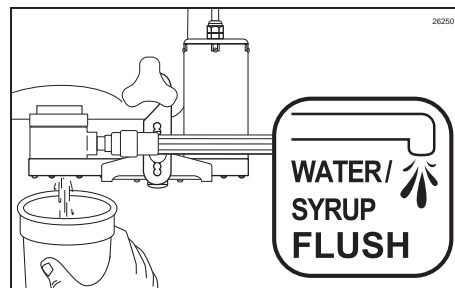


Figure 20

Other items to check during opening procedures

These steps do not necessarily need to be performed as part of the daily opening procedures. The following is a list of areas to check on the Flavor Burst® system during opening procedures. These areas should be checked and adjusted if necessary.

1. Ensure that the Sanitizer Tank has plenty of approved sanitizer solution and refill according to instructions if necessary.
2. Ensure that desired flavors are installed and that none of the flavor bags are empty. Replace flavors according to instructions if necessary.
3. Ensure that the flavor level and the multi-flavored timing are set to a desired level. Make adjustments according to instructions according to the operator's preference.

DAILY CLOSING PROCEDURES

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

NOTE: THE FOLLOWING PROCEDURES REQUIRE APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES. CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED SUPPLIES.

NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Removing the Injector System

Follow these instructions to remove the Injector System from the freezer during closing.

1. With a container under the dispensing spout, press the **WATER / SYRUP FLUSH** key on the Keypad to purge any remaining product from the Injector Head. (See Figure 21.)

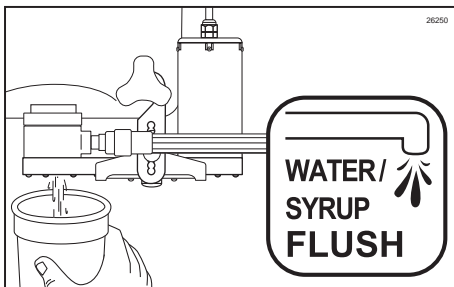


Figure 21

2. Rotate the 9-Tube Assembly coupler until it unlocks and is able to slide out of the Injector Head syrup line opening. (See Figure 22.)

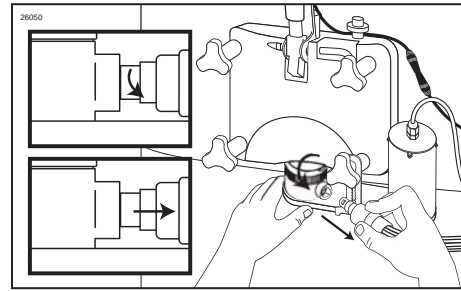


Figure 22

3. Hang the 9-Tube Assembly on the Accessory Hanging Bracket. (See Figure 23.)

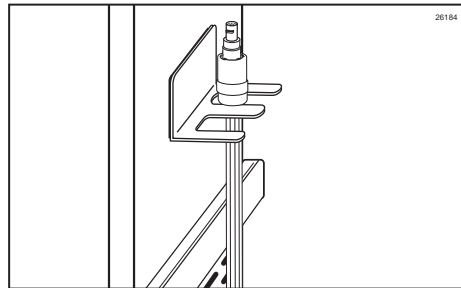


Figure 23

4. Rotate the Injector Head locking collar until it unlocks from the Spout Adapter and remove the Injector Head from the Adapter. (See Figure 24.)

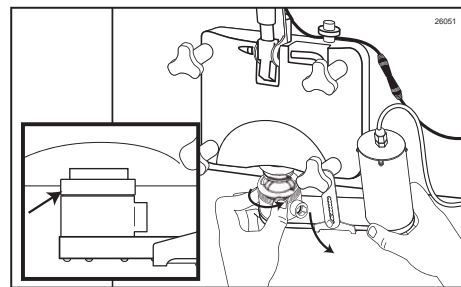


Figure 24

5. Lift the Suspension Bracket with the Injector Assembly from the freezer door knob. (See Figure 25.)

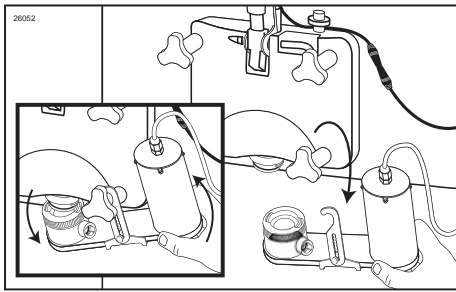


Figure 25

Disassembling the Injector Assembly

1. Rotate the Drive Motor to unlock and remove the Drive Motor from the Drive Assembly Gear Box. (See Figure 26.)

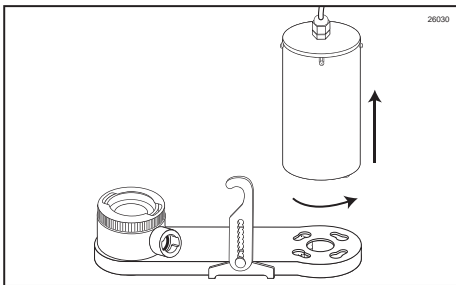


Figure 26

2. Slide the Drive Motor onto the Accessory Hanging Bracket. (See Figure 27.)

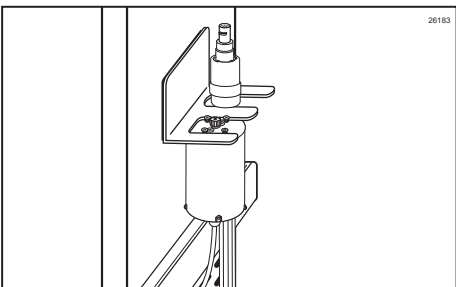


Figure 27

3. Rotate the Injector Head to unlock it from the Gear Box. (See Figure 28.)

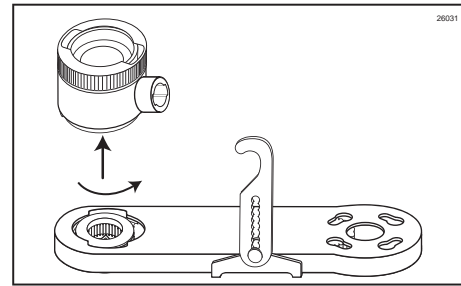


Figure 28

4. Remove the Gear Cartridge from the Gear Box. (See Figure 29.)

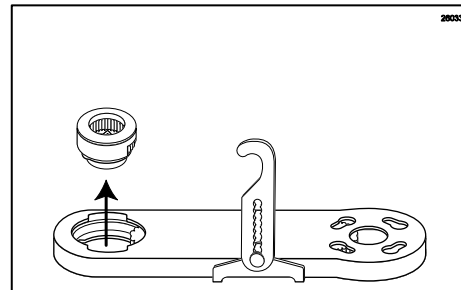


Figure 29

Sanitizing the Injector System

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Drive Assembly Gear Box in warm water and soak for at least 5 minutes. Proceed with Steps 3 and 4 in the meantime. (See Figure 30.)

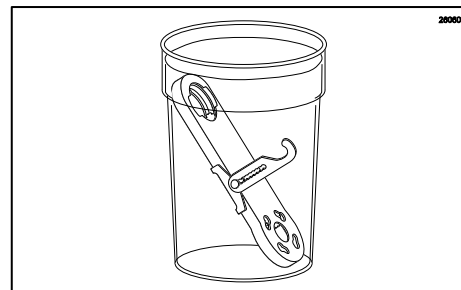


Figure 30

3. Brush and clean all exposed surfaces of the Gear Cartridge with detergent water, then rinse thoroughly. (See Figure 31.)

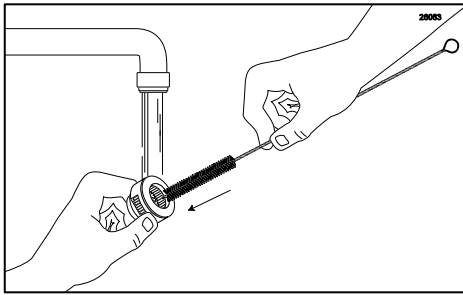


Figure 31

4. Brush and clean all exposed surfaces of the Injector Head with detergent water, then rinse thoroughly. Use a small brush to ensure that the syrup orifices are clear of any residual syrup. (See Figure 32.)

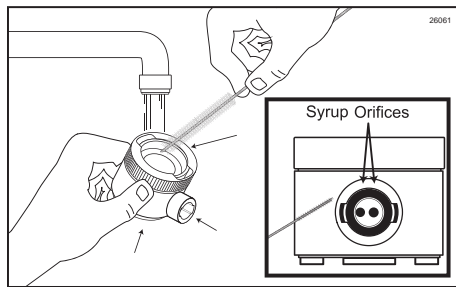


Figure 32

5. When the Drive Assembly Gear Box has soaked for at least 5 minutes, brush and clean all exposed surfaces and openings with detergent water and rinse thoroughly. The Suspension Bracket may be disassembled for a more thorough cleaning if necessary. (See Figure 33.)

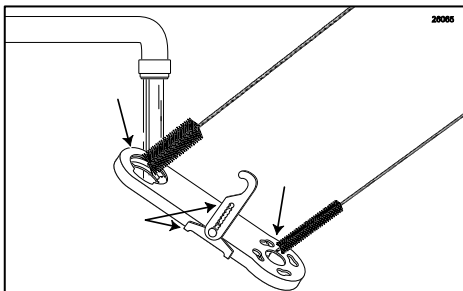


Figure 33

NOTE: UNDER NORMAL OPERATING CONDITIONS, IT IS NOT ADVISORY TO BRUSH OTHER AREAS INSIDE THE DRIVE ASSEMBLY GEAR BOX. DOING SO MAY CAUSE DAMAGE.

NOTE: DO NOT OPEN OR DISASSEMBLE THE DRIVE ASSEMBLY GEAR BOX.

6. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for at least 1 minute. (See Figure 34.)

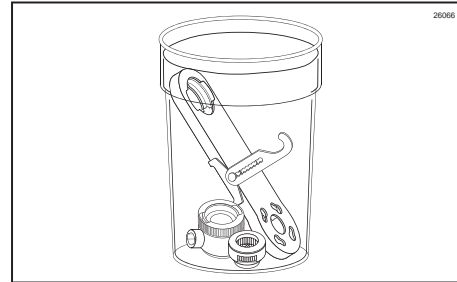


Figure 34

7. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry. (See Figure 35.)

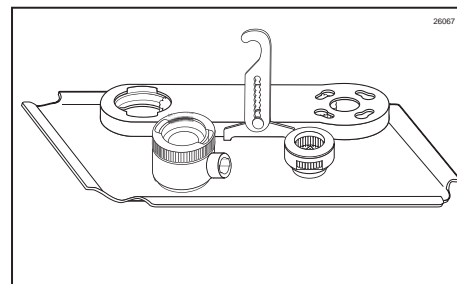


Figure 35

8. Spray the Syrup Line Manifold opening with approved sanitizer solution. Allow it to sanitize for at least 1 minute. (See Figure 36.)

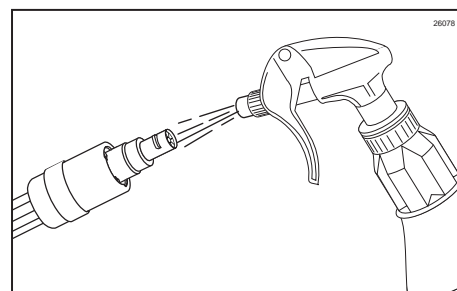


Figure 36

9. Replace the cap and hang the Assembly on the Accessory Hanging Bracket. (See Figure 37.)

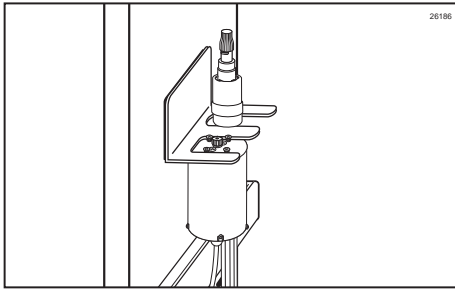


Figure 37

10. Clean, rinse and dry the surfaces of the Drive Motor, the Keypad, and exposed surfaces of the cabinet using detergent water, clean water, and single service towels. (See Figure 38.)

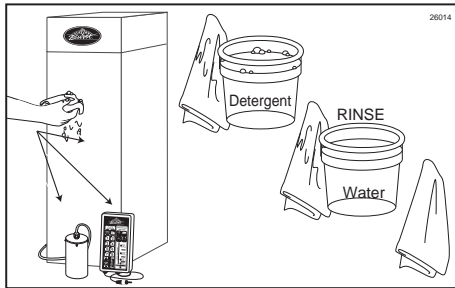


Figure 38

11. The following do not need to be sanitized on a daily basis. However, inspect these areas and if necessary, clean according to instructions in the SCHEDULED MAINTENANCE section: (See Figure 39.)

- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes
- Spigot Switch and Bracket
- Keypad Bracket
- Spout Adapter (clean according to instructions when freezer door has been removed)

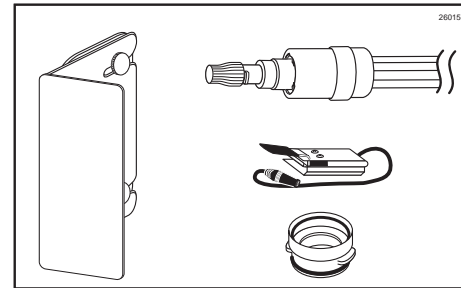


Figure 39

REPLACING THE SYRUP FLAVORS

NOTE: BE SURE TO PLACE A CONTAINER UNDER THE INJECTOR HEAD TO CATCH THE PRODUCT AND SANITIZER SOLUTION.

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURE.

NOTE: THE FOLLOWING PROCEDURES REQUIRE APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES. CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED SUPPLIES.

NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Each syrup flavor is stored inside a numbered tray (1-8) within the system cabinet. Under normal operating conditions, flavors are installed as previous flavors become empty. However, you may change flavors periodically as desired.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Complete "CIP – Phase 2" of the Clean-In-Place procedure in the SCHEDULED MAINTENANCE section for the corresponding syrup line. Do not perform Step 23.

NOTE: BE SURE TO PLACE A CONTAINER UNDER THE INJECTOR HEAD TO CATCH THE PRODUCT AND SANITIZER SOLUTION.

3. Pull the tray forward and remove the syrup bag. Discard the syrup bag if it is empty or expired. If the bag has usable syrup, store the syrup as directed on the label. (See Figure 40.)

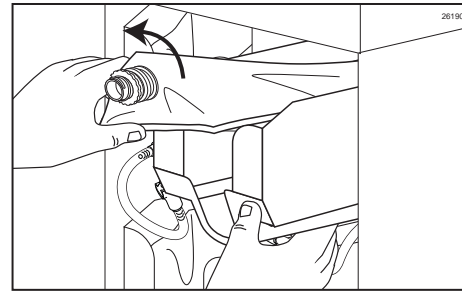


Figure 40

4. Clean the syrup tray with a single service towel and detergent water, rinse and dry thoroughly. (See Figure 41.)

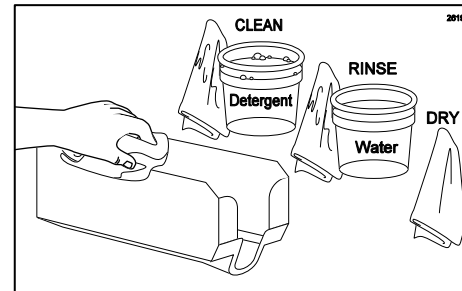


Figure 41

5. Select the flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap. (See Figure 42.)

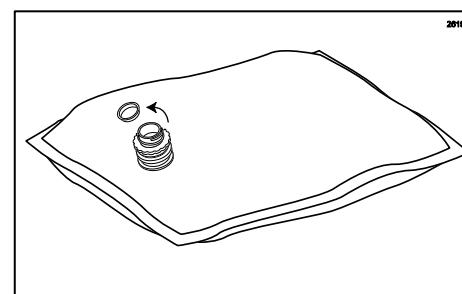


Figure 42

6. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air. (See Figure 43.)

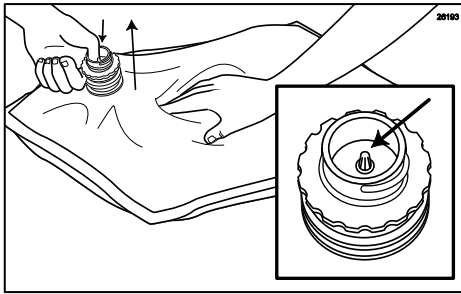


Figure 43

7. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The grooves of the bag fitment should slide into the tray opening. (See Figure 44.)

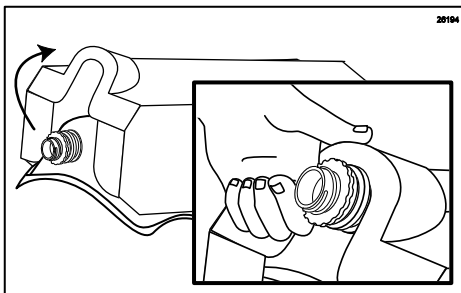


Figure 44

8. Holding the fitment in place, raise the open end of the tray and flip the tray right side up. As the tray is set back down, allow the bag to settle in the tray. (See Figure 45.)

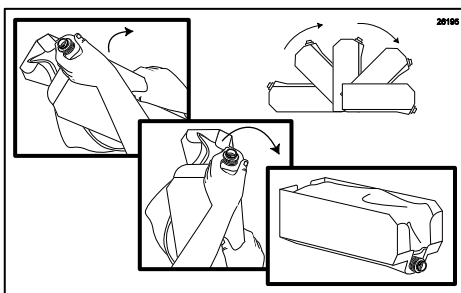


Figure 45

9. Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet. (See Figure 46.)

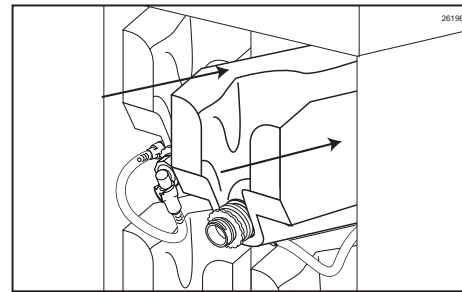


Figure 46

10. Clean the exposed surfaces of the Syrup Bag Connector and bag fitment with detergent water, single service towel and brush if necessary. Then rinse and dry the Connector and fitment using clean water and single service towels. (See Figure 47.)

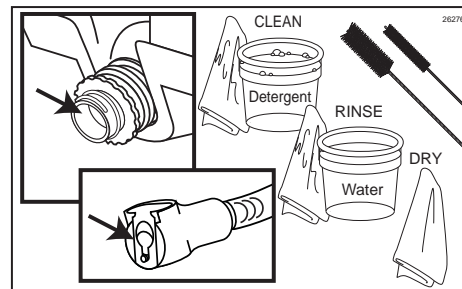


Figure 47

11. Using a spray bottle of approved sanitizer solution, spray the syrup bag fitment and the Syrup Bag Connector. Allow these parts to sanitize for at least 1 minute. (See Figure 48.)

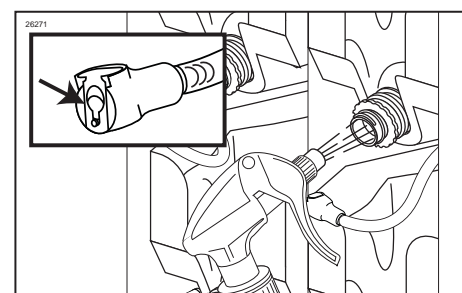
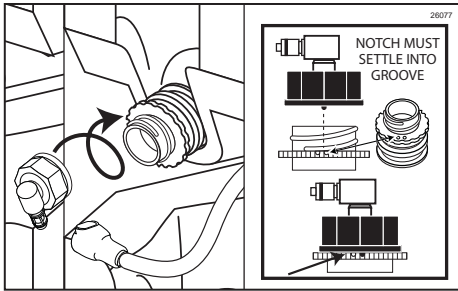
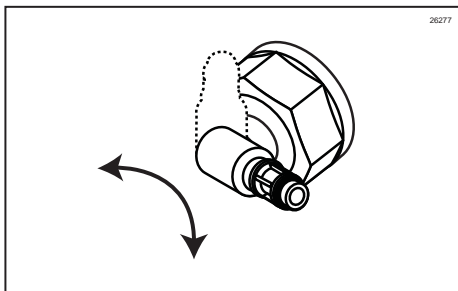


Figure 48

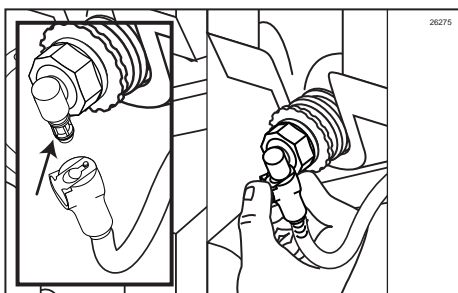
12. Attach the Syrup Bag Adapter to the bag fitment. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection. (See Figure 49.)



13. Turn the adapter valve toward the syrup line while holding the adapter base. Syrup lines may be installed in any position as long as the syrup tubes are not pinched. (See Figure 50.)

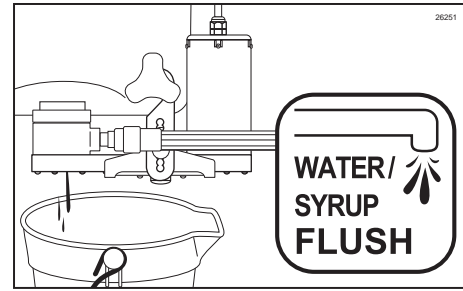


14. Connect the Syrup Bag Connector to the Syrup Bag Adapter. (See Figure 51.)



15. Select and touch the number corresponding with the new syrup flavor to prime the pump.

16. Place a container under the Injector Head to catch residual sanitizer solution and/or fresh product to be dispensed and press WATER / SYRUP FLUSH to prime the syrup line. (See Figure 52.)



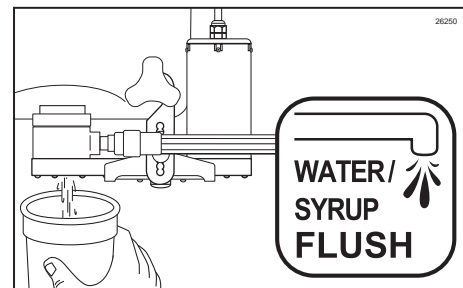
17. Once syrup flows consistently from the Injector Head, press CANCEL ENTRY to complete the procedure.

NOTE: THE PUMP FLUSH FUNCTION WILL AUTOMATICALLY SHUT OFF AFTER 15 MINUTES.

NOTE: YOU MAY WANT TO PROCEED WITH STEP 18 AS TIME ALLOWS DURING THE PUMP FLUSH FUNCTION IF AN ADDITIONAL FLAVOR NEEDS TO BE INSTALLED.

18. Repeat this entire process for each additional flavor to be installed.

19. When no additional flavors need to be installed, press the WATER / SYRUP FLUSH key to clean the Injector Head. (See Figure 53.)



SCHEDULED MAINTENANCE

The following procedures are performed less frequently than daily or as needed.

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

NOTE: THE FOLLOWING PROCEDURES REQUIRE APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES. CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED SUPPLIES.

NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Clean-In-Place (CIP) Procedure

The Clean-In-Place procedure should be performed every 30 days to ensure that the syrup passageways are free of any product crystallization. The medium used for this process must be an approved sanitizing product mixed according to the product manufacturer's instructions.

This Clean-In-Place procedure is detailed in 3 phases: (1) 9-Tube Assembly Cleaning, (2) Syrup System Cleaning, and (3) Reassembly. To ensure maximum results, the following instructions should be completed in sequence as stated. This will expose the system and parts to the sanitizing medium for about 130 minutes.

CIP - Phase 1: 9-Tube Assembly Cleaning

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.

2. Rotate the 9-Tube Assembly coupler until it unlocks and remove it from the Injector Head syrup line opening. (See Figure 54.)

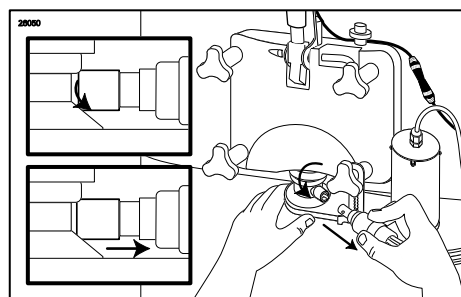


Figure 54

3. Remove the Coupler Body by rotating and unlocking it from the Coupler Base. (See Figure 55.)

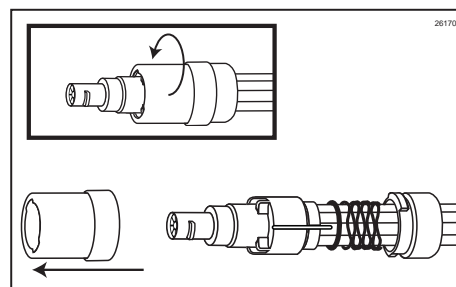


Figure 55

4. Remove the Syrup Line Manifold from the tube connector body, then remove the Duckbill Check Valve from the Syrup Line Manifold. (See Figure 56.)

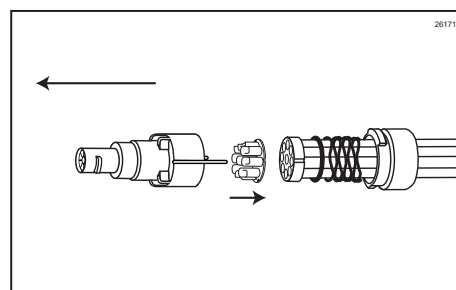


Figure 56

5. Place the end of the 9-Tube Assembly into a container to catch the expelled syrup and sanitizer solution during the Clean-In-Place procedure. (See Figure 57.)

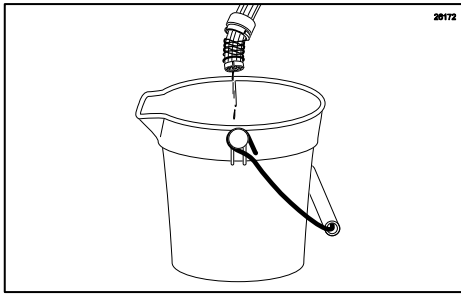


Figure 57

6. Clean the Syrup Line Manifold, Manifold cap, Duckbill Check Valve, and Coupler Body using a small brush and detergent water. Be sure that each of the 9 individual check valves is cleaned thoroughly by brushing through each valve opening. Rinse thoroughly. (See Figure 58.)

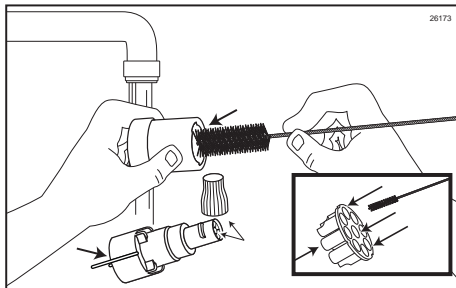


Figure 58

7. Place the items in the approved sanitizer solution. Allow these items to soak throughout the upcoming processes. (See Figure 59.)

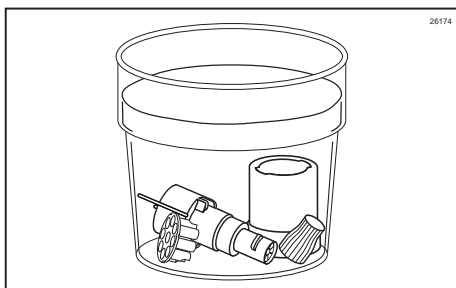


Figure 59

CIP - Phase 2: Syrup System Cleaning

NOTE: THE FOLLOWING CLEAN-IN-PLACE PROCEDURE (STEPS 8-23) SHOULD BE COMPLETED CONSECUTIVELY, BEGINNING WITH SYRUP LINE #1 (I.E. 1,2,3,4,5,6,7,8) UNTIL ALL EIGHT SYRUP LINES HAVE BEEN FLUSHED.

8. Using a single service towel under the Syrup Bag Connector, disconnect the Connector from the Syrup Bag Adapter by pressing down on the lever and pulling it away from the Syrup Bag Adapter. (See Figure 60.)

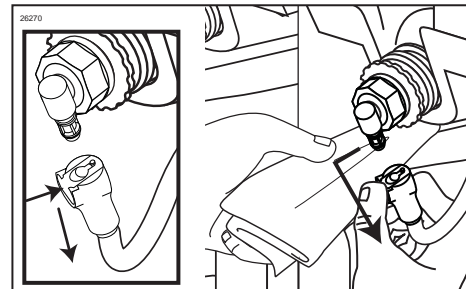


Figure 60

9. Using a single service towel beneath the fitment, remove the Syrup Bag Adapter from the syrup bag fitment. (See Figure 61.)

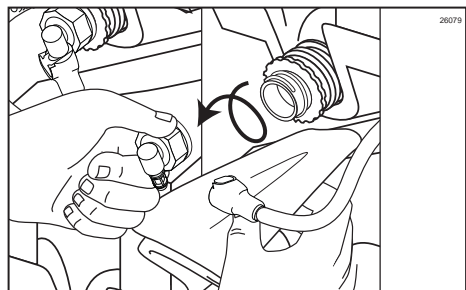


Figure 61

10. Brush and clean the Syrup Bag Adapter thoroughly with detergent water. Then rinse thoroughly with clean water. (See Figure 62.)

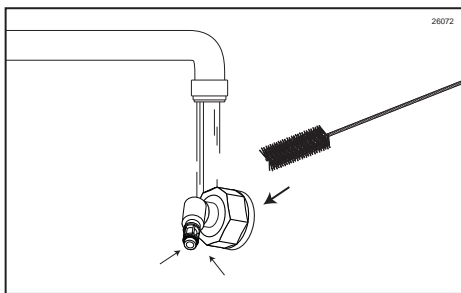


Figure 62

11. Attach the Syrup Bag Adapter to the connector fitment on the Pump Flush Adapter beneath the #8 syrup tray. (See Figure 63.)

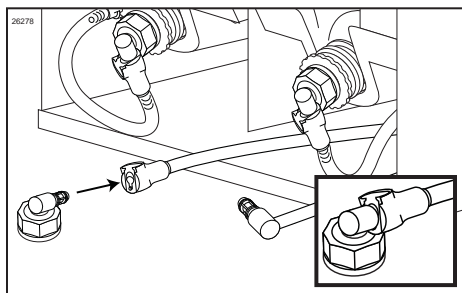


Figure 63

12. Place the Syrup Bag Adapter over a cup. Select the disconnected syrup line (1-8) and press WATER/SYRUP FLUSH to allow sanitizer solution to flow through the adapter for at least 1 minute. (See Figure 64.)

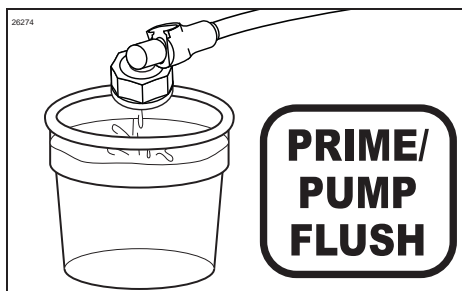


Figure 64

13. Press CANCEL ENTRY to stop the flow of sanitizer solution and disconnect the Syrup Bag Adapter from the Pump Flush Adapter. (See Figure 65.)

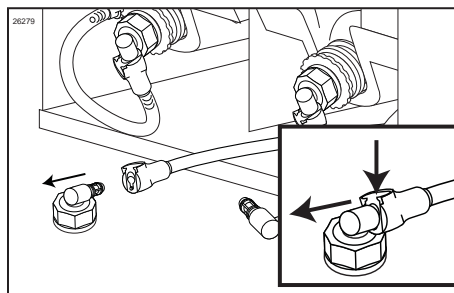


Figure 65

14. Place the Syrup Bag Adapter in sanitizer solution for at least 1 minute. (See Figure 66.)

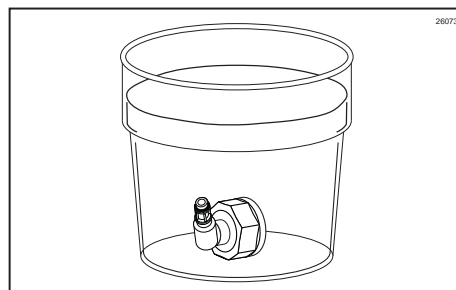


Figure 66

15. Remove the Adapter from the sanitizer solution and place on a sanitary tray to air dry. (See Figure 67.)

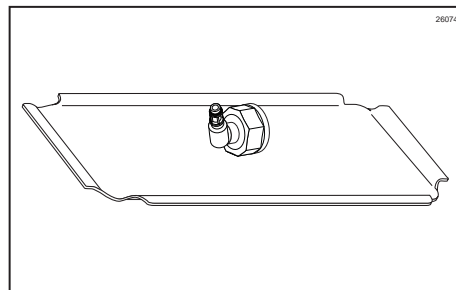


Figure 67

16. Brush and clean the outer surfaces of the syrup bag fitment and the Connector with detergent water, and a single service towel. Then rinse and dry the parts using clean water and single service towels. (See Figure 68.)

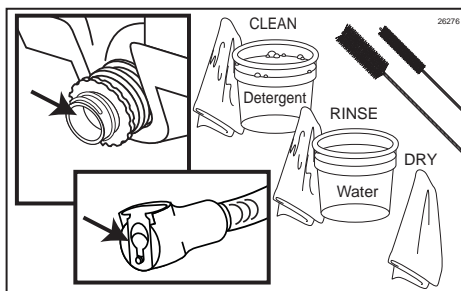


Figure 68

17. Using a spray bottle of approved sanitizer solution, spray the syrup bag fitment and the Syrup Bag Connector. Allow these parts to sanitize for at least 1 minute. (See Figure 69.)

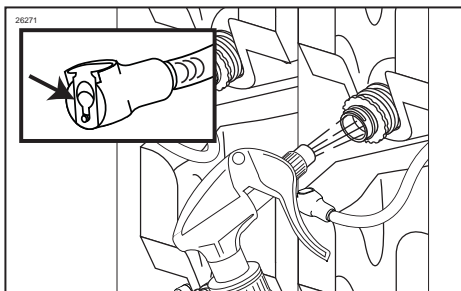


Figure 69

18. Connect the Pump Flush Adapter assembly to the Syrup Bag Connector. (See Figure 70.)

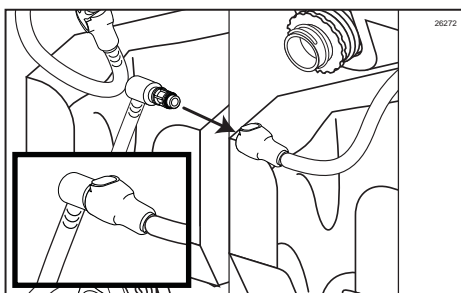


Figure 70

19. Touch the number on the Keypad (1-8) of the corresponding syrup line and pump you wish to flush.

20. Press the WATER / SYRUP FLUSH key to start the Pump Flush procedure for the selected syrup line and proceed to Step 21.

NOTE: PUMP FLUSH WILL CONTINUE FOR 15 MINUTES. YOU MAY CANCEL AT ANY TIME BY TOUCHING THE “CANCEL ENTRY” KEY. HOWEVER, EACH LINE MUST COMPLETE THE FULL 15 MINUTE PUMP FLUSH PROCESS BEFORE CLEAN-IN-PLACE IS COMPLETE.

21. While the Pump Flush procedure is running, perform Steps 8-10 and Steps 16-17 to clean and prepare the next Syrup Bag Connector, Syrup Bag Adapter and syrup bag fitment.

NOTE: YOU MAY CLEAN THE INJECTOR ASSEMBLY ACCORDING TO DAILY CLOSING PROCEDURES DURING THE PUMP FLUSH PROCESS AS TIME ALLOWS. (SEE STEP 33.)

22. Once the Pump Flush process has completed, disconnect the Pump Flush Adapter from the Syrup Bag Connector. (See Figure 71.)

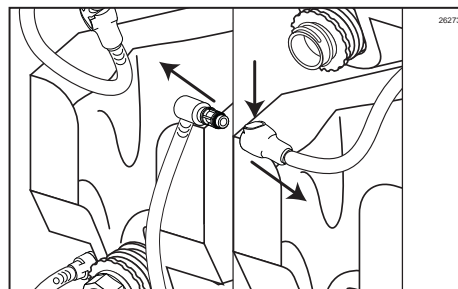


Figure 71

23. Repeat Steps 8 - 22 until all of the Connectors, Adapters and bag fitments have been sanitized and the syrup lines have been flushed. Then return the Pump Flush Adapter to its place under #8 tray.

CIP - Phase 3: Reassembly

24. Connect each Syrup Bag Adapter to the syrup bag fitments. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection. (See Figure 72.)

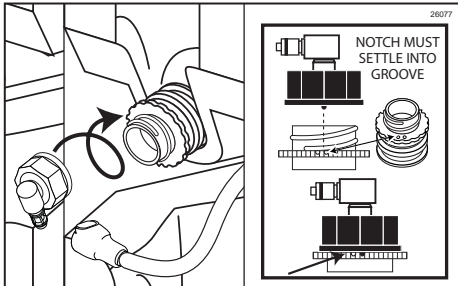


Figure 72

25. Turn the adapter valve toward the syrup line while holding the adapter base. Syrup lines may be installed in any position as long as the syrup tubes are not pinched. Repeat for each Syrup Bag Adapter. (See Figure 73.)

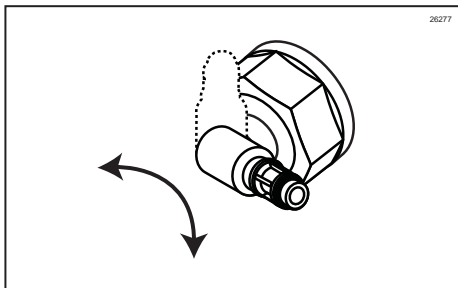


Figure 73

26. Reconnect each syrup line and bag of syrup by pressing the Syrup Bag Connector onto the Syrup Bag Adapter valve. (See Figure 74.)

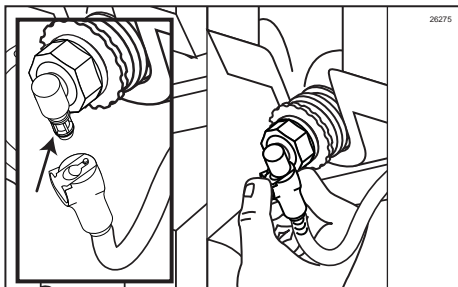


Figure 74

27. Remove the Syrup Line Manifold, Manifold cap, the Duckbill Check Valve, and Coupler Body from the sanitizer solution and place on a sanitary tray to air dry. (See Figure 75.)

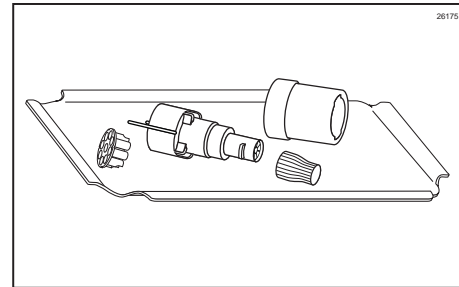


Figure 75

28. Install the Duckbill Check Valve into the Syrup Line Manifold and the Syrup Line Manifold into the Coupler Body. (See Figure 76.)

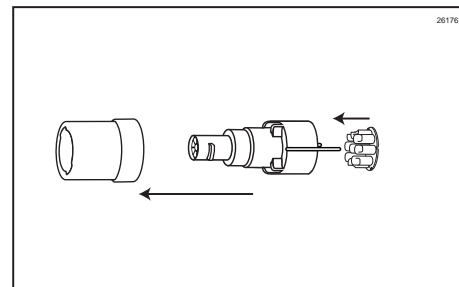


Figure 76

29. Remove the end of the 9-Tube Assembly from the container. Using a spray bottle of approved sanitizer solution, spray end of the assembly and allow it to sanitize for at least 1 minute. (See Figure 77.)

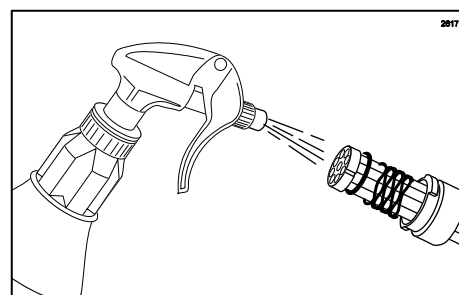


Figure 77

30. Carefully align the pins of the Syrup Line Manifold with the Syrup Line Connector and insert the end of the 9-Tube Assembly fully into the Coupler. (See Figure 78.)

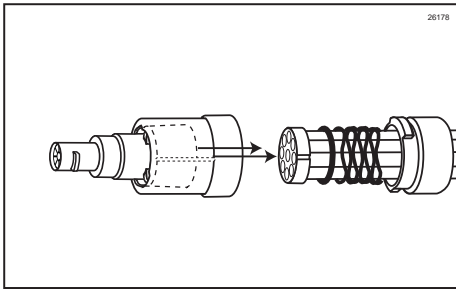


Figure 78

31. Push the Coupler Nut into the Coupler Body and rotate the Coupler Body until motion stops to secure. (See Figure 79.)

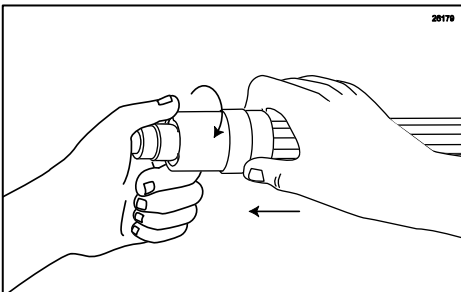


Figure 79

32. Replace the cap and hang the Assembly onto the Accessory Hanging Bracket. (See Figure 80.)

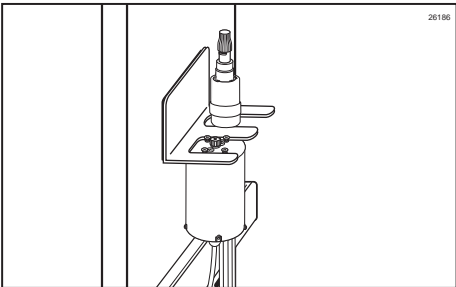


Figure 80

33. Perform the entire DAILY CLOSING PROCEDURES to clean and sanitize the Injector System. This may also be done during the Pump Flush Process as time allows.

34. Perform the “Assembling the Injector Assembly” and “Installing the Injector System” sections of the DAILY OPENING PROCEDURES.

35. Prime the syrup system as instructed in “Priming the Syrup System.”

Priming the Syrup System

Priming the syrups is necessary when first installing the flavors, after the Clean-In-Place procedure, when an individual flavor or multiple flavors remain idle for more than 72 hours, and when changing flavors. Only the syrup lines directly involved will require this process.

1. Select the number (1-8) of the syrup line pump you wish to prime.
2. Place a container under the Injector Head to catch sanitizer solution and/or fresh product to be dispensed. Press and hold the WATER / SYRUP FLUSH key to prime the syrup line. (See Figure 81.)

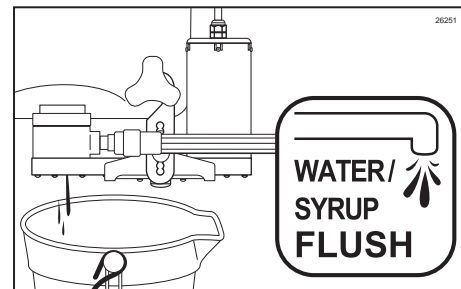


Figure 81

3. Once syrup flows consistently from the Injector Head, press CANCEL ENTRY to stop the syrup flow.

NOTE: THE PUMP FLUSH FUNCTION WILL AUTOMATICALLY SHUT OFF AFTER 15 MINUTES IF YOU DO NOT PRESS THE “CANCEL ENTRY” KEY.

4. Repeat this entire process for each additional syrup line.

- When no additional syrup lines remain, press the WATER / SYRUP FLUSH key to clean the Injector Head to complete the procedure. (See Figure 82.)

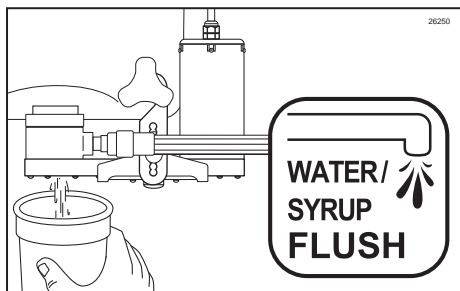


Figure 82

Refilling the Sanitizer Tank

The Sanitizer Tank system provides approved sanitizer solution to specific areas of the Flavor Burst® system such as the Injector Head and syrup lines during certain functions. In order to utilize these clean-in-place functions, keep an adequate supply of approved sanitizer solution in the Sanitizer Tank at all times.

The Sanitizer Tank should be checked on a daily basis, but only needs to be refilled if the supply is low.

- Prepare approximately 2 ½ gallons (9.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
- Remove the hand pump from the Sanitizer Tank and discard any remaining sanitizer. (See Figure 83.)

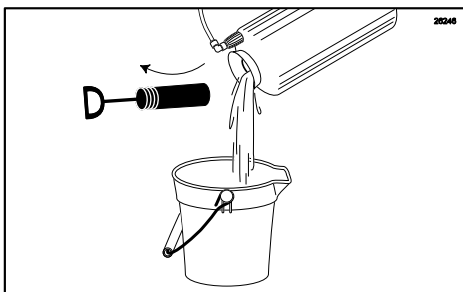


Figure 83

- Fill the Sanitizer Tank with approved sanitizer solution (See Figure 84.)

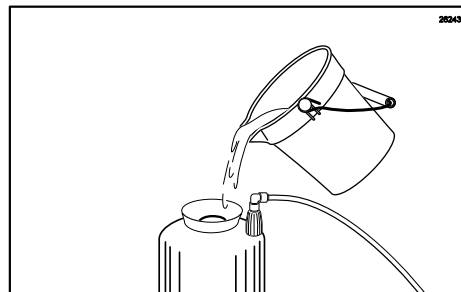


Figure 84

NOTE: USE THE REMAINING SANITIZER SOLUTION FOR MANUAL SANITIZING IN THE CLEAN-IN-PLACE PROCEDURE, DAILY OPENING PROCEDURES, OR DAILY CLOSING PROCEDURES.

- Reinstall the hand pump and tighten sufficiently. Using the handle, pump air into the Sanitizer Tank to prime the pump (approximately 10 strokes.) (See Figure 85.)

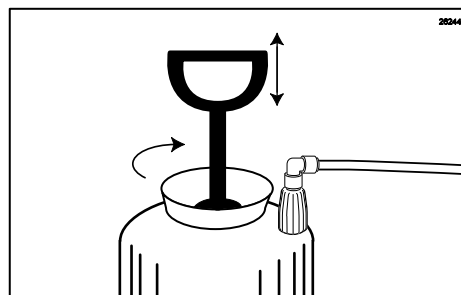


Figure 85

NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

Cleaning the Spout Adapter

The Spout Adapter does not require daily cleaning under normal operating conditions. Since the fitting is very tight, install the Adapter with the freezer door removed. Therefore, clean only as needed or when disassembling the freezer door for cleaning (approximately every 2 weeks). Replacement o-rings and gasket are available in the Spare Parts Kit.

NOTE: THE ADPT 8750-A ADAPTER DOES NOT INCLUDE A GASKET. IF THIS ALTERNATE ADAPTER IS INSTALLED, IGNORE REFERENCES TO THE GASKET WHEN CLEANING THIS ADAPTER.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also, prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove the Spout Adapter from the freezer head. Since the fitting is very tight, you may need to use a small tool to pry the Adapter from the door spout. (See Figure 86.)

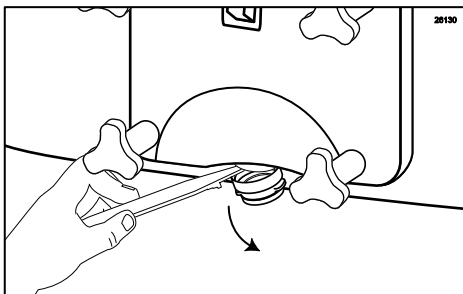


Figure 86

3. Remove the two black o-rings and white gasket from the Spout Adapter. (See Figure 87.)

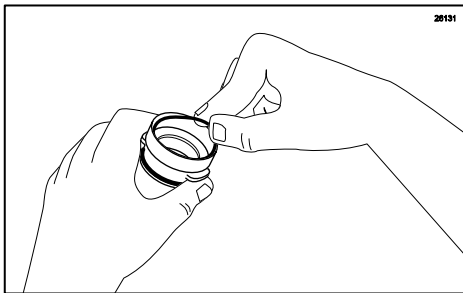


Figure 87

4. Clean the two o-rings, the white gasket and the Spout Adapter with a small brush and detergent water, and rinse thoroughly. (See Figure 88.)

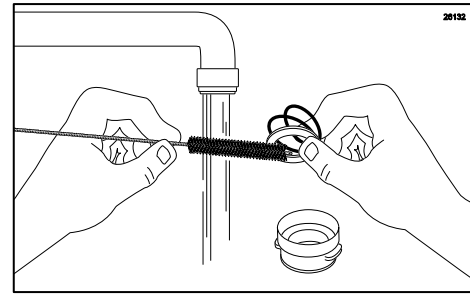


Figure 88

5. Place the Spout Adapter, o-rings, and white gasket in approved sanitizer solution and soak for at least 1 minute. (See Figure 89.)

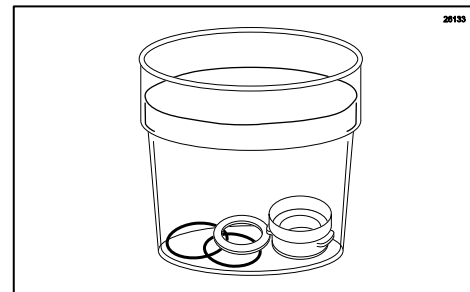


Figure 89

6. Remove each part from the sanitizer solution and place them on a sanitary tray to air dry. (See Figure 90.)

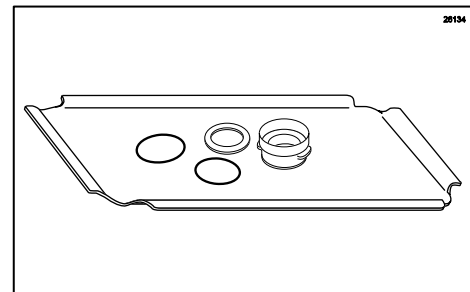


Figure 90

7. Lube the black o-rings and install them with the white gasket in their respective positions on the Spout Adapter. (See Figure 91.)

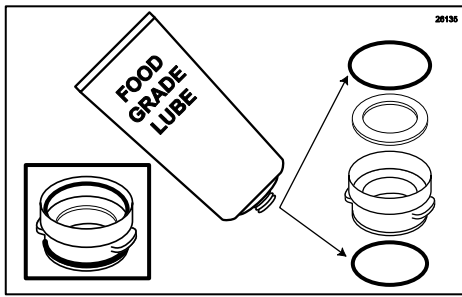


Figure 91

8. Clean the freezer door and spout according to manufacturer's instructions before installing the Spout Adapter on the freezer door.
9. Set the Adapter on a flat, clean surface, and then place the freezer door spout upright onto the Adapter. Rock the freezer door forward to snap the Adapter into place. (See Figure 92.)

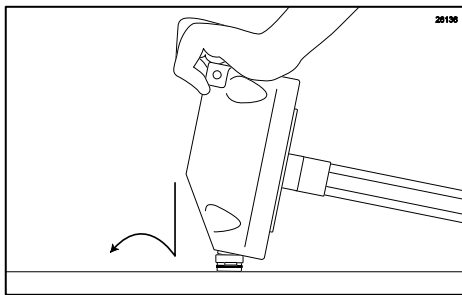


Figure 92

10. Return the freezer door to the freezer with the Spout Adapter attached.

Replacing Injector Head O-Rings

The Injector Head o-rings are wear items and will need to be replaced periodically. Always keep spares of these items on hand in the Spare Parts Kit for replacement.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.

2. Remove the worn o-rings from the Injector Head. A small tool may be needed to remove the two o-rings in the syrup line opening. (See Figure 93.)

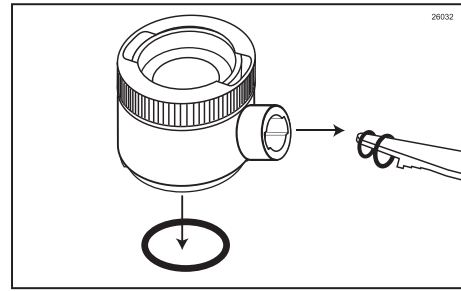


Figure 93

3. Brush and clean all exposed surfaces of the Injector Head with detergent water. Use a small brush to ensure that the syrup orifices are clear of any residual syrup. (See Figure 94.)

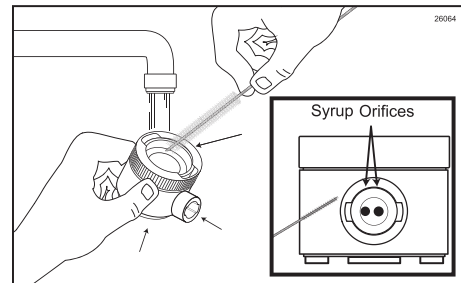


Figure 94

4. Place the Injector Head and the new replacement o-rings in an approved sanitizer solution and soak for at least 1 minute. (See Figure 95.)

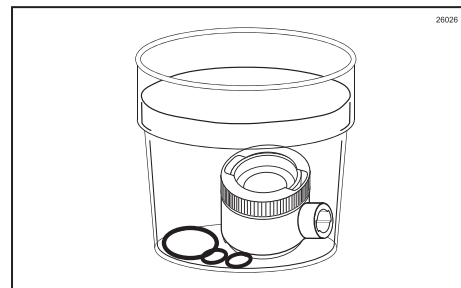


Figure 95

- Remove the o-rings and Injector Head and place them on a sanitary tray to dry. (See Figure 96.)

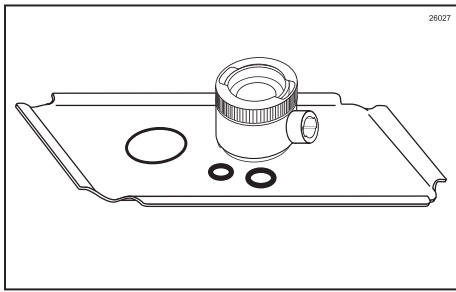


Figure 96

- Place the larger o-ring into the groove on the underside of the Injector Head. (See Figure 97.)

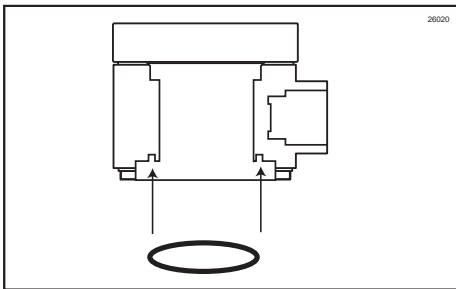


Figure 97

- Apply food-grade lube to the two syrup port o-rings and then place them into their respective places inside the syrup port. A small tool may be used to ensure the o-rings are fully seated in the grooves. (See Figure 98.)

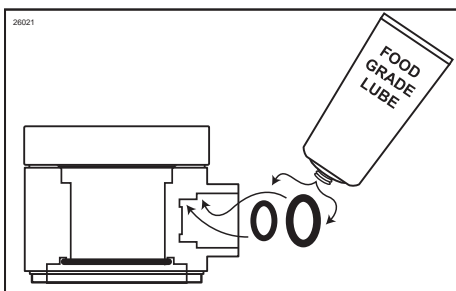


Figure 98

NOTE: O-RINGS MUST BE COMPLETELY SEATED TO PREVENT LEAKAGE.

Miscellaneous Cleaning Procedures

The following parts of the FB 80a do not require daily cleaning. Inspect these areas periodically and clean if necessary according to instructions.

Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.

NOTE: DO NOT USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE OUTSIDE OR INSIDE OF THE CABINET.

Area Under the Cabinet

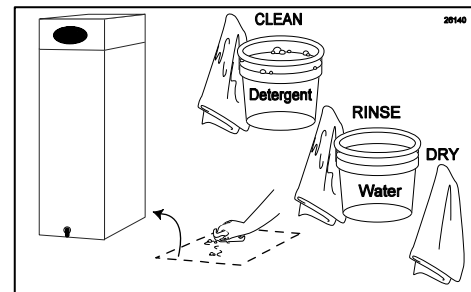


Figure 99

- Carefully move the cabinet to an area outside of where it was sitting.
- Clean the area using a single service towel moistened with warm detergent water. Use a brush if necessary.
- Rinse area with a single service towel and clean, warm water and then wipe dry with a dry single service towel.
- Clean the outside and underside of the cabinet using detergent, water and single service towels.
- Carefully return the cabinet to its original place.

Inside of the Cabinet

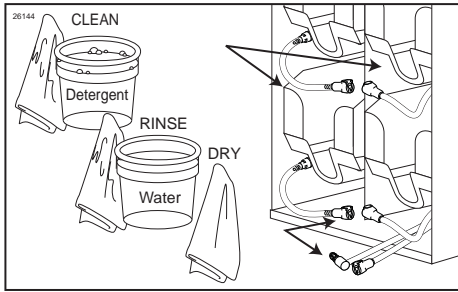


Figure 100

1. If necessary, disconnect the Syrup Bag Connectors from the bags and remove the syrup trays for better access.
2. Using warm detergent water and single service towels, clean any exposed surface inside the cabinet.
3. Rinse the cleaned surfaces with a single service towel moistened with clean water.
4. Dry the surfaces with a dry single service towel.
5. Clean, rinse and dry the trays if necessary using detergent, water, and single service towels. Also clean and sanitize the Syrup Bag Connectors according to instructions in the Clean-In-Place procedure in the SCHEDULED MAINTENANCE section.

Keypad Mounting Bracket

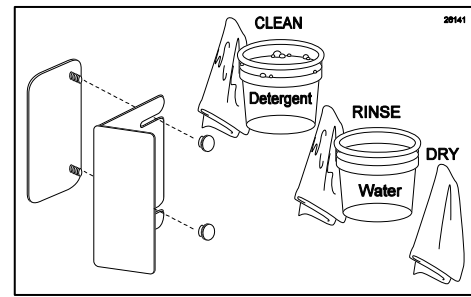


Figure 101

1. Loosen the Mounting Bracket hand screws and remove the main plate.
2. Clean both the main plate and the plate attached to the freezer using a single service towel moistened with warm detergent water. Use a brush if necessary. The hand knobs may also be cleaned separately.
3. Rinse the Mounting Bracket parts with a single service towel and clean, warm water and then wipe dry with a dry single service towel.
4. Reassemble the Keypad Mounting Bracket according to instructions.

Injector Assembly Suspension Bracket

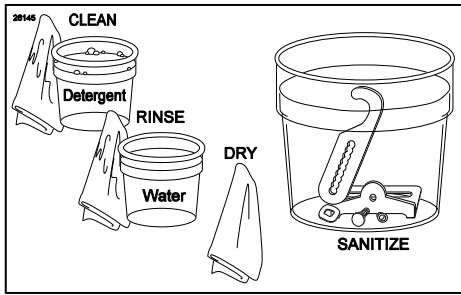


Figure 102

1. Remove the Bracket from the Injector Assembly and disassemble it.
2. Clean the Bracket parts using detergent water and brush if necessary, then rinse thoroughly.
3. Place the items in sanitizer solution for at least 1 minute.
4. Remove parts from the sanitizer solution and place them on a sanitary tray to dry.
5. Reassemble and reinstall the Suspension Bracket as directed in EQUIPMENT SETUP.

Accessory Hanging Bracket and 9-Tube Assembly Casing

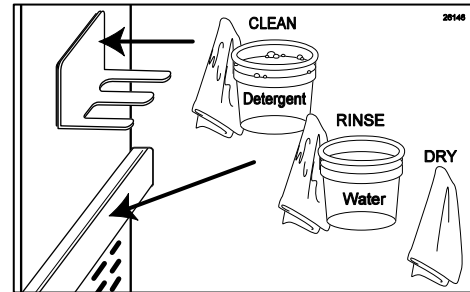


Figure 103

1. Using warm detergent water and a single service towel, clean the Bracket and the Casing attached to the freezer.
2. Rinse with a single service towel moistened with clean water.
3. Dry the Bracket and Casing with a dry single service towel.

Spigot Switch and Switch Bracket



ELECTRICAL HAZARD: DO NOT IMMERSE OR USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE SPIGOT SWITCH ASSEMBLY. FAILURE TO COMPLY MAY RESULT IN SERIOUS ELECTRICAL SHOCK.

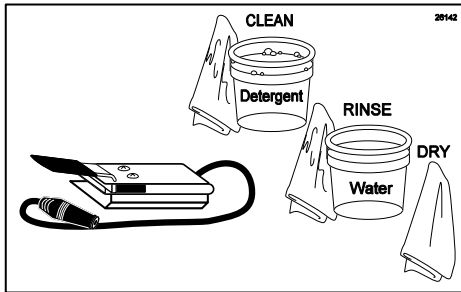


Figure 104

1. Disconnect the Switch from the Keypad and remove from the freezer.
2. Clean only the exposed surfaces of the Spigot Switch such as the lever, the top of switch and the clip bracket using a single service towel moistened with warm detergent water. Keep water and detergent away from the cord and plug.
3. Rinse off detergent using a single service towel moistened with clean, warm water and then wipe dry with a dry single service towel. Keep water and detergent away from the cord and plug.
4. Dry with a dry single service towel and install according to instructions in EQUIPMENT SETUP.

9-Tube Assembly Syrup Lines

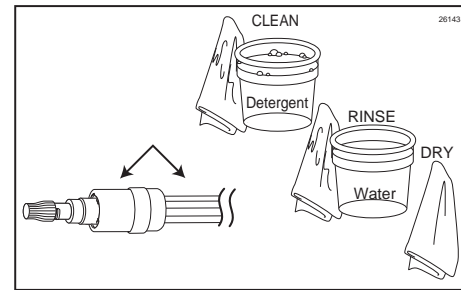


Figure 105

1. If it is necessary, follow instructions in 'Phase 1' and 'Phase 3' of the Clean-In-Place procedure to clean and sanitize the Coupler Body, Syrup Line Manifold, and the Duckbill Check Valve.
2. Clean the Coupler Base, the end of the syrup lines and the outside of the syrup tubes with a single service towel moistened with detergent water.
3. Rinse the parts using a single service towel and warm water, then dry with a dry single service towel.
4. Reassemble the 9-Tube Assembly if necessary according to instructions.

Winterizing the Unit

If you will not be using your Flavor Burst® system during the off-season or other extended periods of time, you should winterize the FB 80a system as a precautionary practice to avoid damage or undesirable syrup build-up in the unit.

NOTE: YOU DO NOT NEED TO USE ANTIFREEZE SOLUTION IN THIS SYSTEM WHEN WINTERIZING THE UNIT.

1. Perform the Clean-In-Place procedure as instructed, except do not reconnect the Syrup Bag Adapters or the Connectors to the syrup bags.
2. Remove each syrup bag from its tray and store as directed on the label. (See Figure 106.)

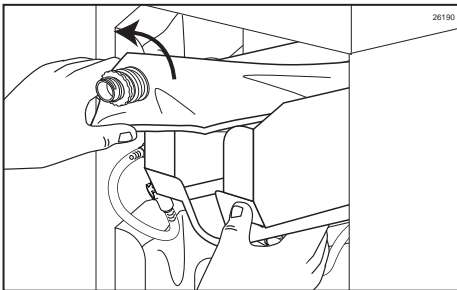


Figure 106

3. Empty all the sanitizer solution from the Sanitizer Tank. (See Figure 107.)

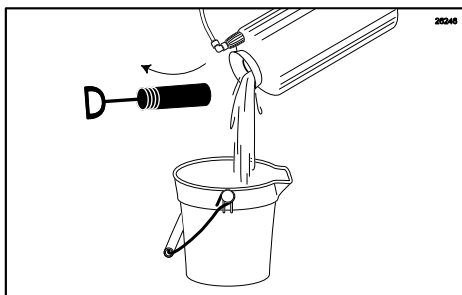


Figure 107

4. Repeat Steps 18-20 of the Clean-In-Place Procedure without sanitizer solution in the tank until the syrup lines are empty of sanitizer solution. Then perform Step 23.
5. With a container under the Injector Head, press the WATER / SYRUP FLUSH key until the sanitizer solution is removed from the sanitizer line. (See Figure 108.)

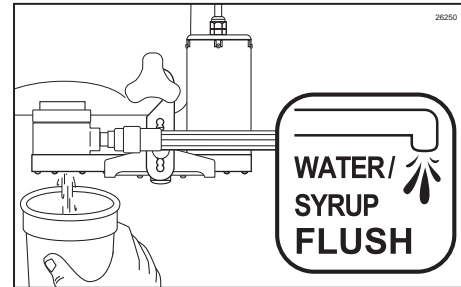


Figure 108

6. Clean the Injector Assembly and other parts for off-season storage according to DAILY CLOSING PROCEDURES and SCHEDULED MAINTENANCE sections. (See Figure 109.)

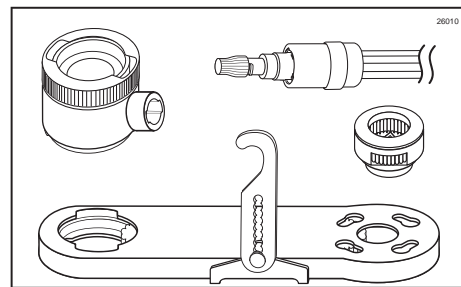


Figure 109

NOTE: DO NOT OPEN OR DISASSEMBLE THE DRIVE ASSEMBLY GEAR BOX.

7. When opening next season, be sure to perform the Clean-In-Place procedure again to sanitize all pumps before recharging the system with syrups.

EQUIPMENT SETUP

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

NOTE: THE FOLLOWING PROCEDURES REQUIRE APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES. CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED SUPPLIES.

NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

Installing the Spout Adapter

Every FB 80a system ships with an ADPT 101A standard Adapter common to most freezers and an ADPT 8750-A alternate Adapter for use with most Taylor Crown Series freezers. However, if neither Adapter fits the freezer spout, additional Adapters are available from your local distributor for use with other models and freezer manufacturers. See the ALTERNATE PARTS AND KITS BY FREEZER MODEL section for more information.

Since the fitting is very tight, install the Adapter with the freezer door removed. Keep replacement o-rings and gasket in the Spare Parts Kit.

NOTE: THE ADPT 8750-A ADAPTER DOES NOT INCLUDE A GASKET. IGNORE REFERENCES TO THE GASKET IF THIS ADAPTER IS INSTALLED.

1. Ensure that the Spout Adapter has been sanitized according to instructions in the SCHEDULED MAINTENANCE section. Then lube and install the white gasket and both o-rings in their proper places inside and outside of the Spout Adapter. (See Figure 110.)

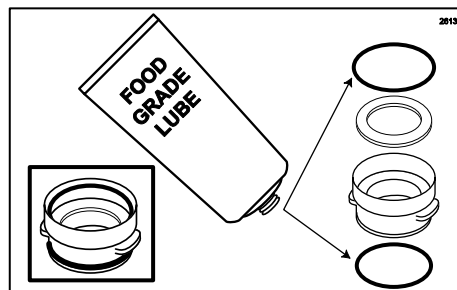


Figure 110

2. Clean the freezer door and spout according to manufacturer's instructions before installing the Spout Adapter on the freezer door.
3. Set the Adapter on a flat, clean surface, and then place the freezer door spout upright onto the Adapter. Rock the freezer door forward to snap the Adapter into place. (See Figure 111.)

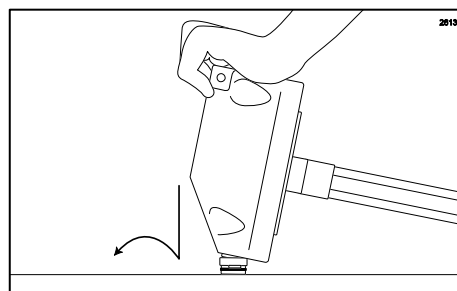


Figure 111

4. Return the door to the freezer with the Spout Adapter attached.

Installing the Spigot Switch Assembly

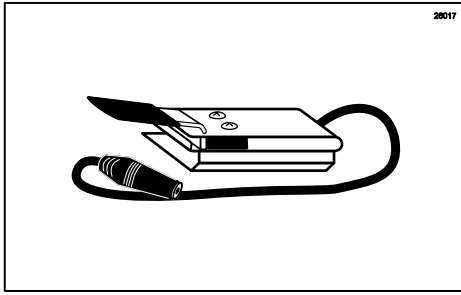


Figure 112

To activate the Flavor Burst® system, a switch must be installed on the freezer draw-handle. Every FB 80a system ships with a standard Spigot Switch Assembly common to most freezers with flat handle bars. (See Figure 112.)

Should your freezer have a round handle rod or a handle of unusual size or shape, this standard switch may not be suitable for your freezer model. Contact your local distributor if the Spigot Switch included with your unit does not fit.

1. To install the standard Spigot Switch assembly to a flat handle, simply clip the Switch Bracket onto the handle and slide it up the handle until the switch is within grasping range. (See Figure 113.)

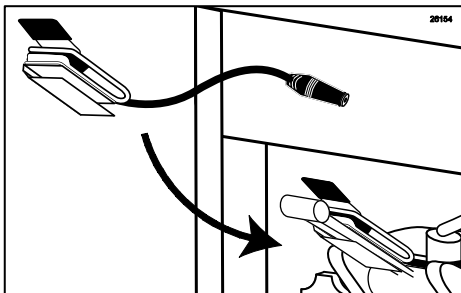


Figure 113

NOTE: IF YOUR UNIT INCLUDES AN ALTERNATE SPIGOT SWITCH, REFER TO INSTRUCTIONS INCLUDED WITH IT FOR PROPER INSTALLATION.

NOTE: THE SPIGOT SWITCH INSTALLED ON THE FREEZER SHOWN IN OTHER SECTIONS THROUGHOUT THIS MANUAL IS NOT THE STANDARD SPIGOT SWITCH ASSEMBLY AND IS ONLY FOR USE WITH THAT FREEZER OR SIMILAR MODELS. (See Figure 114.)

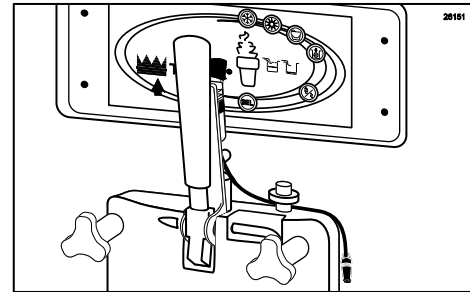


Figure 114

Installing the Keypad and Keypad Mounting Bracket

The Keypad is the control unit for the Flavor Burst® system. Normal operating functions are performed using the Keypad and the freezer draw handle. The Keypad is attached to the freezer with the Keypad Mounting Bracket.

1. Slide the Keypad onto the main Bracket plate and assemble the two Bracket parts in the style that will best suit your freezer and daily operations. One example is given in the figure below. (See Figure 115.)

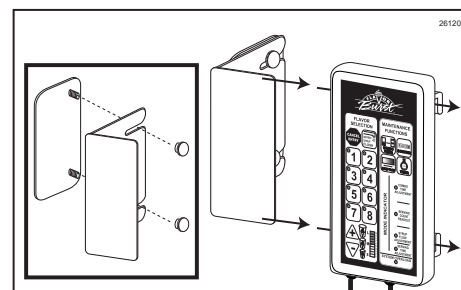


Figure 115

2. Determine the approximate area and side of the freezer to attach the Bracket that will best suit your needs. Typically this is the same side as the 9-Tube Assembly so that the cable can be contained inside the 9-Tube Assembly Casing.

NOTE: IF YOUR FREEZER HAS AN INTERNAL SWITCH INSTALLED, MOUNT THE KEYPAD ON THE SAME SIDE AS THE SWITCH JACK.

3. Thoroughly clean and dry the face of the freezer where the Bracket base will be attached. (See Figure 116.)

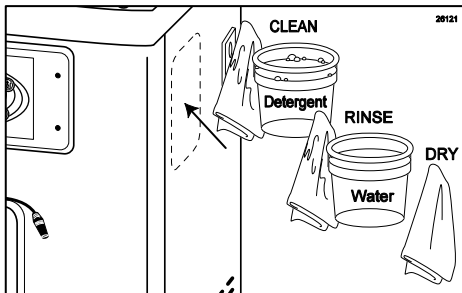


Figure 116

4. Remove the protective tape from the adhesive pad. Attach the Keypad bracket assembly to the desired mounting area. Ensure there is enough room between the Keypad assembly and the freezer face to slide the Keypad off and on the Bracket for daily cleaning. (See Figure 117.)

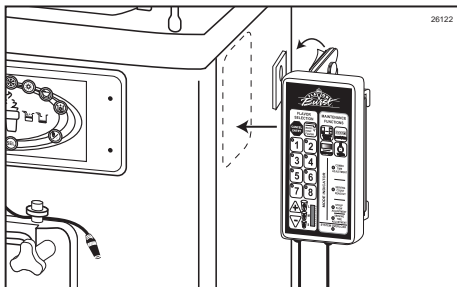


Figure 117

5. Fully insert the Keypad stereo plug into the Spigot Switch jack and ensure that the connection is fully engaged. (See Figure 118.)

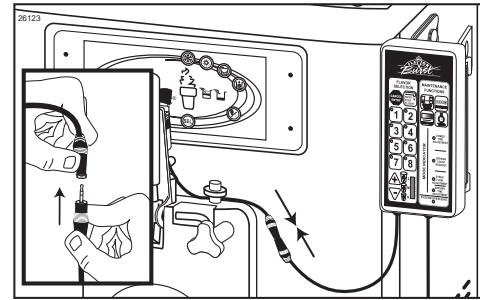


Figure 118

6. Adjust the angle of the Keypad by loosening the bottom hand knob of the bracket and swinging the keypad upward. The Keypad hinges on the upper hand knob. Secure the Bracket by tightening the hand knobs. (See Figure 119.)

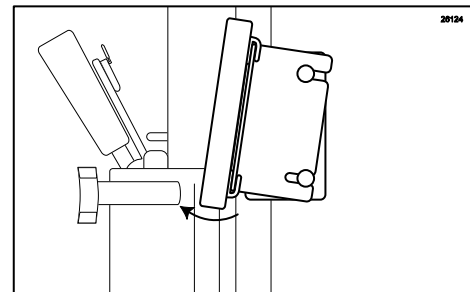


Figure 119

Connecting the Unit Syrup Line

The syrup lines attached at the lower back of the cabinet connect the eight bags of syrup to the Injector Assembly, with the ninth tube connecting the Sanitizer Tank to the Injector Assembly.

1. Locate the 9-Tube Lead at the back of the cabinet. Remove the dust cap and slide the coupler casing toward the unit to expose the lead line coupler. (See Figure 120.)

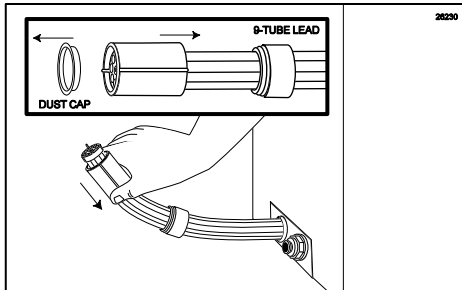


Figure 120

2. Align the 9-hole gasket with the coupler pins of the Lead and place the 9-hole gasket on the coupler. (See Figure 121.)

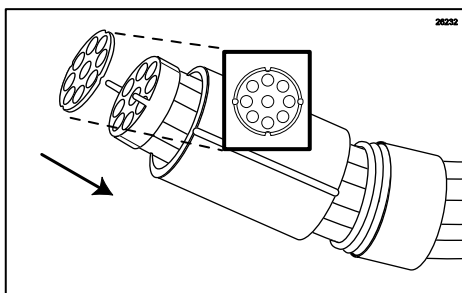


Figure 121

3. Align the coupler pins of the two syrup lines and connect the assemblies. (See Figure 122.)

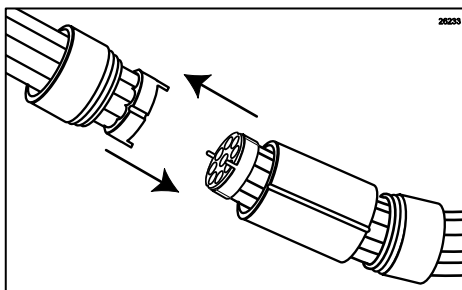


Figure 122

4. Slide the coupler casing over the connection and screw each coupler nut into each end of the casing. Tighten the coupler nuts to secure the connection. (See Figure 123.)

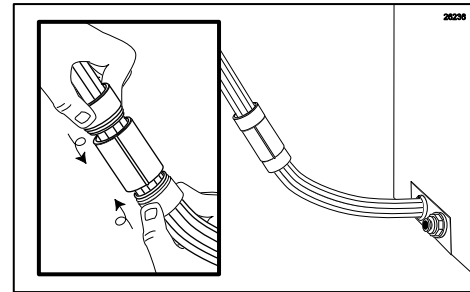


Figure 123

Installing & Filling the Sanitizer Tank

The Sanitizer Tank system provides approved sanitizer solution to specific areas of the Flavor Burst® system such as the Injector Head and Syrup Lines during certain functions. In order to utilize these clean-in-place functions, keep an adequate supply of approved sanitizer solution in the Sanitizer Tank at all times.

The Sanitizer Tank should be checked on a daily basis, but only needs to be refilled if the supply is low.

1. Prepare approximately 2 ½ gallons (9.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
2. Insert one end of the sanitizer tube into the fitting located at the lower back of the cabinet. (See Figure 124.)

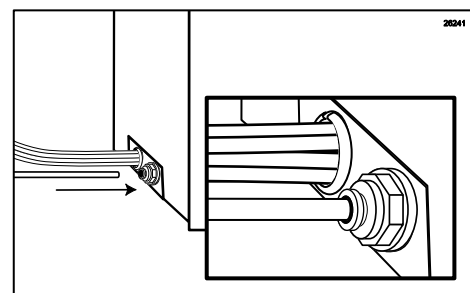


Figure 124

3. Insert the other end of the sanitizer tube into the fitting on the Sanitizer Tank. (See Figure 125.)

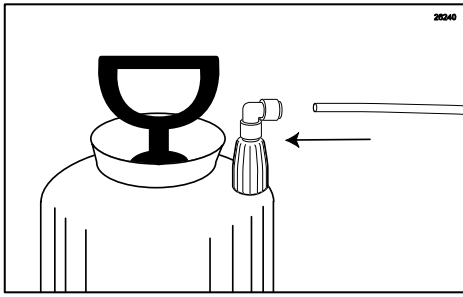


Figure 125

4. Remove the hand pump from the Sanitizer Tank and fill the Tank with approved sanitizer solution. (See Figure 126.)

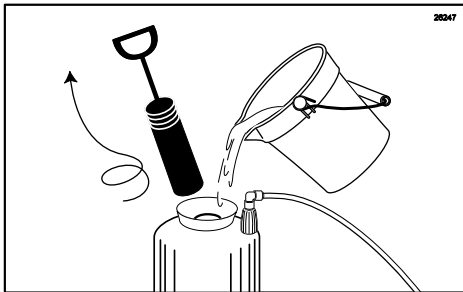


Figure 126

NOTE: USE THE REMAINING SANITIZER SOLUTION FOR MANUAL SANITIZING IN THE CLEAN-IN-PLACE PROCEDURE, DAILY OPENING PROCEDURES, OR DAILY CLOSING PROCEDURES.

5. Reinstall the hand pump and tighten sufficiently. Using the handle, pump air into the Sanitizer Tank to prime the pump (approximately 10 strokes.) (See Figure 127.)

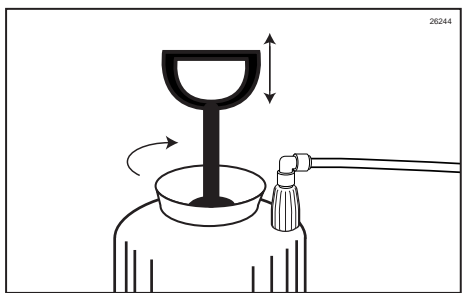


Figure 127

NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

Sanitizing the Injector System

If the Injector Assembly is already assembled, disassemble it according to instructions in the DAILY CLOSING PROCEDURES.

1. Prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for 1 minute. (See Figure 128.)

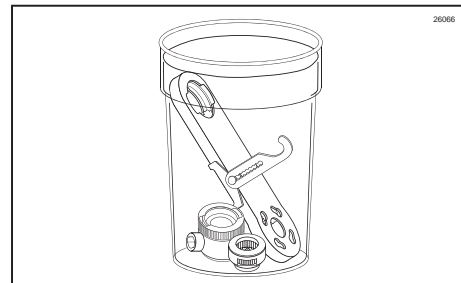


Figure 128

3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry. (See Figure 129.)

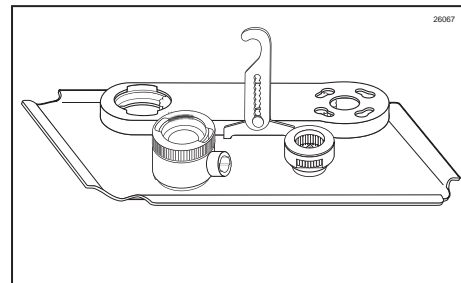


Figure 129

4. Remove the cap and spray the cap and Syrup Line Manifold opening with approved sanitizer solution. Allow them to sanitize for at least 1 minute. (See Figure 130.)

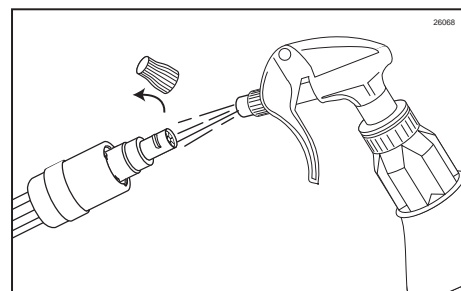


Figure 130

- Place the 9-Tube Assembly and Manifold cap on a sanitary tray to dry. (See Figure 131.)

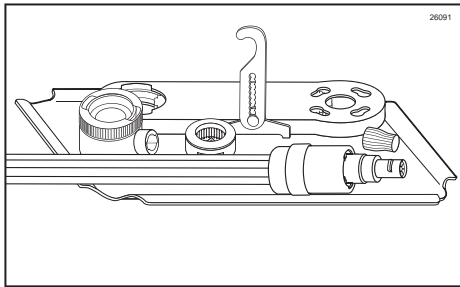


Figure 131

Assembling the Injector Assembly

- Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Drive Assembly Gear Box. (See Figure 132.)

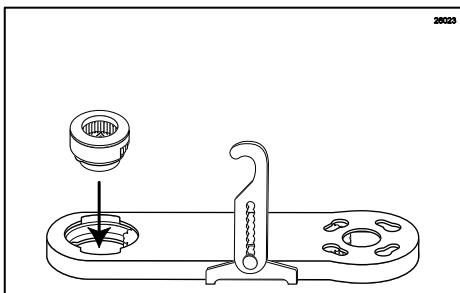


Figure 132

- Install the Injector Head onto the Drive Assembly Gear Box and rotate off-center to secure. (See Figure 133.)

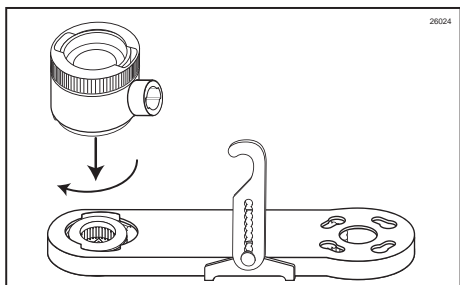


Figure 133

- Insert the Drive Motor into the Drive Assembly Gear Box so that all four locking screws are seated properly and rotate the motor clockwise to secure. (See Figure 134.)

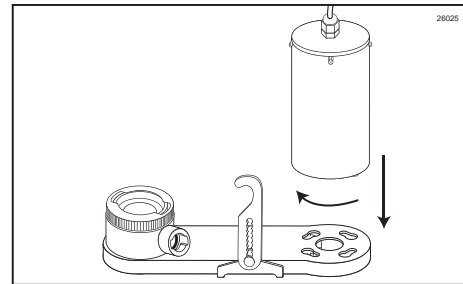


Figure 134

Installing the Injector System and Suspension Bracket

The Suspension Bracket helps stabilize the Injector Assembly on the freezer. When properly installed on the freezer, the Bracket should hold the Injector Assembly level horizontally, with the Injector Head lined up directly under the Spout Adapter. The Suspension Bracket is adjustable to fit many common freezer models. Additional Suspension Bracket styles are available for other freezer models through your distributor

The Injector Assembly can be mounted to either side of the freezer spout. The 9-Tube Assembly may also come from either side, regardless of the Injector Assembly's position. However, on single freezer models, it is recommended the Injector Assembly be installed on the opposite side as the 9-Tube Assembly.

- Determine which side of the freezer the Injector Assembly will be mounted on. The Suspension Bracket should be installed to the outside of the Gear Box Assembly. (See Figure 135.)

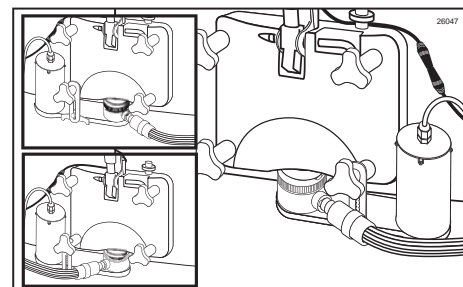


Figure 135

2. Assemble the Suspension Bracket and install it onto the Gear Box on the side closest to the operator. Ensure all parts are assembled in the proper position. (See Figure 136.)

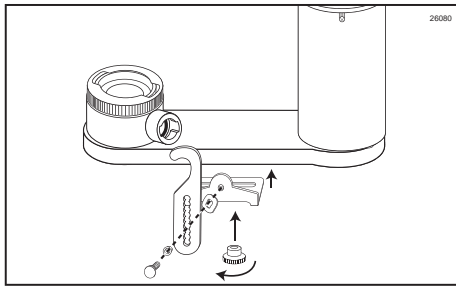


Figure 136

NOTE: THE PLASTIC WASHER SHOULD ALWAYS BE BETWEEN THE BRACKET KNOB AND THE UPPER BRACKET.

NOTE: THE UPPER BRACKET SHOULD ALWAYS BE INSTALLED TO THE OUTSIDE OF THE BRACKET BASE.

NOTE: THE SPRING WASHER SHOULD BE BETWEEN THE UPPER BRACKET AND THE BRACKET BASE.

NOTE: THE BRACKET THUMB SCREW SHOULD ALWAYS BE INSERTED THROUGH THE UPPER BRACKET FIRST AND THEN SCREWED INTO THE BRACKET BASE, PLACING IT ON THE OUTSIDE OF THE BRACKET ASSEMBLY.

NOTE: THE HOOK OF THE UPPER BRACKET CAN BE FACING EITHER DIRECTION ACCORDING TO PREFERENCE. (See Figure 137.)

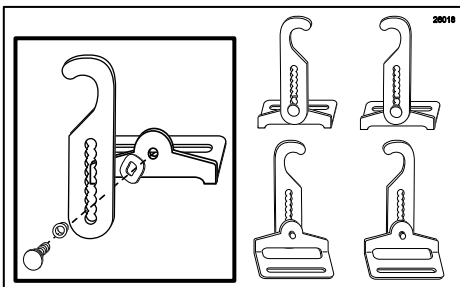


Figure 137

3. Hang the Suspension Bracket on the lower door post and install the Injector Assembly on the preferred side of the freezer. Install the Injector Head locking ring fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter and rotate the locking collar to secure. (See Figure 138.)

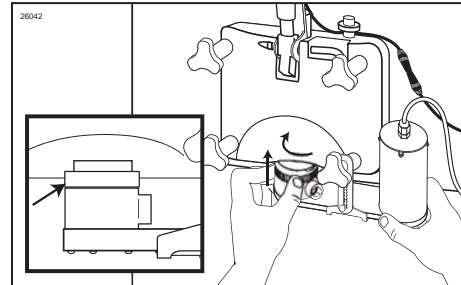


Figure 138

4. Use the Gear Box thumb nut to adjust the Suspension Bracket horizontally so that it hangs straight down from the door nut. (See Figure 139.)

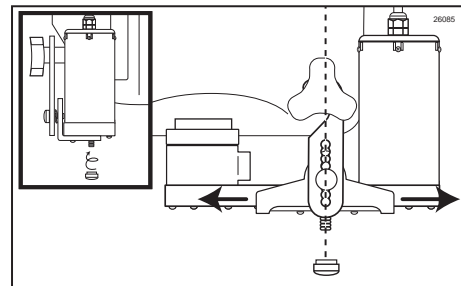


Figure 139

5. Use the bracket thumb screw to adjust the bracket vertically so that it supports the Injector Assembly in a level position. (See Figure 140.)

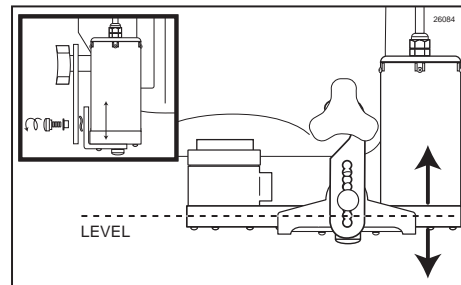


Figure 140

6. Tighten the thumb nut and thumb screw to secure the Suspension Bracket.

NOTE: THE SUSPENSION BRACKET SHOULD BE POSITIONED ON THE DRIVE ASSEMBLY GEAR BOX DURING INITIAL SET-UP AND DOES NOT NEED TO BE REMOVED DURING OPENING OR CLOSING PROCEDURES UNLESS IT REQUIRES A MORE THOROUGH CLEANING.

7. Locate the 9-Tube Assembly at the lower back of the cabinet.
8. Fully insert the 9-Tube Assembly into the Injector Head syrup line opening and rotate it until motion stops to secure. (See Figure 141.)

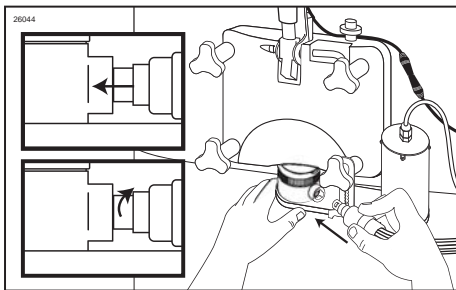


Figure 141

Mounting the 9-Tube Assembly Casing

The 9-Tube Assembly Casing should be mounted on the side of the freezer so that it is level horizontally. It should be mounted at the same height as the Injector Assembly so that the syrup lines are level with the connection at the Injector Head.

1. Mix approved detergent with warm water according to manufacturer's instructions.
2. Determine the approximate area where the Casing will be attached on the side of the freezer. The Casing should be attached on the side that the 9-Tube Assembly tubes wrap around to the back of the freezer. It should also be installed at the same height as the Injector Assembly and should be level horizontally.

3. Thoroughly clean, rinse and dry the area where the Casing will be mounted using detergent water, clean water, and single service towels. (See Figure 142.)

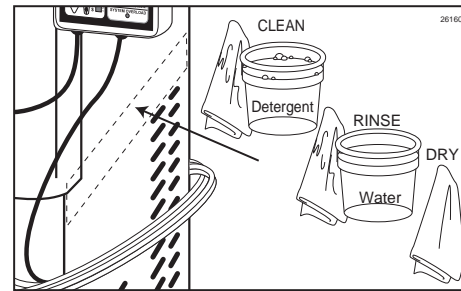


Figure 142

4. Remove the protective adhesive tape from the Casing and mount the Casing to the desired area on the freezer. (See Figure 143.)

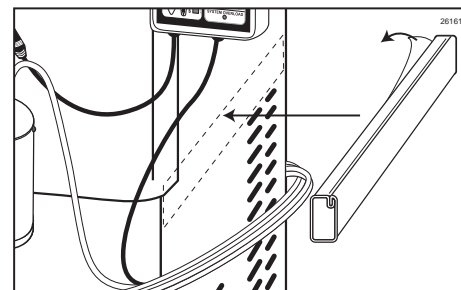


Figure 143

5. Pry open the 9-Tube Assembly Casing. (See Figure 144.)

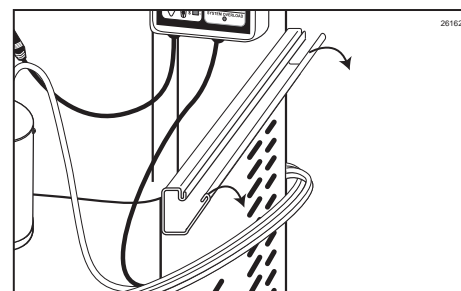


Figure 144

- Place the 9-Tube Assembly, the Keypad Cable, and the Motor Cable inside the Casing. (See Figure 145.)

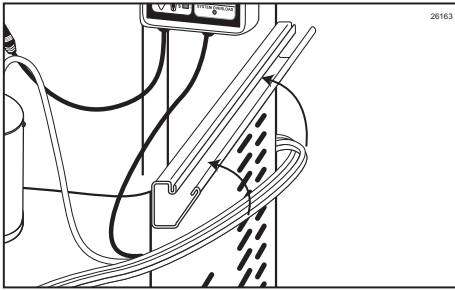


Figure 145

- Close the Casing, and press all along the connection to secure. (See Figure 146.)

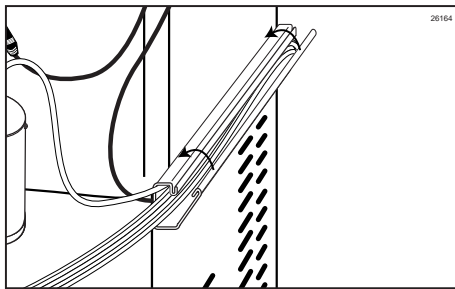


Figure 146

Mounting the Accessory Hanging Bracket

The Accessory Hanging Bracket is used to suspend the Drive Motor and 9-Tube Assembly while other parts of the system have been removed for cleaning. The Accessory Hanging Bracket should be mounted in an accessible area 6 in. or more above the 9-Tube Assembly Casing. This will allow enough room for the Drive Motor to hang properly.

- Mix approved detergent with warm water according to manufacturer's instructions.
- Determine the approximate area where the Bracket will be attached on the side of the freezer. The Bracket should be attached on the side the 9-Tube Assembly tubes wrap around to the back of the freezer. It should also be installed level just below the Keypad Bracket.

- Clean, rinse and dry thoroughly the area on which the Bracket will be mounted using detergent water, clean water, and single service towels. (See Figure 147.)

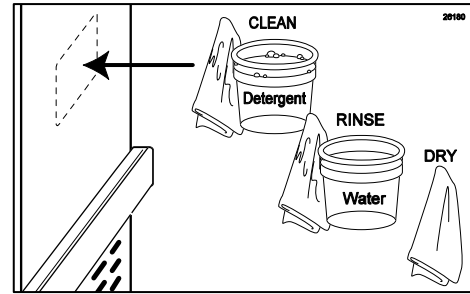


Figure 147

- Remove the protective adhesive tape from the adhesive strip on the Bracket. (See Figure 148.)

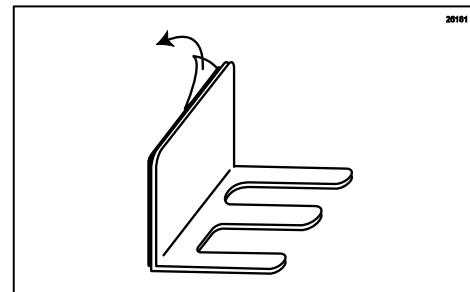


Figure 148

- Mount the Bracket to the desired area on the freezer. (See Figure 149.)

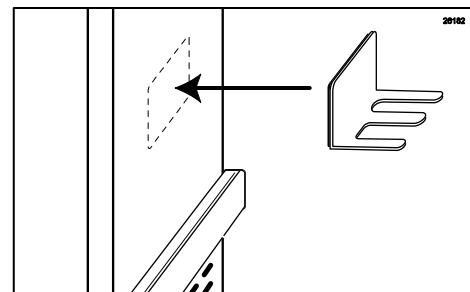


Figure 149

6. The 9-Tube Assembly slides into the smaller slot on the Bracket so that the coupler casing is above the bracket and the syrup tubes hang below. (See Figure 150.)

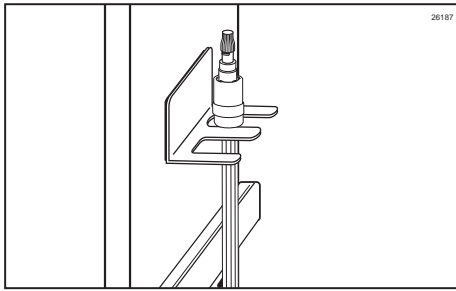


Figure 150

7. The Drive Motor hangs upside down in the larger slot, so that the heads of the mounting screws slide above the Bracket, and the rest of the Motor hangs below it. (See Figure 151.)

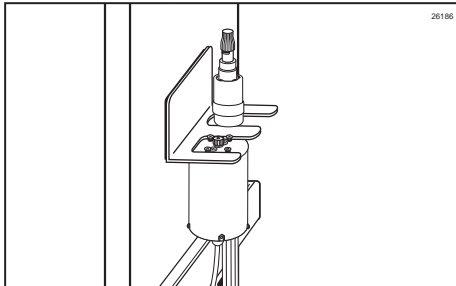


Figure 151

Electrical Connections and Power Up

The electrical connections for the FB 80a are located on the Electronics Board at the upper back of the unit. Once the connections have been made and the unit is turned on, the FB 80a can remain on during normal operations from day to day. It does not need to be turned off unless it is being serviced or moved, or unless it is not used for a long period of time.

NOTE: ELELCTRICAL HAZARD - DO NOT HANDLE OR OPERATE IN PRESENCE OF WATER.

NOTE: FB JR UNITS MAY HAVE THE CONNECTIONS ON THE SIDE OF THE UNIT AS WELL AS THE BACK OF THE UNIT.

1. Ensure the power-switch is in the “off” position. Connect the Motor Cable and the Keypad Cable to the appropriate fitments on the Electronics Board located at the back of the cabinet. (See Figure 152.)

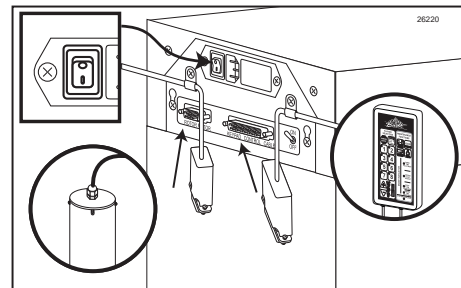


Figure 152

2. Tighten the 4 strain-relief screws of the cable connections with a small flathead screwdriver. (See Figure 153.)

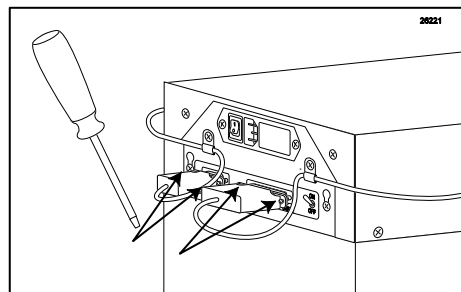


Figure 153

3. Connect the power cord to the port on the Electronics Board. (See Figure 154.)

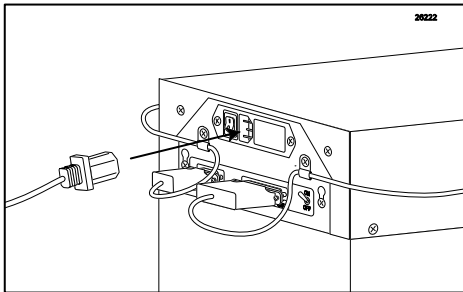


Figure 154

4. Plug the power cord into an outlet.
5. Activate the unit using the power-switch next to the power cable. (See Figure 155.)

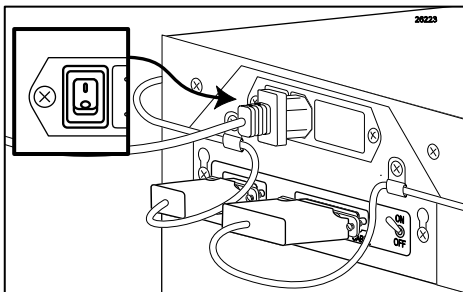


Figure 155

NOTE: THE ON/OFF SWITCH ON THE ELECTRONICS BOARD IS NOT FUNCTIONAL AND HAS NO EFFECT ON THE OPERATION OF THE UNIT. (See Figure 156.)

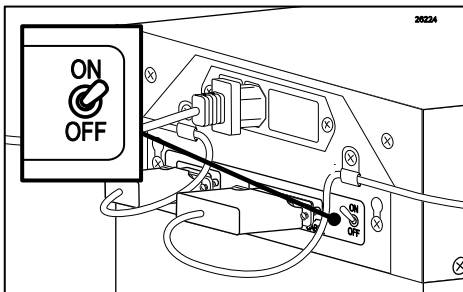


Figure 156

6. The Keypad should confirm power up by sounding an audible startup tone and lighting the LED's on the Keypad.

Clean-In-Place (CIP) Procedure

Perform the Clean-In-Place procedure as instructed in the SCHEDULED MAINTENANCE section. The Clean-In-Place procedure must be done during the initial setup of the FB 80a and before installing the new syrups. This procedure sanitizes the syrup lines and connector parts.

NOTE: DO NOT PERFORM INSTRUCTIONS THAT REFER TO CLEANING, CONNECTING AND DISCONNECTING SYRUP BAGS. THESE STEPS WILL BE PERFORMED IN THE "INSTALLING FLAVORS" SECTION AND ARE NOT NECESSARY AT THIS TIME.

NOTE: ALTERNATE SYRUP BAG ADAPTERS ON THE PUMP FLUSH ADAPTER FOR EACH LINE SO THAT ALL EIGHT SYRUP BAG ADAPTERS ARE SANITIZED.

Installing Flavors and Priming Syrup Lines

Each flavor for the FB 80a system is stored inside a numbered syrup tray within the system cabinet. Under normal operating conditions flavors are installed as previous flavors are emptied. However, you may change flavors periodically as desired.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove each tray from the cabinet and clean them with a single service towel and detergent water. Then rinse and dry thoroughly. (See Figure 157.)

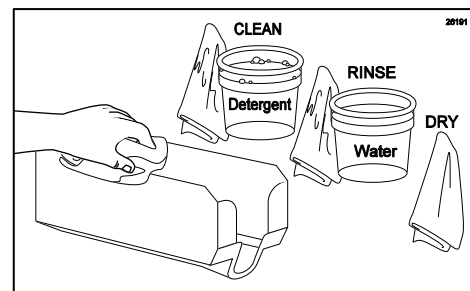


Figure 157

3. Select the syrup flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap. (See Figure 158.)

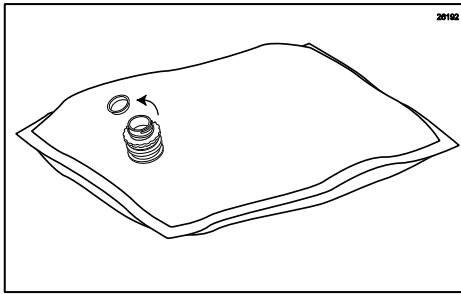


Figure 158

4. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air. (See Figure 159.)

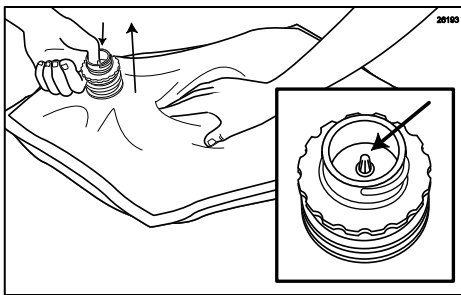


Figure 159

5. Select a numbered tray to correspond with the flavor you have chosen.
6. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The tray opening should slide between the grooves of the bag fitment. (See Figure 160.)

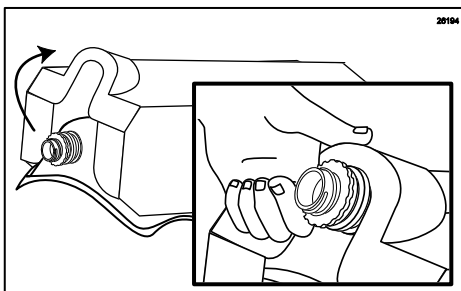


Figure 160

7. Holding the fitment in place, raise the open end of the tray and flip the tray right side up. As the tray is set back down, allow the bag to settle in the tray. (See Figure 161.)

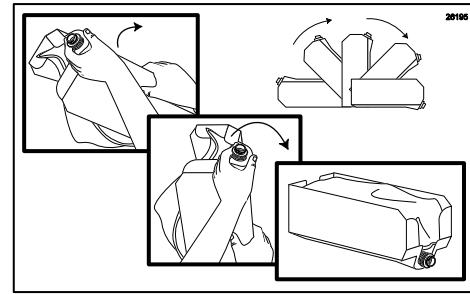


Figure 161

8. Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet. (See Figure 162.)

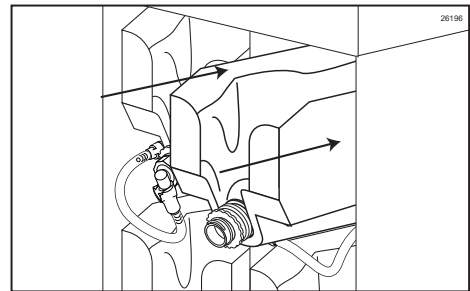


Figure 162

9. Clean the outer surfaces of the Syrup Bag Connector with detergent water, single service towel and brush if necessary. Then rinse and dry the connector using clean water and single service towels. (See Figure 163.)

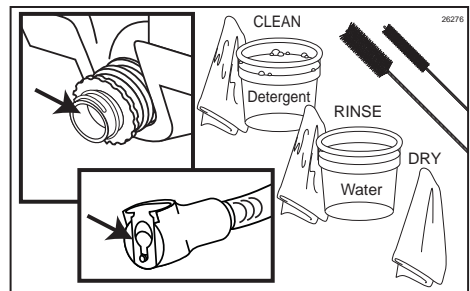


Figure 163

10. Spray the fitment and the Connector with approved sanitizer solution and sanitize for at least 1 minute. (See Figure 164.)

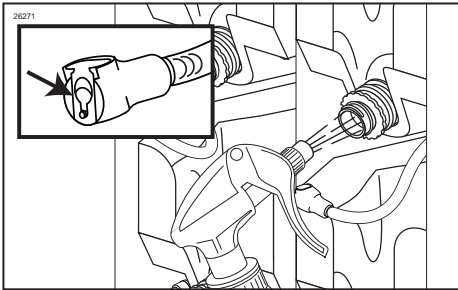


Figure 164

11. Attach the Syrup Bag Adapter to the bag fitment. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection. (See Figure 165.)

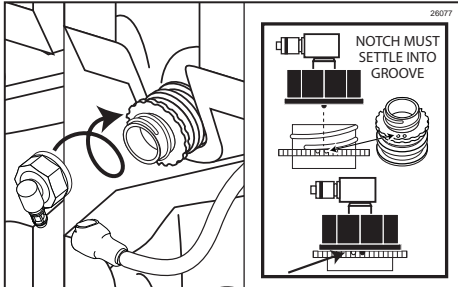


Figure 165

12. Turn the adapter valve toward the syrup line while holding the adapter base. Syrup lines may be installed in any position as long as the syrup tubes are not pinched. (See Figure 166.)

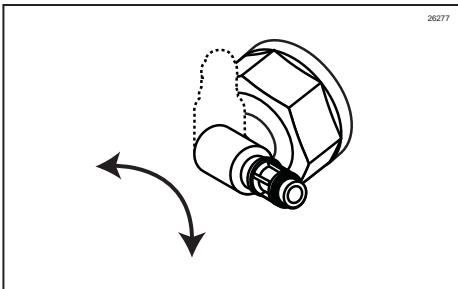


Figure 166

13. Connect the Syrup Bag Connector to the Syrup Bag Adapter. (See Figure 167.)

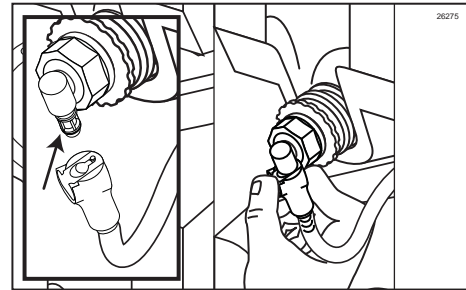


Figure 167

14. Select and touch the number of the new syrup flavor to prime that pump.
15. Place a container under the Injector Head to catch sanitizer solution and/or fresh product to be dispensed and press WATER / SYRUP FLUSH to prime the syrup line. (See Figure 168.)

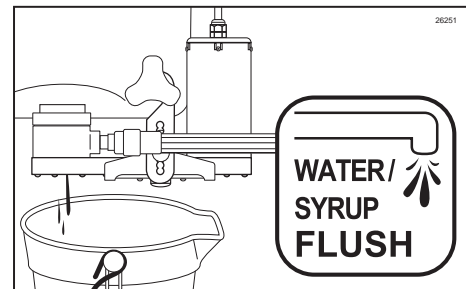


Figure 168

16. Once syrup flows consistently from the Injector Head, press CANCEL ENTRY.

NOTE: THE PUMP FLUSH FUNCTION WILL AUTOMATICALLY SHUT OFF AFTER 15 MINUTES.

NOTE: YOU MAY WANT TO PROCEED WITH STEP 17 AS TIME ALLOWS DURING THE PUMP FLUSH FUNCTION IF AN ADDITIONAL FLAVOR NEEDS TO BE INSTALLED.

17. Repeat Steps 3-16 for each additional flavor until all flavors have been installed and primed.
18. After all flavors have been installed and lines primed, press the WATER / SYRUP FLUSH key to clean the Injector Head.
(See Figure 169.)

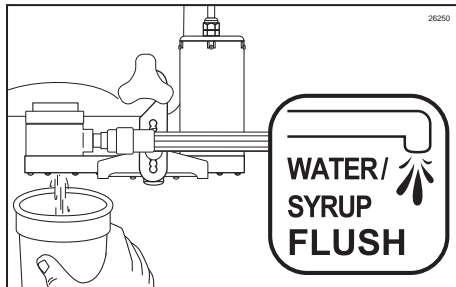


Figure 169

KEYPAD OPERATIONS

NOTE: YOUR HANDS SHOULD BE CLEANED AND SANITIZED BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

Keypad Functions

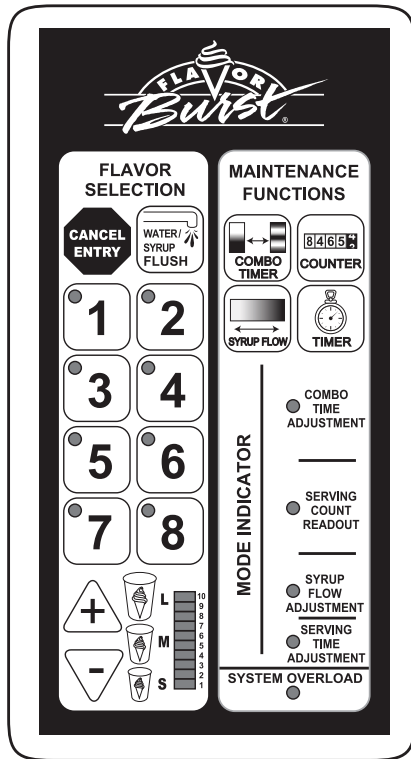


Figure 170

CANCEL ENTRY: This key stops the Keypad function in progress, such as the Pump Flush process. It also deselects all of the numbered keys that have been selected. This key exits any mode that is open. It also returns the keypad to the default medium size for preset serving sizes.

#1-8: Press the key(s) #1-8 to select the desired flavor(s) or syrup line and syrup pump. Each numbered key corresponds to a particular syrup pump, line, and tray. The trays inside the cabinet are numbered accordingly so that the operator knows which number operates which flavor. These numbers are used in selecting flavor(s) for each product drawn and also for selecting a particular pump or syrup line for functions such as the Pump Flush and accessing the serving count. Once the product is done being drawn or once the function for selected pump/syrup line has finished, the key automatically becomes deselected.

WATER / SYRUP FLUSH: Press and release to run sanitizer solution through the Injector Head. It is used to sanitize the Injector Head and dispensing spout and also to purge the area from any remaining product. It runs for approximately 5 seconds before automatically shutting off.

This key is also used to flush or prime the syrup lines if a numbered key is pressed first. After selecting a particular pump (by pressing a key #1-8), press and release this key to activate that particular syrup pump. If the Syrup Bag Connector for that particular pump is connected to a syrup bag, this function is used to prime that particular syrup pump and syrup line. If the Syrup Bag Connector is connected to the Pump Flush Adapter, then this function is used to clean and sanitize the syrup line. Both functions for this key are used in installing a new flavor and performing the Clean-In-Place process. Sanitizing the syrup line is also used when winterizing the unit. This function will run for approximately 15 minutes before automatically shutting off. The CANCEL ENTRY key may be pressed to cease the function before then.

COMBO TIMER: Press this key to enter and exit the Combo Time Adjustment mode. This mode is used to increase or decrease the length of time a flavor dispenses before it switches to another flavor. This function only applies to multi-flavored servings. The system can be programmed to produce wider and few layers or more, narrower layers per serving.

SYRUP FLOW: Press this key to enter and exit the Syrup Flow Adjustment mode. This mode is used to increase or decrease the concentration of syrup in each serving for each flavor. The system can be programmed to produce less syrup (thinner striping) per serving or more syrup (thicker striping) per serving. Each individual flavor can be programmed at a separate level and adjusted individually or simultaneously.

COUNTER: This key activates the Serving Count Readout mode for the Keypad. This allows the operator to determine approximately how many servings have been produced since the last time the serving count was reset. It is also used to reset the serving count.

TIMER: This key activates the Serving Time Adjustment mode to program the system for small, medium and large serving sizes. Adjustments to the serving size timing are also made in this mode. This is also used to deactivate preset serving sizes so that product can be dispensed without a timing limit.

INCREASE (+) / DECREASE (--): These keys are used to increase or decrease the flavor concentration in the Syrup Flow adjustment mode. They are also used to adjust the layer timing in multi-flavored servings in the Combo Timer adjustment mode. These keys select the large (+) and small (-) serving settings and are used in adjusting/setting the three sizes.

BAR GRAPH: The Bar Graph indicates the size (large, medium or small) of the serving to be dispensed. It also indicates the level of syrup concentration for each flavor in the Syrup Flow mode. It indicates the length of time the syrup is dispensed before switching to another flavor in a multi-flavored serving in the Combo Timer mode. It also shows the timing that is set for each serving size in the Timer mode. The Increase (+) and decrease (--) keys control these levels in the graph. The Bar Graph is also used in determining the serving count in the Counter mode.

COMBO TIME ADJUSTMENT: This light indicates the COMBO TIMER key has been selected, entering the mode to adjust the length of time a flavor dispenses before switching to another flavor in a multi-flavored serving.

SERVING COUNT READOUT: This light indicates the COUNTER key has been selected, entering the mode to figure the current serving count or to reset the serving count.

SYRUP FLOW ADJUSTMENT: This light indicates the SYRUP FLOW key has been selected, entering the mode to adjust the concentration of syrup flow for each flavor in a serving.

SERVING TIME ADJUSTMENT: This light indicates the TIMER key has been selected, entering the mode to adjust the timing for each serving size (small, medium and large).

SYSTEM OVERLOAD: This light Indicates an overload of a pump or the Drive Motor. See TROUBLESHOOTING GUIDE for more information.

Accessing Serving Count

This feature allows the operator to keep count of the servings of Flavor Burst® products. The count is always accumulative such as the odometer on an automobile. Therefore, to determine a daily count, deduct the previous day's reading from the current reading.

1. Press and hold the COUNTER key for three seconds until the SERVING COUNT READ-OUT light is illuminated. (See Figure 171.)

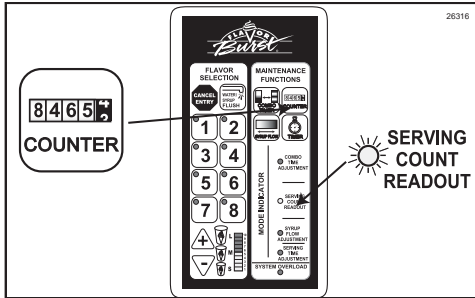


Figure 171

2. Select the #1 key and record the number of bars that illuminate on the bar graph as the last digit in the serving count. 10 illuminated bars on the graph represent "0". (See Figure 172.)

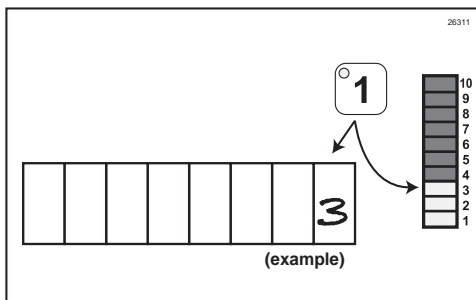


Figure 172

3. Select #2, count the bars, and record it as the second to last digit in the serving count. Continue this process for keys #3-8. (See Figure 173.)

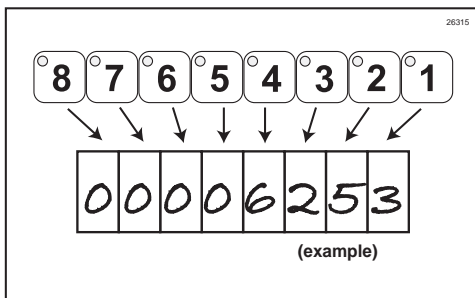


Figure 173

4. When all digits are recorded, press the COUNTER key to exit the mode. The resulting number is the number of servings the unit has dispensed since the last time the counter has been reset (example: 6,253 servings). (See Figure 174.)

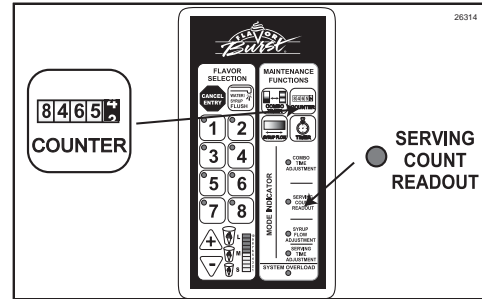


Figure 174

5. To reset the counter back to 0, select keys #1 and #2. (See Figure 175.)

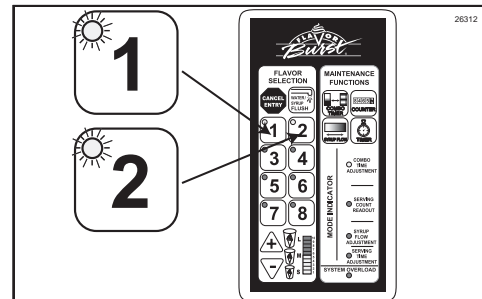


Figure 175

6. Press and hold the COUNTER key until there is an audible beep. After approximately 10 seconds, the registers will be cleared and the counter will be reset. (See Figure 176.)

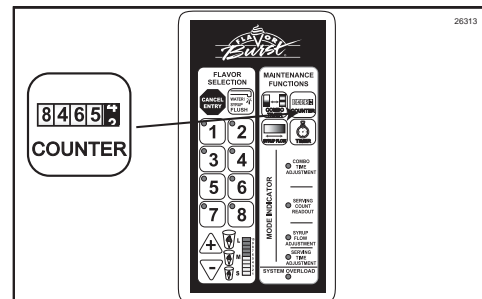


Figure 176

Dispensing Flavor Burst® Product

More than one flavor can be selected for a multi-flavored product. Simply select all the flavors desired in the single serving and draw the product as usual. The flavors will dispense in one smooth motion, changing in the order selected, resulting in layers of flavors.

If no flavoring is desired (i.e. – to draw vanilla), simply touch the CANCEL ENTRY key to deselect any flavor that may have been selected. Proceed to draw product according to the freezer manufacturer's instructions.

1. Select the desired flavor(s) by selecting from keys 1-8.
2. Press the Spigot Switch lever against the draw-handle as you pull the draw-handle down to dispense product. (See Figure 177.)

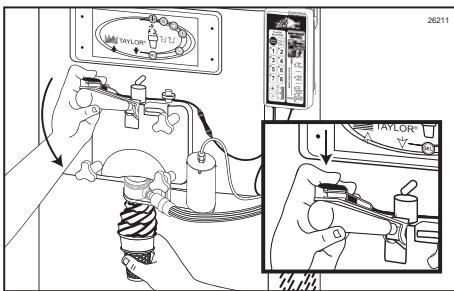


Figure 177

NOTE: WHEN YOU PULL THE DRAW-HANDLE DOWN TO DISPENSE THE SERVING, PRESSING THE SWITCH LEVER AGAINST THE DRAW-HANDLE STARTS THE FLAVOR FLOW TO THE INJECTOR HEAD. HOLD THE SWITCH LEVER AGAINST THE DRAW-HANDLE UNTIL YOU ARE READY TO STOP THE PRODUCT FLOW. RELEASING THE SWITCH LEVER BEFORE RAISING THE DRAW-HANDLE WILL REDUCE FLAVOR CARRYOVER TO THE NEXT SERVING.

3. Release the Spigot Switch lever as you lift the draw-handle when the desired amount of product is drawn. (See Figure 178.)

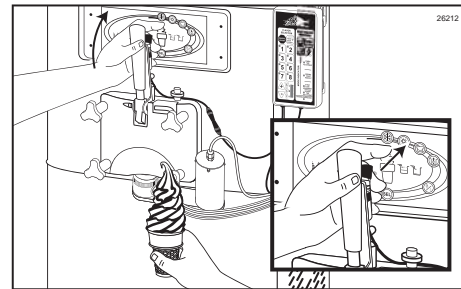


Figure 178

NOTE: WHEN THE SWITCH LEVER IS RELEASED, THE SYRUP FLOW STOPS.

4. On occasion it may be desirable to sanitize the Injector Head between servings. Simply hold a container under the dispensing spout and press WATER / SYRUP FLUSH. (See Figure 179.)

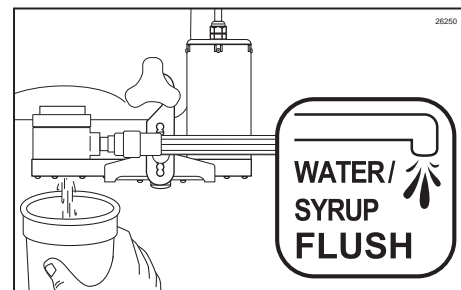


Figure 179

Adjusting the Flavor Level

To produce the best Flavor Burst® serving, the flavor output must be adjusted to the proper level. Each Flavor Burst® flavor is formulated to dispense at a standard level 5 and, generally speaking, this is the recommended flavor level. However, differences in freezers, product mix, and consumer preferences will determine what level is most appropriate for your operation. Fortunately, the Flavor Burst® system is adjustable for both flow and taste, and may be quickly adjusted at any time between servings.

1. Select the numbered key of a flavor to adjust its dispensing concentration. (See Figure 180.)

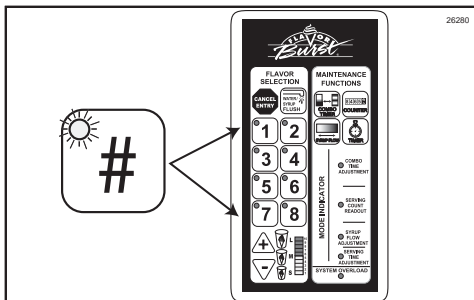


Figure 180

2. Press and hold the SYRUP FLOW key for three seconds until the SYRUP FLOW ADJUSTMENT light is illuminated. (See Figure 181.)

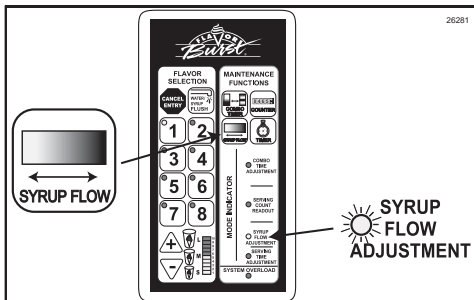


Figure 181

3. Press “+” to increase the flavor concentration or “-” to decrease the concentration. The level is indicated by the illuminated bars on the graph. (See Figure 182.)

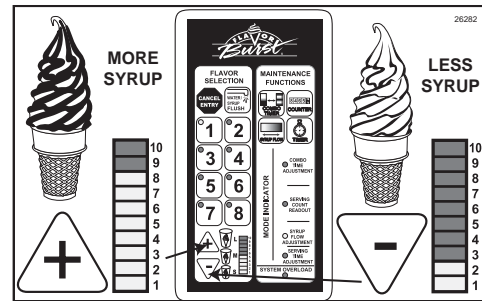


Figure 182

4. Repeat steps 1 and 3 (skip step 2) for each flavor that needs to be adjusted. When finished, press the SYRUP FLOW key to exit the mode and lock in the syrup levels. (See Figure 183.)

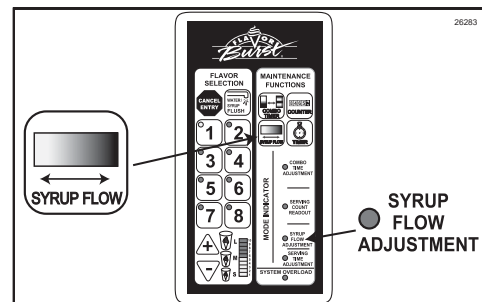


Figure 183

5. Draw a serving for each adjusted flavor to determine if the syrup concentration level is acceptable. Repeat this process for any flavors that need to be adjusted again. (See Figure 184.)

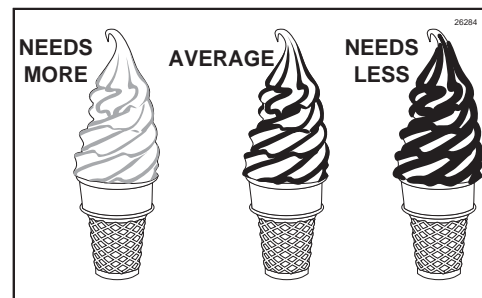


Figure 184

- To adjust all the flavors to the same level at once, do not select a specific flavor (skip step 1) before pressing and holding the SYRUP FLOW key for three seconds. (See Figure 185.)

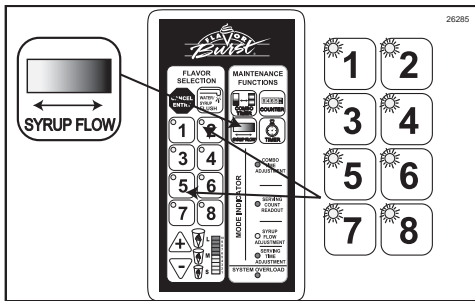


Figure 185

- All the numbered key lights 1-8 will be illuminated after entering the mode and a single adjustment can be made for all eight flavors at once. A single bar will illuminate in the middle of the graph. Move the bar up or down using the “+” and “-” keys. For each level the illuminated bar is moved, each flavor’s individual level will increase or decrease by the same number of bars.

For example, if the #2 key flavor was previously set at a level 3 and #6 flavor was set at a level 7, moving the bar up two levels in this mode will reset the #2 flavor to level 5 and the #6 flavor to level 9. (See Figure 186.)

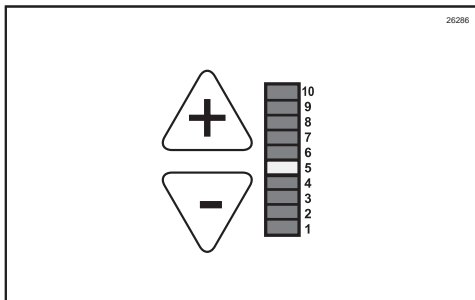


Figure 186

- Press the SYRUP FLOW key to exit the mode and lock in the syrup levels. (See Figure 187.)

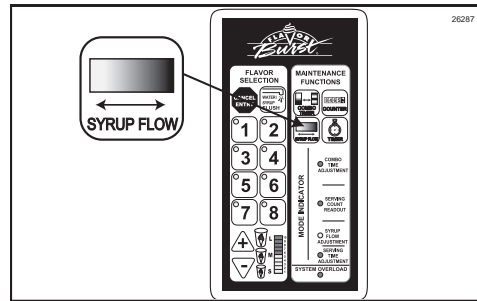


Figure 187

Adjusting Multi-Flavored Timing

When using the multi-flavored function (i.e. when more than one flavor is selected for a single serving), the timing of the changes between flavors can be adjusted using the Keypad. This would be used if the operator desired either wider or narrower layers of flavors in the serving.

Ensure that the freezer is set to the desired product flow rate according to the freezer manufacturer’s instructions.

- Press and hold the COMBO TIMER key for three seconds until the COMBO TIMER ADJUSTMENT light is illuminated. (See Figure 188.)

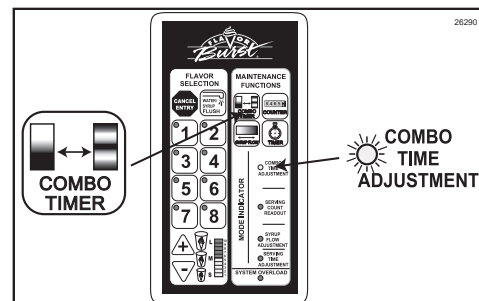


Figure 188

- The number of illuminated bars in the graph represent the length of time each layer is dispensed. Use the following chart to determine the bar graph setting needed for the desired dispense time for each flavor layer. (See Figure 189.)

ALT. FLAVOR TIMING	
1 Light	= .5 seconds
2 Lights	= .6 seconds
3 Lights	= .7 seconds
4 Lights	= .8 seconds
5 Lights	= 1.0 seconds
6 Lights	= 1.2 seconds
7 Lights	= 1.4 seconds
8 Lights	= 1.6 seconds
9 Lights	= 1.8 seconds
10 Lights	= 2.0 seconds

Figure 189

- To increase the timing (for wider, fewer layers), press the “+” key until the correct number of bar graph lights are illuminated. (See Figure 190.)

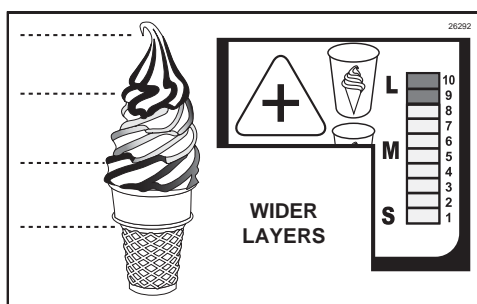


Figure 190

- To decrease the timing (for more, narrower layers), press the “-” key until the correct number of bar graph lights are illuminated. (See Figure 191.)

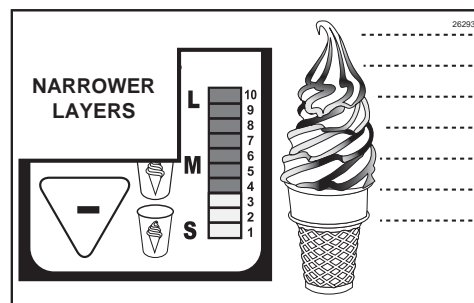


Figure 191

- Press the COMBO TIMER key to exit the mode and lock in the setting. (See Figure 192.)

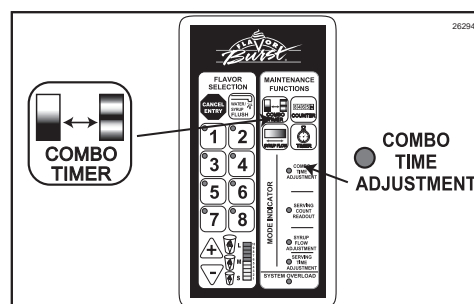


Figure 192

- Draw a serving to determine if the adjustment is satisfactory. Repeat this process until the desired layering concentration is achieved.

Setting Serving Size Timing

The FB 80a keypad has a program functioned into the electronics that signals the operator to cease drawing product at a preset time for each serving size (small, medium, and large). This helps the operator draw consistent sizes. Also, the unit is programmed to automatically cease the flow of syrup seconds before the signal is given, reducing carryover of product from serving to serving. The operator simply determines the length of time it takes to draw a desired size of cone and then programs it into the keypad. The FB 80a can be programmed to set small, medium and large sizes.

Ensure that the freezer is set to the desired product flow rate according to the freezer manufacturer's instructions.

1. To adjust the small serving, press the “-” key. To adjust the large serving, press the “+” key. Two lights illuminate beside the size that is selected. The medium serving is the default serving size; if the size is not illuminated, press CANCEL ENTRY to return to the default medium setting. (See Figure 193.)

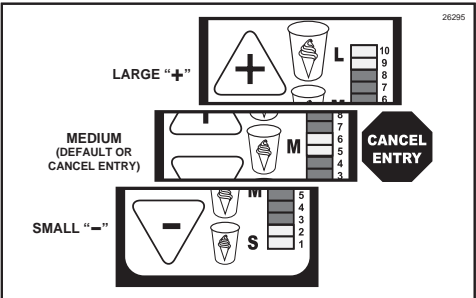


Figure 193

2. Press and hold the TIMER key for three seconds until the SERVING TIME ADJUSTMENT light is illuminated. (See Figure 194.)

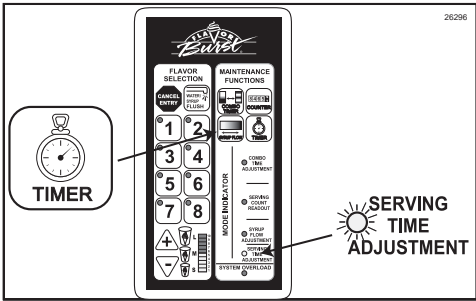


Figure 194

3. The number of illuminated bars in the graph represent the length of time the serving is dispensed. Use the following chart to determine the bar graph setting needed for the desired serving size time. (See Figure 195.)

OUTPUT LEVEL	SMALL	MEDIUM	LARGE
1 Light	2 seconds	3 seconds	4 seconds
2 Lights	3 seconds	4 seconds	6 seconds
3 Lights	4 seconds	5 seconds	8 seconds
4 Lights	5 seconds	6 seconds	10 seconds
5 Lights	6 seconds	7 seconds	12 seconds
6 Lights	7 seconds	8 seconds	14 seconds
7 Lights	8 seconds	9 seconds	16 seconds
8 Lights	9 seconds	10 seconds	18 seconds
9 Lights	10 seconds	11 seconds	20 seconds
10 Lights	11 seconds	NO LIMIT	NO LIMIT

Figure 195

NOTE: SET THE SERVING TIME TO LEVEL 10 (NO LIMIT) TO DISABLE THE SERVING SIZE FUNCTION FOR LARGE AND MEDIUM SIZES.

- Press the “+” key to increase the serving size or press the “-” key to decrease the size until the desired number of bar graph lights are illuminated. (See Figure 196.)

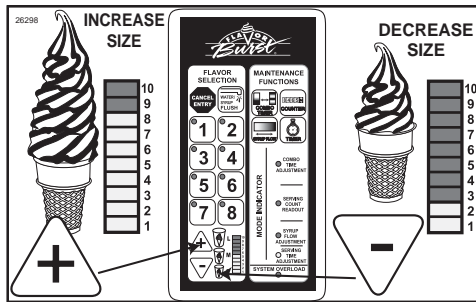


Figure 196

- Press the TIMER key to exit the mode and lock in the setting. Repeat this process for each serving size (small, medium and large) until the desired serving time for each size is set. (See Figure 197.)

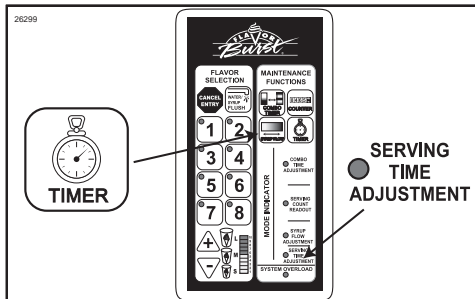


Figure 197

NOTE: WHEN A PARTICULAR SIZE IS SELECTED, THE SYRUP PUMP WILL STOP THE FLOW OF SYRUP AT THE SET TIME; TWO SECONDS LATER, A SOUND WILL NOTIFY THE OPERATOR TO CEASE DISPENSING THE SERVING. THIS ALLOWS SYRUP TO CLEAR THE INJECTOR HEAD, REDUCING CARRYOVER, AND INFORMS THE OPERATOR WHEN THE SERVING SIZE IS ACHIEVED FOR MORE CONSISTENT SERVING SIZE PROPORTIONS. (See Figure 198.)

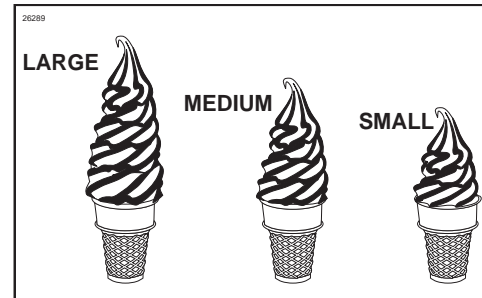


Figure 198

TROUBLESHOOTING GUIDE

POWERUP PROBLEMS

Problem	Probable Cause	Corrective Action
Unit and Keypad will not power up.	Power Switch on the back of the unit is turned off.	Turn the Power Switch to "ON".
	Power Cord is disconnected from outlet on back of the unit.	Connect the Power Cord to the outlet on the back of the unit.
	Power Cord is disconnected from power source outlet.	Connect the Power Cord to the power source outlet.
	Keypad Cable is disconnected from receptacle on the back of unit.	Connect Keypad Cable to receptacle on the back of the unit.
	The power fuse in the power entry module is blown.	Call for service.
Unit and Keypad power up, but 'WATER / SYRUP FLUSH' functions do not work.	The F-2 fuse is blown.	Call for service.
Unit operates 'WATER / SYRUP FLUSH' functions, but the Injector System and pumps do not operate during normal operations while drawing product.	The draw-handle Spigot Switch is faulty.	Call for service or replace Spigot Switch.
	The Keypad switch cable is faulty.	Call for service or replace switch cable (ELE 427) in the Keypad.
	If an integrated switch is used, the switch lever is not activating the switch.	Call for service.
When the unit is turned on, the Drive Motor starts immediately.	The WATER / SYRUP FLUSH key on the Keypad is faulty.	Replace the Keypad.
	The Drive Motor relay on the microprocessor is faulty.	Call for service to replace the microprocessor.

NO STRIPING OR IMPROPER FLAVOR FLOW		
Problem	Probable Cause	Corrective Action
There is no stripe pattern on the product as it is drawn.	The syrup bag is empty.	Install a new bag of syrup and prime the syrup line as instructed.
	The orifices of the Injector Head are clogged.	Disassemble and clean the Injector Head and orifices as instructed.
	The Switch stereo plug and Keypad jack are unplugged or not fully engaged.	Plug the Keypad stereo plug into the Switch jack until they are fully engaged.
There is no stripe pattern on the product, and the light on the Keypad that indicates the selected flavor remains on after the product is drawn.	The Spigot Switch is faulty.	Call for service or replace Spigot Switch.
	The Keypad switch cable is faulty.	Call for service or replace the switch cable (ELE 427) in the Keypad.
	If an integrated switch is used, the switch lever is not activating the switch.	Call for service.
The pump and Injector Assembly start immediately after the flavor selection key is pressed.	The Spigot Switch is faulty and remains in closed (active) position.	Call for service or replace Spigot Switch.
	The Keypad switch cable is faulty.	Call for service or replace the switch cable (ELE 427) in the Keypad.
The pump and Injector Assembly continue to operate after the draw valve is closed.	The Spigot Switch may be faulty and remains in closed (active) position.	Call for service or replace Spigot Switch.
	The Keypad switch cable is faulty.	Call for service or replace the switch cable (ELE 427) in the Keypad.
	The Spigot Switch is faulty.	Call for service or replace Spigot Switch.
The syrup pump and the Injector Assembly do not operate when the draw valve is opened.	The Keypad switch cable is faulty.	Call for service or replace the switch cable (ELE 427) in the Keypad.
	The Switch stereo plug and Keypad jack are unplugged or not fully engaged.	Plug the Keypad stereo plug into the Switch jack until they are fully engaged.
	There is no power going to the Unit and Keypad.	Refer to the TROUBLESHOOTING GUIDE "POWER UP PROBLEMS" to determine probable cause and corrective action.

MALFUNCTION IN THE INJECTOR ASSEMBLY		
Problem	Probable Cause	Corrective Action
The Injector Assembly Drive Motor does not operate during the normal operating functions.	The Switch stereo plug and Keypad jack are unplugged or not fully engaged.	Plug the Keypad stereo plug into the Switch jack until they are fully engaged.
	The Drive Motor is faulty.	Call for service.
	The Spigot Switch is faulty.	Call for service or replace the Spigot Switch.
	The Drive Motor relay on the microprocessor is faulty.	Call for service to replace the microprocessor.
The Injector Head comes off during normal operation.	The Injector Head is not properly installed onto the Spout Adapter.	Install the Injector Head onto the Adapter according to instructions, ensuring that the locking ring is securely locked onto the Adapter locking tabs.
	The Spout Adapter o-rings are worn.	Replace the o-rings in the Spout Adapter.
	The flow rate of the product is too fast and too highly pressurized for the Injector Assembly.	Decrease the rate of the freezer's flow according to freezer manufacturer's instructions.
	The Spout Adapter is not properly installed.	Install the Spout Adapter according to instructions.
Product mix is leaking from the top of the Spout Adapter.	The Spout Adapter is not pushed fully onto the freezer door spout.	Install the Adapter onto the spout according to instructions. The Adapter should snap evenly and tightly onto the spout.
	The black o-ring and/or gasket are not present inside the Adapter.	Remove the Adapter from the spout. Lube and install the black o-ring and gasket inside the Adapter according to instructions.
	The black o-ring and/or gasket inside the Adapter are worn.	Replace the items. Always keep replacements in the Spare Parts Kit.
	The Spout Adapter has been damaged.	Call for service or replace the Adapter.

MALFUNCTION IN THE INJECTOR ASSEMBLY - CONTINUED		
Problem	Probable Cause	Corrective Action
Product mix is leaking from the locking collar on the Injector Head.	The Injector Head is not properly installed onto the Spout Adapter.	Install the Injector Head onto the Adapter according to instructions.
	The lower black o-ring is not present on the outside of the Spout Adapter.	Lube and install the lower o-ring onto the Adapter according to instructions.
	The lower black o-ring of the Adapter is worn.	Replace the worn o-ring. Always keep replacements in the Spare Parts Kit.
	The Spout Adapter is faulty.	Call for service or replace the Adapter.
	The Injector Head is faulty.	Call for service or replace the Injector Head.
Product mix is leaking at the base of the Injector Head. NOTE: CHECK THE DRIVE ASSEMBLY GEAR BOX FOR ANY PRODUCT OR FOREIGN MATTER AND CLEAN IF GEAR BOX FOR ANY PRODUCT OR FOREIGN MATTER AND CLEAN IF NECESSARY ACCORDING TO INSTRUCTIONS.	The Injector Head lower o-ring is not present.	Lube and install the o-ring according to instructions.
	The Injector Head lower o-ring is worn.	Replace the worn o-ring. Always keep replacements in the Spare Parts Kit.
	The Injector Head lower o-ring is not properly seated.	Ensure that the Injector Head lower o-ring is fully seated in the groove.
	The Gear Cartridge is not properly seated.	Disassemble and install the Gear Cartridge according to instructions.
	The Injector Head is not properly installed.	Disassemble the Injector Assembly and reassemble according to instructions. Secured by rotating it off-center.
	The Injector Head or other part of the Injector Assembly is faulty.	Call for service.
	The small black o-ring is not present in the syrup line opening of the Injector Head.	Lube and install the small black o-ring according to instructions.
Flavoring or sanitizing product is leaking from the Injector Head syrup line opening.	The 9-Tube Assembly coupler is not properly secured to the Injector Head syrup line opening.	Install the 9-Tube Assembly coupler according to instructions. Ensure that the coupler is locked in place by inserting it fully into the opening and rotating it off-center.
	The 9-Tube Assembly is faulty.	Replace the 9-Tube Assembly.

PUMP MALFUNCTIONS		
Problem	Probable Cause	Corrective Action
Pump will not operate under any function ('WATER / SYRUP FLUSH' operating modes.)	A power fuse is blown.	Call for service.
	The Drive Motor is faulty.	Refer to TROUBLESHOOTING GUIDE "OVERLOAD ALARM" to determine probably cause and corrective action.
	The syrup pump that was to operate during the function is faulty.	Refer to TROUBLESHOOTING GUIDE "OVERLOAD ALARM" to determine probably cause and corrective action.
SANITIZER MALFUNCTIONS		
Little or no sanitizer solution emits from the Injector Head.	The Sanitizer Tank is empty.	Fill the Sanitizer Tank with sanitizer solution according to instructions.
	One or more of the water line connections are not fully engaged, and therefore allowing air intake while the pump is operating.	Ensure all water lines are fully inserted into or onto their connections.
	The sanitizer pump is faulty.	Call for service.
	The sanitizer pump tube is broken.	Call for service.
OVERLOAD ALARM		
When performing the 'WATER / SYRUP FLUSH' function, the 'OVERLOAD' light comes on, the Keypad beeps, and the system shuts down. The Gear Drive Assembly is locked up, causing an overload to the Drive Motor.	The Injector Assembly is not properly assembled or installed.	Remove the Injector Assembly and properly reassemble and install it according to instructions.
	The Drive Motor is faulty.	Call for service.
When pressing the 'WATER / SYRUP FLUSH' key for at least 5 seconds, the 'OVERLOAD' light comes on, the Keypad beeps 3 times, and the system shuts down.	The pump that was selected for the function is faulty.	Call for service.
'OVERLOAD' results when any operating function is attempted.	Power supply is faulty.	Call for service to replace the microprocessor.

DIRECTORY OF CLEANING PROCEDURES

The various cleaning and sanitizing procedures for the FB 80a are arranged in this manual according to when and how often the procedures need to be done. Use the following directory as a quick reference to all the cleaning procedures within this operations manual.

DAILY OPENING PROCEDURES - page 18

- Injector Head
- Gear Cartridge
- Drive Assembly Gear Box and Suspension Bracket
- 9-Tube Assembly opening

DAILY CLOSING PROCEDURES - page 22

- Injector Head
- Gear Cartridge
- Drive Assembly Gear Box and Suspension Bracket
- 9-Tube Assembly opening
- Drive Motor
- Keypad
- Exposed Surfaces of the Cabinet

SCHEDULED MAINTENANCE - page 30

- 9-Tube Assembly Parts
- Syrup Lines - Internal
- Syrup Bag Connectors
- Syrup Bag Fitments
- Syrup Bag Adapters
- Spout Adapter and o-rings
- Area Under the Cabinet
- Inside the Cabinet
- Keypad Mounting Bracket
- Injector Assembly Suspension Bracket
- Accessory Hanging Bracket and 9-Tube Assembly Casing
- Spigot Switch Assembly
- 9-Tube Assembly Syrup Lines

PARTS REPLACEMENT SCHEDULE

The following schedule has been prepared as a reference for maintaining the wear items used with the FB 80a system. Many factors affect the useful life of wear items including climate, store hours, store traffic, sales volumes, etc. Therefore, each operator must determine an appropriate schedule for his or her unique operation. Wear items should be checked frequently during opening and closing procedures and replaced as needed.

The Spare Parts Kit should contain replacements for these wear items. Be sure to keep replacements in stock inside the Spare Parts Kit for easy access.

Part No.	Part Description	Every 3 months	Every 6 months	Annually
FLAVOR BURST® COMPONENTS				
ADPT 101A	Standard Spout Adapter with O-Rings and Gasket		Inspect and replace if necessary	Minimum
ADPT 8750-A	Alternate Spout Adapter with O-Rings		Inspect and replace if necessary	Minimum
RUB 632	Lower O-Ring for Spout Adapter	X		
RUB 642	Upper O-Ring for ADPT 101A Spout Adapter	X		
RUB 640	Gasket for ADPT 101A Spout Adapter	X		
INJ 321	Gear Cartridge (inspect daily)		Minimum	
RUB 601	Duckbill Check Valve		X	
RUB 651	Injector Head O-ring 2-020	X		
RUB 660	Larger Syrup Port O-ring	X		
RUB 652-RSS	Small Injector Head O-ring	X		
RUB 659	Upper O-Ring for ADPT 8750-A Spout Adapter	X		

RECOMMENDED MAINTENANCE ITEMS REPLACEMENT SCHEDULE

The following maintenance tools are recommended utensils for FB 80a system cleaning procedures. These items are not included with the system but are available through your local Taylor Company distributor. Suitable alternatives for these Taylor maintenance items may be available through your distributor. Contact your local distributor for more information. The following schedule has been prepared as a reference for maintaining the cleaning tools.

Taylor Part No.	Part Description	Every 3 months	Every 6 months	Annually
TAYLOR COMPANY PRODUCTS				
033059*	White Bristle Brush (3" x ½")		Inspect & replace if necessary	Minimum
014753*	White Bristle Brush (1 ½" x 3")		Inspect & replace if necessary	Minimum
013073*	White Bristle Brush (1" x 2")		Inspect & replace if necessary	Minimum
050103	Brush Set (3) (Includes 005162 Detail Brush)		Inspect & replace if necessary	Minimum
005162*	Detail Brush (0.0625" X 0.5") (may only be available with Flavor Burst® Maintenance Kit MIS 3160)		Inspect & replace if necessary	Minimum
048260-WHT	O-Ring Removal Tool		Inspect & replace if necessary	Minimum

THE BRUSH PART NUMBERS WITH THE ASTERISK () INDICATE THE TOOL IS AVAILABLE IN THE MIS 3160 MAINTENANCE KIT FROM THE FLAVOR BURST® COMPANY.

ALTERNATE PARTS AND KITS BY FREEZER MODEL

Flavor Burst Company offers many equipment options and accessories through your local distributor that may be helpful for your operational or installation requirements. This includes adapter kits, adapters, brackets, and switches for various freezer models and manufacturers. Please contact your local distributor or visit us online at www.flavorburst.com at your convenience for additional information concerning other optional accessories, advertising and promotional materials.

ORDERING/SERVICE INFORMATION

Taylor Distributor_____

Address_____

Phone_____

Date of Installation_____

Data Plate

The data plate provides necessary information that the operator should record and refer to when calling for parts or service. The data plate is located on the center panel inside the cabinet.

Complete for quick reference when this information is requested.

1. Model Number: FB 80A- _____
2. Serial Number _____
3. Voltage _____
4. Maximum Fuse Size _____ Amps
5. Minimum Wire Ampacity _____ Amps

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