

**Flavor Burst®
Soft Serve System
Model CTP 80SS**

**Equipment, Maintenance and
Operations Manual**



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:

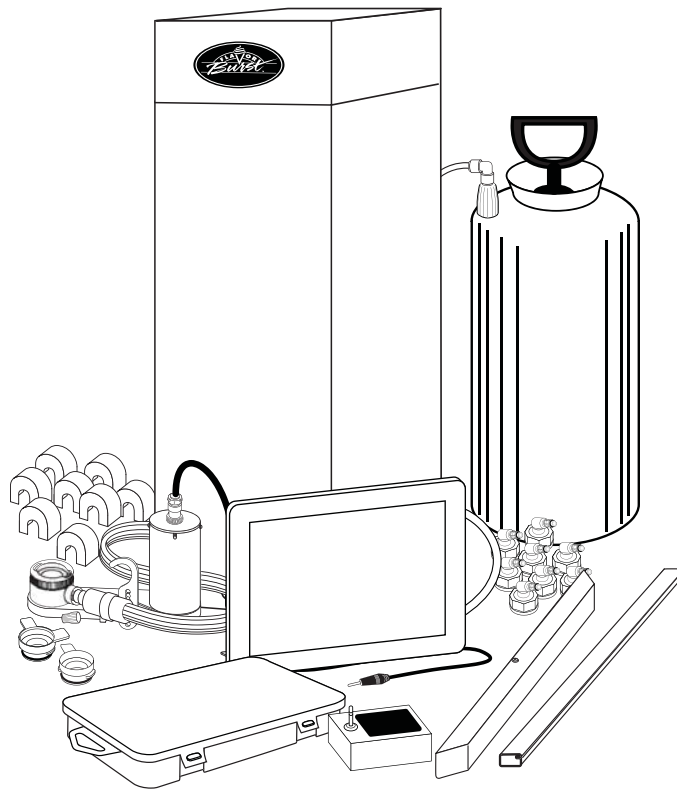
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For pricing, ordering and support, contact one of our qualified distributors.



Warranty

An installation and warranty form is provided with every CTP 80SS system, located inside the CTP 80SS 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.

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FCC ID 必须要加的警告语:

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

FCC RF Radiation Exposure and SAR Statements SAR Statement.

The Flavor 10* has been tested for body-worn Specific Absorption Rate (SAR) compliance. The FCC has established detailed SAR requirements and has established that these requirements. RF Exposure Information. The radio module has been evaluated under FCC Bulletin OET 65C (01-01) and found to be compliant to the requirements as set forth in CFR 47 Sections, 2.1093, and 15.247 (b) (4) addressing RF Exposure from radio frequency devices. This model meets the applicable government requirements for exposure to radio frequency waves. The highest SAR level measured for this device was 0.293W/kg.

**The Flavor 10 is also referred to as the Touch Panel throughout this manual.*

INTRODUCTION

Congratulations on your purchase of a CTP 80SS 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 CTP 80SS series system is an add-on to a soft serve freezer designed to inject concentrated flavorings throughout soft serve product as it is dispensed. Dispensing Flavor Burst product is very simple. Select a flavor from the Touch Panel and draw the product. The Flavor Burst system will automatically flavor the product at the spout. You can also have multiple flavors per serving. Simply select the flavors from the Touch Panel and draw the product. The system will switch from one flavor to the next in a smooth, continuous motion, layering the serving with different, delicious flavors.


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 Touch Panel.


Components of the CTP 80SS 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.


NOTE: PARTS AND PART NUMBERS MAY VARY FROM WHAT IS SHOWN AND LISTED. CONSULT YOUR LOCAL DISTRIBUTOR IF YOU HAVE ANY QUESTIONS CONCERNING DIFFERENCES.


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 CTP 80SS 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** place more than 25 lbs of weight on top of the FB 80M cabinet. 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.

HAZARD COMMUNICATION STANDARD (HCS) – The procedure(s) in this manual include the use of chemical products. These chemical products will be highlighted in bold-faced letters followed by the abbreviation (HCS) in the text portion of the procedure. See the Hazard Communication Standard (HCS) manual for the appropriate Material Safety Data Sheet(s) (MSDS).



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 CTP 80SS unit.



NOTE: Access to the service area is restricted to persons having safety / hygiene knowledge and practical experience of the appliance.



NOTE: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.



NOTE: Children shall not play with the appliance.



NOTE: Cleaning and user maintenance shall not be made by children without supervision.

ENVIRONMENTAL NOTICES



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive for Waste Electric/Electronic Goods (WEEE) as well as other similar legislation in affect after August 13, 2005. Therefore, it must be collected separately after is use is completed, and cannot be disposed of as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local codes. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

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PARTS IDENTIFICATION/FUNCTIONS

General System Overview (See Figure 1)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 905A	TOUCH PANEL ASSEMBLY WITH BRACKET	1	Flavor Burst unit command center.
2	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
3	INJ 424TS	INJECTOR ASSEMBLY	1	Injects syrups into the product.
4	MIS 3196	STAINLESS TUBE / CABLE CASING ASSEMBLY	1	Attaches the flavor lines and/or cables to the side of the freezer.
5	SYR 941A	FLAVOR BAG ADAPTER	8	Connects flavor bag to syrup out tube.
6	CAB 113	FLAVOR TRAY	8	Houses syrup bags.
7	N/A	FLAVOR BURST SOFT SERVE CABINET ASSEMBLY	1	Houses syrup trays and bags.
8	SAN 740	SANITIZER TANK ASSEMBLY	1	Houses sanitizer cleaning solution.
9	SYR 944	SYRUP BAG CONNECTOR ASSEMBLY	8	Transports syrup from the bag to the pumps.
10	SYR 946	SYRUP BAG LOCK	8	Secures the syrup bag fitments to the tray.
11	ELE 924	WIRELESS SPIGOT SWITCH	1	Sends a wireless signal to the Touch Panel when the freezer draw handle is activated.
12	MIS 3026S	TOUCH PANEL CABLE CASING	1	Conceals and protects the Touch Panel cable, as well as attaches it to the freezer.
13	SPR 5800A	SPARE PARTS KIT	1	Houses extra spare parts and wear items.
14	ELE 525M	MALE TO MALE 48" SWITCH EXTENSION	1 ea.	Connects Touch Panel to the freezer switch.

General System Overview

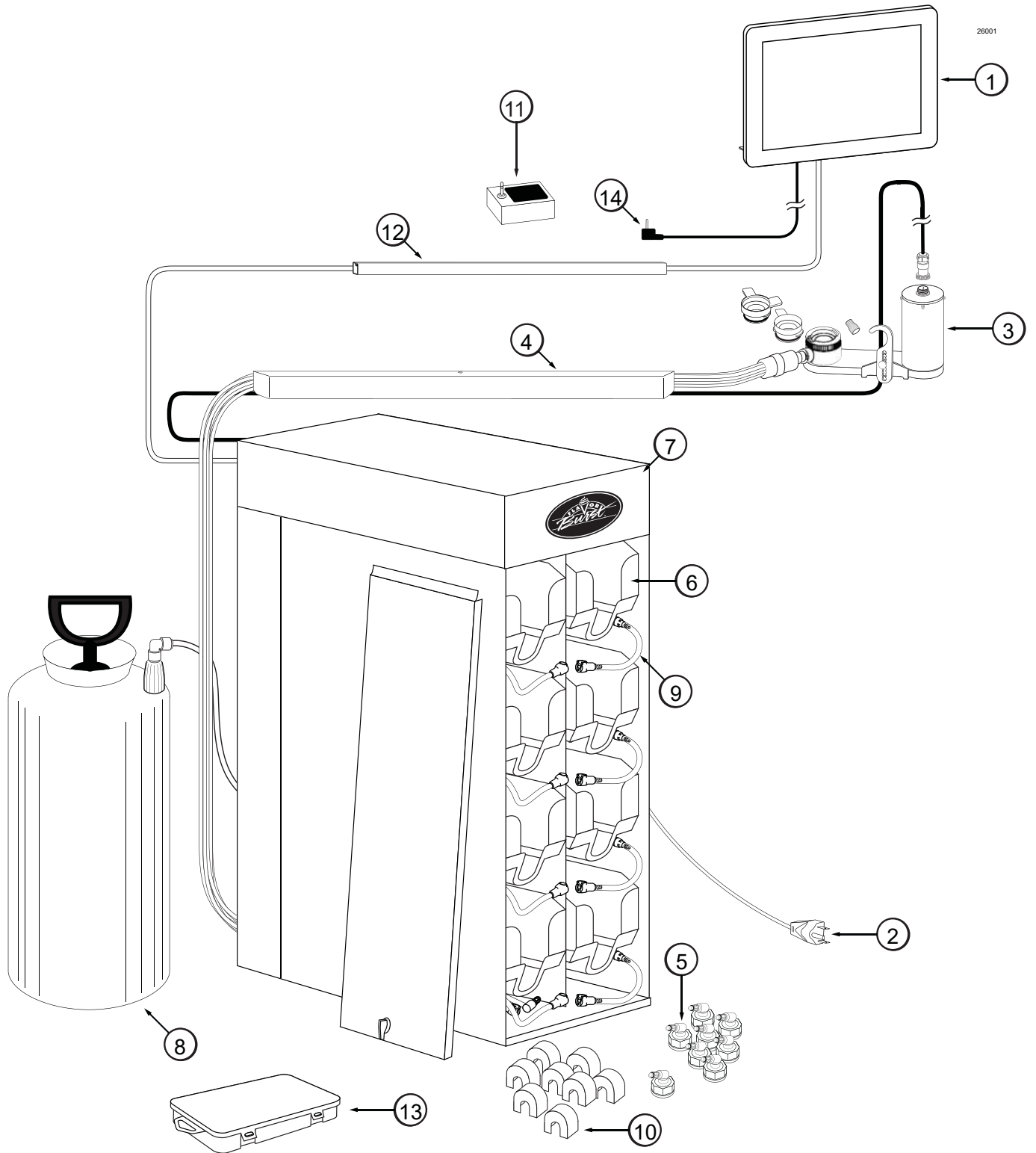


Figure 1

Cabinet – (See Figure 2)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	N/A	ELECTRONICS SYSTEM	1	Control system for the unit.
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	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports the flavoring from the syrup bag to the syrup pump.
7	ELE 932	PUMP & SANITIZER CABLE HARNESS	1	Provides power to the syrup and sanitizer 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.
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.

Cabinet (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
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.

Cabinet

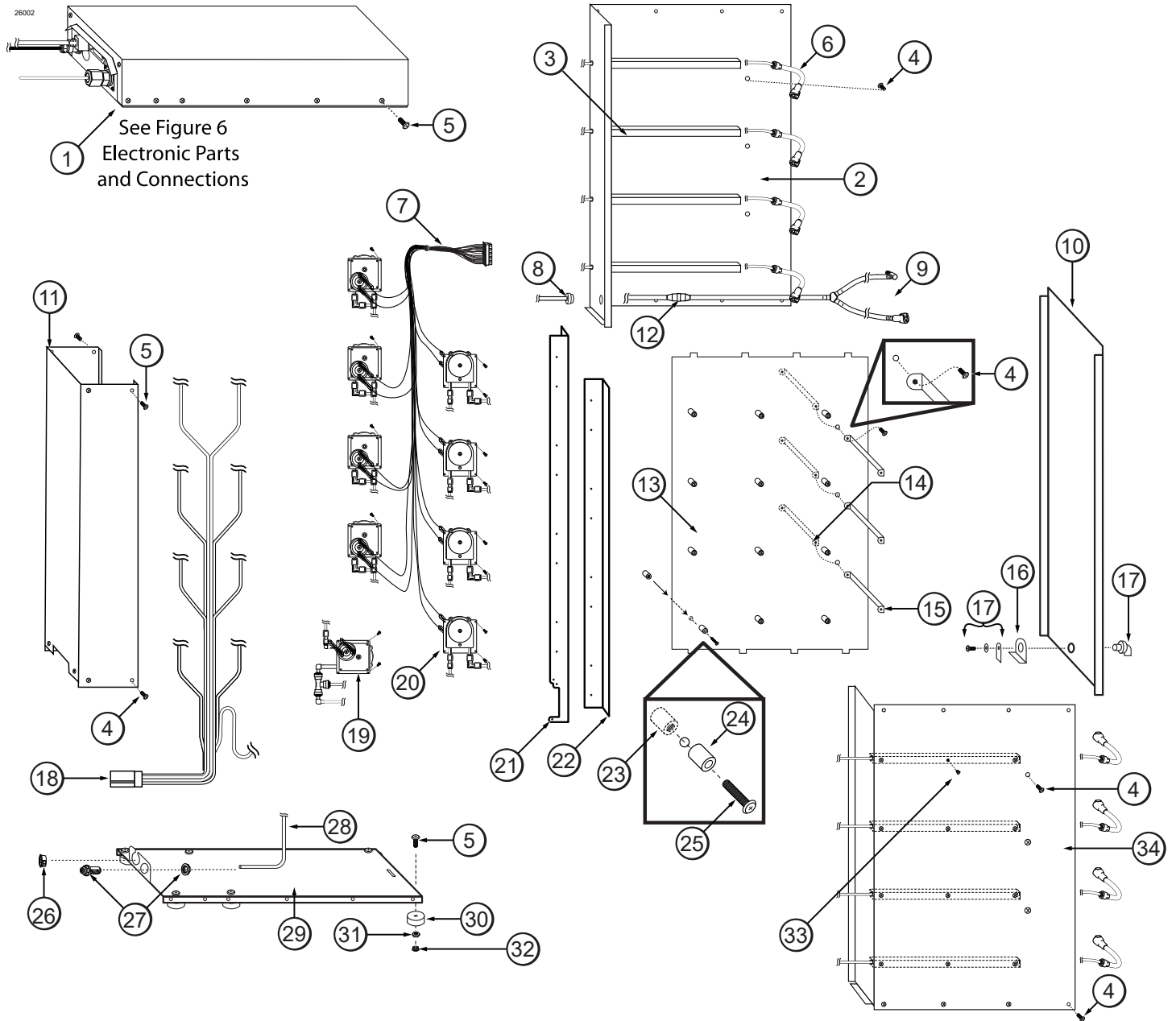


Figure 2

Injector Assembly and Related Parts (See Figure 3)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	INJ 424TS	INJECTOR ASSEMBLY WITH SYRUP LINES, ADAPTER, & BRACKET	1	Transports and blends syrup into product.
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 ea.	Provides sealed cavity inside syrup port.
2B	RUB 651	INJECTOR HEAD O-RING 2-020	1 ea.	Provides a sealed cavity.
2C	RUB 660	LARGER SYRUP PORT O-RING	1 ea.	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 ea	Provides tension in syrup line to affix to line coupler.
4B	ROT 510	LINE COUPLER	2 ea.	Holds flavor lines in place.
4C	RUB 610	BAG CONNECTOR O-RINGS	1 ea.	Provides extra tension between tube connectors.
4D	ROT 515-A	9-TUBE ASSEMBLY WAVE SPRING	1 ea.	Provides tension between tube connectors.
4E	INJ 116	LINE COUPLER NUT - BLACK	1 ea.	Attaches flavor tubes to flavor manifold.
4F	SYR 901	6' 9-TUBE ASSEMBLY TUBES	9 ea.	Brings syrup from pump to Injector Head.
4G	ROT 511	LINE COUPLER NUT	1 ea.	Connects flavor lines to the internal 9-Tube Assembly.
4H	RUB 602	9-POS TUBE CONN. GASKET	1 ea.	Provides sealed cavity.
5	INJ 117	TUBE CONNECTOR BODY -BLACK	1	Secures flavor line manifold to flavor lines.
6	MIS 3142	FLAVOR LINE DUST CAP – FB 80	1	Covers syrup 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	SUSPENSION BRACKET ASSEMBLY	1	Secures Injector Assembly to freezer door.
9A	FAS 2107	INJECTOR BRACKET KNOB	1 ea.	Secures the two bracket pieces.
9B	MIS 3143A	SUSPENSION BRACKET PART A	1 ea.	Attaches to freezer door bolts to hang Injector Assembly.
9C	MIS 3143B	SUSPENSION BRACKET PART B	1 ea.	Secures Bracket Assembly to Injector Assembly.
9D	MIS 3144	NYLON SHOULDER WASHER	1 ea.	Allows left and right movement for bracket.
9E	ROT 535	ROTOR BRACKET SPRING WASHER	1 ea.	Allows space between hanging and base brackets.
10	INJ 323TS	INJECTOR ASSEMBLY - NO HEAD	1	Powers Injector system.
10A	INJ 330TS	INJECTOR MOTOR ASSEMBLY	1 ea.	Supplies power to Motor which turns gears.
10B	INJ 331	INJECTOR GEARBOX ASSEMBLY	1 ea.	Gears turn Gear Cartridge for even syrup distribution.
10C	FAS 2023	ACCESSORY MOUNTING BRACKET KNOB	1 ea.	Secures base Mounting Bracket to Gear Box.

Injector Assembly and Related Parts (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
11	ADPT 8750TA	CROWN ADAPTER WITH TABS AND O-RING	1	Attaches Injector Assembly to freezer door.
11A	ADPT 8750T	CROWN ADAPTER WITH TABS	1 ea.	Attaches Injector Assembly to freezer door.
11B	RUB 632	SPOUT ADAPTER O-RING	1 ea.	Creates tension to secure adapter to Injector Head.
12	ADPT 101TA	SPOUT ADAPTER WITH TAB AND O-RING	1	Attaches Injector Assembly to freezer door.
12A	ADPT 101T	SPOUT ADAPTER WITH TAB	1 ea.	Attaches Injector Assembly to freezer.
12B	RUB 632	SPOUT ADAPTER O-RING	1 ea.	Creates tension to secure Adapter to Injector Head.
13	MIS 3196	STAINLESS 9-TUBE CASING ASSEMBLY	1	Protects and holds the cables and 9-Tube Assembly in place on the freezer side panel.
13A	MIS 3190	STAINLESS 9-TUBE CASING HINGED CHANNEL	1 ea.	Covers and protects the cables and tubes of the Casing Assembly.
13B	MIS 3051	CH-6 CHANNEL MAGNET ASSEMBLY	2 ea.	Holds the Casing Channel to freezer panel.
13C	FAS 2040	6-32 x 1/4 PAN HEAD SCREW	1 ea.	Secures Casing cover to mounting brackets.
13D	FAS 2024	8-32 x 1/4 PAN HEAD SCREW	4 ea.	Secures the magnet assembly to the mounting brackets.
13E	FAS 2035	8-32 NUTS – EXT. LOCK WASHER	4 ea.	Secures the magnet assembly to the mounting brackets.

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Injector Assembly and Related Parts

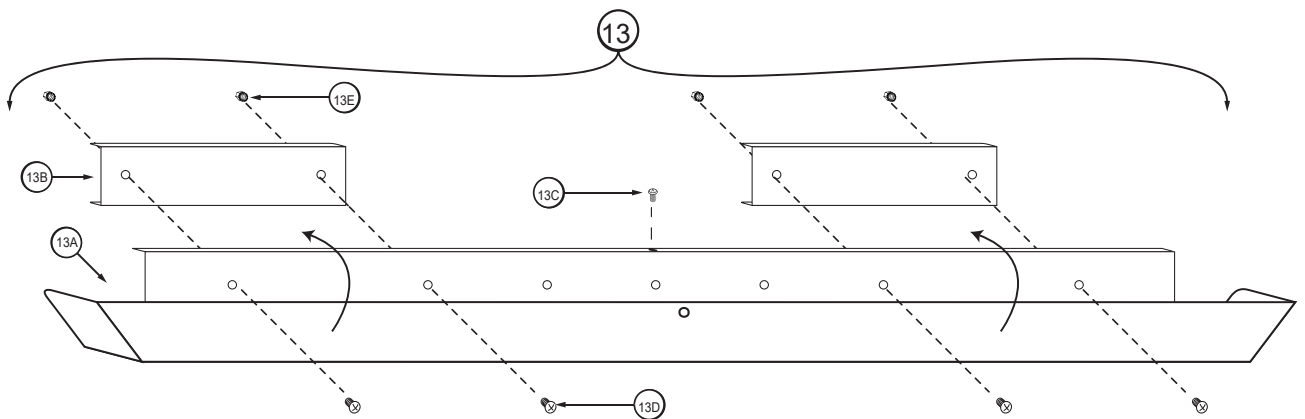
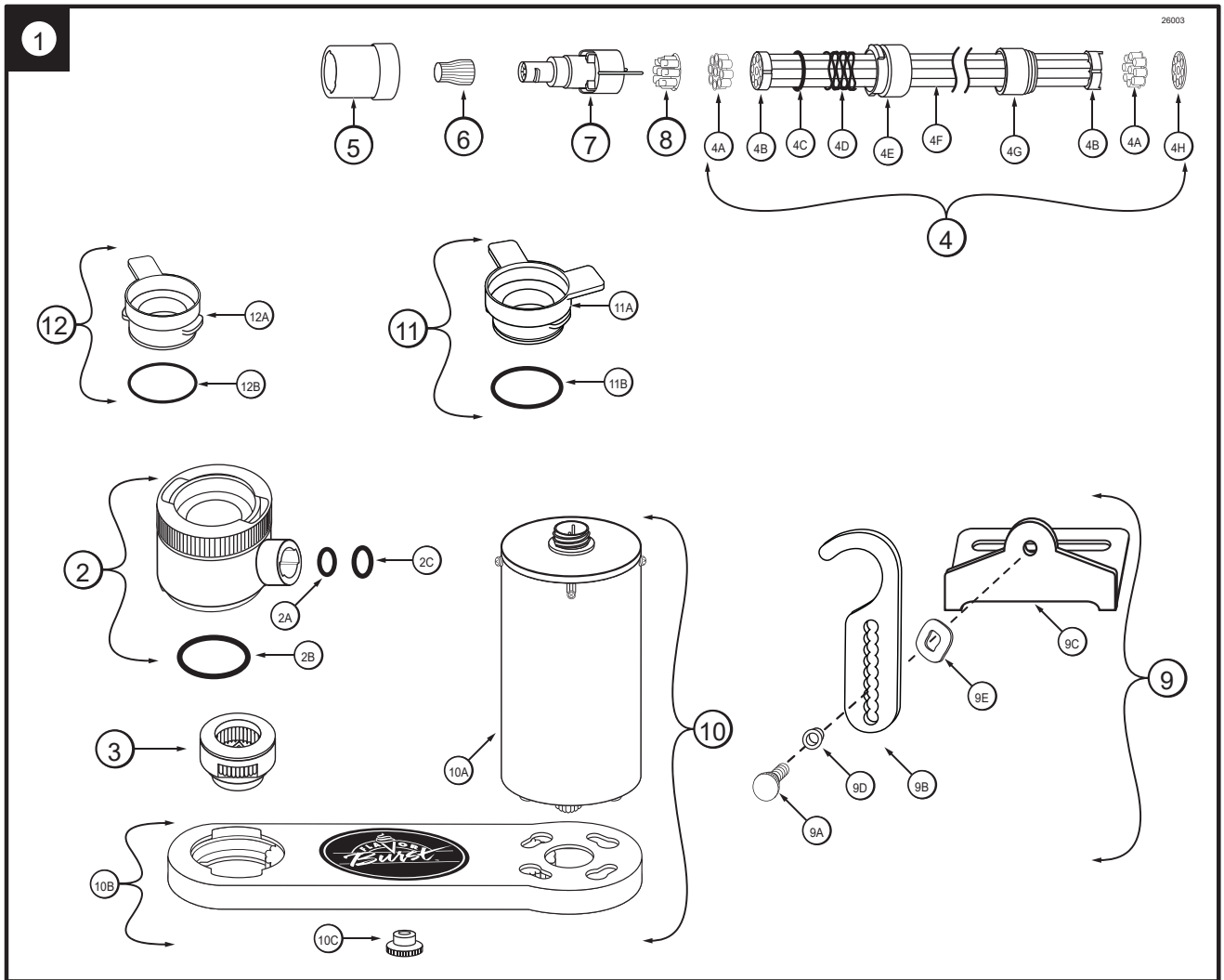


Figure 3

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 2067	SYRUP PUMP TUBE WASHER-1/4	1 ea.	Secures pump tube.
1D	FAS 2066	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 900	4' 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 932	PUMP & SANITIZER CABLE HARNESS	1	Provides power to the syrup and sanitizer pumps.
12	SYR 946	SYRUP BAG LOCK	8	Secures the syrup bag fitments to the tray.

Syrup Pump and Related Parts

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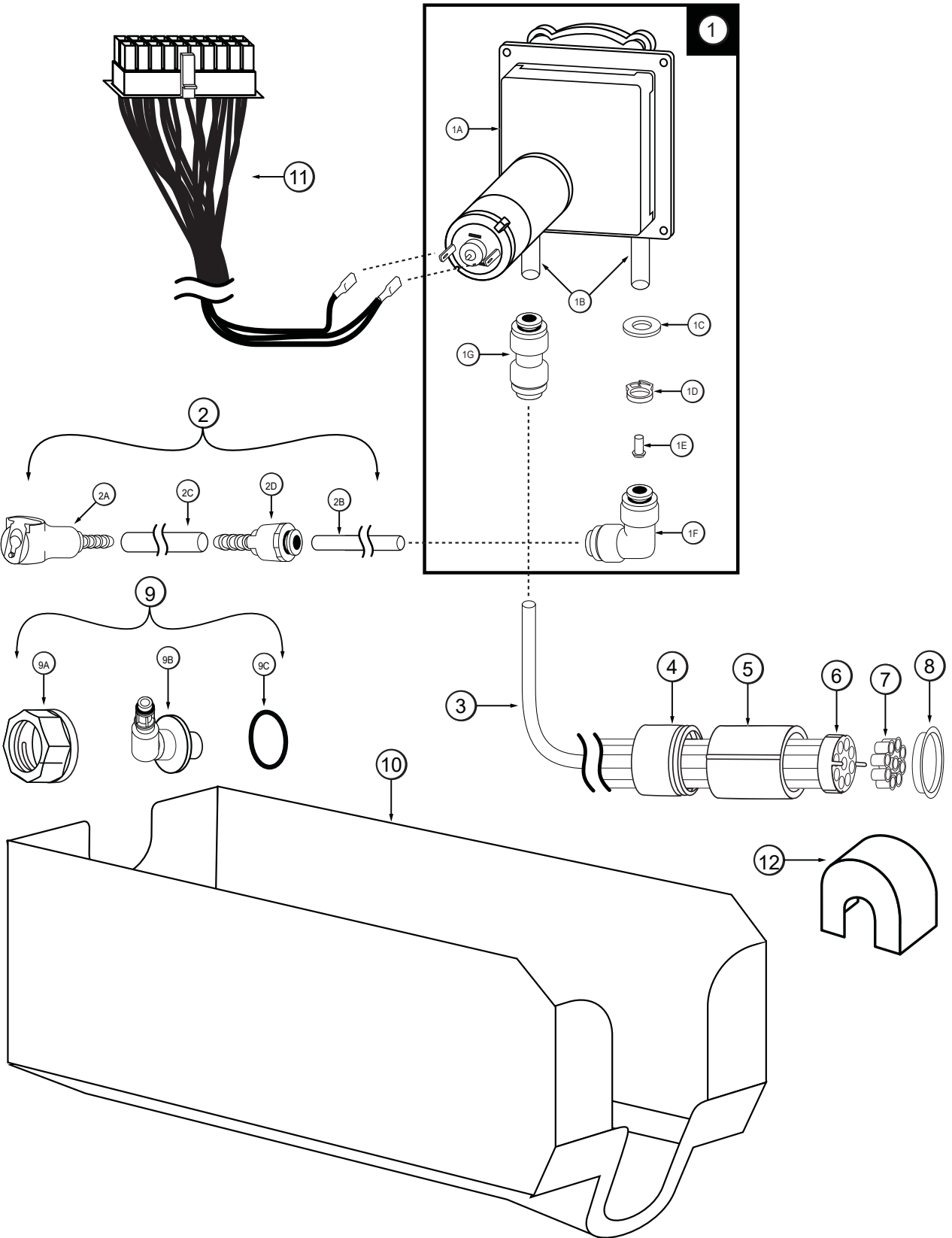


Figure 4

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	9	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 900	4' 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	3	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 932	PUMP & SANITIZER CABLE HARNESS	1	Provides power to the syrup and sanitizer pumps.

Sanitizer Pump and Related Parts

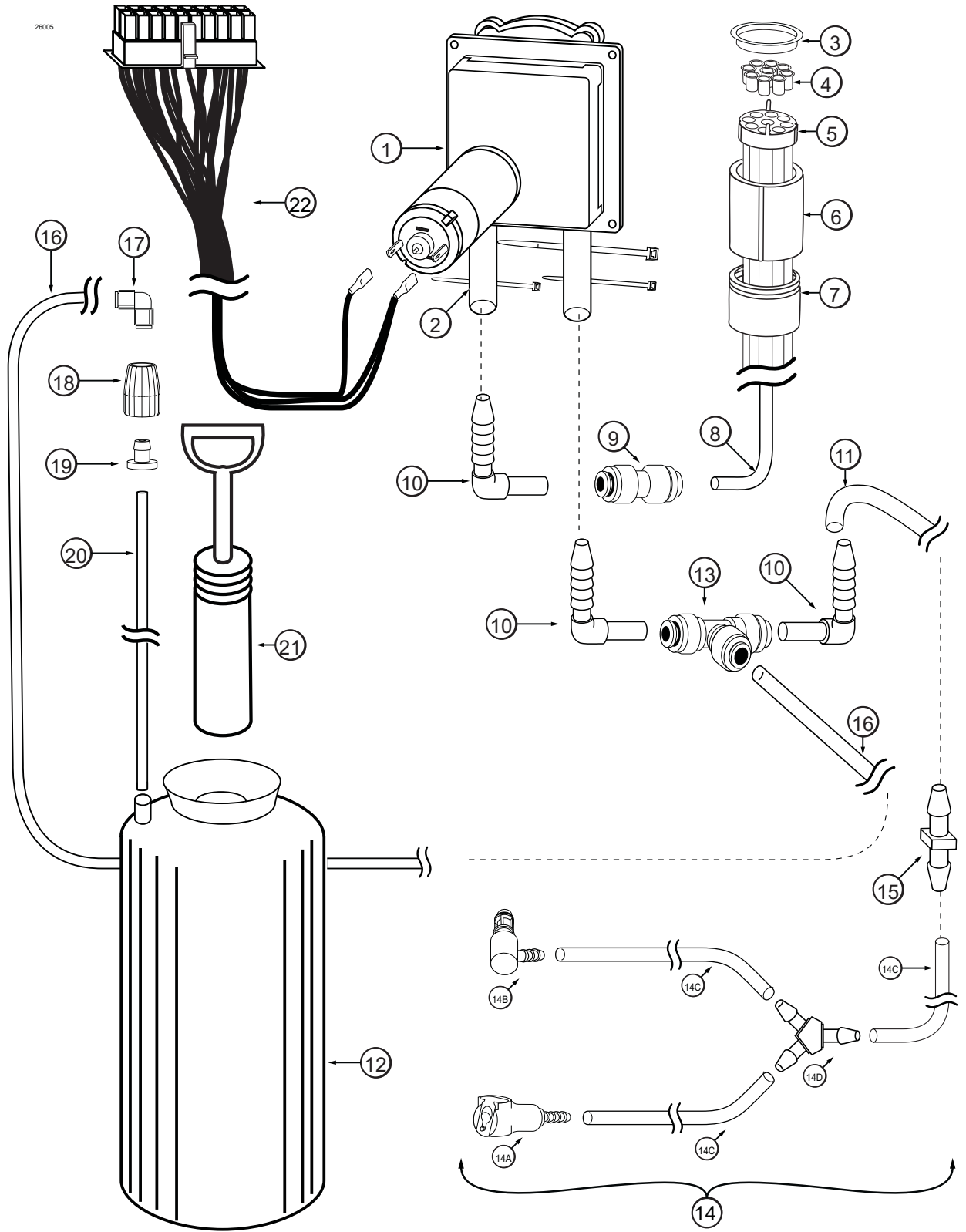


Figure 5

Electronic Parts and Connections (See Figure 6)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 905	FLAVOR 10 COLOR TOUCH PANEL	1	Control system for the unit.
2	MIS 3214	TOUCH PANEL MOUNTING BRACKET ASSEMBLY	1	Secures the Touch Panel to the freezer.
2A	MIS 3214A	TOUCH PANEL MOUNTING PLATE	1 ea.	Attaches the Touch Panel to the anchor bracket.
2B	MIS 3214B	MOUNTING ANCHOR BRACKET	1 ea.	Allows the bracket to be angled up or down.
2C	MIS 3214C	MOUNTING BASE PLATE	1 ea.	Creates a mounting base for the bracket assembly.
2D	FAS 2170	M4 X 8 PHILLIPS SCREW	4 ea.	Secures the mounting plate to the Touch Panel.
2E	FAS 2174	1/4 - 20 NYLON LOCK NUT S.S.	2 ea.	Secures the anchor bracket in a fixed position.
2F	MIS 3076	ADHESIVE PAD	1 ea.	Secures the mounting bracket to the freezer.
2G	FAS 2172	1/4-20 X 1/2 HEX BOLT	2 ea.	Hinges the Touch Panel plate and anchor bracket.
2H	FAS 2023	MOUNTING BRACKET KNOB	4 ea.	Secures the anchor bracket to the base plate.
2I	FAS 2171	M4 LOCK WASHER	4 ea.	Secures the connection between screw and plate.
2J	FAS 2173	FLAT WASHER 18-8 S.S.	2 ea.	Secures the connection between bolt and nut.
3	ELE 924	WIRELESS SPIGOT SWITCH	1	Sends a wireless signal to the Touch Panel when the freezer draw handle is activated.
4	MIS 3026S	TOUCH PANEL CABLE CASING	1	Conceals and protects the Touch Panel cable, as well as attaches it to the freezer.
5	ELE 525M	MALE TO MALE 48" SWITCH EXTENSION	1	Connects Touch Panel to the freezer switch.
6	CAB 137-A	ELECTRONICS COVER	1	Protects and covers electronics microprocessor.
7	FAS 2014	8-32 X 1/2" PAN HEAD	16	Secures various parts within the top of unit.
8	MIS 3150	FLAVOR BURST LOGO DECALS	1	Displays Flavor Burst trademark logo.
9	CAB 156	CONNECTOR SHIELD	1	Protects power cables from liquids.
10	ELE 485CTP	120V POWER ENTRANCE MODULE	1	Provides a power connection to the outside of the cabinet.
11	ELE 932	PUMP & SANITIZER CABLE HARNESS	1	Provides power to syrup & sanitizer pumps.
12	ELE 933	POWER SUPPLY JUMPER CABLE	1	Connects the power supply to the electronics board.
13	ELE 931	EXTERNAL ROTOR CABLE	1	Connects the drive motor to the back of the cabinet.
14	INJ 330TS	INJECTOR MOTOR ASSEMBLY	1	Supplies power to Motor which turns gears.
15	ELE 911	ELECTRONICS BOARD	1	Provides power to the system.
16	FAS 2024	8-32 X 1/4 PAN HEAD SCREW	3	Secures power supply to the base panel.
17	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	5	Secures ground wire to screw and Panel and the Electronics Box to the panel.
18	FAS 2175	M3.5 NUT - EXT. LOCK WASHER	1	Secures the power entrance module ground wire to the board.

Electronic Parts and Connections (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
19	ELE 930	INTERNAL ROTOR CABLE	1	Connects the external rotor cable to the electronics board.
20	FAS 2008	4-40 X 3/8" PAN HEAD SCREW	4	Attaches the ethernet plate to the panel.
21	MIS 3216	CLOSURE PLUG 5/8 INCH	2	Closes up extra opening in the base panel.
22	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
23	ELE 927	RJ45 ETHERNET CABLE GLAND	1	Secures the Ethernet cable to the cabinet.
24	ELE 925	RJ45 EHTERNET CABLE - EXTERNAL	1	Connects the Touch Panel to the cabinet.
25	ELE 926	RJ45 ETHERNET CABLE - INTERNAL	1	Connects the Ethernet cable to the electronics board.
26	CAB 138TS	ELECTRONICS BASE PANEL	1	Secures electronics board.
27	FAS 2042	4/40 LOCK NUT	4	Secures the Ethernet plate and screws.
28	MIS 3004	CTP ETHERNET CABLE PLATE	1	Converts the touchscreen cable hole to an ethernet cable hole.

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Electronic Parts and Connections

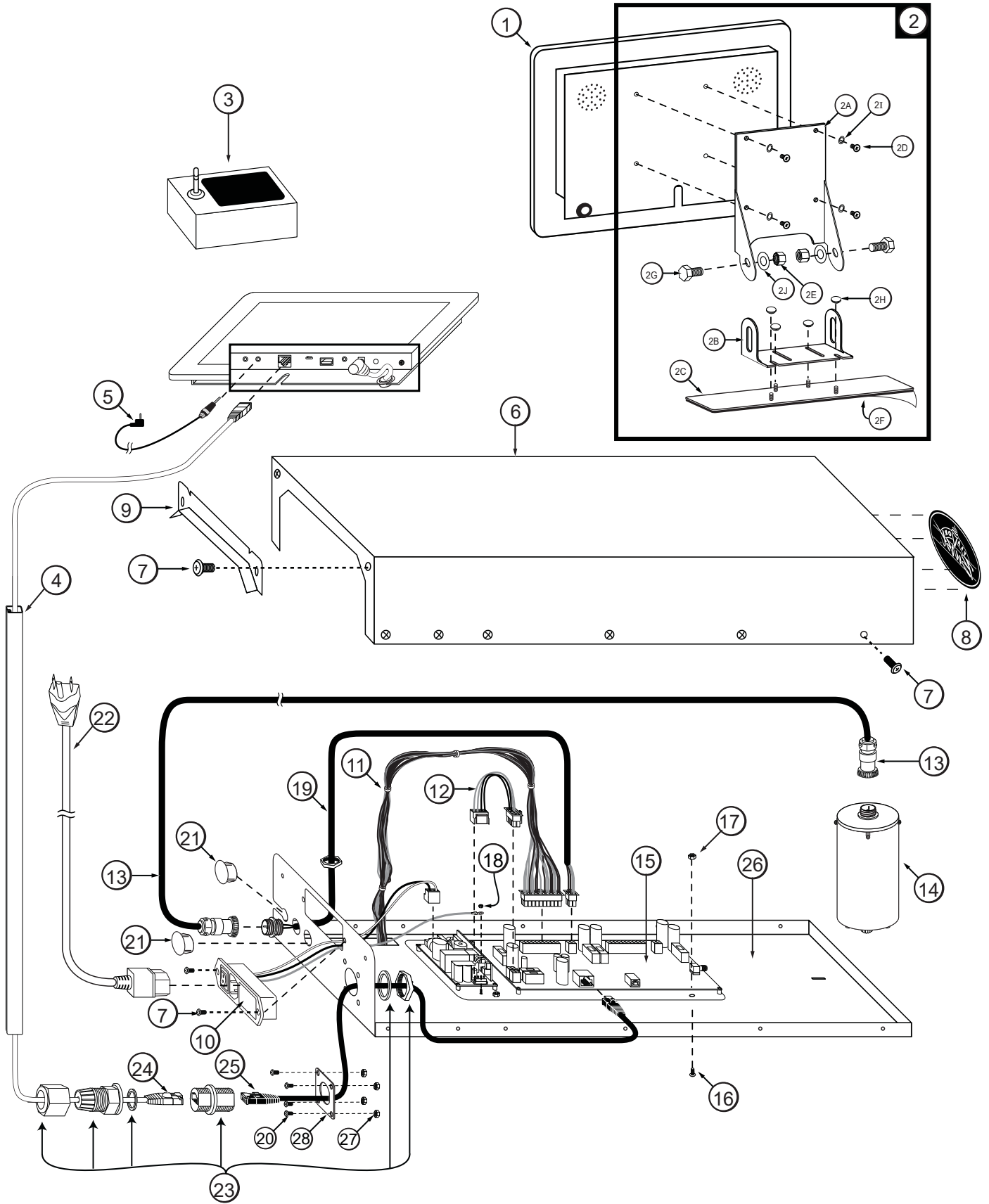


Figure 6

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	ADAPTER O-RING	1	Creates tension to secure Adapter to Injector Head.
5	RUB 660	LARGER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
6	CW 137	DRIVE MOTOR GEAR	1	Turns the gear box gears, powered by the drive motor.
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.

Spare Parts Kit

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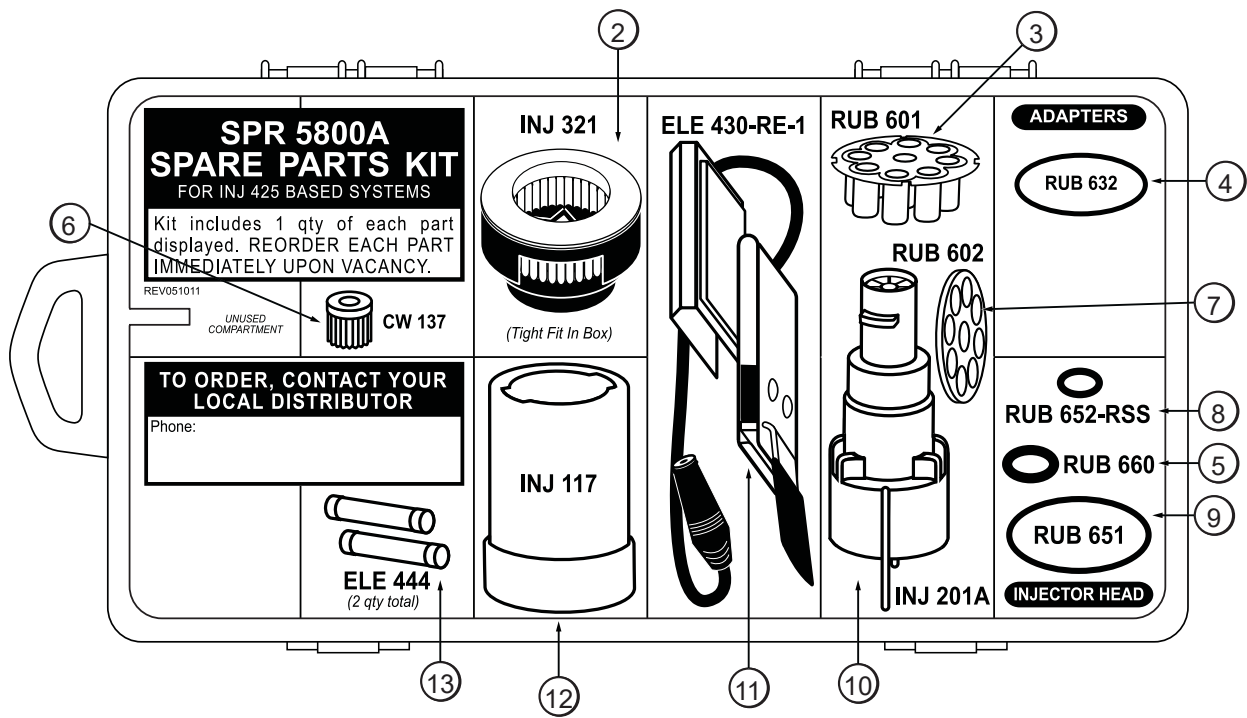
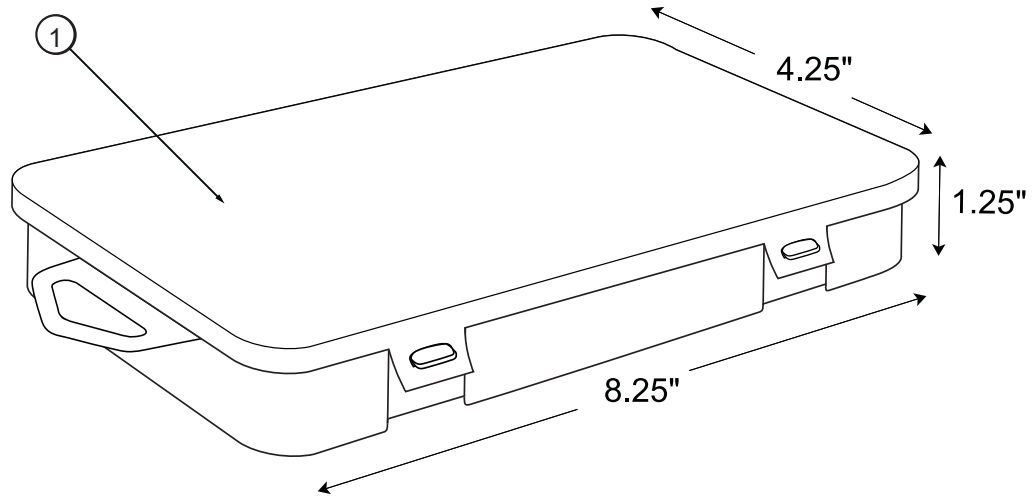


Figure 7

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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.

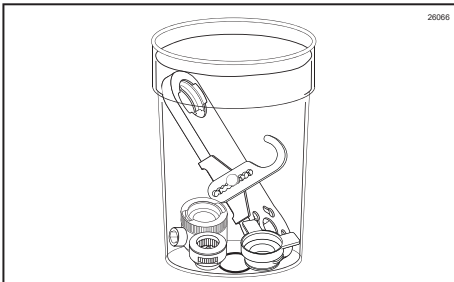
NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

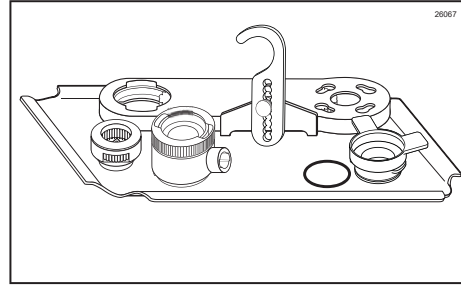
Ensure that the Injector System has been disassembled and cleaned according to the DAILY CLOSING PROCEDURES. This is typically performed at the close of the previous business day.

Sanitizing the Injector System

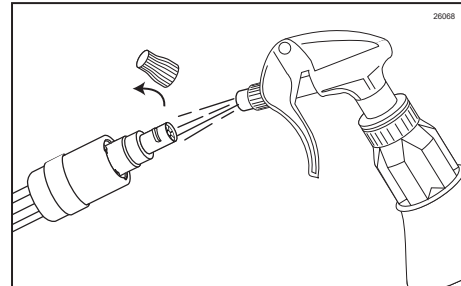
1. Prepare an approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, Spout Adapter, and Injector Head in approved sanitizer solution and soak for 1 minute.



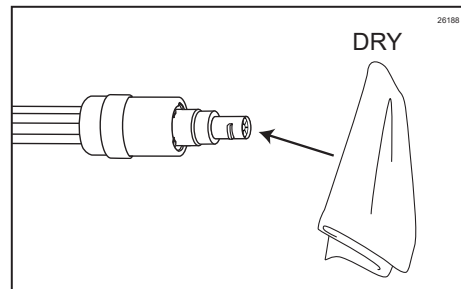
3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



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.

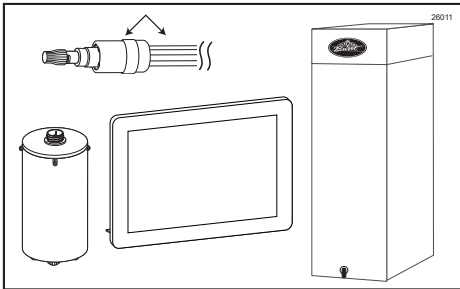


5. Dry the end of the manifold with a clean single service towel.



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:

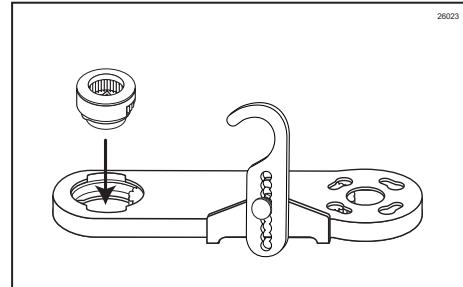
- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes
- Touch Panel and Mounting Bracket
- Drive Motor
- Exposed surfaces of Cabinet



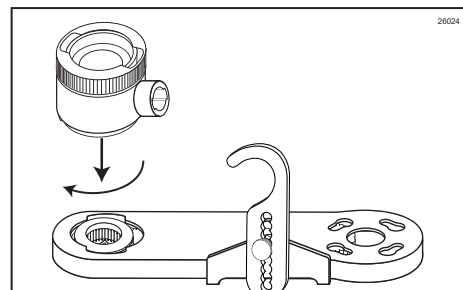
Assembling the Injector Assembly

The two Injector Head o-rings, the Spout Adapter o-ring, 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.

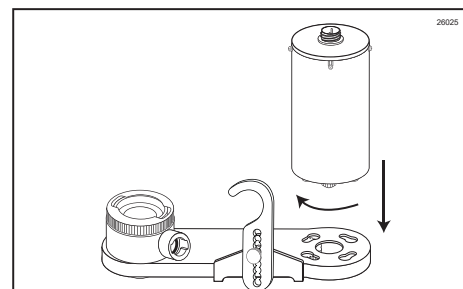
1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Drive Assembly Gear Box.



2. Install the Injector Head onto the Drive Assembly Gear Box and rotate off-center to secure.



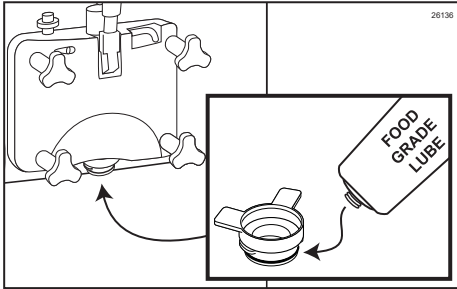
3. Insert the Drive Motor into the Drive Assembly Gear Box so that all four locking screws are seated properly and rotate the motor clockwise to secure.



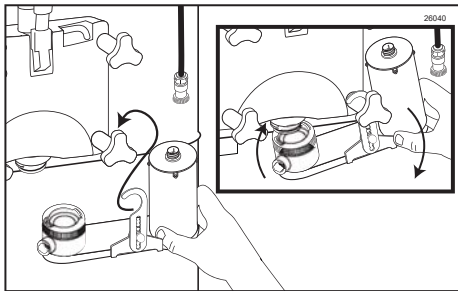
Installing the Injector System

The Spout Adapter o-ring is a wear item and will need to be replaced periodically. Check for wear and always keep spares of these items on hand in the Spare Parts Kit.

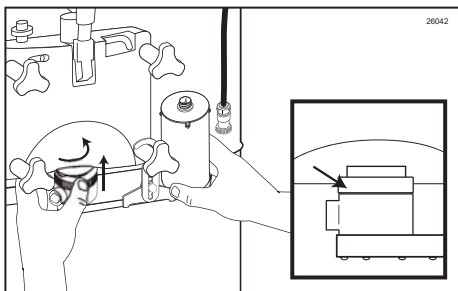
1. Install the o-ring onto the Spout Adapter. Snap the adapter onto the freezer spout and apply food-grade lube to the o-ring.



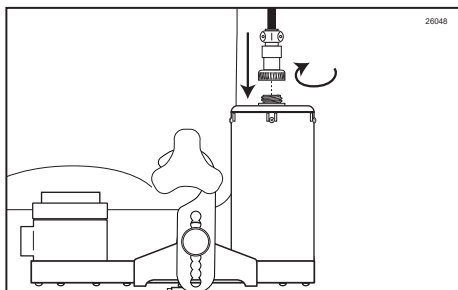
2. Hang the Suspension Bracket with the Injector Assembly on the door posts.



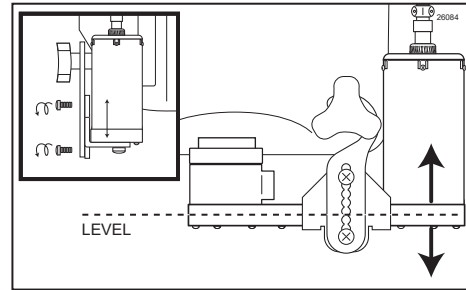
3. Install the Injector Head fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter. Rotate the locking collar to secure.



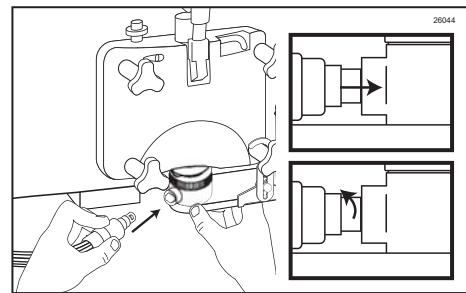
4. Connect the Drive Motor cable to the Motor.



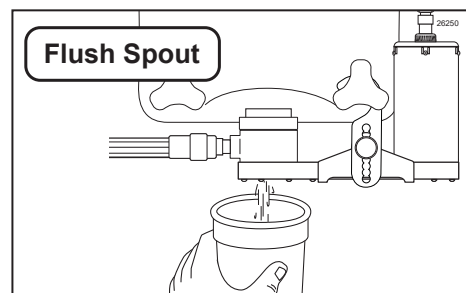
5. Ensure that the Injector Assembly is level horizontally and make any adjustments to the Suspension Bracket as needed using the adjustment hand knob.



6. Insert the Syrup Line Manifold end fully into the Injector Head syrup line opening. Rotate it until motion stops to secure.



7. With a container under the dispensing spout, press the FLUSH SPOUT key on the Touch Panel to purge any remaining product from the spout.



NOTE: IF NO “FLUSH SPOUT” BUTTON IS SHOWN ON THE SCREEN, YOU CAN ACCESS THE KEY UNDER THE “FLUSHING FUNCTIONS” SECTION OF THE MAINTENANCE MENU.

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.

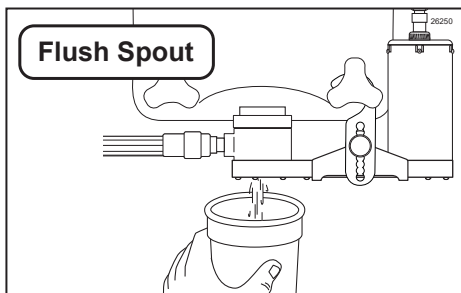
NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Removing the Injector System

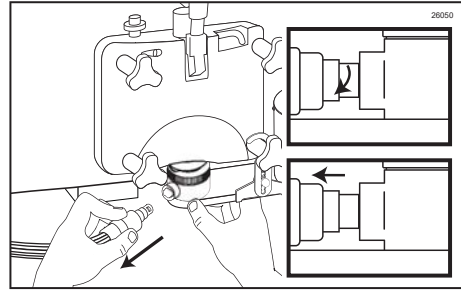
Follow these instructions to remove the Injector System from the freezer during closing.

1. With a container under the dispensing spout, press the FLUSH SPOUT button on the Touch Panel to purge any remaining product from the spout.

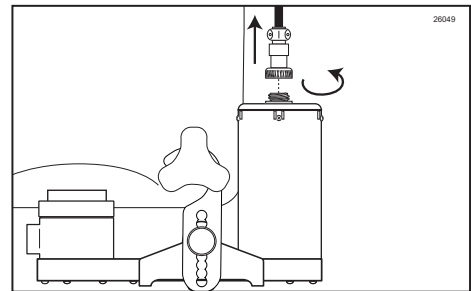


NOTE: IF NO "FLUSH SPOUT" BUTTON IS DISPLAYED ON THE SCREEN, YOU CAN USE THE FLUSH SPOUT BUTTON IN THE "FLUSH FUNCTIONS" SECTION OF THE MAINTENANCE MENU.

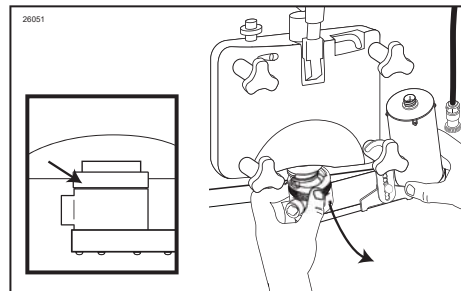
2. Rotate the 9-Tube Assembly coupler until it unlocks and is able to slide out of the Injector Head syrup line opening.



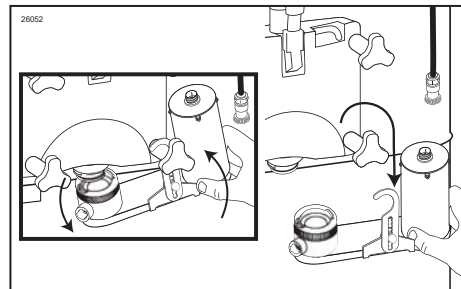
3. Disconnect the Drive Motor cable from the Drive Motor.



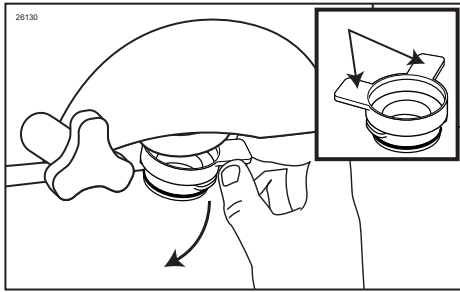
4. Rotate the Injector Head locking collar until it unlocks from the Spout Adapter and remove the Injector Head from the Adapter.



5. Lift the Suspension Bracket with the Injector Assembly from the freezer door knob.

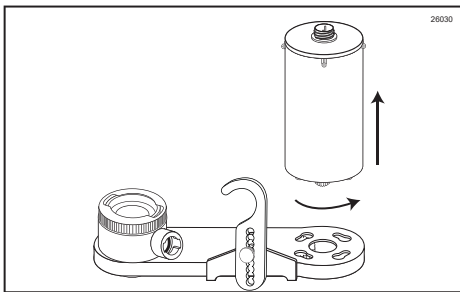


- Remove the Spout Adapter by pulling down on the tab.

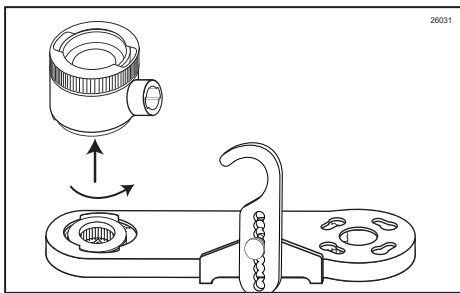


Disassembling the Injector Assembly

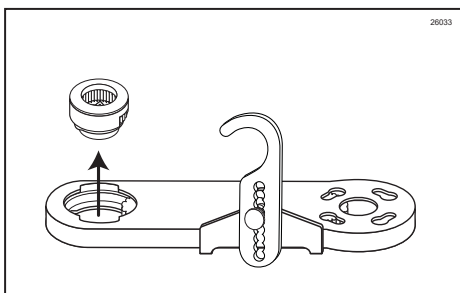
- Rotate the Drive Motor to unlock and remove the Drive Motor from the Drive Assembly Gear Box.



- Rotate the Injector Head to unlock it from the Gear Box.

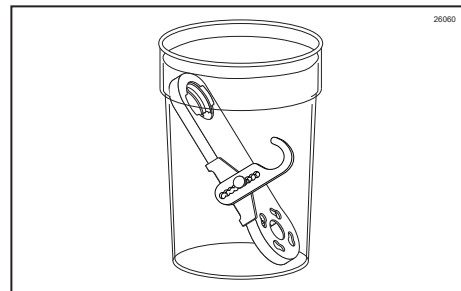


- Remove the Gear Cartridge from the Gear Box.

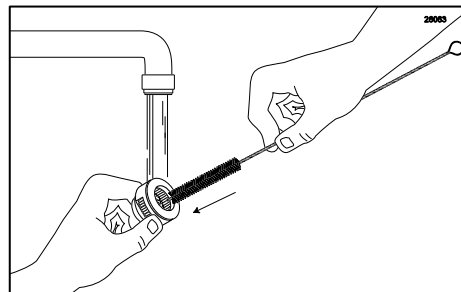


Sanitizing the Injector System

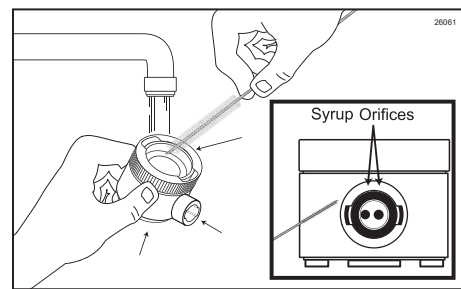
- Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
- Place the Drive Assembly Gear Box in warm water and soak for at least 5 minutes. Proceed with Steps 3 and 4 in the meantime.



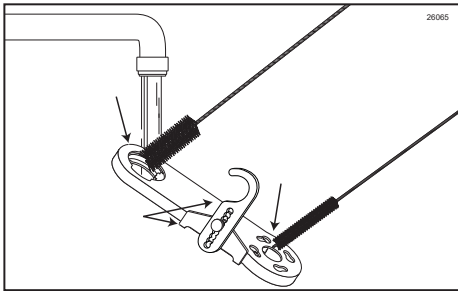
- Brush and clean all exposed surfaces of the Gear Cartridge with detergent water, then rinse thoroughly.



- 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.



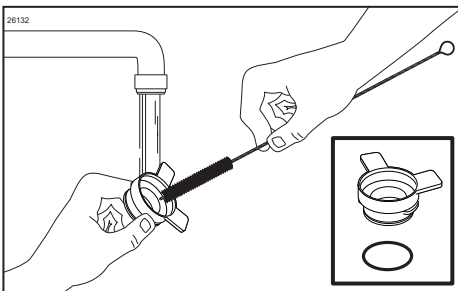
- When the Drive Assembly Gear Box has soaked for at least 5 minutes, brush and clean all exposed surfaces and openings with detergent water and rinse thoroughly. The Suspension Bracket may be disassembled for a more thorough cleaning if necessary.



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.

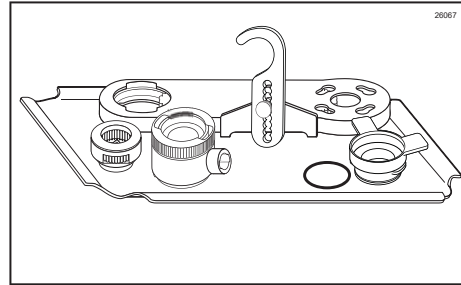
- Brush and clean the Adapter and o-ring.



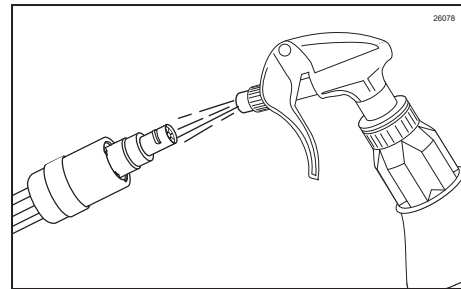
- Place the Gear Box, Suspension Bracket, Gear Cartridge, Spout Adapter, and Injector Head in approved sanitizer solution and soak for at least 1 minute.



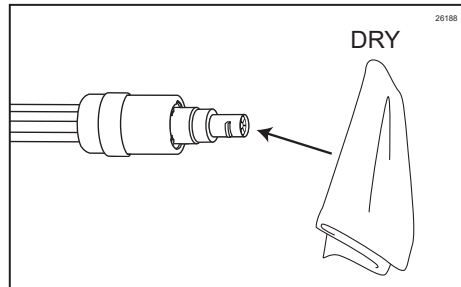
- Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



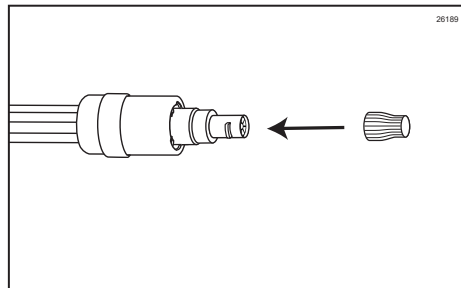
- Spray the Syrup Line Manifold opening with approved sanitizer solution. Allow it to sanitize for at least 1 minute.



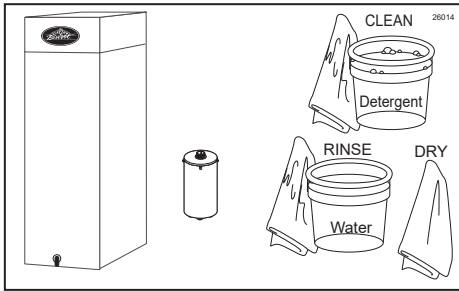
- Dry the end of the manifold with a clean single service towel.



- Install the cap on the manifold.

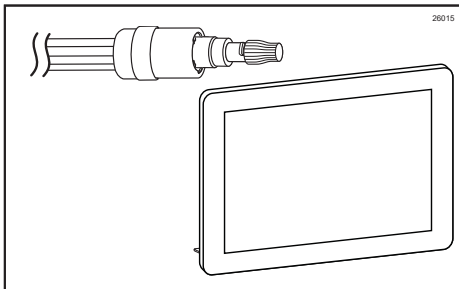


12. Clean, rinse and dry the surfaces of the Drive Motor and exposed surfaces of the cabinet using detergent water, clean water, and single service towels.



13. 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:

- Touch Panel and Mounting Bracket
- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes



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.

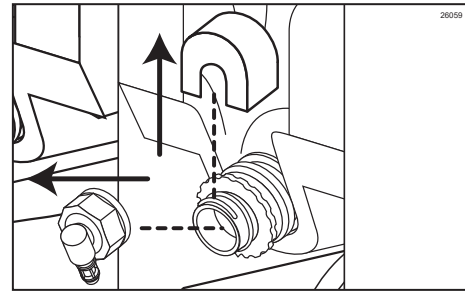
NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

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.

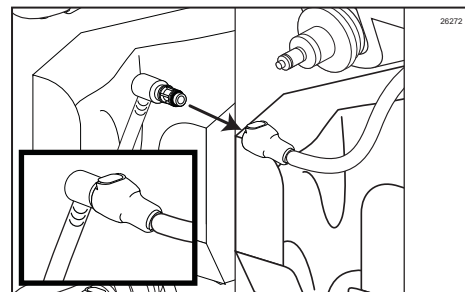
Syrup bags manufactured in 2016 and later have a new direct connect nozzle fitment. They connect directly to the syrup line connector and no longer require a Syrup Bag Adapter or lock. Use the adapters and locks on any bag with the wide fitment.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Place a cup or container under the spout.
3. If the syrup bag you are removing has a direct connect nozzle bag fitment, disconnect the bag from the connector and skip ahead to Step 5. If you have a wide bag fitment with lock and bag adapter, proceed to the next step.

4. Disconnect the Syrup Bag Connector from the syrup bag being changed. Remove the syrup bag lock and Syrup Bag Adapter and place them in detergent water.



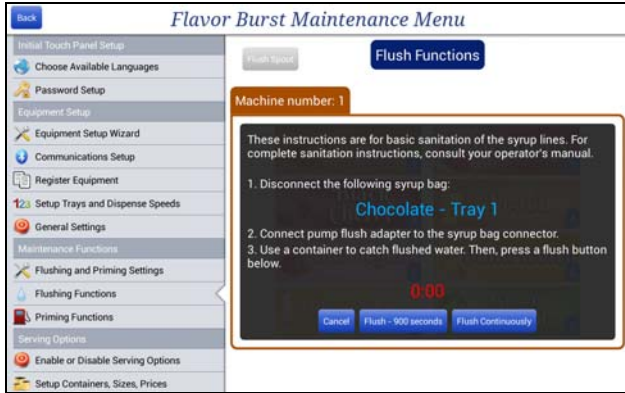
5. Locate the Pump Flush Adapter under the bottom trays and connect it to the Syrup Bag Connector.



6. Press and hold the center logo on the Touch Panel to access the Flavor Burst Maintenance Menu. If the screen asks for a password, enter the password.
7. Scroll down to the Maintenance Functions section and touch the key named "Flushing Functions".

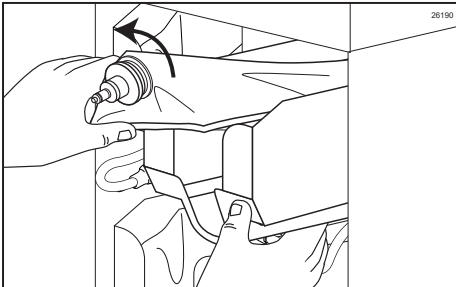


- Press the flavor of the line to be flushed and follow the instructions outlined on the Touch Panel screen to flush the syrup line.

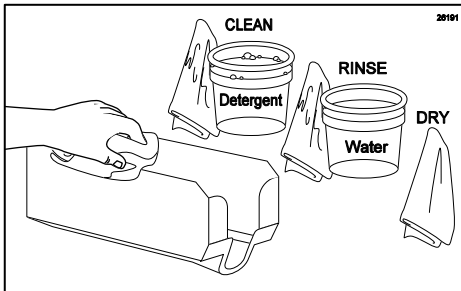


NOTE: LINE TO FLUSH FOR THE FULL 15 MINUTES TO COMPLY WITH SANITATION GUIDELINES.

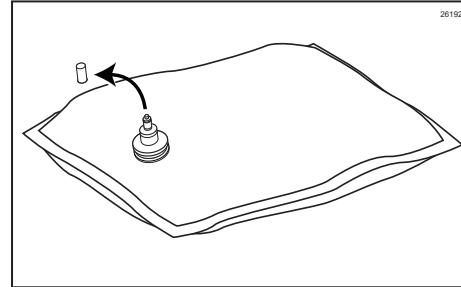
- While the line is flushing, pull the tray forward and remove the syrup bag. Discard the syrup bag if it is empty or expired. If the bag has usable syrup, store the syrup as directed on the label.



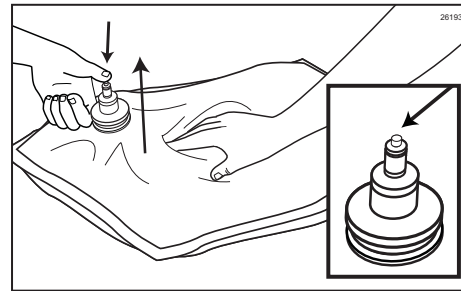
- Clean the syrup tray with a single service towel and detergent water, rinse and dry.



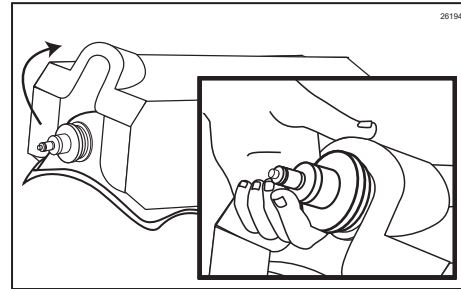
- Select the flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.



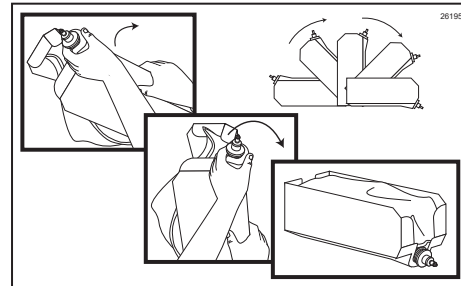
- Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.



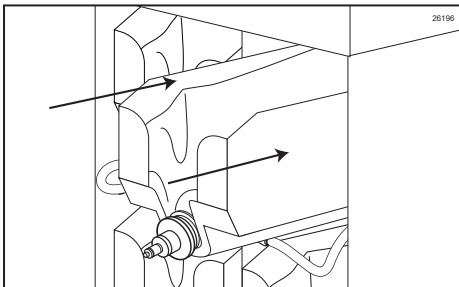
- Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The grooves of the bag fitment should slide into the tray opening.



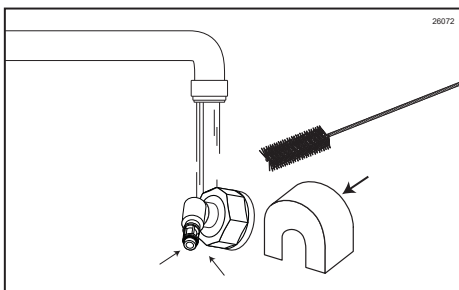
- Holding the fitment in place, raise the open end of the tray and flip the tray right side up. As the tray is set back down, allow the bag to settle in the tray.



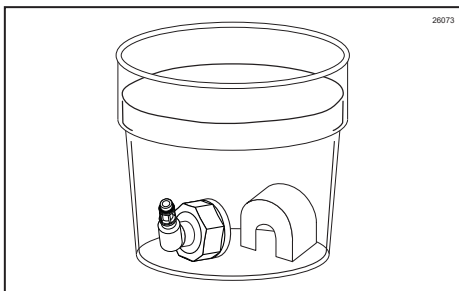
15. Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet.



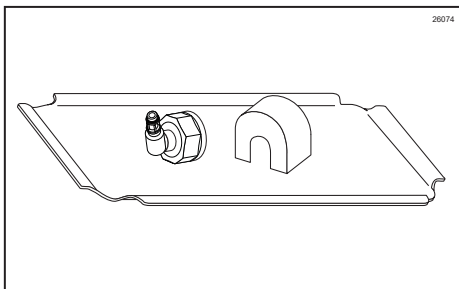
16. If you removed a Syrup Bag Adapter and lock from the previous bag, brush and clean them with detergent water and then rinse with clean water.



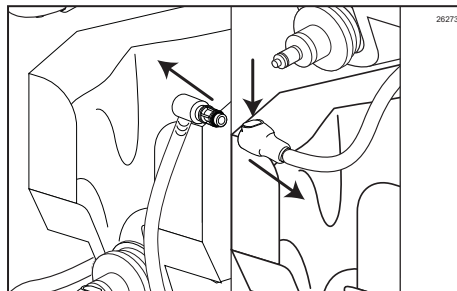
17. Place the Adapter and lock in sanitizer solution for at least 1 minute.



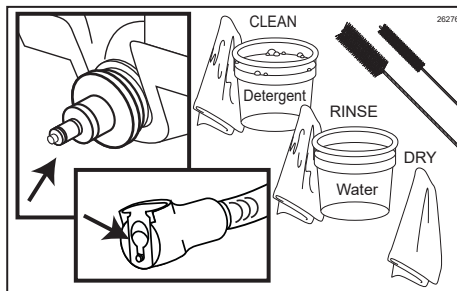
18. Remove the Adapter and lock from the sanitizer solution and place them on a sanitary tray to dry.



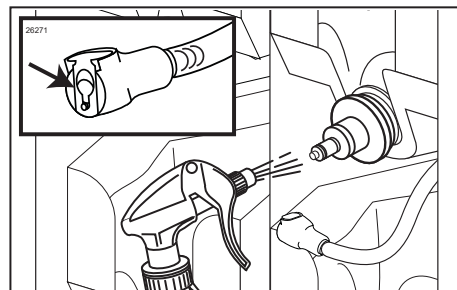
19. Once the flushing process has completed, disconnect Pump Flush nozzle from the Syrup Bag Connector. Return the Pump Flush Adapter to its place in the cabinet.



20. 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.

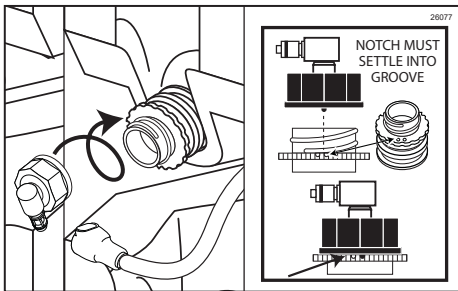


21. Using a spray bottle of approved sanitizer solution, spray the syrup bag fitment and the Syrup Bag Connector. Allow these parts to sanitize for at least 1 minute.

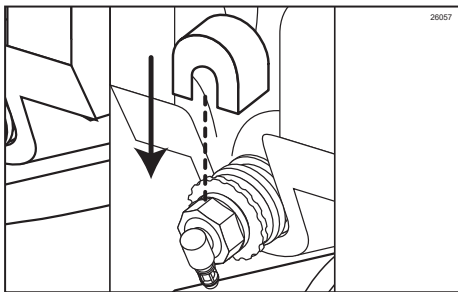


22. If the newly installed bag has the direct connect nozzle fitment, skip to Step 26. If you have a wide bag fitment that requires a lock and bag adapter, proceed to the next step.

23. Attach the cleaned 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.

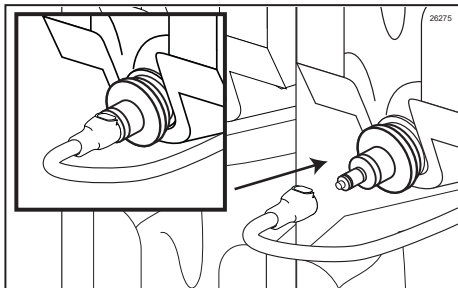


24. Slide a syrup bag lock over the adapter and bag fitment.



NOTE: THE ADAPTER VALVE CAN BE TURNED IN ANY POSITION SO THAT THE SYRUP TUBES ARE NOT PINCHED.

25. Connect the Syrup Bag Connector to the Syrup Bag Adapter.



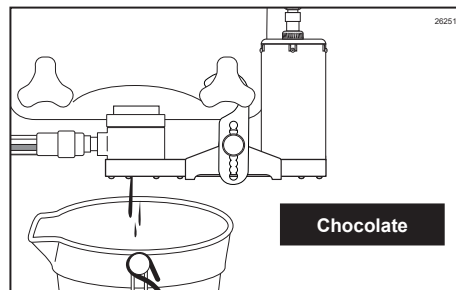
26. Repeat Steps 3-25 for any additional flavors that are being changed out.

27. After the syrup line is sanitized, select "Priming Functions" in the Maintenance Menu.

28. Select the flavor button of the line to be primed. The button will pulse as syrup is pumped through the line.

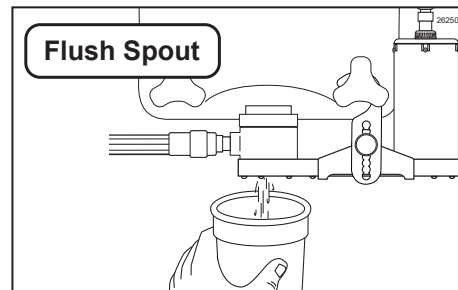


29. When the syrup flowing from the spout is thick and undiluted, press a flavor key again to stop the prime function.



30. Repeat Steps 30 and 29 to prime any other new syrup bags that have been installed.

31. When all the syrup lines with replaced flavors have been primed, go to "Flushing Functions" in the Maintenance Menu and press the FLUSH SPOUT button to clean the spout.



NOTE: TO CHANGE THE FLAVOR BUTTONS ON THE MENU SCREEN, GO TO THE "SETUP TRAYS AND DISPENSE SPEEDS" OF THE MAINTENANCE MENU AND PRESS ANY FLAVOR DESCRIPTION TO EDIT THE NAME.

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.

NOTE: OPERATE UNIT UNDER NORMAL AMBIENT TEMPERATURES BETWEEN 60 AND 80 DEGREES FAHRENHEIT. UNIT SHOULD NEVER BE EXPOSED TO FREEZING TEMPERATURES.

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.

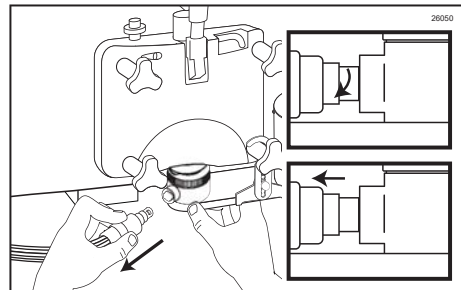
This Clean-In-Place procedure is detailed in four phases:

- (1) Prep
- (2) Flush
- (3) Clean
- (4) Reassemble

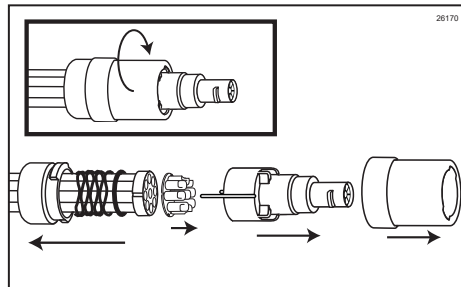
To ensure maximum results, the following instructions should be completed in sequence as stated. This will expose the system and parts to the sanitizing medium for about 130 minutes.

CIP - Phase 1: Prep

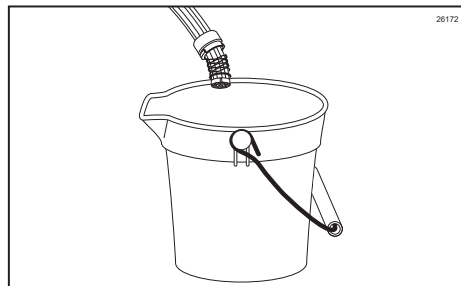
1. Mix approved detergent with warm water according to manufacturer's instructions.
2. Ensure the Sanitizer Tank is filled with fresh approved sanitizer solution according to manufacturer's instructions (no more than 2 days old. Use hot water for best sanitizing results.
3. Rotate the 9-Tube Assembly coupler until it unlocks and remove it from the Injector Head syrup line opening.



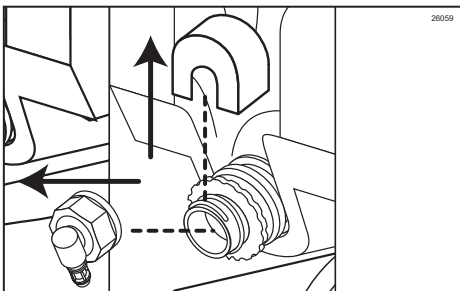
4. Unlock the Coupler Body by rotating it from the Coupler Base. Remove the Coupler Body, Syrup Line Manifold, and Duckbill Check Valve from the 9-Tube Assembly. Place these parts in detergent water.



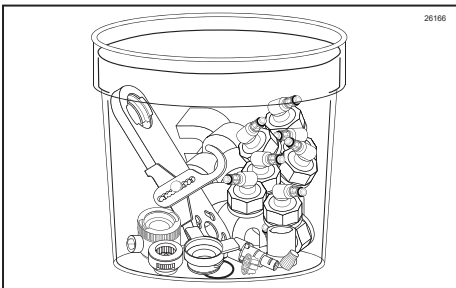
5. Place the end of the 9-Tube Assembly into a container to catch the expelled syrup and sanitizer solution during the rest of the Clean-In-Place procedure.



- Disconnect the Syrup Bag Connectors from the syrup bags. If a syrup bag has a wide bag fitment with a lock and bag adapter, remove all the syrup bag locks and Syrup Bag Adapters and place them in detergent water.



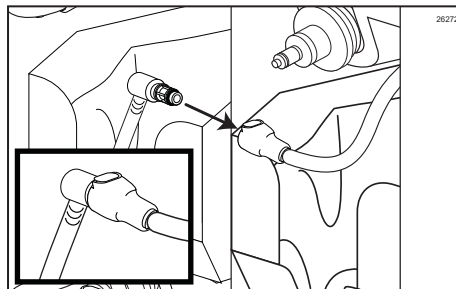
- Remove the Injector Assembly and Adapter from the spout and disassemble them. Place the Injector Head, Gear Cartridge, Spout Adapter, and Gear Box in detergent water with the 9-Tube Assembly parts and syrup bag parts. Set aside the Drive Motor.



CIP - Phase 2: Flush

NOTE: THE FOLLOWING CLEAN-IN-PLACE PROCEDURE SHOULD BE COMPLETED CONSECUTIVELY, BEGINNING WITH SYRUP LINE #1 UNTIL ALL EIGHT SYRUP LINES HAVE BEEN FLUSHED.

- Locate the Pump Flush Adapter under the bottom tray and connect it to the first Syrup Bag Connector.

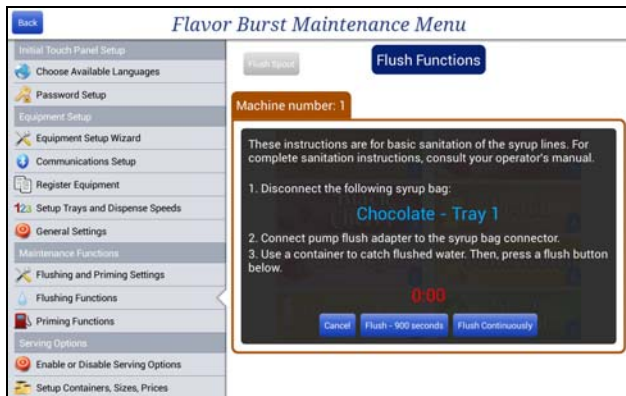


- Press and hold the center logo on the Touch Panel to access the Flavor Burst Maintenance Menu. If the screen asks for a password, enter the password.

- Scroll down and touch the section named "Flushing Functions".



11. Touch the flavor of the line that will be flushed and follow the instructions outlined on the Touch Panel screen to flush the syrup line.



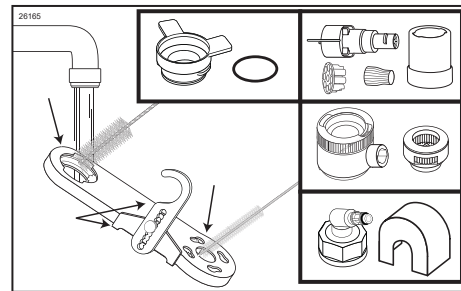
12. When the flushing process is complete, disconnect the Pump Flush Adapter and repeat the process for the second line, then the third, and so on until all the lines have been flushed. While the lines are flushing, proceed to “Phase 3: Clean” to make the most of your time.

NOTE: THE FLUSH FUNCTION SHOULD CONTINUE FOR 15 MINUTES. YOU MAY CANCEL THE FLUSH PROCEDURE AT ANY TIME BY TOUCHING THE “CANCEL” KEY. HOWEVER, THE SYSTEM **MUST COMPLETE A FULL 15 MINUTE FLUSH PROCESS FOR EACH SYRUP LINE** IN ORDER TO COMPLY WITH SANITATION GUIDELINES.

13. When all lines have been flushed, disconnect the Pump Flush Adapter and return to the main menu.

CIP – Phase 3: Clean

14. Brush and clean the Gear Box, Injector Head, Gear Cartridge, Spout Adapter, Syrup Bag Adapter, Locks, Syrup Line Manifold, Manifold cap, Duckbill Check Valve, and Coupler Body with detergent water. Be sure that each of the 9 individual check valves and the Injector Head orifices are cleaned thoroughly by brushing through each valve and orifice opening. Rinse thoroughly.

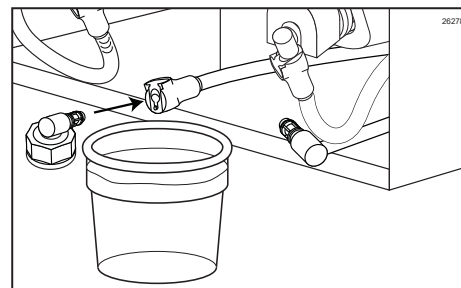


NOTE: DO NOT OPEN OR DISASSEMBLE THE DRIVE ASSEMBLY GEAR BOX.

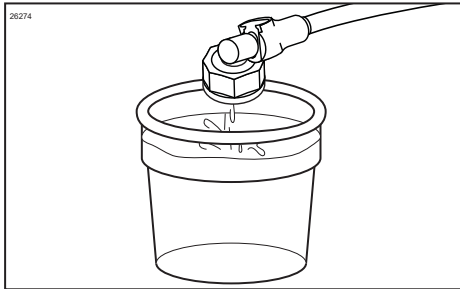
15. Place the parts in the approved sanitizer solution for at least 1 minute.



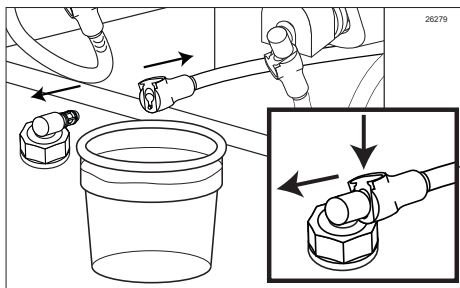
16. If you have any Syrup Bag Adapters to clean, you can clean the internal parts using the other end of the Pump Flush Adapter. Place a container on level with or below the sanitizer tank. Remove a Syrup Bag Adapter from the sanitizer solution and connect it to the Pump Flush Adapter over the container.



17. Gravity allows the sanitizer solution to flow through the adapter, sanitizing the area that is normally closed.

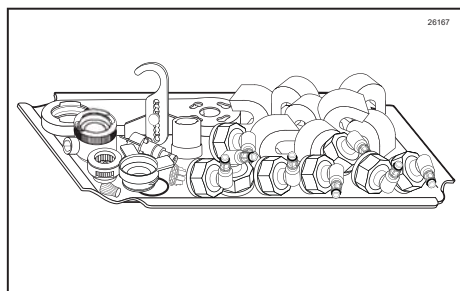


18. Allow the sanitizer solution to flow for at least 1 minute. Then, disconnect the Syrup Bag Adapter and place it on a sanitary tray to dry.

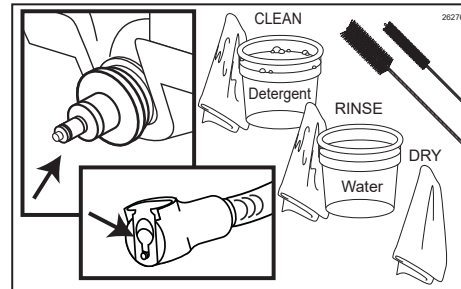


19. Repeat Steps 16-18 for all the Syrup Bag Adapters until they are all internally sanitized. Then return the Pump Flush Adapter to its place under the bottom tray.

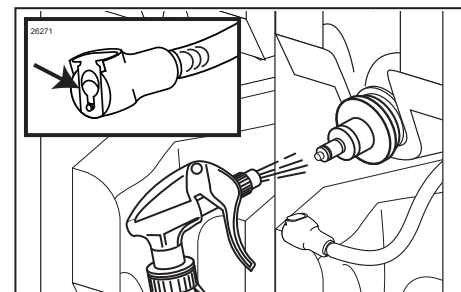
20. Remove the rest of the parts from the sanitizer solution and place them on a sanitary tray to dry.



21. Clean the exposed surfaces of the bag fitment and the Syrup Bag Connector with detergent water, a single service towel. Brush the bag fitment with the Medium Brush and the Connector with the Small Brush. Then rinse and dry the parts using clean water and single service towels.



22. Using a spray bottle of approved sanitizer, spray the exposed surfaces of the bag fitment and the Syrup Bag Connector. Let the solution sanitize these parts for at least 1 minute.

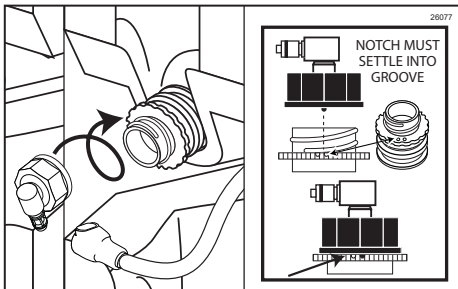


CIP - Phase 4: Reassemble

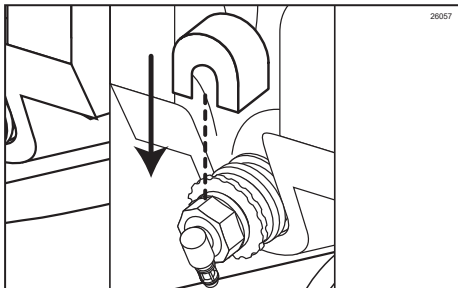
NOTE: SYRUP BAGS MANUFACTURED IN 2016 AND LATER HAVE A NEW DIRECT CONNECT NOZZLE FITMENT. THEY CONNECT DIRECTLY TO THE SYRUP LINE CONNECTOR AND NO LONGER REQUIRE A SYRUP BAG ADAPTER OR LOCK. USE THE ADAPTERS AND LOCKS ON ANY BAG WITH THE WIDE FITMENT.

23. If all the newly installed bag have direct connect nozzle fitments, skip to Step 26. If you have a wide bag fitment that requires a lock and bag adapter, perform the next couple of steps on those bags.

24. Attach a Syrup Bag Adapter to each syrup bag fitment. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection.

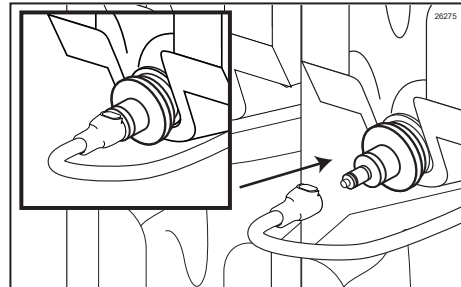


25. Slide a syrup bag lock over each adapter and bag fitment.

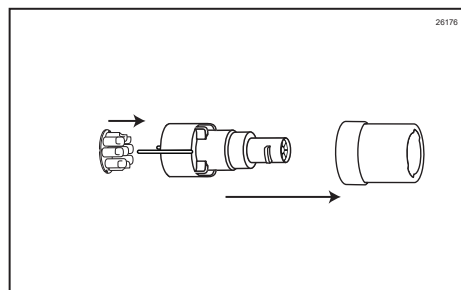


NOTE: THE ADAPTER VALVE CAN BE TURNED IN ANY POSITION SO THAT THE SYRUP TUBES ARE NOT PINCHED.

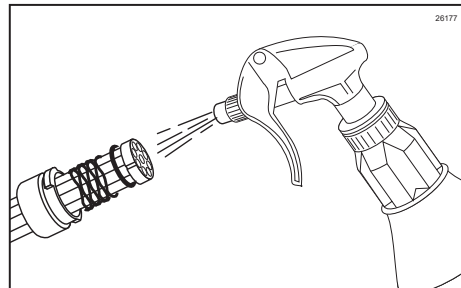
26. Reconnect the syrup lines and bags of syrup by pressing the Syrup Bag Connector onto the Syrup Bag Adapter valve.



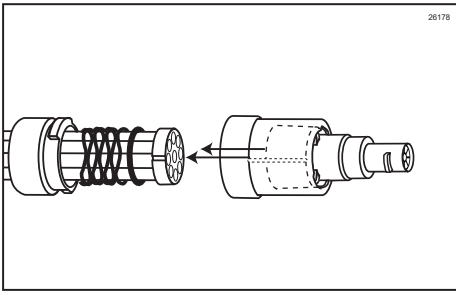
27. Install the Duckbill Check Valve into the Syrup Line Manifold and the Syrup Line Manifold into the Coupler Body.



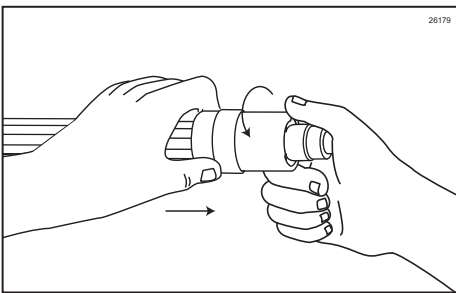
28. Remove the end of the 9-Tube Assembly from the container. Spray end of the assembly with approved sanitizer solution and allow it to sanitize for at least 1 minute.



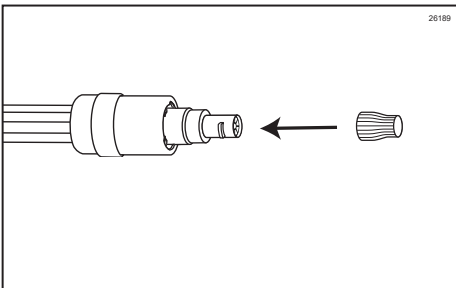
- Carefully align the pins of the Syrup Line Manifold with the Syrup Line Connector and insert the end of the 9-Tube Assembly fully into the Coupler.



- Push the Coupler Nut into the Coupler Body and rotate the Coupler Body until motion stops to secure.



- Install the cap on the manifold.



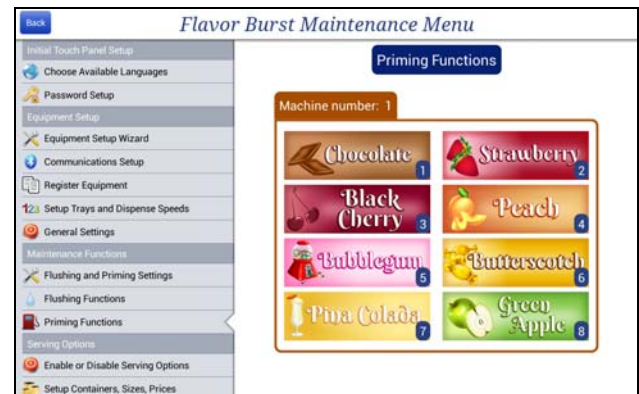
- Perform the “Assembling the Injector Assembly” and “Installing the Injector System” sections of the DAILY OPENING PROCEDURES.

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

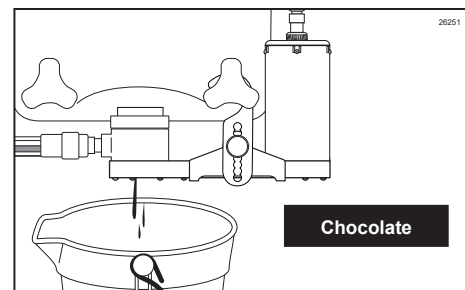
Priming the Syrup System

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.

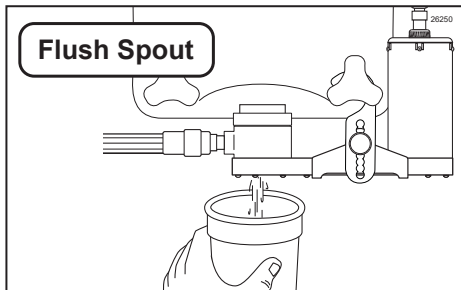
- Press and hold the center logo on the Touch Panel to access the Flavor Burst Maintenance Menu. If the screen asks for a password, enter the password.
- Select “Priming Functions” in the Maintenance Menu.
- Select the syrup line to be primed, and follow the instructions on the screen. The button will pulse as syrup is pumped through the line.



- When the syrup flowing from the spout is thick and undiluted, press a flavor key again to stop the prime function.



- Repeat Steps 3 and 4 to prime any other flavors that have been changed.
- When all the syrup lines with replaced flavors have been primed, go to “Flushing Functions” in the Maintenance Menu and press FLUSH SPOUT to clean the spout.



NOTE: TO CHANGE THE FLAVOR BUTTONS ON THE MENU SCREEN, GO TO THE “SETUP TRAYS AND DISPENSE SPEEDS” OF THE MAINTENANCE MENU AND PRESS ANY FLAVOR DESCRIPTION TO RENAME.

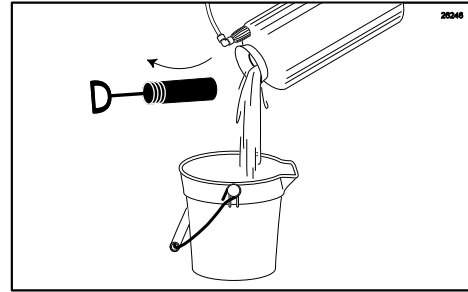
Refilling the Sanitizer Tank

Use only NSF approved sanitizer solution mixed according to the manufacturer’s instructions in the Sanitizer Tank. The tank system delivers 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.

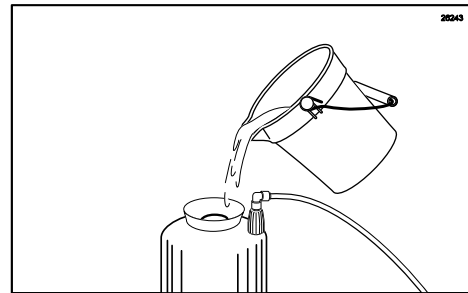
The Sanitizer Tank should be checked on a daily basis. For proper sanitation, keep only FRESH sanitizer solution in the tank. Some sanitizer solutions may become ineffective after a few days and may not clear the system of all bacteria present. See the sanitizer manufacturer’s information for potency and longevity. Replace older solution with fresh solution when necessary. Additionally, use hot water when mixing the sanitizer solution, as it will be much more effective in cleaning the system.

- Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer’s instructions. Use hot water for best results.

- Remove the hand pump from the Sanitizer Tank and discard any remaining sanitizer.

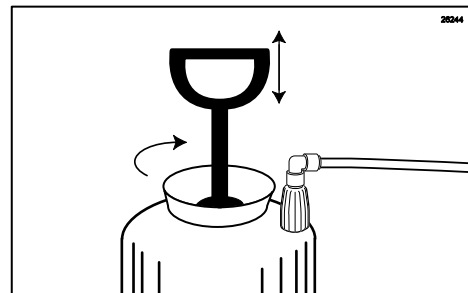


- Fill the Sanitizer Tank with approved sanitizer solution



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.)

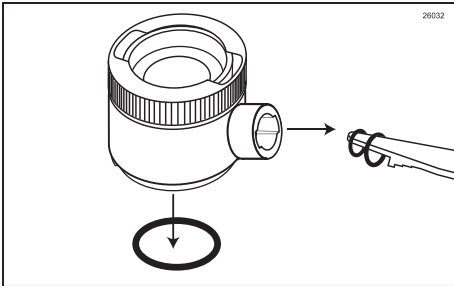


NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

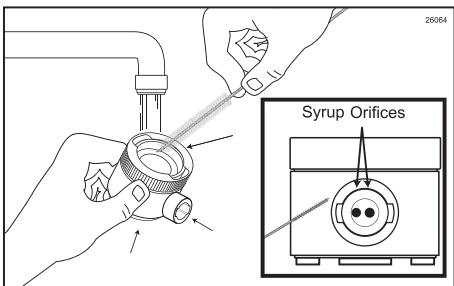
Replacing Injector Head O-Rings

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.

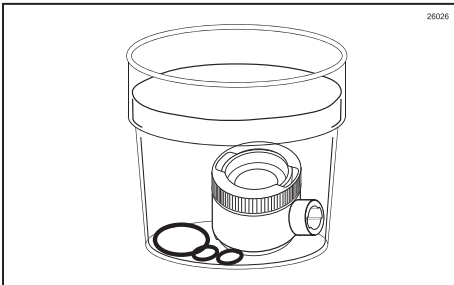
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove the worn o-rings from the Injector Head. A small tool may be needed to remove the two o-rings in the syrup line opening.



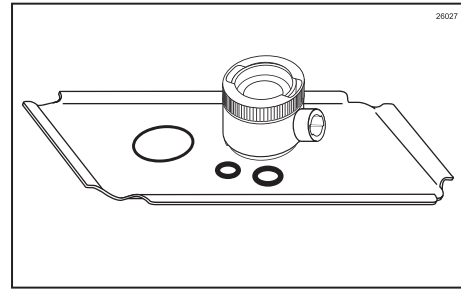
3. Brush and clean all exposed surfaces of the Injector Head with detergent water. Use a small brush to ensure that the syrup orifices are clear of any residual syrup.



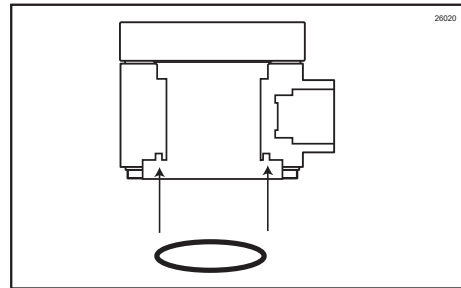
4. Place the Injector Head and the new replacement o-rings in an approved sanitizer solution and soak for at least 1 minute.



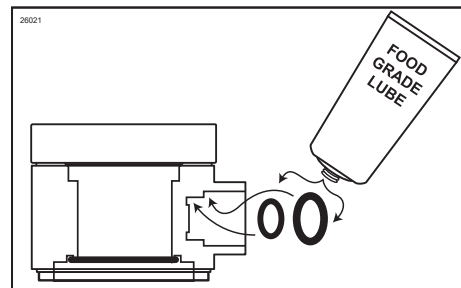
5. Remove the o-rings and Injector Head and place them on a sanitary tray to dry.



6. Place the larger o-ring into the groove on the underside of the Injector Head.



7. 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.

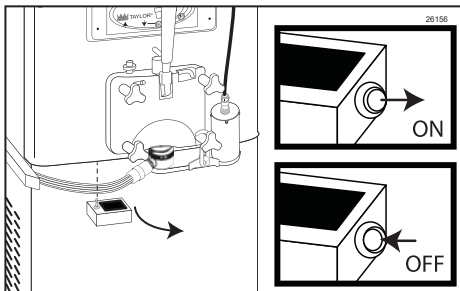


NOTE: O-RINGS MUST BE COMPLETELY SEATED TO PREVENT LEAKAGE.

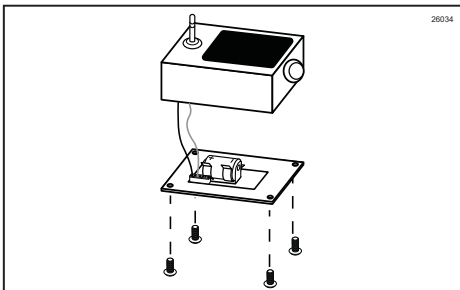
Replacing the Wireless Spigot Switch Battery

The Wireless Spigot Switch requires one CR2 Lithium battery. Follow these instructions to replace the battery.

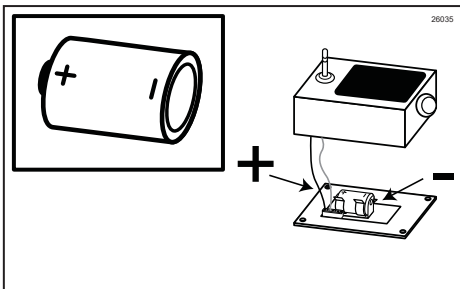
1. Remove the wireless spigot switch from the freezer. Press the button at the end to turn the switch off. The button should pop out in the “off” position.



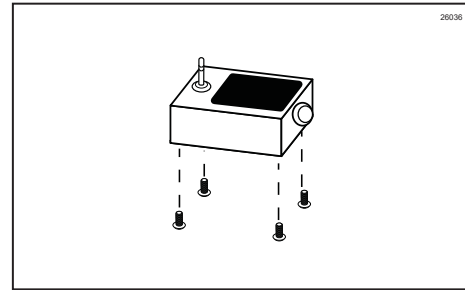
2. Remove the four corner screws from the bottom of the switch and carefully pull the bottom panel away from the switch while keeping the wire connections intact.



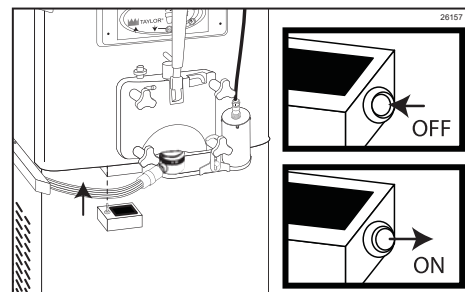
3. Remove the battery and replace it with a new CR2 Lithium battery. Install the positive (+) side of the battery at the end nearest the wires.



4. Reinstall the bottom panel and secure with the four screws.



5. Install the switch on the freezer and press the button in at the end to turn it on. The button should stay depressed in the “on” position. Draw a Flavor Burst serving to test the switch.



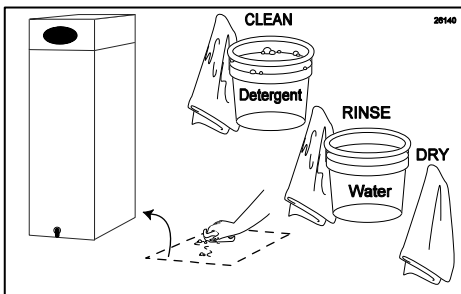
Miscellaneous Cleaning Procedures

The following parts of the CTP 80SS 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.

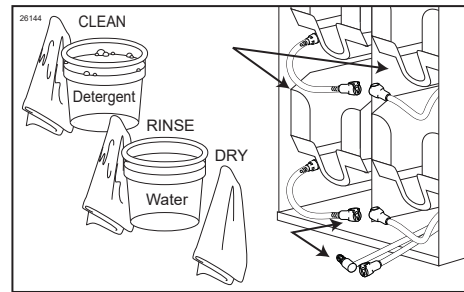
NOTE: DO NOT USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE OUTSIDE OR INSIDE OF THE CABINET.

Area Under the Cabinet



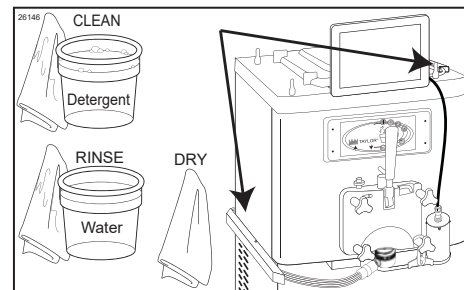
1. Carefully move the cabinet to an area outside of where it was sitting.
2. Clean the area using a single service towel moistened with warm detergent water. Use a brush if necessary.
3. Rinse area with a single service towel and clean, warm water and then wipe dry with a dry single service towel.
4.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

Inside of the Cabinet



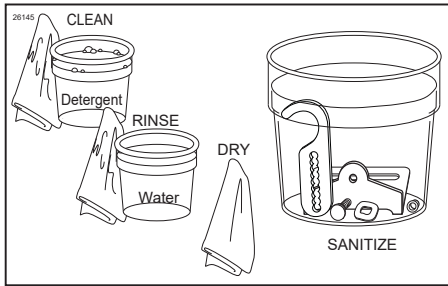
1. If necessary, disconnect the Syrup Bag Connectors from the bags and remove the syrup trays for better access.
2. Using warm detergent water and single service towels, clean any exposed surface inside the cabinet.
3. Rinse the cleaned surfaces with a single service towel moistened with clean water.
4. Dry the surfaces with a dry 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.

Tube / Cable Casing Assemblies



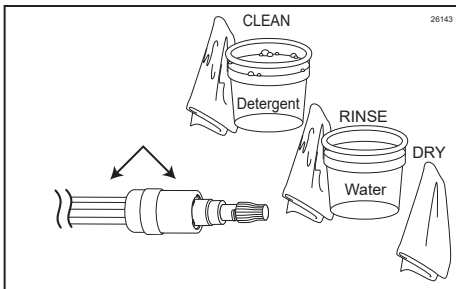
1. Remove the metal casing from the freezer.
2. Using warm detergent water and a single service towel, clean the metal casing and the plastic casing attached to the freezer.
3. Rinse casings with a towel and clean water.
4. Dry the casings with a single service towel.
5. Reinstall the metal casing to the freezer.

Injector Assembly Suspension Bracket



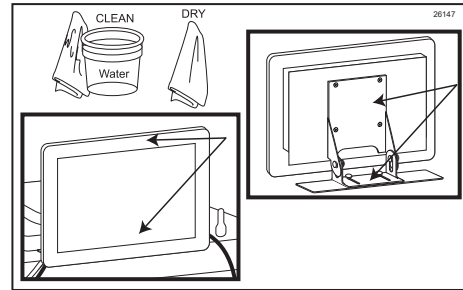
1. Remove the Bracket from the Injector Assembly and disassemble it.
2. Clean the Bracket parts using detergent water and brush if necessary, then rinse thoroughly.
3. Place the items in sanitizer solution for at least 1 minute.
4. Remove parts from the sanitizer solution and place them on a sanitary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

9-Tube Assembly Syrup Lines



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 manifold and the outside of the syrup tubes with a towel and detergent water.
3. Rinse the parts using a single service towel and warm water, then dry with a towel.
4. Reassemble the 9-Tube Assembly if necessary according to instructions.

Touch Panel and Mounting Assembly



NOTE: DO NOT GET WATER NEAR THE CABLE CONNECTIONS OR SPEAKER HOLES ON THE TOUCH PANEL.

NOTE: DO NOT USE ANY HARSH CHEMICAL CLEANERS, BLEACH, AMMONIA, EXCESS WATER, BRUSHES OR ABRASIVE TOOLS TO CLEAN THE SURFACE OF THE TOUCH PANEL. THESE MAY DAMAGE THE SURFACE OF THE SCREEN AND VOID THE PANEL'S WARRANTY.

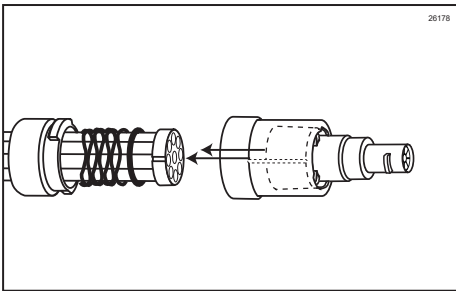
1. Turn the Touch Panel off by pressing the power button on the back side of the Panel.
2. Use only clean soft cloths, such as micro-fiber cloths, to clean the Touch Panel surfaces. Dampen a soft cloth with warm water. Wring out any excess moisture from the cloth.
3. Gently wipe the surfaces of the Touch Panel and mounting bracket to remove dust, dirt, fingerprints, etc.
4. Gently wipe the cables with the dampened cloth, taking care not to get any moisture near cable connections and any openings on the Touch Panel.
5. Use the dry soft cloth to dry the surfaces of the Touch Panel and cables.

Winterizing the Unit

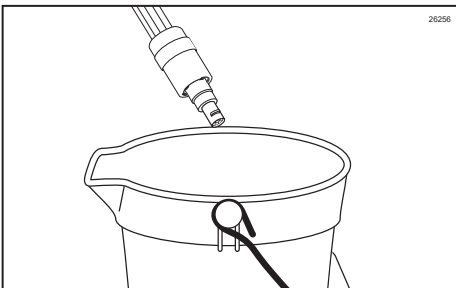
If you will not be using your Flavor Burst[®] system during the off-season or other extended periods of time, you should winterize the CTP 80SS system as a precautionary practice to avoid damage or undesirable syrup build-up in the unit.

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

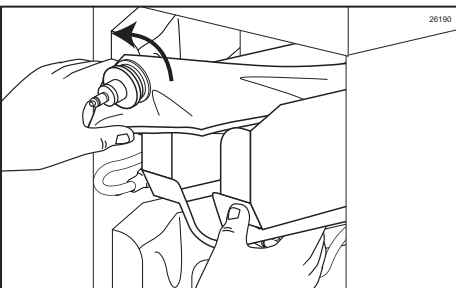
1. Perform the first three CIP procedure sections. Do not perform the “CIP- Phase 4: Reassemble” section.
2. Reassemble the 9-Tube Assembly with the Coupler Body, Duckbill Check Valve and Manifold.



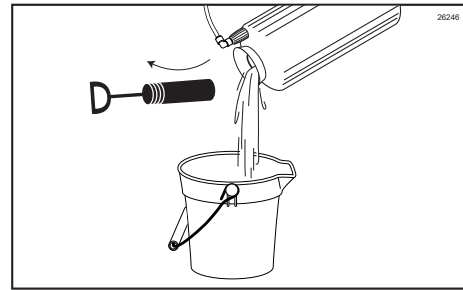
3. Place the 9-Tube Assembly line inside a container.



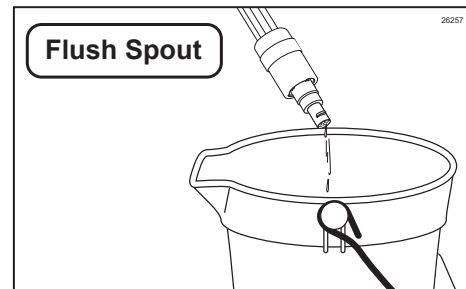
4. Remove each syrup bag from its tray and store as directed on the label.



5. Empty the Sanitizer Tank and return the tank to the unit.

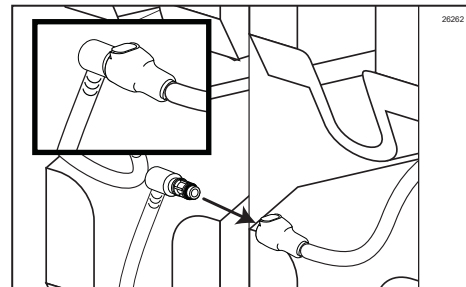


6. With the Sanitizer Tank empty, press the FLUSH SPOUT button until all sanitizer solution is removed from the sanitizer line.



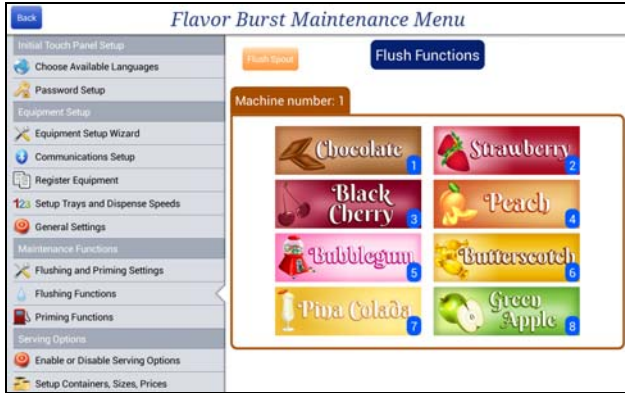
NOTE: IF NO “FLUSH SPOUT” BUTTON IS DISPLAYED ON THE SCREEN, YOU CAN USE THE FLUSH SPOUT BUTTON IN THE “FLUSH FUNCTIONS” SECTION OF THE MAINTENANCE MENU.

7. Connect the Pump Flush Adapter to the first syrup line.

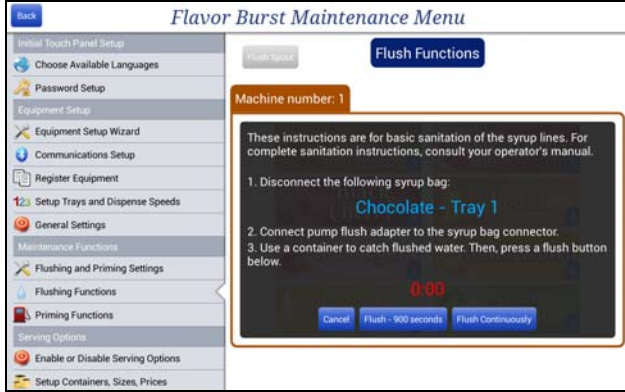


8. Press and hold the center logo on the Touch Panel to access the Flavor Burst Maintenance Menu. If the screen asks for a password, enter the password.

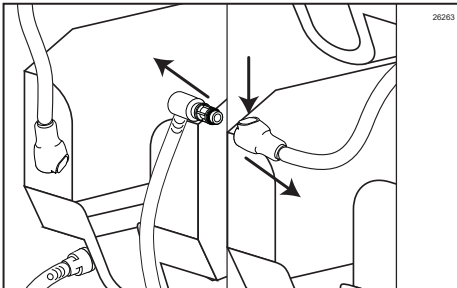
9. Scroll down to the Maintenance Functions section and touch the key named “Flushing Functions”.



10. Press the flavor line to be flushed and follow the instructions outlined on the Touch Panel to flush the syrup line until it is empty.



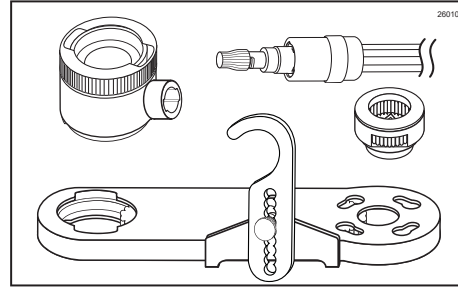
11. When the line is empty, press CANCEL and disconnect the Pump Flush Adapter. Repeat the process for the second line, then the third, and so on until all the lines have been cleared of sanitizer solution.



NOTE: THE FLUSH FUNCTION WILL CONTINUE FOR 15 MINUTES. YOU MAY STOP IT AT ANY TIME BY PRESSING “CANCEL”.

12. When all lines have been emptied, return the Pump Flush Adapter to the position under the trays.

13. Ensure the Injector Assembly and the other parts are stored in a sanitary place for the off-season. When opening next season, be sure to perform the Clean-In-Place procedure again to sanitize all pumps before recharging the system with syrups.



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

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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.

NOTE: THE SYSTEM IS NOT TO BE USED BY PERONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION.

NOTE: CHILDREN ARE TO BE SUPERVISED WHEN USING THE SYSTEM AND SHALL NOT PLAY WITH THE SYSTEM.

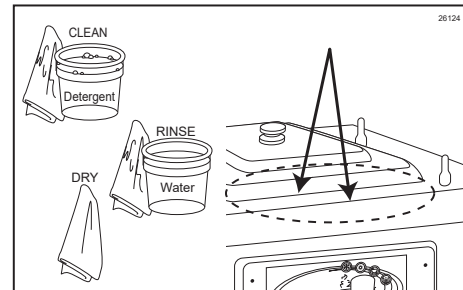
NOTE: INSTALL THE SYSTEM WHERE AMBIENT TEMPERATURES ARE BETWEEN 60 AND 80 DEGREES FAHRENHEIT FOR CORRECT OPERATION.

NOTE: INSTALL THE SYSTEM IN A LOCATION WHERE ITS USE AND MAINTENANCE IS RESTRICTED TO TRAINED PERSONNEL.

Installing the Touch Panel and Mounting Bracket

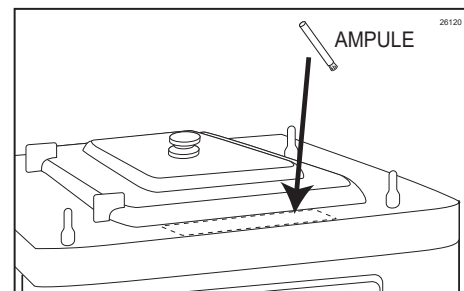
The Color Touch Panel is the control unit for the Flavor Burst® system. Normal operating functions are performed using the Touch Panel and the freezer draw handle. The Touch Panel is mounted to the top of the freezer with the Touch Panel Mounting Bracket.

1. Clean, rinse and dry the top surface of the freezer between the front edge and the hopper. This area is where the Touch Panel will be mounted.



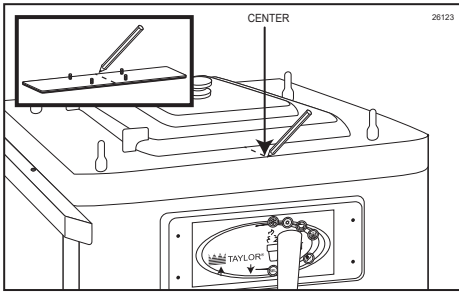
NOTE: THE SURFACE MUST BE FREE FROM DUST AND OILS OR THE ADHESIVE WILL NOT CURE PROPERLY.

2. Use the ampule provided to prime the cleaned area before mounting the Touch Panel mounting bracket.

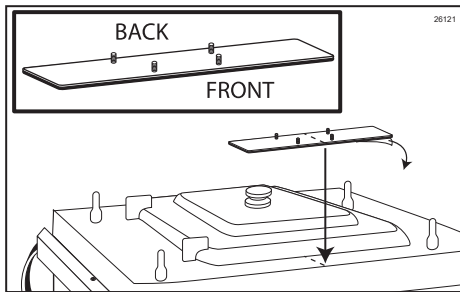


NOTE: LIQUID INSIDE THE AMPULE ENHANCES ADHESION.

- Measure and mark with a pencil the center of the freezer within that cleaned area. Measure and mark the center of the base plate of the mounting bracket assembly.

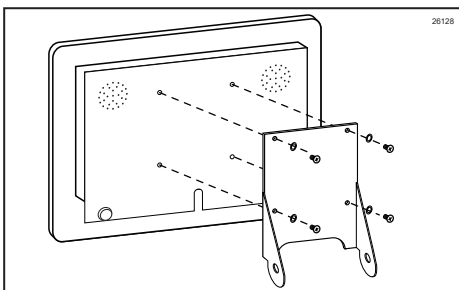


- Remove the protective covering from the adhesive strip on the bottom of the base plate. The front of the plate is the side with the posts that are closest together. Line up the center of the plate with the center mark on the freezer. Apply the base plate to the freezer. Press firmly and allow the adhesive to cure *for at least 1 hour*.

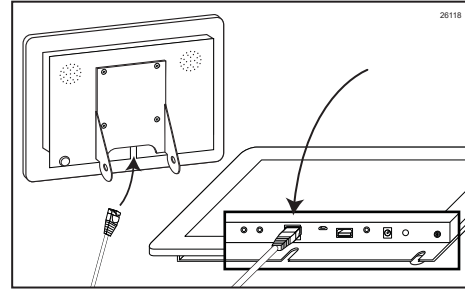


NOTE: IF THE ADHESIVE DOES NOT HAVE TIME TO CURE PROPERLY, THE CONSTANT WEIGHT OF THE TOUCH PANEL CAN PULL THE ADHESIVE AWAY FROM THE FREEZER SURFACE. THIS COULD EVENTUALLY RESULT IN THE TOUCH PANEL ASSEMBLY FALLING OFF THE FREEZER.

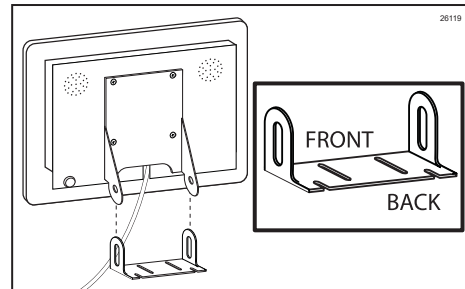
- Install the Touch Panel mounting plate to the back of the Touch Panel using the screws provided. Use the small lock washers in between the plate and screws.



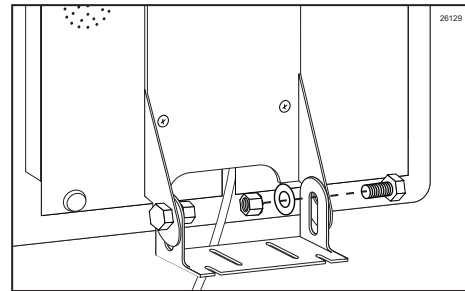
- Connect the ethernet cable to the ethernet port behind the Touch Panel screen.



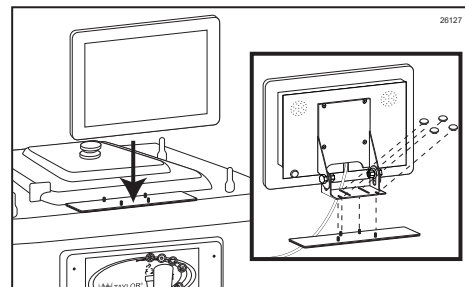
- Place the anchor bracket within the arms of the Touch Panel plate so that the flat end of the anchor bracket extends away from the front of the Touch Panel.



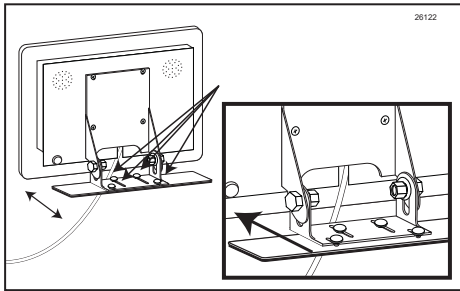
- Insert the hex bolts through the Touch Panel plate arms from the outside, through the upright slots of the anchor bracket. Secure the bolts with the lock nuts with the washers between the nuts and the bracket.



- After the base plate has had an hour to cure, mount the Touch Panel and bracket assembly to the base plate. Use the hand knobs to attach the assembly to the posts of the base plate and tighten them to secure.

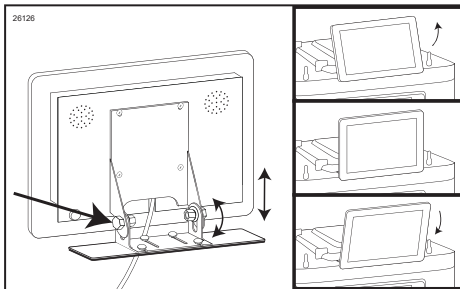


10. To position the Touch Panel closer or further from the freezer operator, loosen the base plate hand knobs and slide the assembly forward or backward. Ensure the anchor bracket is secured to all four posts of the base plate. Tighten the hand knobs to secure the desired position.

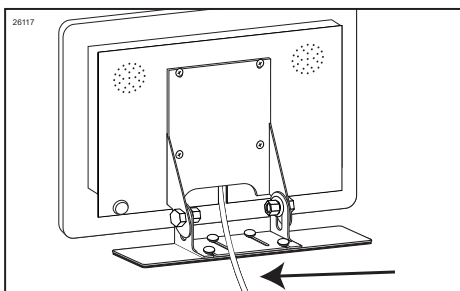


NOTE: IF THE BACK SLOTS OF THE ANCHOR BRACKET ARE NOT SECURED TO THE BASE PLATE, THE TOUCH PANEL MAY PUT TOO MUCH WEIGHT ON THE FRONT OF THE ASSEMBLY, CAUSING THE ASSEMBLY TO BECOME UNSTABLE OR LOOSEN FROM THE FREEZER.

11. To adjust the height or angle of the Touch Panel, loosen the hex bolts and lock nuts and move the Touch Panel into the desired position. Tighten the bolts to secure.



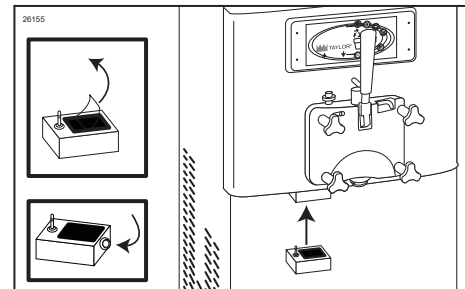
12. Thread the ethernet cable through the mounting bracket and back behind the freezer.



Spigot Switch Options

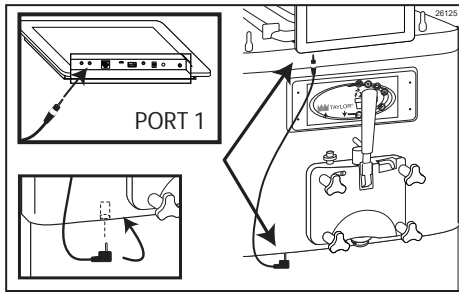
When the draw spout is activated, the spigot switch relays the signal to the Flavor Burst® system, telling it to activate the pumps and syrups as product is drawn from the spout. The CTP 80SS includes three options for the spigot switch. The Wireless Spigot Switch is recommended for freezers that have the internal switch connection, located just under the freezer door panel and to the left. The Spigot Switch extension can also be used with freezers with internal switch connections. The third option is a draw handle switch, included in the Spare Parts Kit, for those freezers without the internal switch.

Installing the Wireless Spigot Switch (recommended)



1. Clean and dry the area around the freezer switch port.
2. Remove the protective covering from the Velcro strip on the wireless spigot switch.
3. Insert the pin of the wireless switch into the switch port underneath the freezer door panel.
4. Press the switch to the surface of the panel to adhere the Velcro strip to the freezer.
5. Press the button on the end of the wireless switch to activate the switch. The button should remain depressed in the "ON" position. Press the switch again to turn it off when not in use or while cleaning.

Installing the Spigot Switch Extension

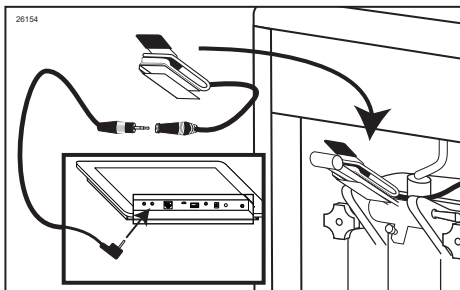


1. Connect one end of the switch extension to the switch port on the underside of the Touch Panel.

NOTE: THE SWITCH PORT TO THE OUTSIDE OF THE PANEL IS ALSO A VALID PORT. YOU WILL ACTIVATE THE PORT YOU USE WHEN YOU GO THROUGH THE EQUIPMENT SETUP WIZARD PROGRAM ON YOUR COLOR TOUCH PANEL LATER.

2. Connect the other end of the switch extension to the switch port underneath the freezer door panel.
3. Ensure the connections are fully engaged.

Installing the Draw Handle Switch



1. Clip the draw handle switch onto the handle and slide it up the handle until the switch is within grasping range.
2. Connect the switch extension to the draw switch jack and ensure the connection is fully engaged.

4. Connect the other end of the switch extension to the switch port on the underside of the Touch Panel.

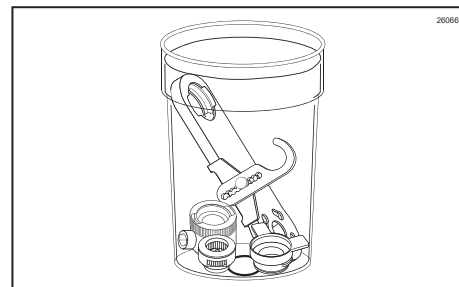
NOTE: THE SWITCH PORT TO THE OUTSIDE OF THE PANEL IS ALSO A VALID PORT. YOU WILL ACTIVATE THE PORT YOU USE WHEN YOU GO THROUGH THE EQUIPMENT SETUP WIZARD PROGRAM ON YOUR COLOR TOUCH PANEL LATER.

NOTE: IF YOUR FREEZER DOES NOT HAVE AN INTERNAL SWITCH JACK AND THE SPARE DRAW HANDLE SWITCH DOES NOT FIT YOUR FREEZER, CONTACT YOUR LOCAL DISTRIBUTOR FOR MORE OPTIONS.

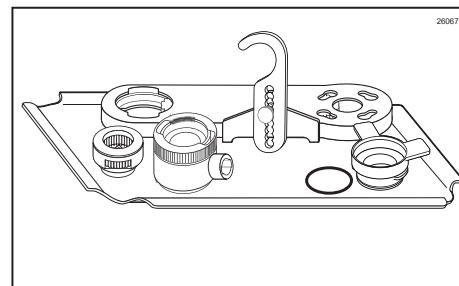
Sanitizing the Injector System

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

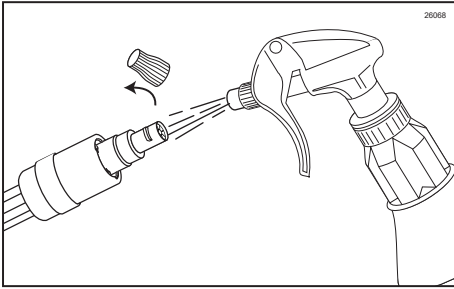
1. Prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, Spout Adapter, and Injector Head in approved sanitizer solution and soak for 1 minute.



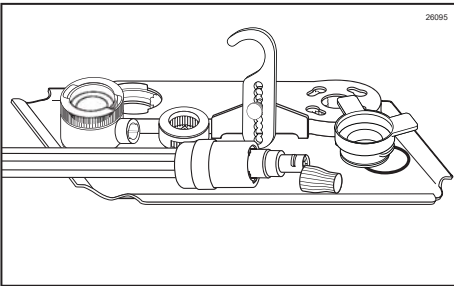
3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



- 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.

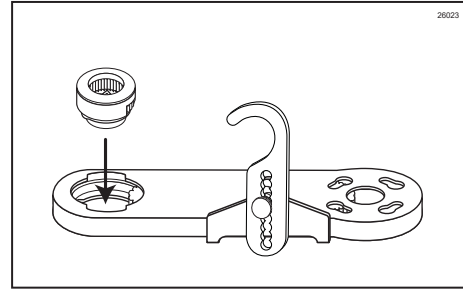


- Place the 9-Tube Assembly and Manifold cap on a sanitary tray to dry.

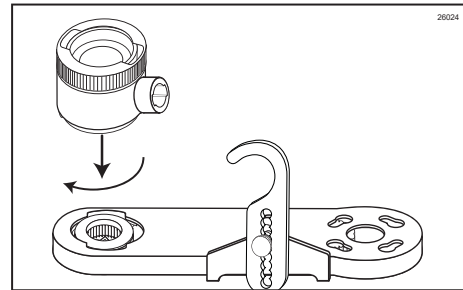


Assembling the Injector Assembly

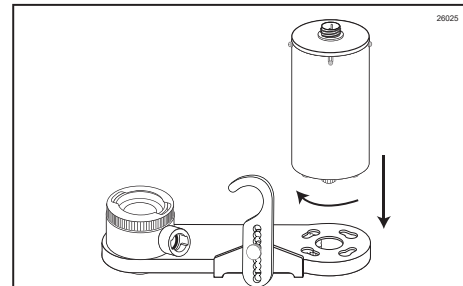
- Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Gear Box.



- Install the Injector Head onto the Gear Box and rotate off-center to secure.



- Insert the Drive Motor into the Gear Box so that all four locking screws are fully seated. Rotate the motor clockwise to secure.

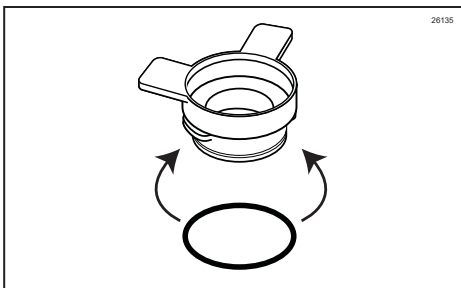


Installing the Spout Adapter

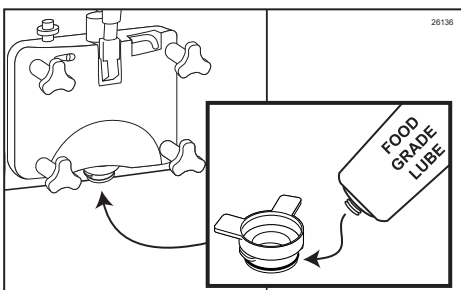
Every CTP 80SS system ships with two common spout adapters. The ADPT 8750TA Adapter fits most Taylor Crown Series freezers. It has two tabs. The ADPT 101TA standard Adapter fits most other freezers and has one tab. The tabs allow the operator to remove the adapter from the spout more easily.

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. These two adapters are designed to install on the spout with the freezer door installed on the freezer. Always keep an extra o-ring in the Spare Parts Kit because it is a wear item.

1. Ensure the freezer door spout is clean and sanitized. Ensure the Spout Adapter and o-ring has also been cleaned and sanitized.
2. Install the o-ring on the Spout Adapter, in the groove along the bottom.



3. Snap the Adapter onto the door spout, ensuring it is on securely, and apply food-grade lube to the o-ring.



Installing the Injector System and Suspension Bracket

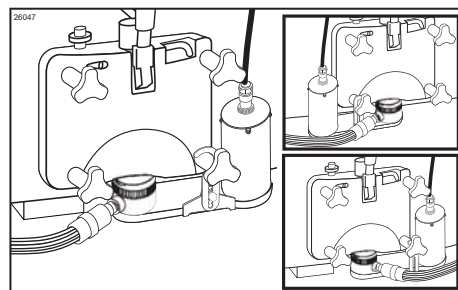
The Suspension Bracket helps stabilize the Injector Assembly on the freezer. When properly installed on the freezer, the Bracket should hold the Injector Assembly level horizontally, with the Injector Head lined up directly under the Spout Adapter. The Suspension Bracket is adjustable to fit many common 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, the following is the recommended installation position.

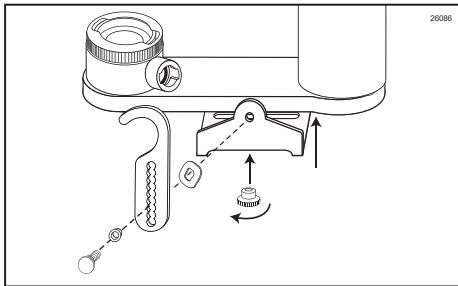
RECOMMENDED POSITIONING:

- (A) When possible, install the Injector Assembly on the opposite side of the 9-Tube Assembly's placement. Placing the Drive Motor end of the assembly opposite from the 9-Tube Assembly makes it easier to attach and remove the 9-Tube Assembly when cleaning.
- (B) Install the Injector Assembly to the right side of the freezer door and install the 9-Tube Assembly on the left side of the freezer. Typically, the intake vents are on the left side and the outtake vents are on the right. If the 9-Tube Assembly is installed on the right side, the outtake vents could warm the syrup and melt the soft serve product upon serving. Installing the 9-Tube Assembly on the side of the intake vents (left) will keep the syrup cool and product consistent.

1. Determine how the Injector Assembly will be positioned on the freezer. When possible, follow the recommended position outlined above.



- Rearrange the Suspension Bracket assembly so that it is placed on the outer side of the Injector Assembly, with the open end of the bracket hook facing toward the center of the freezer. Ensure all parts are assembled in the proper order.



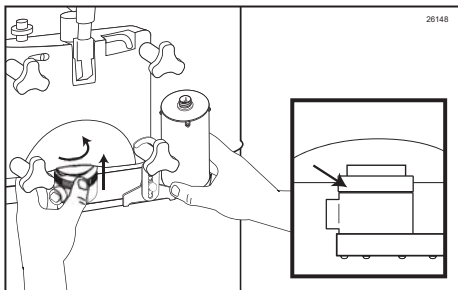
NOTE: THE UPPER BRACKET SHOULD ALWAYS BE INSTALLED TO THE OUTSIDE OF THE BRACKET BASE, WITH THE SPRING WASHER BETWEEN THE BRACKET PIECES AND THE NYLON WASHER BETWEEN THE UPPER BRACKET AND THE THUMB SCREW.

NOTE: INSTALL THE THUMB SCREW FROM THE OUTSIDE OF THE BRACKET ASSEMBLY SO THAT ADJUSTMENTS CAN BE MADE EASILY IF NEEDED.

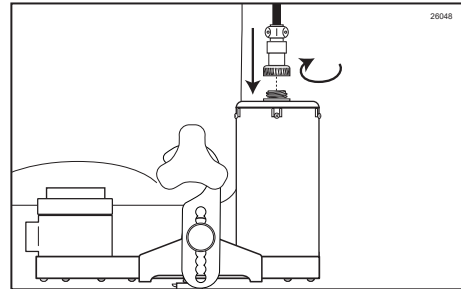
NOTE: THE HOOK OF THE UPPER BRACKET SHOULD FACE TOWARDS THE CENTER OF THE FREEZER.

NOTE: THE DESIGN OF THE BRACKET MAY VARY, HOWEVER ASSEMBLY INSTRUCTIONS STILL APPLY.

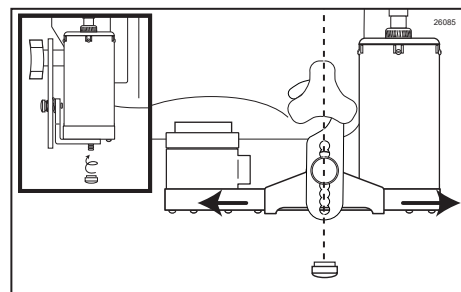
- Hang the Suspension Bracket on the lower door post and install the Injector Assembly on the preferred side of the freezer. Install the Injector Head locking ring fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter and rotate the locking collar to secure.



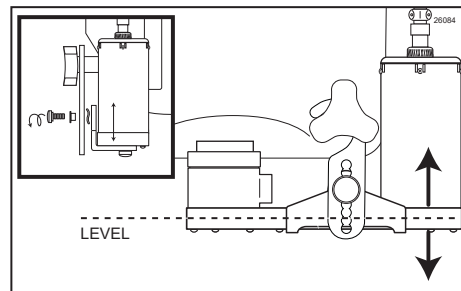
- Connect the Drive Motor cable to the Drive Motor. The other end of the cable will connect to the back of the syrup cabinet.



- Use the Gear Box thumb nut to adjust the Suspension Bracket horizontally so that it hangs straight down from the door nut.



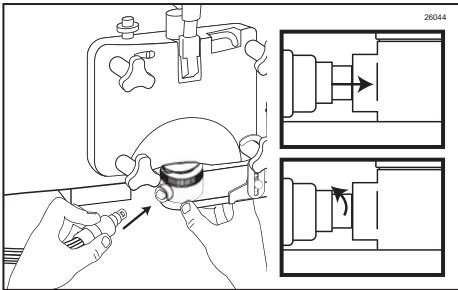
- Use the two screws to adjust the bracket vertically so that it supports the Injector Assembly in a level position.



7. Tighten the thumb nut and screws 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.

8. Turn the Injector Head syrup port towards the 9-Tube Assembly. Insert the manifold into the Injector Head syrup port and rotate it until motion stops to secure.

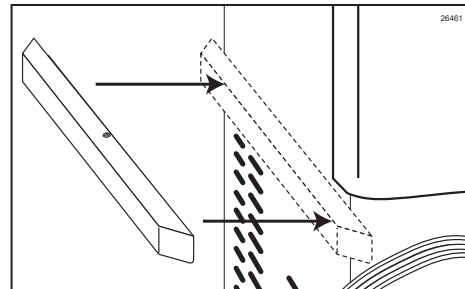


Mounting the Tube / Cable Casing Assemblies

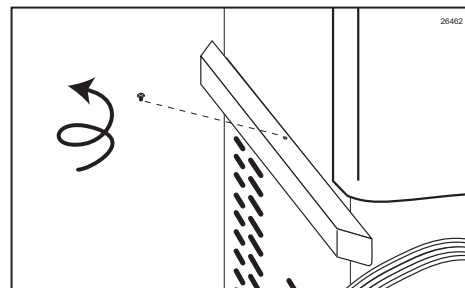
The CTP 80SS includes cable casing assemblies. One is to house and hold the 9-Tube Assembly level with the Injector Assembly. The other Casing is for channeling the Touch Panel power cord to the back of the unit and out of the way.

The following instructions and illustrations show a left-side mounting, which is typically the side with the intake vents. It is recommended to install the Casing and the 9-Tube Assembly on the intake vent side to prevent heating the syrup tubes. When left-side mounting is not possible, the Injector Assembly, tubes, and Casing may also be installed on the other side.

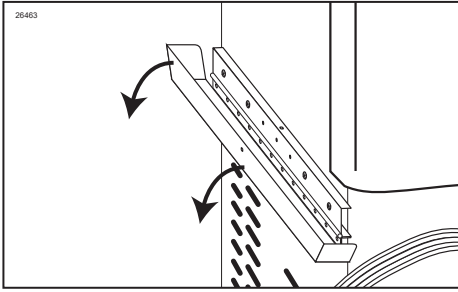
1. The Casing Assembly contains very power magnets to attach to the side of the freezer. Simply place the assembly in line with the Injector Assembly with the hinged surface downward (screws at the top). The curved ends of the Casing should hang over the front and back of the freezer and the assembly should be level horizontally.



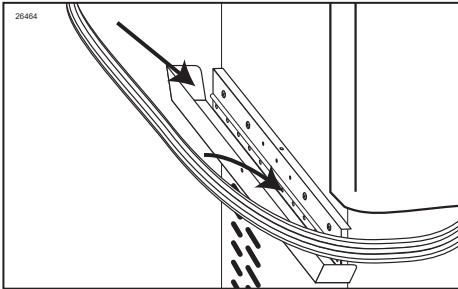
2. Remove the screw from the top of the Casing Assembly.



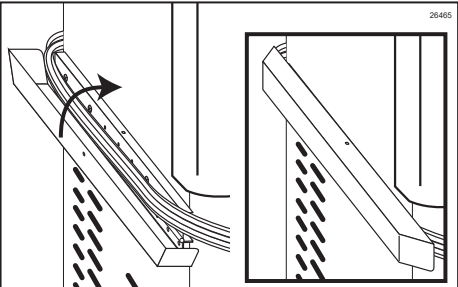
- Swing the Casing cover outward.



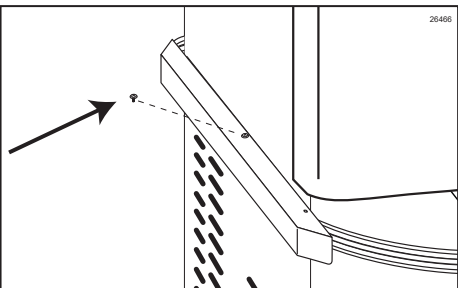
- Place the 9-Tube Assembly tubes inside the Casing. The Injector Motor Cable can also be placed inside this casing, or it can run to the top of the freezer and through the Touch Panel Cable Casing (see Step 9). Pull any excess tubes and cables to the back of the freezer, allowing enough slack in the front to comfortably curve around to the Injector Assembly, but not enough to droop or hang.



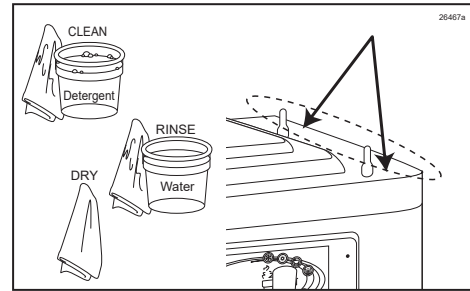
- Close the casing, taking care not to pinch any of the lines or cables.



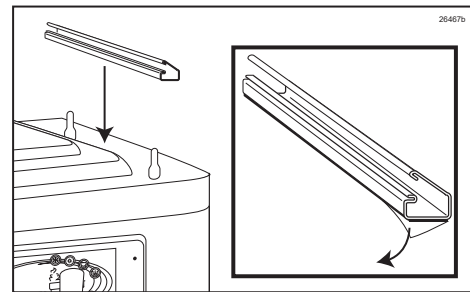
- Install the screw to secure the Assembly.



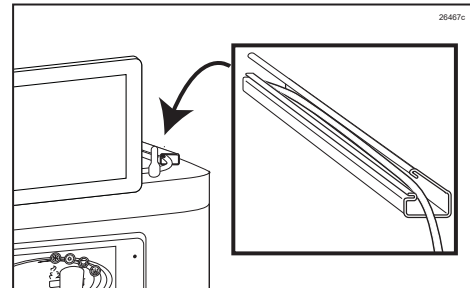
- Determine where the plastic Touch Panel Cable Casing will be installed. Typically, it is installed along the top of the freezer, from front to back. Clean and dry this area.



- Remove the protective tape from the plastic Touch Panel Cable Casing, and apply the casing to the cleaned area.



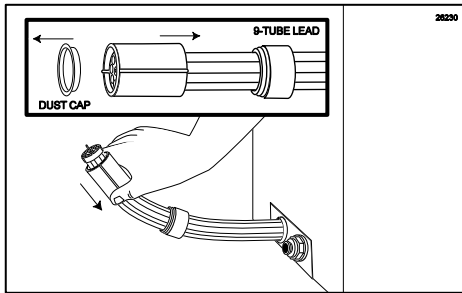
- Open the casing and insert the Touch Panel's ethernet cable. The Injector Cable can also be placed inside this casing, or the casing to the side of the freezer. Close the casing to finish the assembly.



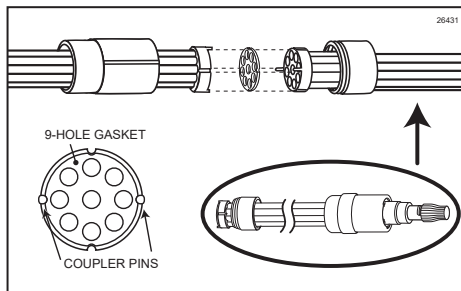
Connecting the Unit Syrup Line

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.

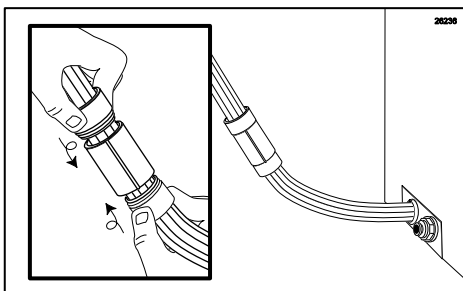
1. Locate the 9-Tube Lead at the back of the cabinet. Remove the dust cap and slide the coupler casing toward the unit to expose the lead line coupler.



2. Connect the 9-Tube Lead with the 9-Tube Assembly, with the 9-hole gasket in between. Align the 9-hole gasket with the coupler pins of the 9-Tube Lead and place the gasket against the coupler. Then align the coupler pins of the two tube assemblies and connect them.



3. 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.

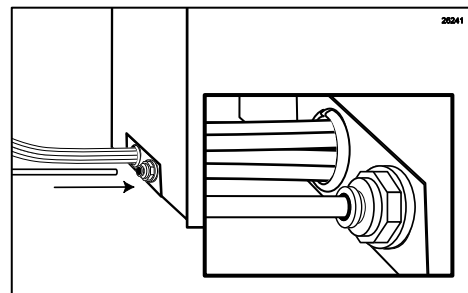


Installing & Filling the Sanitizer Tank

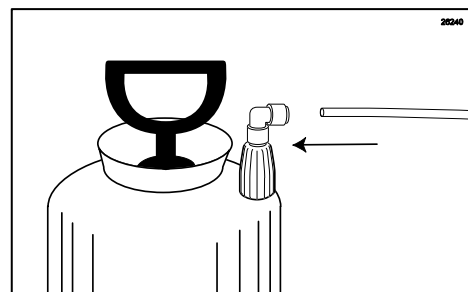
Use only NSF approved sanitizer solution mixed according to the manufacturer's instructions in the Sanitizer Tank. The tank system delivers solution to specific areas of the Flavor Burst® system such as the Injector Head and syrup lines during certain functions. In order to utilize these clean-in-place 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. For proper sanitation, keep only FRESH sanitizer solution in the tank. Some sanitizer solutions may become ineffective after a few days and may not clear the system of all bacteria present. See the sanitizer manufacturer's information for potency and longevity. Replace older solution with fresh solution when necessary. Additionally, use hot water when mixing the sanitizer solution, as it will be much more effective in cleaning the system.

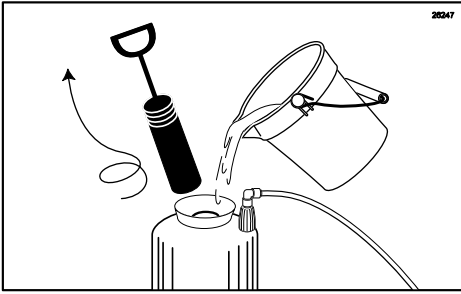
1. Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
2. Insert one end of the sanitizer tube into the fitting located at the lower back of the cabinet.



3. Insert the other end of the sanitizer tube into the fitting on the Sanitizer Tank.

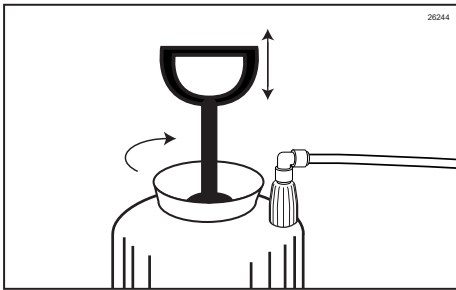


- Remove the hand pump from the Sanitizer Tank and fill the Tank with approved sanitizer solution.



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.)



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

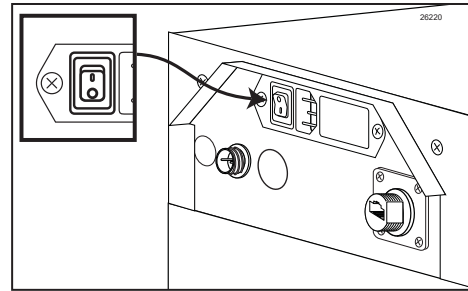
Power Connections and Power Up

The electrical connections for the CTP 80SS are located on the upper back panel of the unit. Once the cables have been attached and the unit is turned on, the CTP 80SS 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.

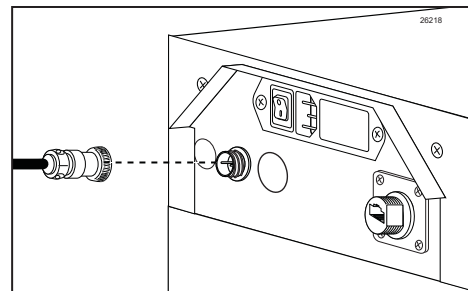
NOTE: ELECTRICAL HAZARD - DO NOT HANDLE OR OPERATE NEAR WATER.

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

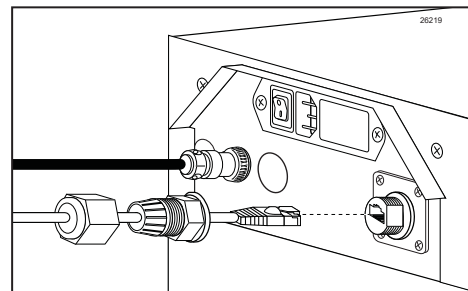
- Ensure the power-switch is in the “off” position with the “o” end pressed in.



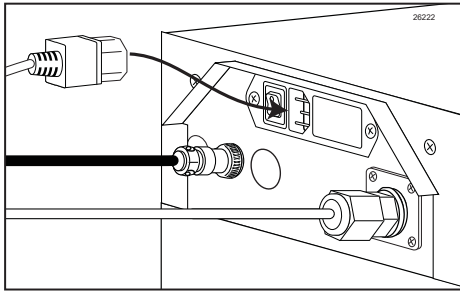
- Connect the Injector Motor Cable to the round metal port.



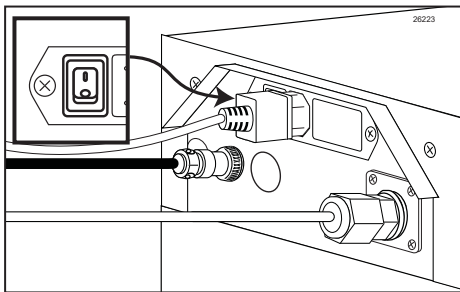
- Connect the ethernet cable to the ethernet port in the plastic gland. Screw the plastic cover over the connection and secure the ethernet gland assembly with the nut.



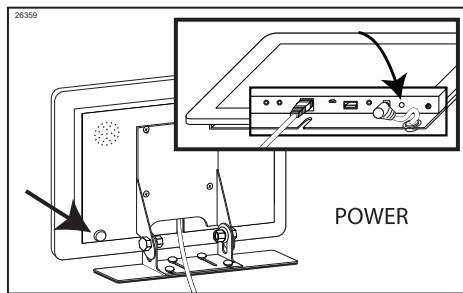
- Connect the power cord to the port on the back panel.



- Plug the power cord into an outlet.
- Activate the unit by pressing the “I” end of the switch.



- Turn on the Touch Panel by pressing the small round black power button on the back casing of the Touch Panel. There is also a smaller power button between the casing and the screen.

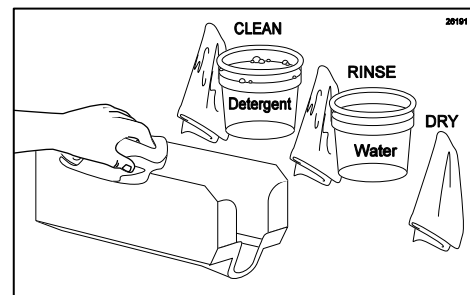


- Most likely, settings on the Touch Panel will need to be adjusted according to the operator’s preference. Serving modes, flavor timing, serving sizes, changing the menu flavor names and more features are outlined in the TOUCH PANEL OPERATIONS MANUAL. For the initial set-up, however, proceed with the rest of this section before making those adjustments.

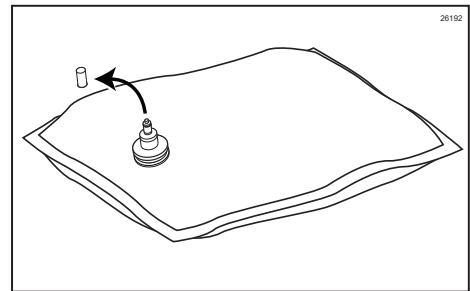
Installing Flavors and Priming Syrup Lines

Each flavor for the CTP 80SS 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.

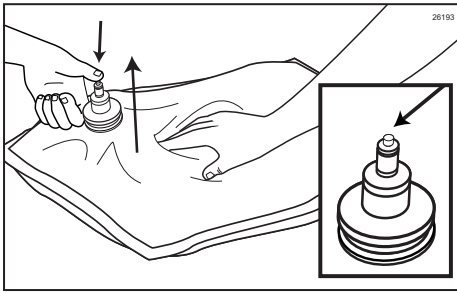
- Mix approved detergent with warm water according to manufacturer’s instructions. Also prepare approved sanitizer solution according to manufacturer’s instructions.
- Remove each tray from the cabinet and clean them with a single service towel and detergent water. Rinse and dry thoroughly.



- Select the syrup flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.

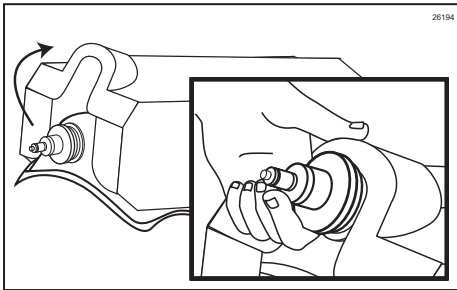


- Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.

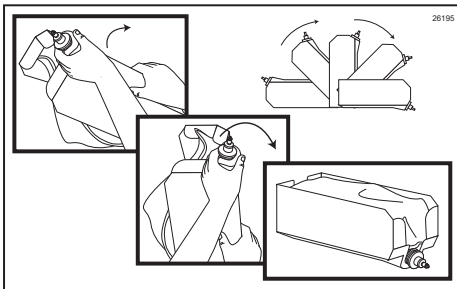


- Select a numbered tray to correspond with the flavor you have chosen.

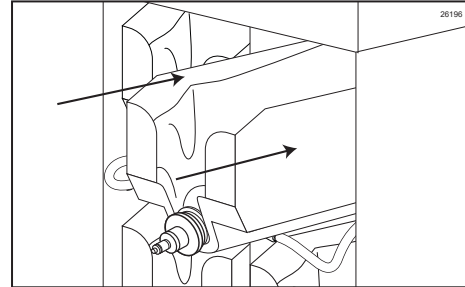
- Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The tray opening should slide between the grooves of the bag fitment.



- 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.



- Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet.



- At this time, you may wish to change the Touch Panel menu flavor names to coordinate with the new flavors installed. This may be done now or later in the TOUCH PANEL OPERATIONS MANUAL.
- Perform the entire 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 CTP 80SS to ensure all the parts and syrup lines are sanitized and ready for use.
- After the Clean-In-Place procedure, the syrup lines will be filled with sanitizer solution. To prime the syrup lines with the new syrup flavors, follow the full instructions outlined in the SCHEDULED MAINTENANCE – PRIMING THE SYRUP SYSTEM in the previous section of this manual.

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COLOR TOUCH PANEL OVERVIEW

Nearly all instructions involving the Touch Panel, setup and operational, are outlined on the Touch Panel itself. This section of the manual gives only basic steps on how to access these instructions. Use the Touch Panel for complete setup and operational instructions. Detailed instructions and screenshots of the Touch Panel can also be found in the COLOR TOUCH PANEL OPERATIONS MANUAL.

The CTP 80SS Touch Panel is the control center for most of the system's operations. With this Touch Panel, the operator can easily select the desired flavors to dispense for each serving, activate and set serving sizes, set and change flavors featured on the Touch Panel menu, adjust flavor concentration per flavor, adjust the flavor dispense timing for multi-flavored servings, access the current serving count and more. The operator can even protect these settings with a pass code. Touch Panel keys are easy to read and are activated with a light touch of the finger. Additional programming features are also available to change or add new flavor labels and the Touch Panel can even be programmed for different languages.

The CTP 80SS system is simple to use with the Touch Panel selection of flavors. More than one flavor can be selected for each serving. Simply select the Touch Panel 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 the mixing of flavors. The number of different flavors that can be dispensed per serving depends on the size of the serving, the dispense rate of the flavors, and the product flow setting of the freezer. The CTP 80SS system will also dispense plain product if no flavors are selected on the Touch Panel.

NOTE: IN OUR CONTINUAL EFFORT TO IMPROVE OUR PRODUCTS, PROGRAM UPGRADES MAY BE AVAILABLE FOR THE TOUCH PANEL. PLEASE VISIT WWW.FLAVORBURST.COM FOR THE LATEST DEVELOPMENTS AND INSTRUCTIONS.

Quick Reference Guide for Color Touch Panel Setup

The CTP 80SS Touch Panel has a maintenance menu section where all of your settings are located. Access and customize these settings for your own personal operations and make adjustments as needed.

1. Press and hold the center logo on the Touch Panel to access the Flavor Burst Maintenance Menu.
2. If the screen asks for a password, enter the password. If a password is forgotten, a procedure has been established to obtain a password override. Please contact Flavor Burst Company for more details.
3. The Flavor Burst Maintenance Menu is your command center for adjusting all your settings. Begin with the "Initial Touch Panel Setup" and work your way through each section through the "Equipment Setup". These sections help you set up your equipment, syrup names, dispense timings, and many other features.

NOTE: THE "REGISTER EQUIPMENT" MENU MAY NOT BE FUNCTIONAL.

4. Under the section "Flushing and Priming Settings", you can adjust how long it takes the unit to flush or prime before it automatically shuts off. You can also add or remove the FLUSH SPOUT button from the main screen.
5. Then, visit sections under "Serving Options" to make additional setting preferences.
6. Once all your settings are adjusted, press BACK to exit the Maintenance Menu and return to the main screen.

NOTE: FOR MORE THOROUGH DETAILS AND IMAGES OF THE TOUCH PANEL SETUP AND FEATURES, PLEASE REFER TO YOUR TOUCH PANEL OPERATIONS MANUAL.

7. Test your setup in the following section "Testing the CTP 80SS System".

Testing the CTP 80SS System

Once the system is enabled to dispense flavors, test each flavor to ensure they all dispense properly and that the Injector/Blending Assembly operates correctly. Draw several servings choosing all the different options available for your setup to verify the Color Touch Panel settings are acceptable.

NOTE: EQUIPMENT AND PRODUCT IMAGES MAY DIFFER FROM YOUR SETUP. HOWEVER, THE INFORMATION AND INSTRUCTIONS STILL APPLY.

1. Select the product type from the product selection screen. If the screen already displays flavor choices, proceed to Step 5.



2. The next screen may show options to select a container type. If so, make your selection.



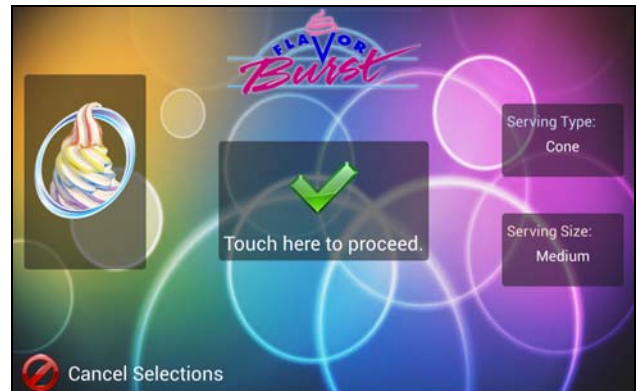
NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

3. The next screen may show options to select a size. If so, make your selection.



NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

4. If choices were made for container type and/or size, the next screen will show those choices and ask if you wish to proceed. Touch the green check mark to proceed, or "Cancel Selections" to start over.

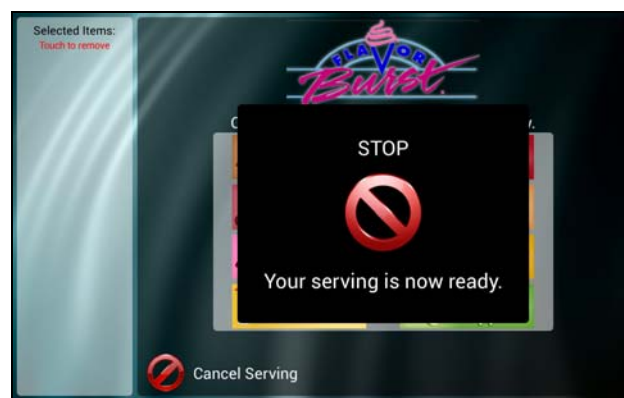
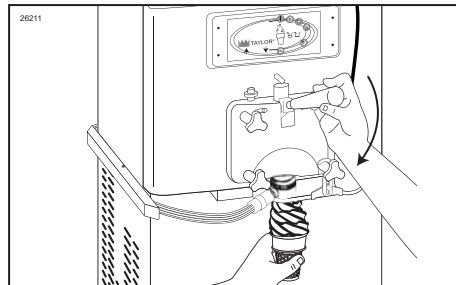


5. Make your flavor selections on the next screen by touching the flavor button. Once a flavor is selected, the button moves to a list on the left. To deselect a flavor, touch the button again and it will disappear from the list. If the screen shows an option to use a recipe, press the USE PREDEFINED RECIPE button and select a recipe.



NOTE: SERVING SIZE WILL DETERMINE HOW MANY FLAVORS CAN BE SELECTED. FOR EXAMPLE, A SMALL SERVING MAY ONLY ALLOW FOR 2 FLAVORS BECAUSE THE SYSTEM SETTINGS DON'T ALLOW ENOUGH TIME FOR MORE. TO ADJUST THE SERVING SIZE TIME OR FLAVOR DISPENSE TIME, SEE SECTIONS "ENABLE OR DISABLE SERVING OPTIONS" AND "ADJUST DISPENSE TIME LIMITS" OF THE MAINTENANCE MENU.

6. Hold a container under the spout to catch flavor product. Pull the draw handle down to dispense product. If you have the timed servings enabled, draw the serving until the system sounds a beep and the screen notifies you to stop drawing product. Return the handle to the closed position at the end of the serving.

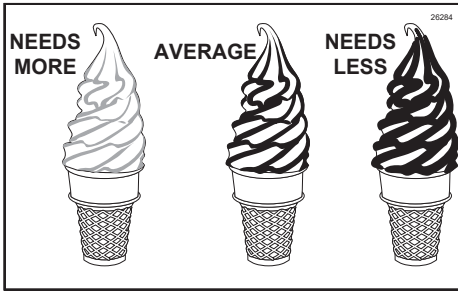


NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, PRESS THE SWITCH AGAINST THE DRAW HANDLE WHILE MOVING THE DRAW HANDLE INTO THE FULL "OPEN" POSITION. THIS ACTIVATES THE FLOW OF SYRUP TO THE SPOUT.

NOTE: IF THE FREEZER IS EQUIPPED WITH A DRAW HANDLE SWITCH, RELEASE THE SWITCH ONE SECOND BEFORE CLOSING THE SERVING. THIS WILL STOP THE FLOW OF SYRUP WHILE GIVING THE UNFLAVORED PRODUCT ENOUGH TIME TO CLEAR THE INJECTOR HEAD OF EXTRA FLAVORING AND REDUCE CARRYOVER TO THE NEXT SERVING.

NOTE: THE SYSTEM DISPENSES THE FLAVORS IN THE ORDER THEY WERE SELECTED. ALLOW ENOUGH TIME FOR EACH OF THE FLAVORS TO CYCLE THROUGH. IF THE SERVING IS CUT OFF TOO SOON THE SYSTEM MAY NOT DISPENSE ALL THE CHOSEN FLAVORS IN YOUR SERVING.

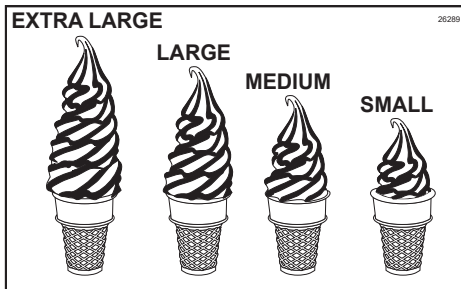
- Evaluate your serving for both appearance and taste. Look and taste the serving to ensure the syrup level is acceptable. Draw servings of the other flavors to evaluate their syrup dispensing levels.



NOTE: ADJUST THE DISPENSE SPEEDS OF THE FLAVORS IN THE “SETUP TRAYS AND DISPENSE SPEEDS” SECTION OF THE MAINTENANCE MENU.

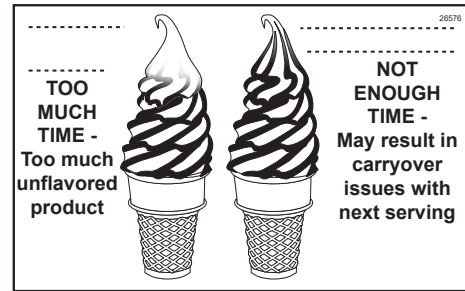
NOTE: YOU CAN ALSO ADJUST THE FLAVOR STRENGTH IN A SERVING BY SLOWING OR SPEEDING UP THE FREEZER’S DRAW RATE.

- If the timed servings setting is enabled, draw different serving sizes and compare them to see if the size of each serving is what you expected.



NOTE: CHANGE THE SERVING SIZE TIMES IN THE “ADJUST DISPENSE TIME LIMITS” SECTION OF THE MAINTENANCE MENU.

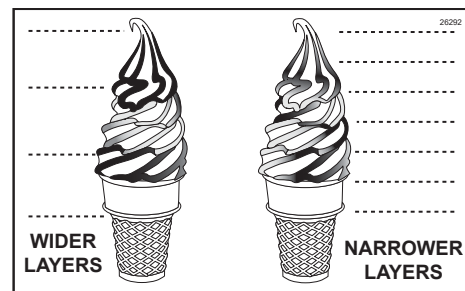
- If the white cap option is enabled, see if syrup product has cleared the Injector Head. Make sure there is not too much unflavored product at the top of your serving.



NOTE: ADJUST THE WHITE CAP TIME IN THE “ENABLE OR DISABLE SERVING OPTIONS” SECTION OF THE MAINTENANCE MENU.

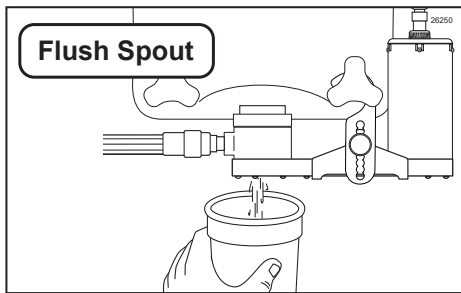
NOTE: THE WHITE CAP OPTION IS ONLY AVAILABLE WHEN TIMED SERVING SIZES IS ACTIVATED.

- Draw multi-flavored servings to evaluate if the layer timing is what you expected. A shorter dispense time results in narrower layers; a longer dispense time results in wider layers. You can fit more flavor selections in a serving with narrow layers, however, the layers may blend together. Wider layers will show a more distinct color and flavor difference between layers, but will have limitations on how many flavors can be dispensed in one serving.



NOTE: ADJUST THE FLAVOR SELECTION TIME IN THE “ENABLE OR DISABLE SERVING OPTIONS” SECTION OF THE MAINTENANCE MENU.

11. Make any other adjustments to settings in the Maintenance Menu settings as needed.
12. If a syrup line fails to operate when tested, select that flavor on the Touch Panel and draw the serving again to verify the syrup pump is malfunctioning. Contact your local distributor for help.
13. On occasion it may be desirable to sanitize the Injector Head between servings. Simply hold a container under the dispensing spout and press FLUSH SPOUT.



NOTE: IF NO "FLUSH SPOUT" BUTTON IS SHOWN ON THE SCREEN, YOU CAN FLUSH THE SPOUT BY ACCESSING THE MAINTENANCE MENU AND SELECTING THE "FLUSHING FUNCTIONS" SECTION.

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DIRECTORY OF CLEANING PROCEDURES

The various cleaning and sanitizing procedures for the CTP 80SS 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 26

- Injector Head
- Gear Cartridge
- Spout Adapter and o-ring
- Drive Assembly Gear Box
- 9-Tube Assembly opening

DAILY CLOSING PROCEDURES - page 30

- Injector Head
- Gear Cartridge
- Drive Assembly Gear Box
- Spout Adapter and o-ring
- 9-Tube Assembly opening
- Drive Motor
- Touch Panel
- Exposed Surfaces of the Cabinet

SCHEDULED MAINTENANCE - page 38

- 9-Tube Assembly Parts
- Syrup Lines - Internal
- Syrup Bag Connectors
- Syrup Bag Fitments
- Syrup Bag Adapters and Locks
- Area Under the Cabinet
- Inside the Cabinet
- Injector Assembly Suspension Bracket
- Tube / Cable Casing Assemblies
- 9-Tube Assembly Syrup Lines
- Touch Panel and Mounting Assembly

PARTS REPLACEMENT SCHEDULE

The following schedule has been prepared as a reference for maintaining the wear items used with the CTP 80SS 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 101TA	Standard Spout Adapter with tab and O-Ring		Inspect and replace if necessary	Minimum
ADPT 8750TA	Crown Spout Adapter with tabs and O-Ring		Inspect and replace if necessary	Minimum
RUB 632	O-Ring for 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		

RECOMMENDED MAINTENANCE ITEMS REPLACEMENT SCHEDULE

The following maintenance tools are recommended utensils for CTP 80SS 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: CTP 80SS- _____

2. Serial Number _____

3. Voltage _____

4. Maximum Fuse Size _____ Amps

5. Minimum Wire Ampacity _____ Amps

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