

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



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:

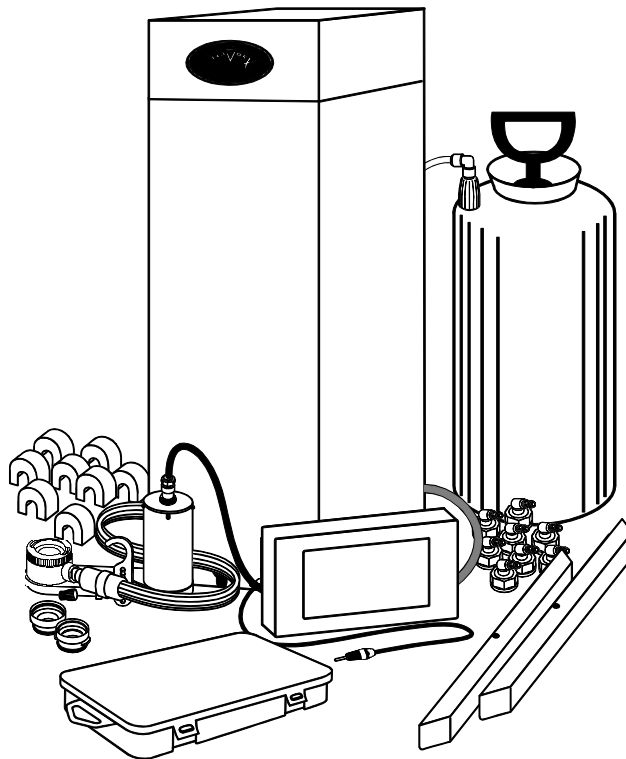
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For pricing, ordering and support, contact one of our qualified distributors.



Warranty

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

TABLE OF CONTENTS

Introduction	4
Safety Precautions	4
Parts Identification/Function	5
Daily Opening Procedures	22
Sanitizing the Injector System.....	22
Assembling the Injector Assembly.....	23
Installing the Injector System.....	24
Other items to check during opening procedures.....	24
Daily Closing Procedures	26
Removing the Injector System.....	26
Disassembling the Injector Assembly.....	27
Sanitizing the Injector System.....	27
Replacing the Syrup Flavors	30
Scheduled Maintenance	34
Clean-In-Place (CIP) Procedure.....	34
<i>CIP – Phase 1: 9-Tube Assembly Cleaning</i>	34
<i>CIP – Phase 2: Syrup System Cleaning</i>	35
<i>CIP – Phase 3: Reassembly</i>	39
Priming the Syrup System.....	40
Refilling the Sanitizer Tank.....	41
Cleaning the Spout Adapter.....	42
Replacing Injector Head O-Rings.....	44
Miscellaneous Cleaning Procedures.....	45
<i>Area Under the Cabinet</i>	45
<i>Inside the Cabinet</i>	45
<i>Injector Assembly Suspension Bracket</i>	46
<i>Tube / Cable Casing Assemblies</i>	46
<i>9-Tube Assembly Syrup Lines</i>	46
Winterizing the Unit	47

TABLE OF CONTENTS (continued)

Equipment Setup	50
Installing the Spout Adapter.....	50
Installing the Touchscreen and Bracket.....	51
Sanitizing the Injector System.....	53
Assembling the Injector Assembly.....	53
Installing the Injector System and Suspension Bracket.....	54
Mounting the Tube / Cable Casing Assemblies.....	56
Connecting the Unit Syrup Line.....	57
Installing and Filling the Sanitizer Tank.....	58
Power Connections and Power Up.....	59
Installing Flavors and Priming Syrup Lines.....	60
Touchscreen Operations	62
Calibrating the Touchscreen.....	62
Enabling the TS 80SS System.....	63
Testing the TS 80SS System.....	65
Draw Mode Options.....	66
<i>Enabling the Standard Manual Draw Mode</i>	67
<i>Dispensing Product – Standard Manual Draw Mode</i>	68
<i>Enabling the Timed Serving Size Draw Mode</i>	69
<i>Dispensing Product – Timed Serving Size Draw Mode</i>	70
Setting Serving Size Timing.....	72
Adjusting the End of Serving Delay Timing.....	73
Assigning Flavors to the Menu.....	74
Adjusting Flavor Dispense Rate.....	75
Adjusting Alternating Flavor Timing.....	77
Enabling the Injector Flush Feature.....	78
Accessing the Water / Syrup Flush Mode.....	79
Accessing the Prime Syrup Pump Mode.....	80
Enabling the Pass Code Feature.....	81
Accessing and Resetting the Serving Count.....	82
Accessing the Diagnostics Information.....	83
Enabling the Second Language Option.....	84
Enabling the Dispense Instruction Screen.....	85
Enabling the Self Serve Mode.....	86
Updating and Creating Touchscreen Labels.....	88
Uploading the Touchscreen Labels.....	89
Reformatting the SD Card.....	91
Directory of Cleaning Procedures	92
Parts Replacement Schedule	93
Recommended Maintenance Items Replacement Schedule	94
Alternate Parts and Kits by Freezer Model	94
Ordering/Service Information	95

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INTRODUCTION

Congratulations on your purchase of a TS 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 TS 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 Touchscreen 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 Touchscreen 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 Touchscreen.

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

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



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

PARTS IDENTIFICATION/FUNCTIONS

General System Overview (See Figure 1)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 805A	TOUCHSCREEN ASSEMBLY	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	2	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 810	SD CARD READER	1	Transfers updated programming and files from the computer to the SD card.
12	SPR 5800A	SPARE PARTS KIT	1	Houses extra spare parts and wear items.

General System Overview

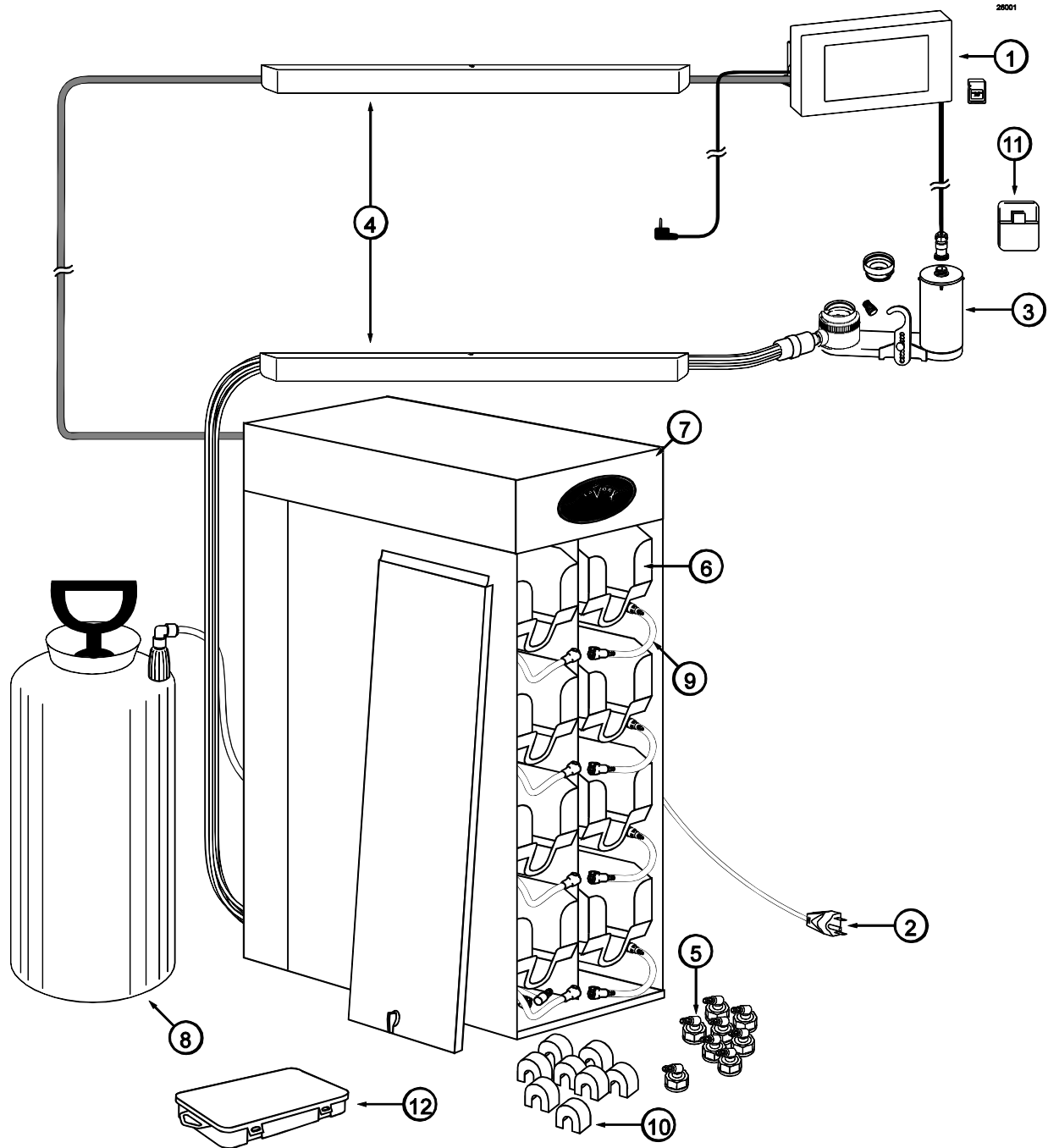


Figure 1

Cabinet – (See Figure 2)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	N/A	ELECTRONICS SYSTEM	1	Houses microprocessor and electronics.
2	CAB 135R-A	RIGHT SIDE PANEL	1	Holds tray support brackets and panel brackets.
3	CAB 145	TRAY SUPPORT BRACKET	8	Supports flavoring trays.
4	FAS 2024	8-32 X 1/4 PAN HEAD	28	Fastens panel brackets to divider panel, secures sides.
5	FAS 2014	8-32 X 1/2" PAN HEAD	25	Attaches top panel, back cover, and feet to cabinet.
6	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports the flavoring from the syrup bag to the syrup pump.
7	ELE 496TS	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.

Cabinet (Continued)

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

Cabinet

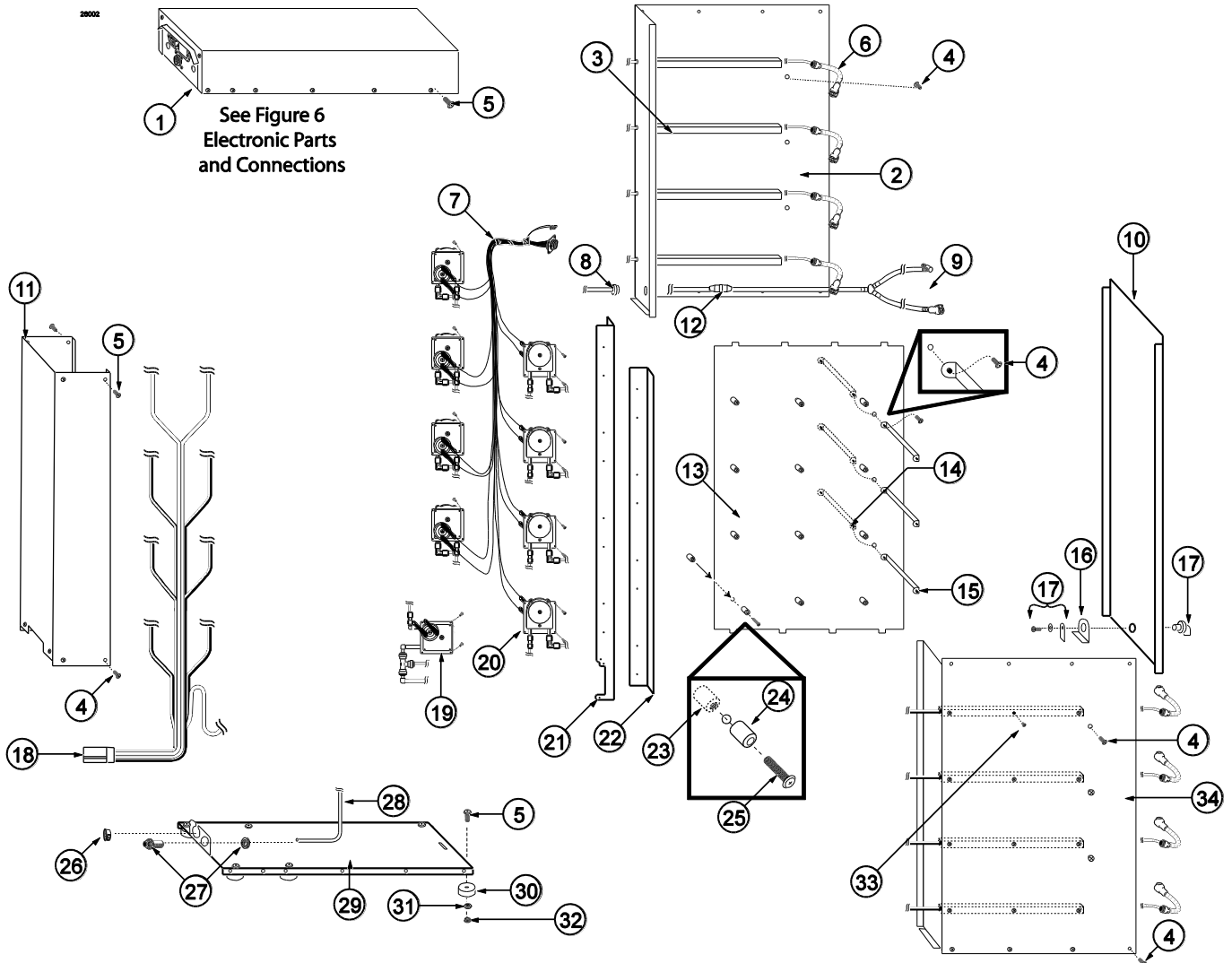


Figure 2

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 the 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 free movement left and right for bracket
9E	ROT 535	ROTOR BRACKET SPRING WASHER	1 ea.	Allows space between hanging and base brackets

Injector Assembly and Related Parts (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
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.
11	ADPT 8750-A	CROWN ADAPTER WITH O-RINGS	1	Attaches Injector Assembly to freezer door.
11A	RUB 659	TAYLOR ADAPTER O-RING 8750	1 ea.	Creates tension to secure adapter to freezer door.
11B	ADPT 8750	CROWN ADAPTER WITOUT O-RINGS	1 ea.	Attaches Injector Assembly to freezer door.
11C	RUB 632	INJECTOR ADAPTER O-RING	1 ea.	Creates tension to secure adapter to Injector Head.
12	ADPT 101A	INJECTOR ADAPTER W/ O-RINGS	1	Attaches Injector Assembly to freezer door.
12A	RUB 642	ADAPTER O-RING	1 ea.	Creates tension to secure Adapter to freezer door.
12B	RUB 640	FLAT ADAPTER GASKET	1 ea.	Provides sealed cavity inside Adapter.
12C	ADPT 101	INJECTOR ADAPTER	1 ea.	Attaches Injector Assembly to freezer.
12D	RUB 632	INJECTOR ADAPTER O-RING	1 ea.	Creates tension to secure Adapter to Injector Head.
13	MIS 3196	STAINLESS 9-TUBE CASING ASSEMBLY	2	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 the freezer panel.
13C	FAS 2040	6-32 x 1/4 PAN HEAD SCREW	1 ea.	Secures the Casing cover to the 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

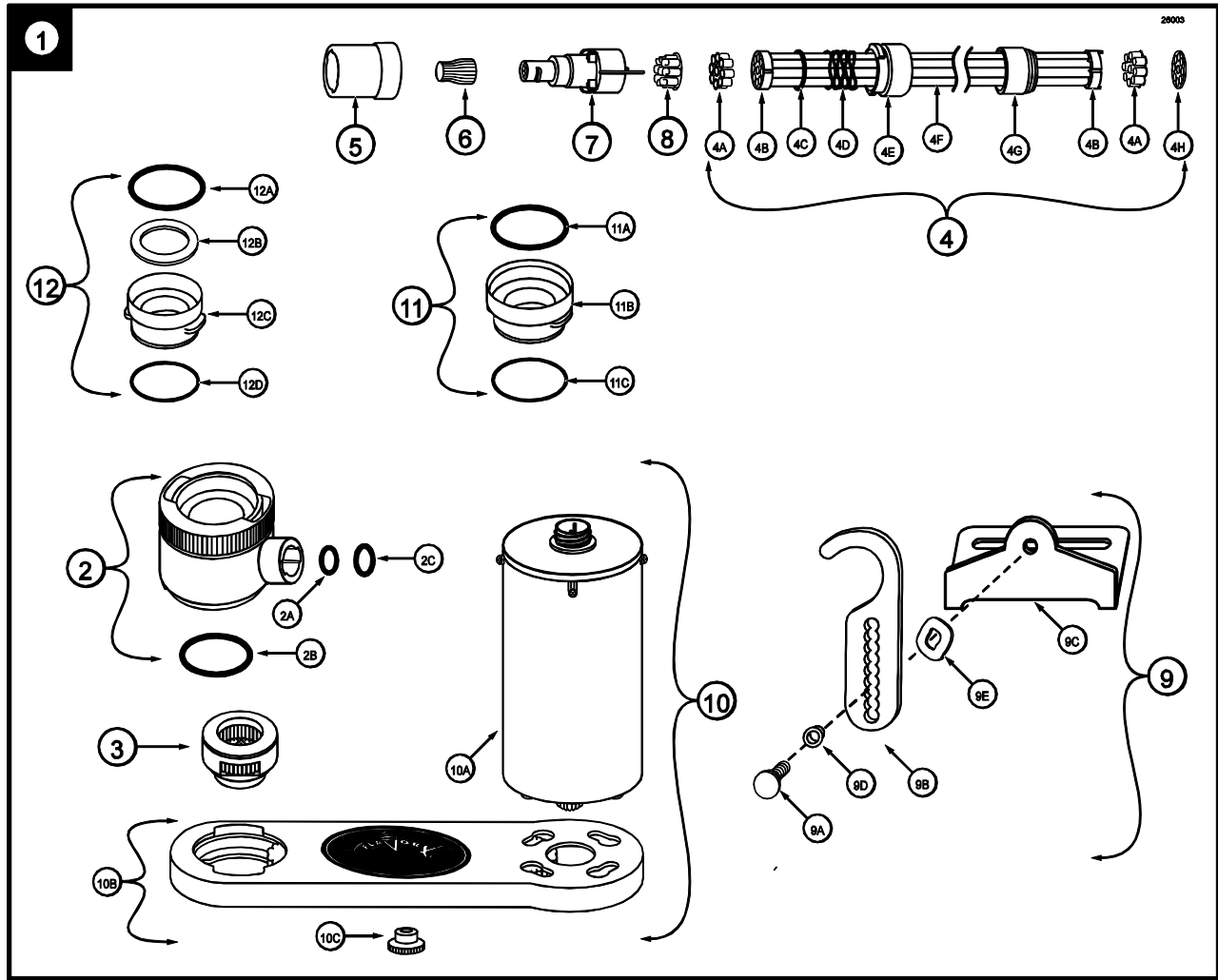


Figure 3

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 2066	SYRUP PUMP TUBE WASHER-1/4"	1 ea.	Secures pump tube.
1D	FAS 2067	SYRUP PUMP CLAMP-HOSE-1/4"	1 ea.	Prevents pump tube from slipping.
1E	FAS 2051	ROLLED FLANGE EYELET	1 ea.	Creates tension for tighter fit.
1F	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 ea.	Connects syrup in tube to pump.
1G	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 ea.	Connects syrup pump to flavor line out.
2	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	8	Transports flavor from bag to pump.
2A	FIX 1054	1/4" ID HOSE BARB SHUTOFF	1 ea.	Connects flavor line to flavor bag.
2B	SYR 902	FLAVOR-IN TUBE	1 ea.	Carries syrup from syrup bag to pump.
2C	TUB 811	TUBE-SILICONE .188X.375 PE FB80	1 ea.	Connects barb fitment to tube port.
2D	FIX 1048	FITTING-1/4X1/4 BARB FB80	1 ea.	Connects syrup tube to silicone tube.
3	SYR 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 496TS	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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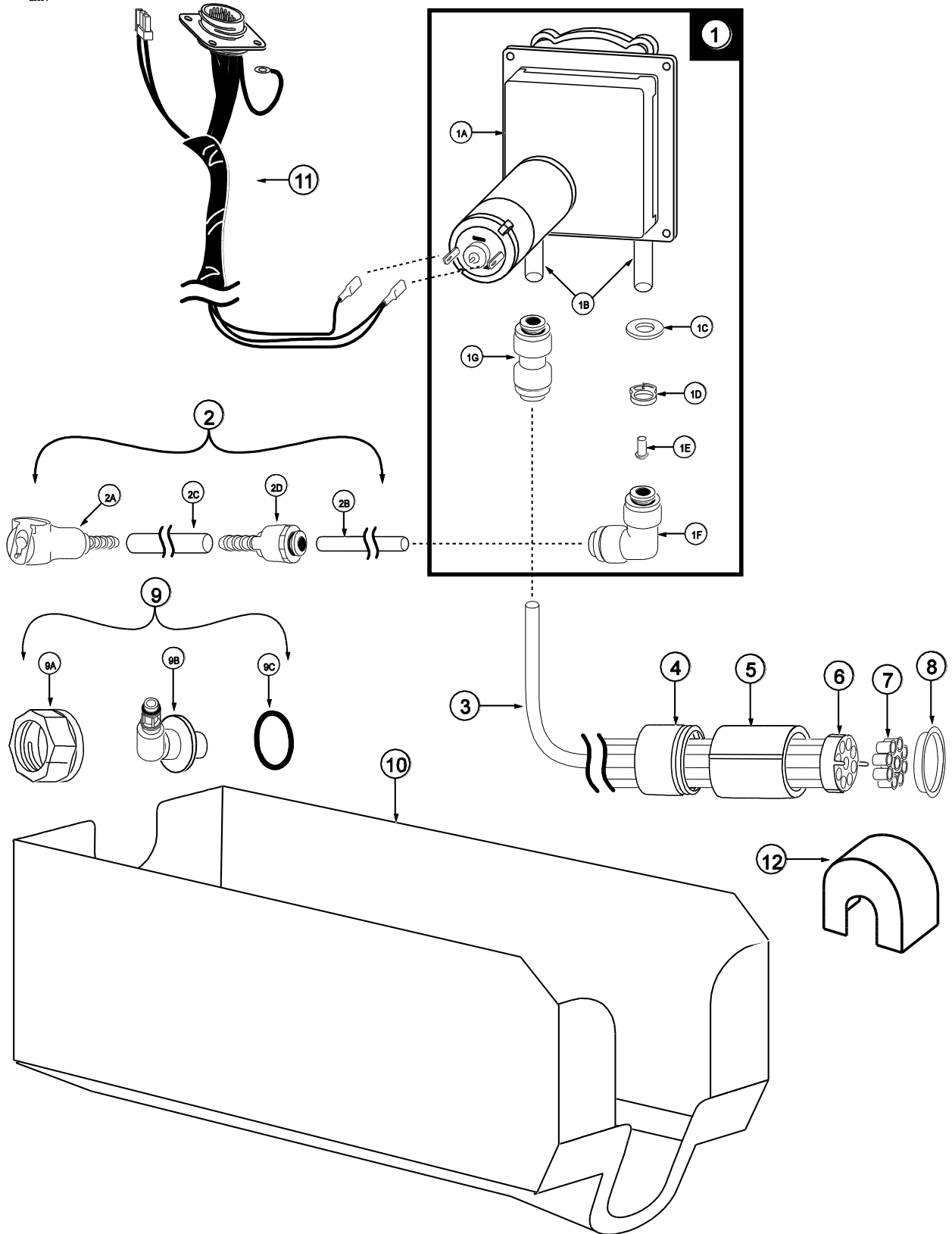


Figure 4

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 496TS	PUMP & SANITIZER CABLE HARNESS	1	Provides power to the syrup and sanitizer pumps.

Sanitizer Pump and Related Parts

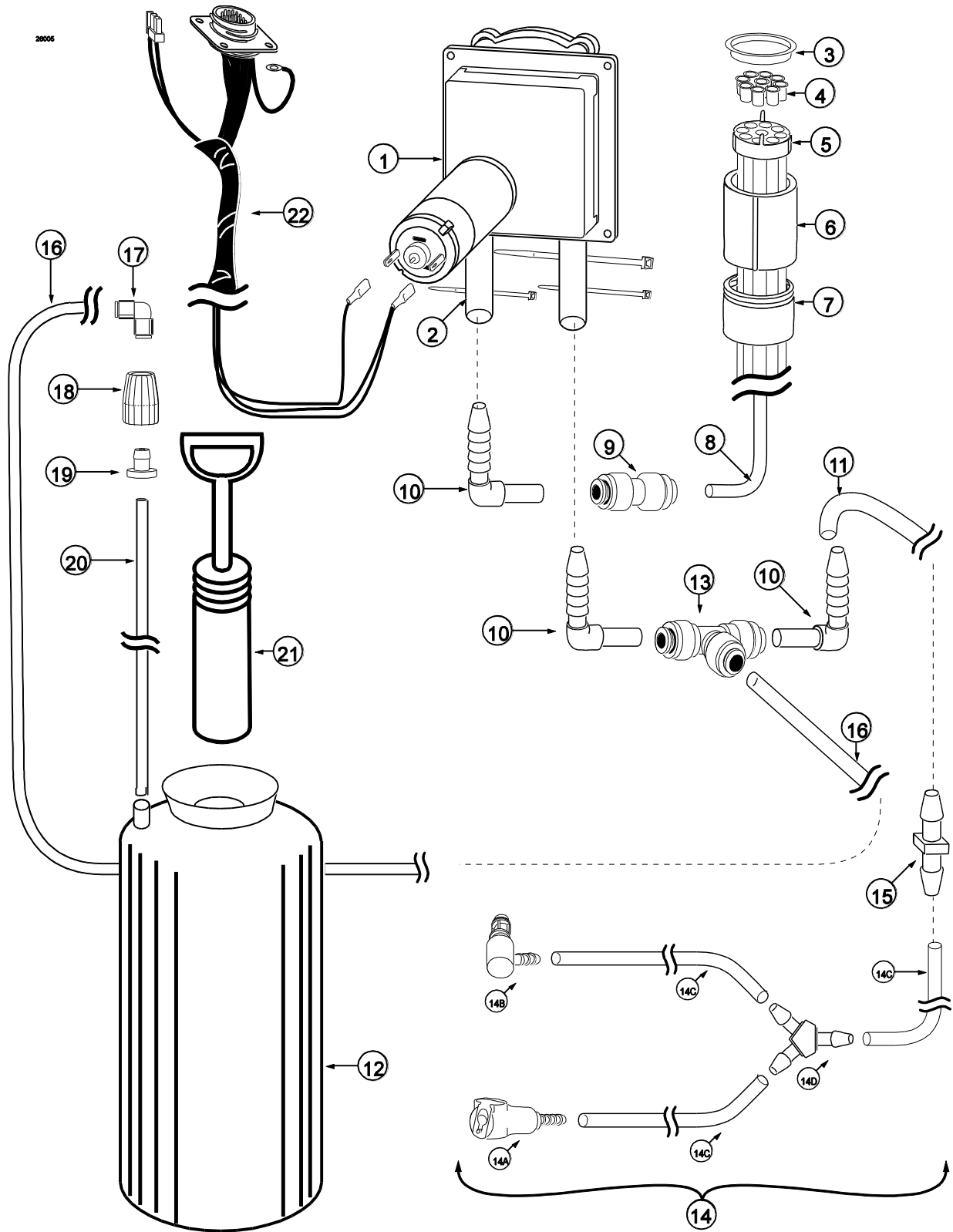


Figure 5

Electronic Parts and Connections (See Figure 6)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 805A	TOUCHSCREEN ASSEMBLY	1	Flavor Burst unit command center.
1A	MIS 3076	ADHESIVE PAD	1 ea.	Secures the mounting bracket to the freezer.
1B	MIS 3200	TOUCHSCREEN CABLE HOUSING MOUNT	1 ea.	Houses Touchscreen electronic connections.
1C	CW 214	TOUCHSCREEN MOUNTING PLATE	1 ea.	Mounts the Touchscreen to the freezer.
1D	FAS 2023	ACCESSORY MOUNTING BRACKET KNOB	2 ea.	Secures the housing mount to the Plate.
1E	MIS 3198	TUBE CLAMP 5/16"	1 ea.	Secures the Touchscreen power cable.
1F	MIS 3034	STRAIN RELIEF BUSHING	2 ea.	Protects the switch and motor cables.
1G	MIS 3192	LOCKING HOLE PLUG	3 ea.	Closes up extra openings.
1H	CW 152	ON/OFF TOUCHSCREEN SWITCH	1 ea.	Powers the Touchscreen on and off.
1I	MIS 3191	OPEN-CLOSE BUSHING	1 ea.	Protects the Touchscreen power cable.
1J	FAS 2024	8-32 X 1/4 PAN HEAD SCREW	4 ea.	Secures the housing to the Touchscreen.
1K	ELE 801	SWITCH WIRING	1 ea.	Connects ON/OFF switch to Touchscreen.
1L	ELE 506TS	TOUCHSCREEN ROTOR CABLE ASSEMBLY	1 ea.	Connects the drive motor to Touchscreen.
1M	ELE 805	TOUCHSCREEN SUB-ASSEMBLY	1 ea.	Control center for the Flavor Burst system.
1N	ELE 215TS	TOUCHSCREEN CONTROLLER CABLE	1 ea.	Activates the rotor and switch connections.
1-O	ELE 525M	MALE TO MALE 48" SWITCH EXTENSION	1 ea.	Connects Touchscreen to the freezer switch.
1P	ELE 807	SD CARD	1 ea.	Transfers updated files and programming from the computer to the Touchscreen.
1Q	N/A	TOUCHSCREEN ASSEMBLY	1 ea.	Command center for Flavor Burst systems.
2	ELE 810	SD CARD READER	1	Transfers updated programming and files from the computer to the SD card.
3	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
4	INJ 330TS	INJECTOR MOTOR ASSEMBLY	1	Supplies power to Motor which turns gears.
5	FAS 2008	4-40 X 3/8" PAN HEAD SCREWS	4	Attaches pump cable face to panel.
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 485	120V POWER ENTRANCE MODULE	1	Power source inlet.
10A	N/A	GROUNDING WIRE	1 ea.	Grounds electricity.
11	ELE 496TS	PUMP & SANITIZER CABLE HARNESS	1	Provides power to syrup & sanitizer pumps.
11A	N/A	GROUNDING WIRE	1 ea.	Grounds electricity.
12	FAS 2042	4/40 LOCK NUTS	4	Secures screws to mount pump cable face.
13	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	5	Secures ground wire to screw and Panel and the Electronics Box to the panel.
14	CAB 138TS	ELECTRONICS BASE PANEL	1	Secures microprocessor.
15	ELE 806	POWER SUPPLY	1	Main power supply.
16	FAS 2024	8-32 X 1/4 PAN HEAD SCREW	4	Secures power supply to the base panel.
17	MIS 3166	CLOSURE PLUG	2	Closes up extra openings.

Electronic Parts and Connections

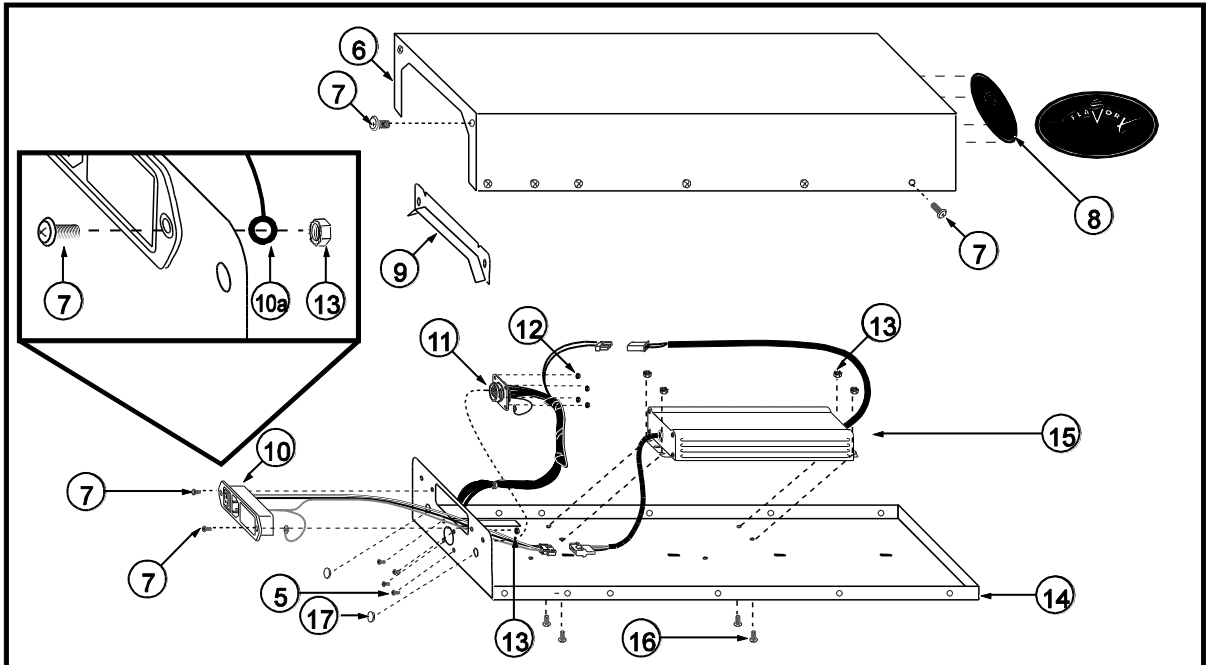
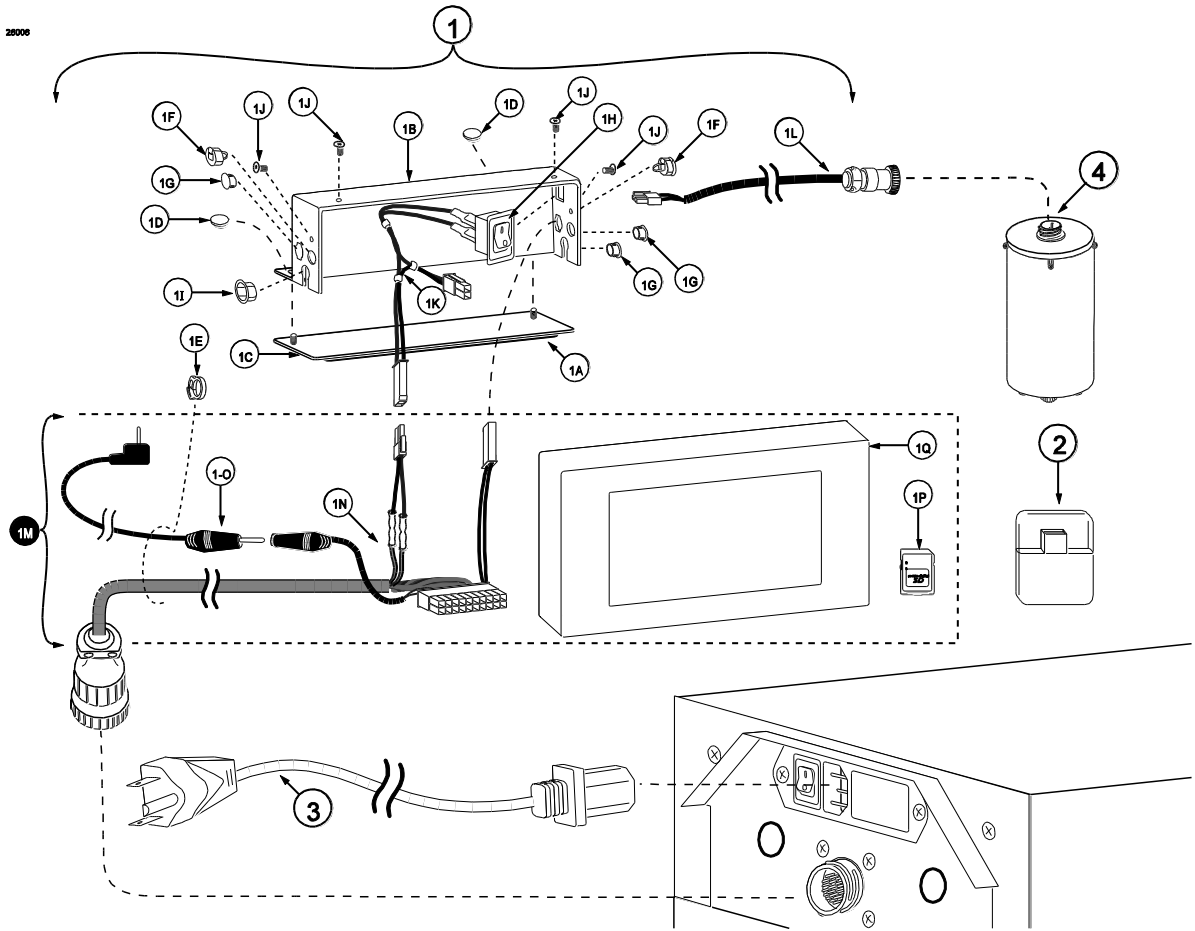


Figure 6

Spare Parts Kit (See Figure 7)

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

Spare Parts Kit

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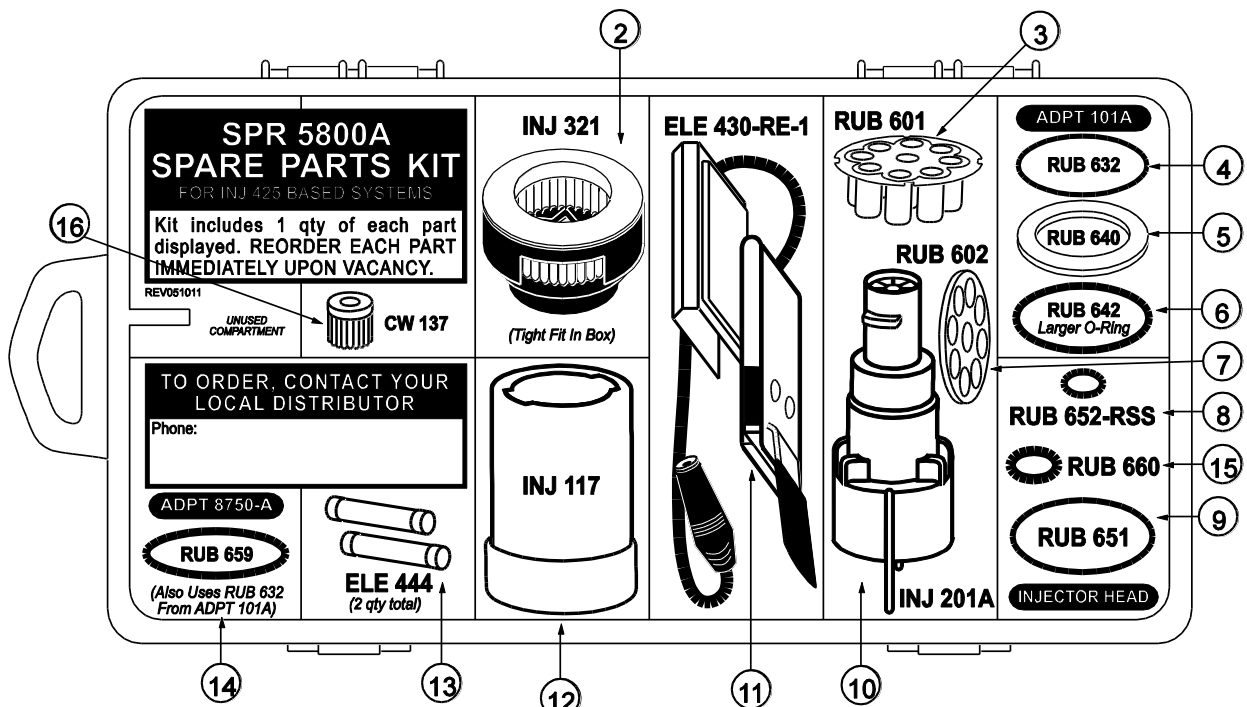
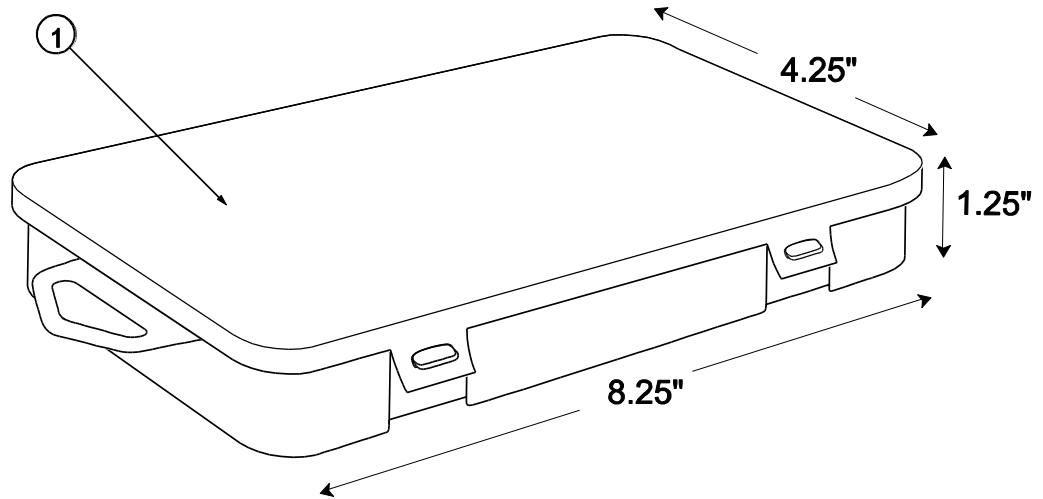


Figure 7

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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.

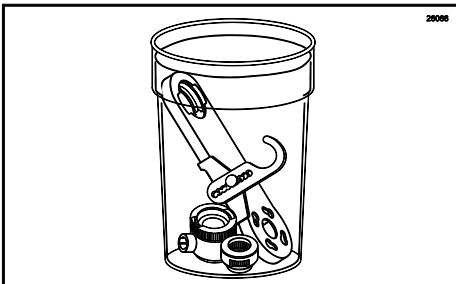
NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

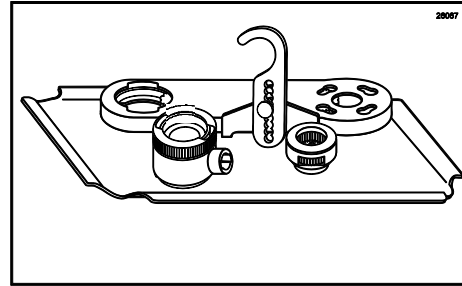
Ensure that the Injector System has been disassembled and cleaned according to the DAILY CLOSING PROCEDURES. This is typically performed at the close of the previous business day.

Sanitizing the Injector System

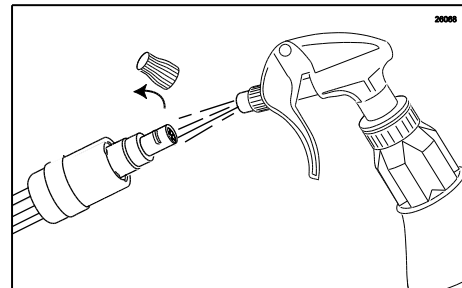
1. Prepare an approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for 1 minute.



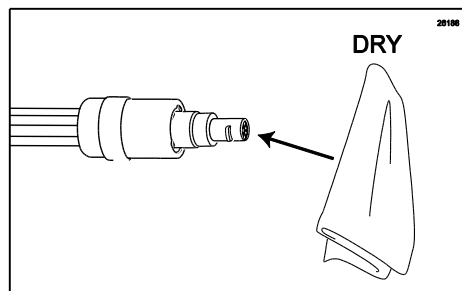
3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



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.

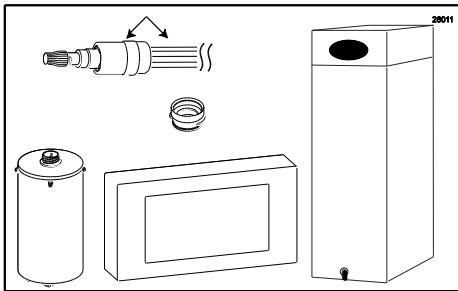


5. Dry the end of the manifold with a clean single service towel.



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:

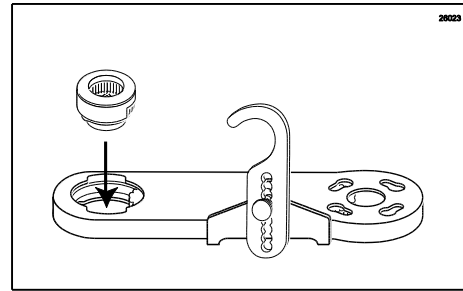
- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes
- Touchscreen surface
- Spout Adapter (clean according to instructions when freezer door has been removed)
- Drive Motor
- Exposed surfaces of Cabinet



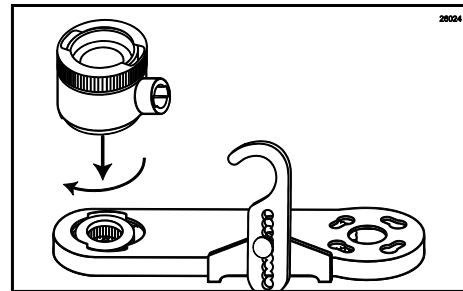
Assembling the Injector Assembly

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

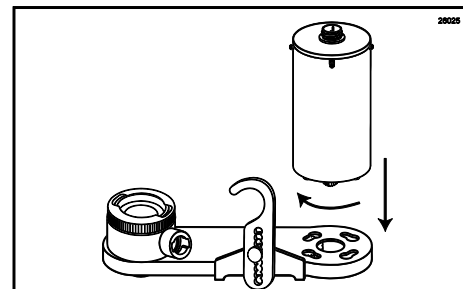
1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Drive Assembly Gear Box.



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

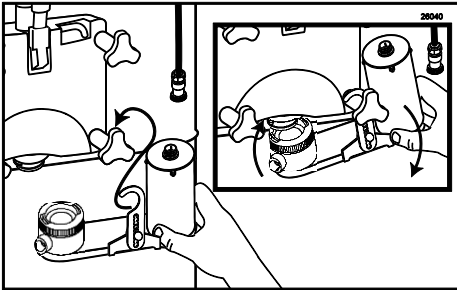


3. Insert the Drive Motor into the Drive Assembly Gear Box so that all four locking screws are seated properly and rotate the motor clockwise to secure.

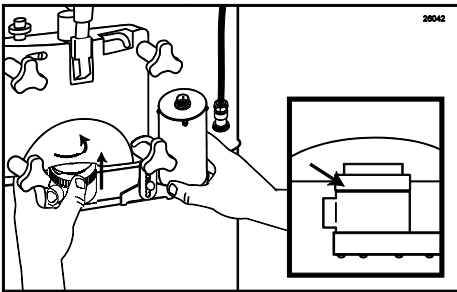


Installing the Injector System

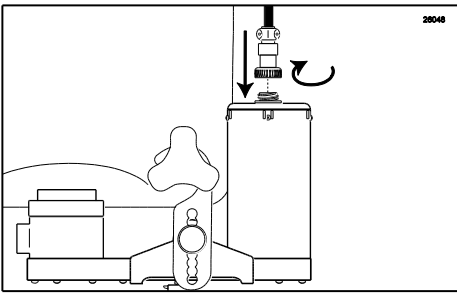
1. Hang the Suspension Bracket with the Injector Assembly on the door posts.



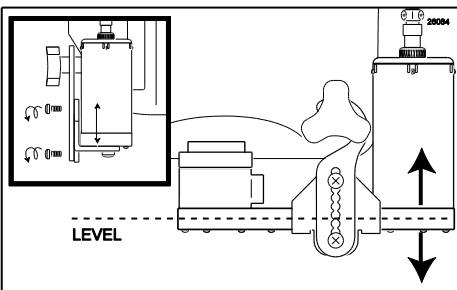
2. Install the Injector Head fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter. Rotate the locking collar to secure.



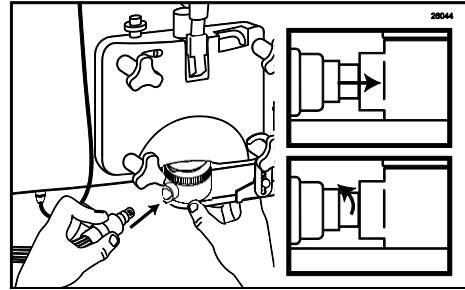
3. Connect the Drive Motor cable to the Motor.



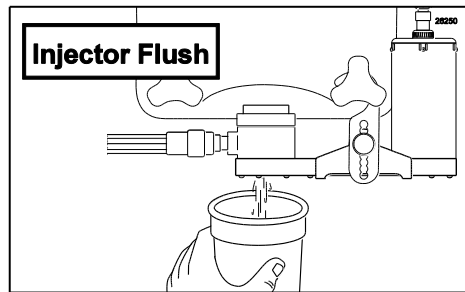
4. Ensure that the Injector Assembly is level horizontally and make any adjustments to the Suspension Bracket as needed using the adjustment hand knob.



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



6. With a container under the dispensing spout, press the INJECTOR FLUSH key on the Touchscreen to purge any remaining product from the Injector Head.



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.

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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.

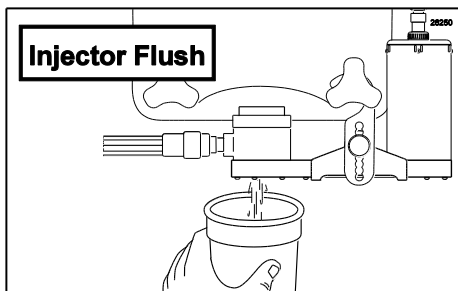
NOTE: USE AN APPROVED CLEANER AND SANITIZER FOR THE FOLLOWING PROCEDURES. REFER TO MANUFACTURER'S INSTRUCTIONS FOR PROPER PREPARATIONS OF THESE CLEANING AGENTS.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

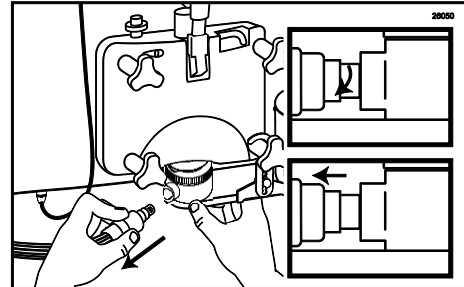
Removing the Injector System

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

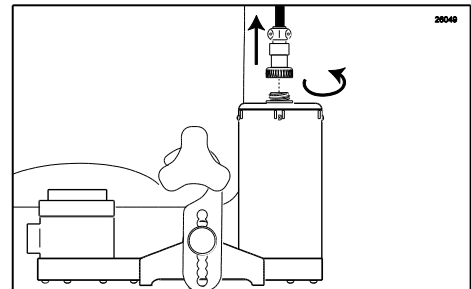
1. With a container under the dispensing spout, press the INJECTOR FLUSH key on the Touchscreen to purge any remaining product from the Injector Head.



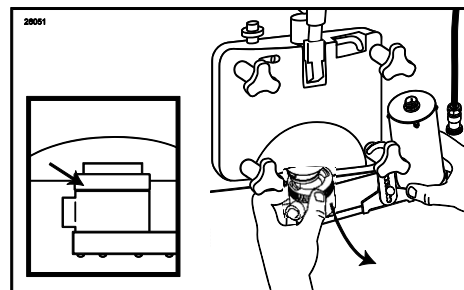
2. Rotate the 9-Tube Assembly coupler until it unlocks and is able to slide out of the Injector Head syrup line opening.



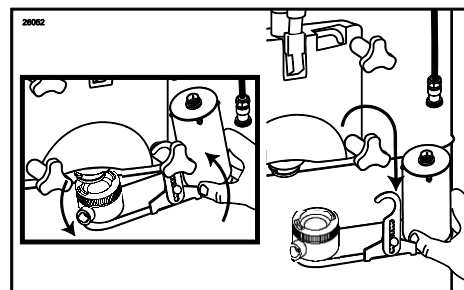
3. Disconnect the Drive Motor cable from the Drive Motor.



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

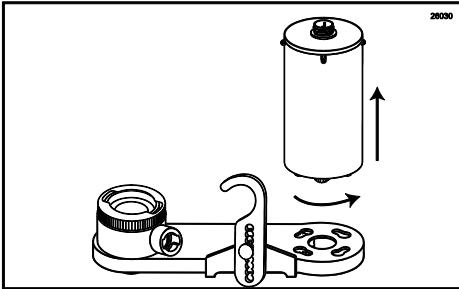


5. Lift the Suspension Bracket with the Injector Assembly from the freezer door knob.

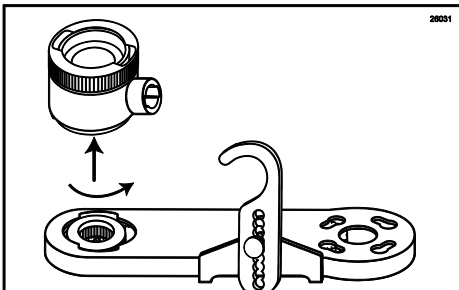


Disassembling the Injector Assembly

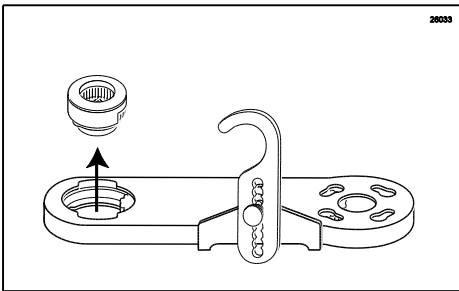
1. Rotate the Drive Motor to unlock and remove the Drive Motor from the Drive Assembly Gear Box.



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

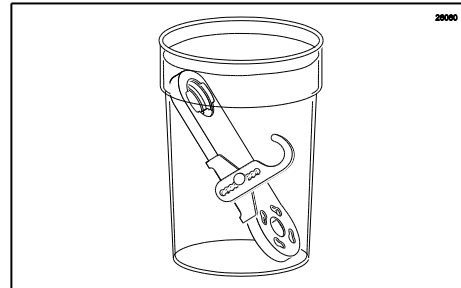


3. Remove the Gear Cartridge from the Gear Box.

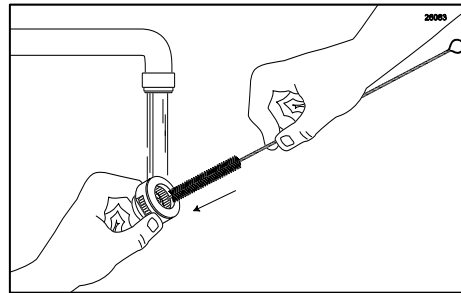


Sanitizing the Injector System

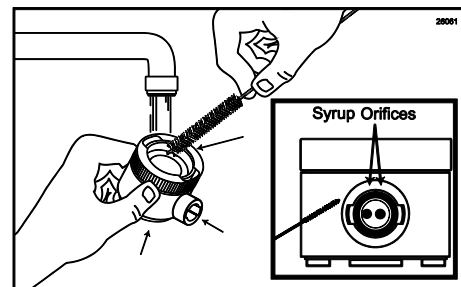
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Drive Assembly Gear Box in warm water and soak for at least 5 minutes. Proceed with Steps 3 and 4 in the meantime.



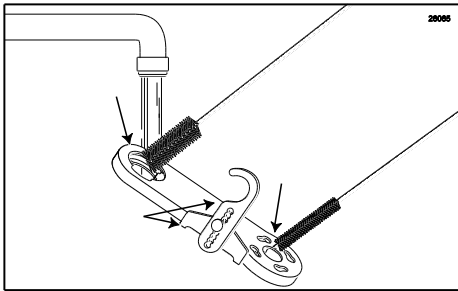
3. Brush and clean all exposed surfaces of the Gear Cartridge with detergent water, then rinse thoroughly.



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



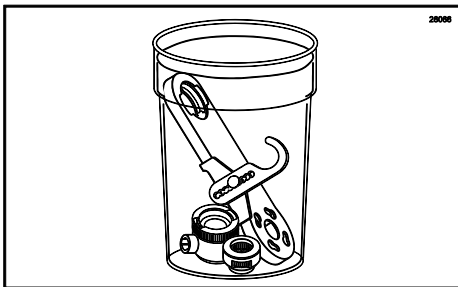
- When the Drive Assembly Gear Box has soaked for at least 5 minutes, brush and clean all exposed surfaces and openings with detergent water and rinse thoroughly. The Suspension Bracket may be disassembled for a more thorough cleaning if necessary.



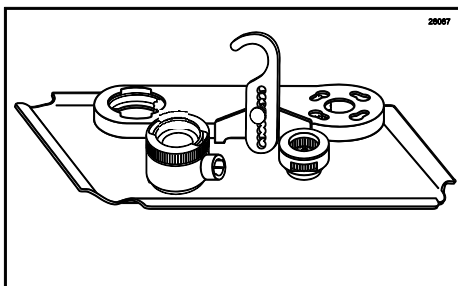
NOTE: UNDER NORMAL OPERATING CONDITIONS, IT IS NOT ADVISORY TO BRUSH OTHER AREAS INSIDE THE DRIVE ASSEMBLY GEAR BOX. DOING SO MAY CAUSE DAMAGE.

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

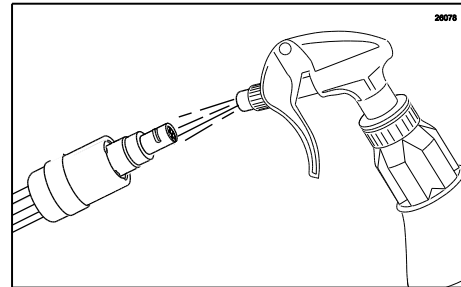
- Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for at least 1 minute.



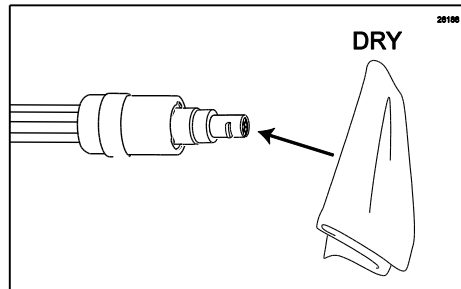
- Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



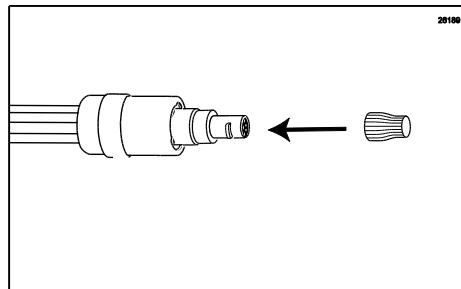
- Spray the Syrup Line Manifold opening with approved sanitizer solution. Allow it to sanitize for at least 1 minute.



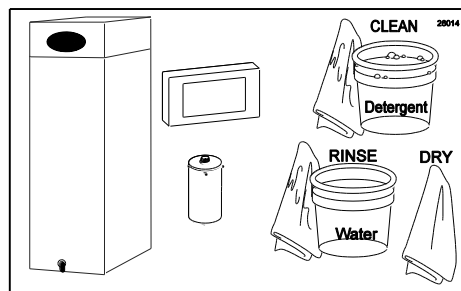
- Dry the end of the manifold with a clean single service towel.



- Install the cap on the manifold.

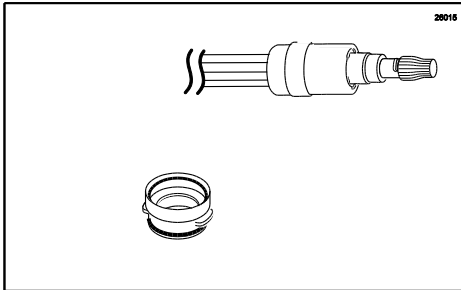


- Clean, rinse and dry the surfaces of the Drive Motor, the Touchscreen, and exposed surfaces of the cabinet using detergent water, clean water, and single service towels.



12. 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:

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



REPLACING THE SYRUP FLAVORS

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

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

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

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

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

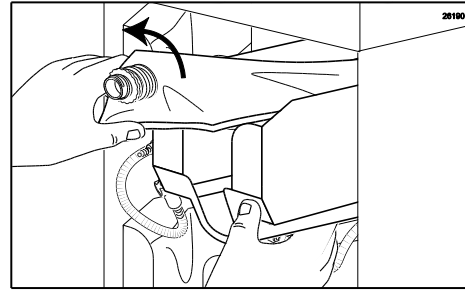
Each syrup flavor is stored inside a numbered tray (1-8) within the system cabinet. Under normal operating conditions, flavors are installed as previous flavors become empty. However, you may change flavors periodically as desired.

1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Place a cup or container under the spout.
3. Complete Steps 8-16 and Steps 19-25 of the "CIP – Phase 2" Clean-In-Place procedure in the SCHEDULED MAINTENANCE section for the corresponding syrup line.

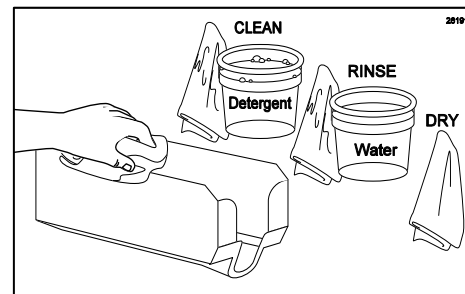
NOTE: IT IS NOT NECESSARY TO PERFORM STEPS 17 AND 18 AS THEY WILL BE PERFORMED LATER IN THIS SECTION.

4. Proceed to Steps 5-11 while the flush process is running.

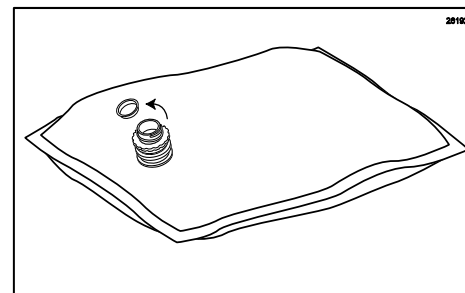
5. Pull the tray forward and remove the syrup bag. Discard the syrup bag if it is empty or expired. If the bag has usable syrup, store the syrup as directed on the label.



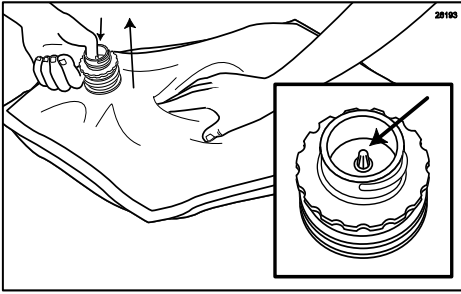
6. Clean the syrup tray with a single service towel and detergent water, rinse and dry thoroughly.



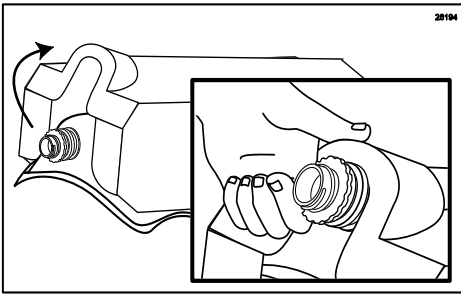
7. Select the flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.



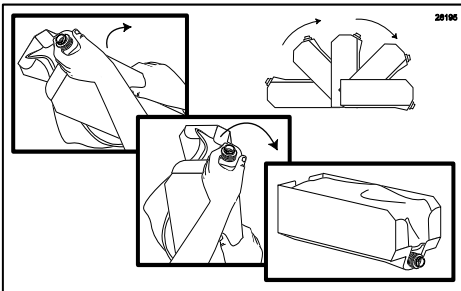
8. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.



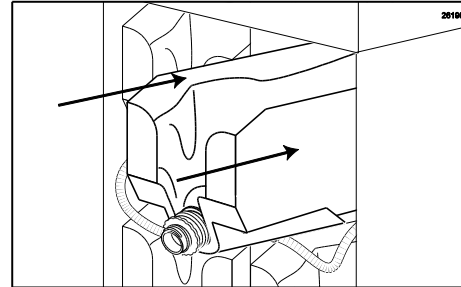
9. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The grooves of the bag fitment should slide into the tray opening.



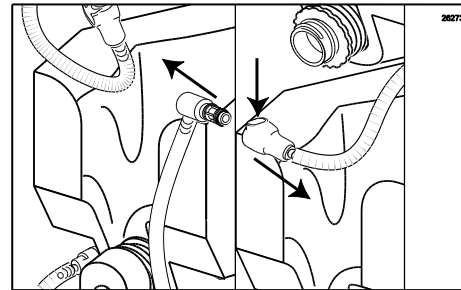
10. Holding the fitment in place, raise the open end of the tray and flip the tray right side up. As the tray is set back down, allow the bag to settle in the tray.



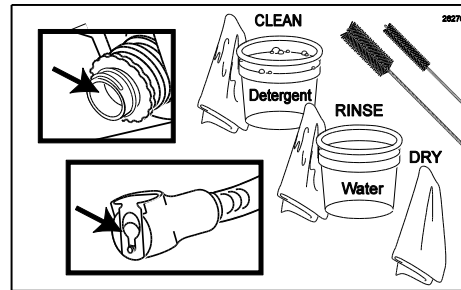
11. Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet.



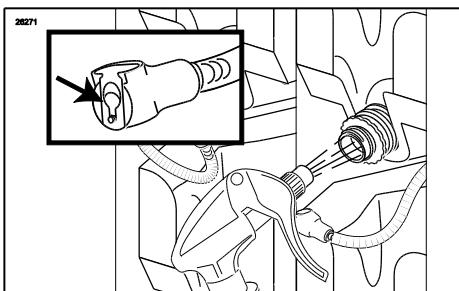
12. Once the Water / Syrup Flush process has completed, disconnect Pump Flush nozzle from the Syrup Bag Connector. Return the Pump Flush Adapter to its place beneath the syrup trays.



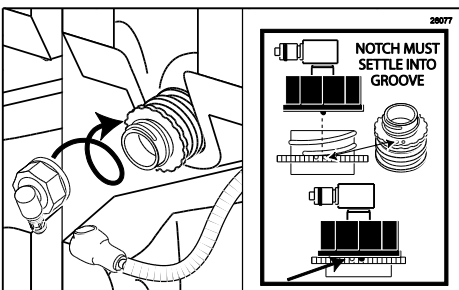
13. Clean the exposed surfaces of the Syrup Bag Connector and bag fitment with detergent water, single service towel and brush if necessary. Then rinse and dry the Connector and fitment using clean water and single service towels.



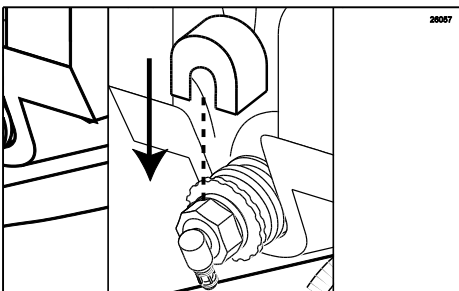
14. Using a spray bottle of approved sanitizer solution, spray the syrup bag fitment and the Syrup Bag Connector. Allow these parts to sanitize for at least 1 minute.



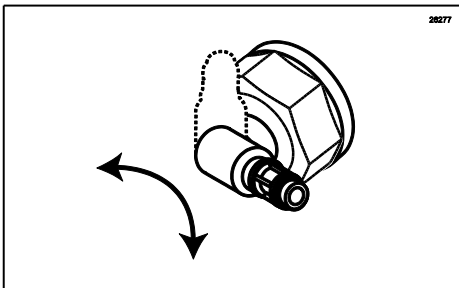
15. Attach the cleaned Syrup Bag Adapter to the bag fitment. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection.



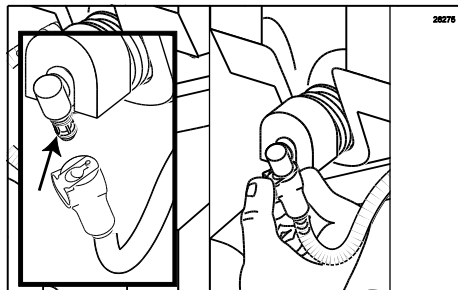
16. Slide a syrup bag lock over the adapter and bag fitment.



17. Turn the adapter valve toward the syrup line while holding the adapter base. Syrup lines may be installed in any position as long as the syrup tubes are not pinched.

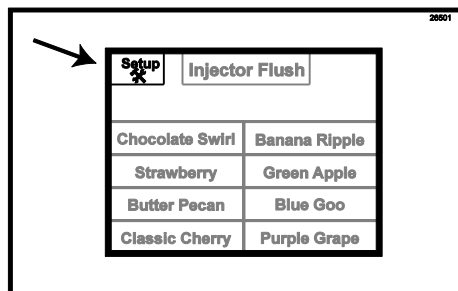


18. Connect the Syrup Bag Connector to the Syrup Bag Adapter.

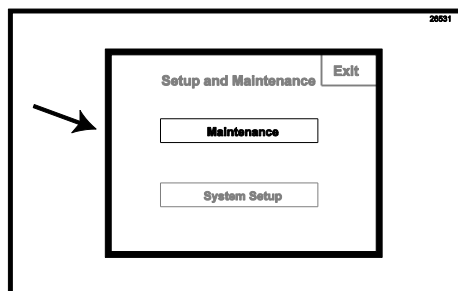


19. Repeat Steps 3-17 for any additional flavors that are being changed out.

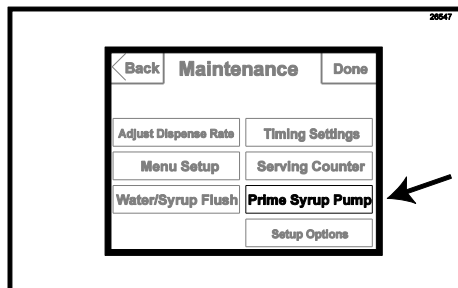
20. Prime the syrup lines of the new flavors. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



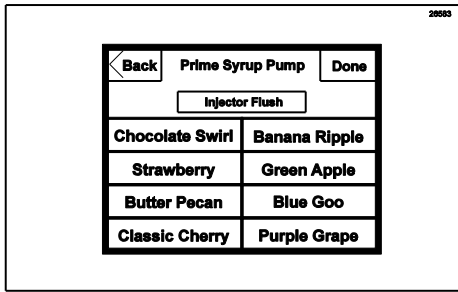
21. Select MAINTENANCE.



22. Press the PRIME SYRUP PUMP key.

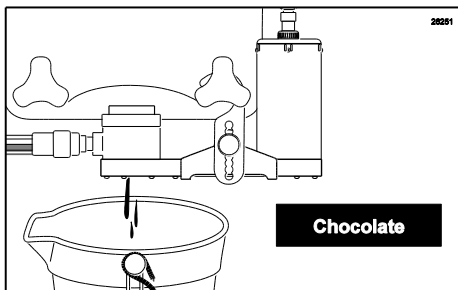


23. The system is now in the Prime Syrup function mode.



NOTE: IF THE FLAVORS INSTALLED ARE DIFFERENT THAN THE FLAVORS SHOWN ON THE MENU, YOU WILL NEED TO CHANGE THE TOUCHSCREEN MENU LABEL FOR THAT SYRUP LINE. SEE THE “TOUCHSCREEN OPERATIONS – ASSIGNING FLAVORS TO THE MENU” FOR INSTRUCTIONS.

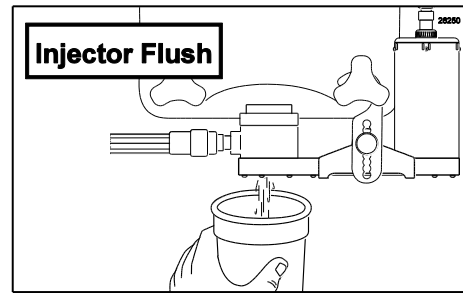
24. To prime the syrup line, place a container under the Injector Head spout. Press the key of the flavor that was installed and allow the syrup to flow until there are no air pockets in the syrup line.



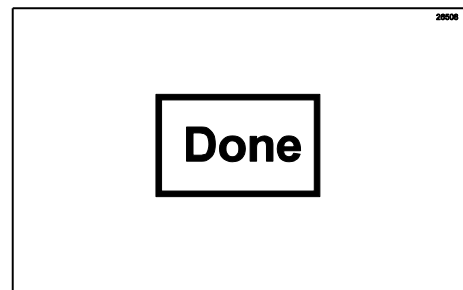
25. Once syrup flows consistently from the Injector Head, press the flavor key again to complete the procedure.

26. Repeat Steps 24-25 for each syrup line that is to be primed.

27. When all the syrup lines with replaced flavors have been primed, press the INJECTOR FLUSH key to clean the Injector Head.



28. Press DONE to exit the Prime Syrup Pump mode and return to the main screen.



SCHEDULED MAINTENANCE

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

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

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

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

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

Clean-In-Place (CIP) Procedure

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

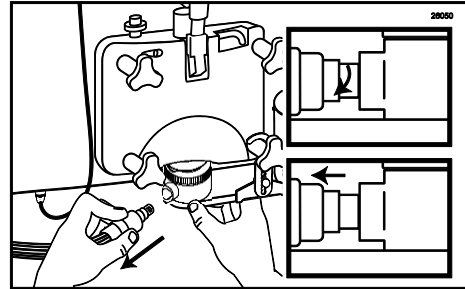
This Clean-In-Place procedure is detailed in three phases:

- (1) 9-Tube Assembly Cleaning
- (2) Syrup System Cleaning
- (3) Reassembly

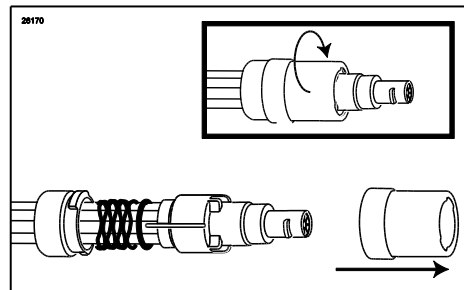
To ensure maximum results, the following instructions should be completed in sequence as stated. This will expose the system and parts to the sanitizing medium for about 130 minutes.

CIP - Phase 1: 9-Tube Assembly Cleaning

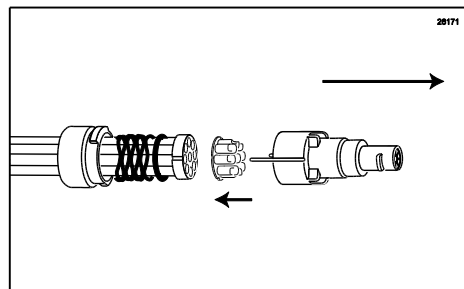
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Rotate the 9-Tube Assembly coupler until it unlocks and remove it from the Injector Head syrup line opening.



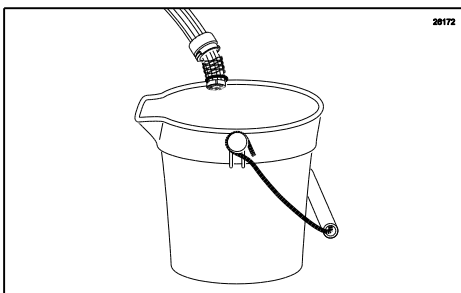
3. Remove the Coupler Body by rotating and unlocking it from the Coupler Base.



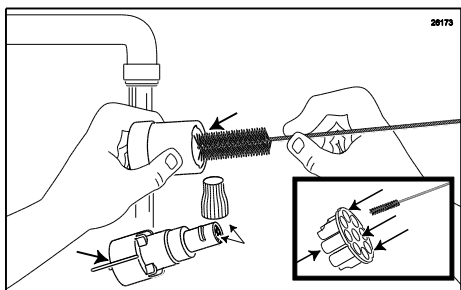
4. Remove the Syrup Line Manifold from the tube connector body, then remove the Duckbill Check Valve from the Syrup Line Manifold.



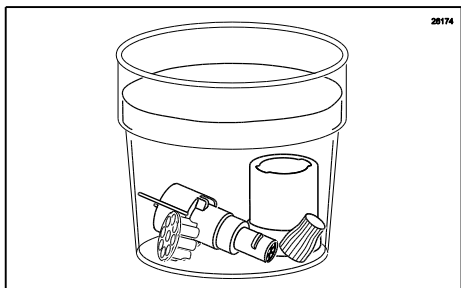
- Place the end of the 9-Tube Assembly into a container to catch the expelled syrup and sanitizer solution during the Clean-In-Place procedure.



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



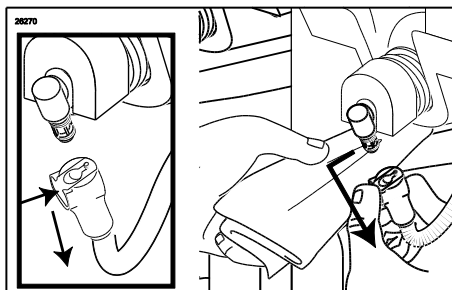
- Place the items in the approved sanitizer solution. Allow these items to soak throughout the upcoming processes.



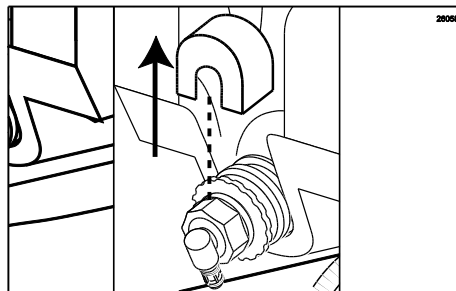
CIP - Phase 2: Syrup System Cleaning

NOTE: THE FOLLOWING CLEAN-IN-PLACE PROCEDURE (STEPS 8-31) SHOULD BE COMPLETED CONSECUTIVELY, BEGINNING WITH SYRUP LINE #1 (I.E. 1,2,3,4,5,6,7,8) UNTIL ALL EIGHT SYRUP LINES HAVE BEEN FLUSHED.

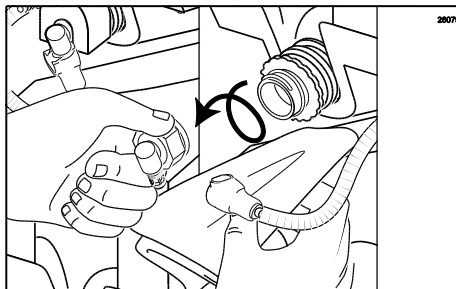
- Using a single service towel under the Syrup Bag Connector, disconnect the Connector from the Syrup Bag Adapter by pressing down on the lever and pulling it away from the Syrup Bag Adapter.



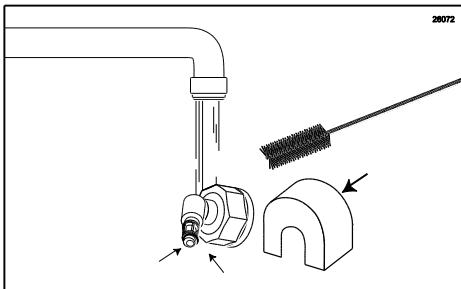
- Remove the syrup bag lock from the adapter and bag fitment.



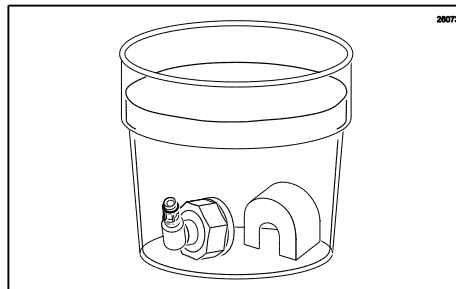
- Remove the Syrup Bag Adapter from the syrup bag fitment.



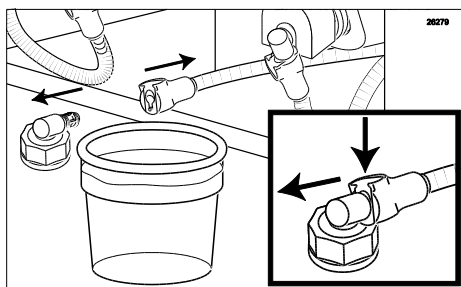
11. Brush and clean the Adapter and syrup bag lock thoroughly with detergent water. Then rinse thoroughly with clean water.



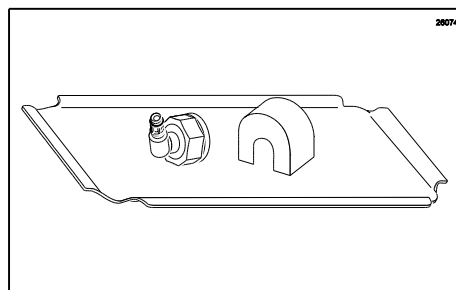
15. Place the Syrup Bag Adapter and syrup bag lock in approved sanitizer solution for at least 1 minute.



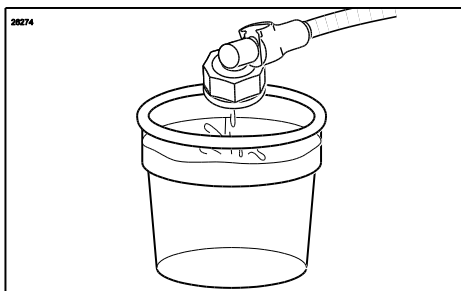
12. Place a container on level with or below the sanitizer tank. Find the Pump Flush Adapter beneath the bottom syrup tray and attach the Syrup Bag Adapter to the connector fitment over the container.



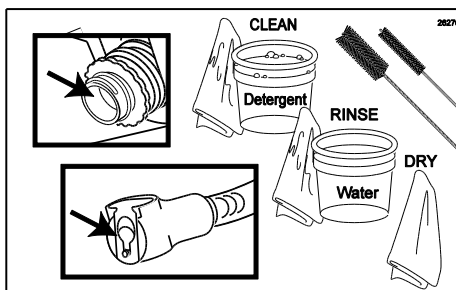
16. Remove the Adapter and lock from the sanitizer solution and place it in a sanitary tray to dry.



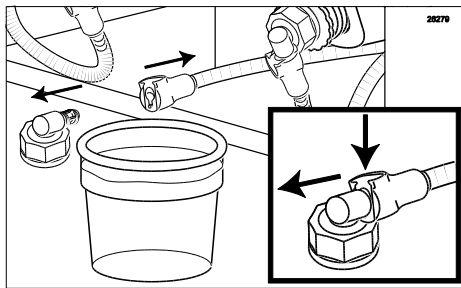
13. Gravity allows the sanitizer solution to flow through the adapter.



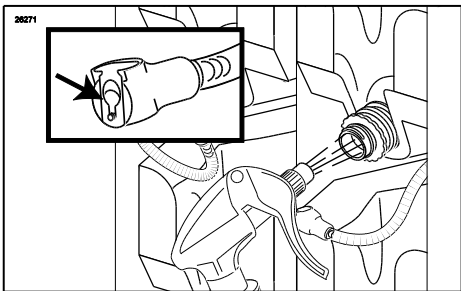
17. Clean the exposed surfaces of the bag fitment and the Syrup Bag Connector with detergent water, a single service towel. Brush the bag fitment with the Medium Brush and the Connector with the Small Brush. Then rinse and dry the parts using clean water and single service towels.



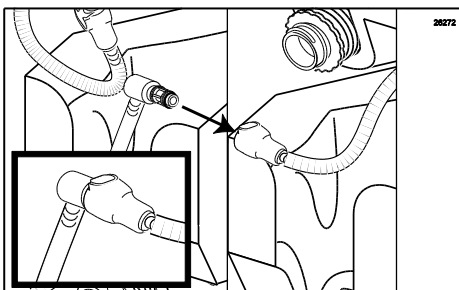
14. Allow the sanitizer solution to flow for at least 1 minute. Then, disconnect the Syrup Bag Adapter from the Pump Flush Adapter.



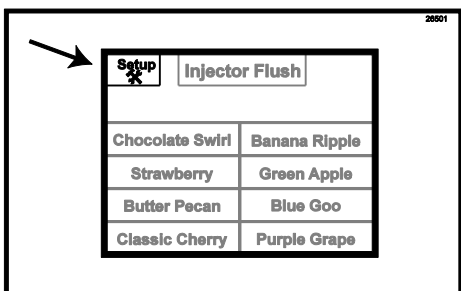
18. Using a spray bottle of approved sanitizer, spray the exposed surfaces of the bag fitment and the Syrup Bag Connector. Let the solution sanitize these parts for at least 1 minute.



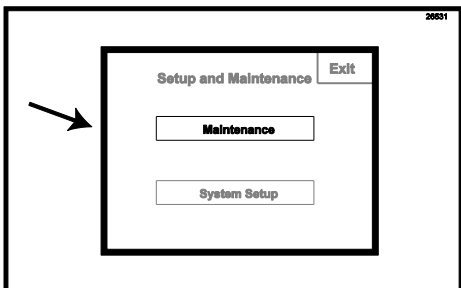
19. Connect the other Pump Flush Adapter assembly fitment to the Syrup Bag Connector.



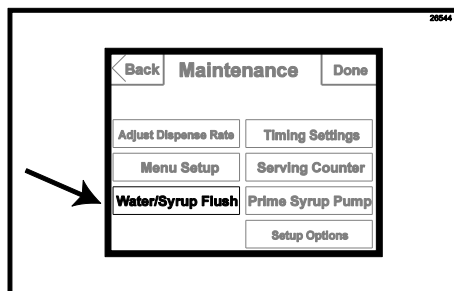
20. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



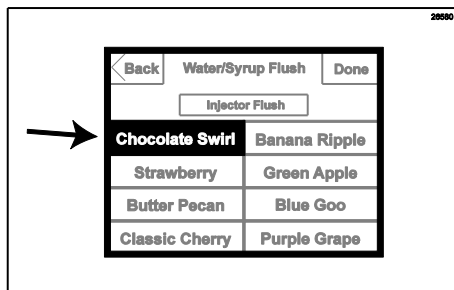
21. Press MAINTENANCE.



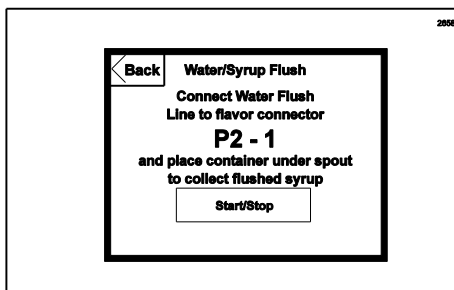
22. Press the WATER / SYRUP FLUSH key.



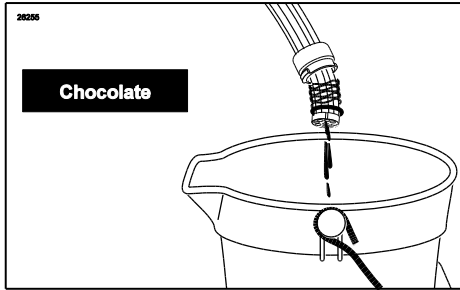
23. The system is now in the Water / Syrup Flush mode. Press the flavor of the line you wish to flush.



24. The next screen will remind you to connect the Pump Flush Adapter (or Flush Line) to the flavor connector, which you should have already done in Step 18. It will also show a START / STOP key.



25. To flush the syrup line, press the START / STOP key. Sanitizer solution will begin to clear out the syrup line.

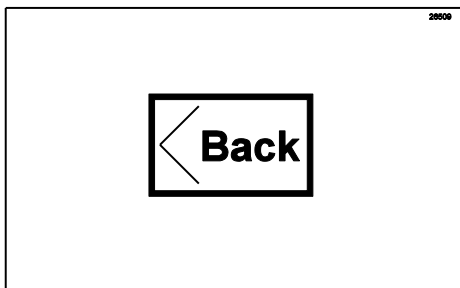


NOTE: WATER / SYRUP FLUSH WILL CONTINUE FOR 15 MINUTES. YOU MAY CANCEL AT ANY TIME BY TOUCHING THE FLAVOR KEY AGAIN. HOWEVER, EACH LINE **MUST** COMPLETE THE FULL 15 MINUTE FLUSH PROCESS BEFORE CLEAN-IN-PLACE IS COMPLETE.

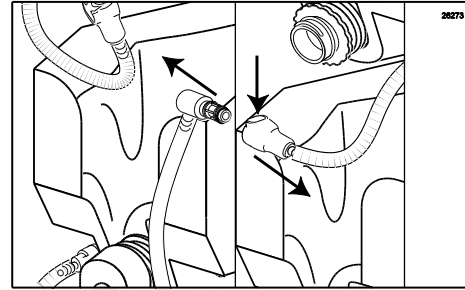
26. While the flush procedure is running, perform Steps 8-11 and Steps 17-18 to sanitize the next Syrup Bag Connector, Syrup Bag Adapter, lock, and syrup bag fitment.

NOTE: YOU MAY ALSO CLEAN THE INJECTOR ASSEMBLY ACCORDING TO DAILY CLOSING PROCEDURES DURING THE WATER / SYRUP FLUSH PROCESS AS TIME ALLOWS. (SEE STEP 42.)

27. Once the flush process has completed the full 15 minute flush, press the BACK key to return to the Water / Syrup Flush menu screen.



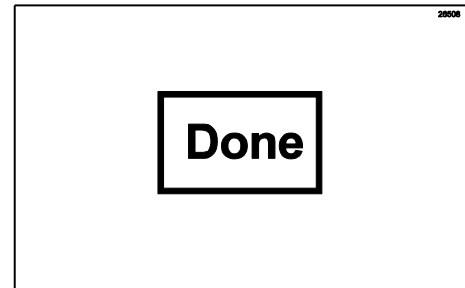
28. Disconnect the Pump Flush nozzle from the Syrup Bag Connector.



29. Repeat Steps 8 - 28 until all of the Connectors, Adapters, locks, and bag fitments have been sanitized and the syrup lines have been flushed.

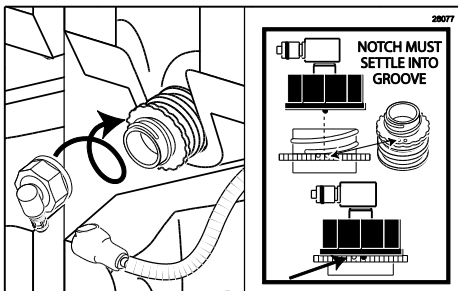
30. Then return the Pump Flush Adapter to its place under the tray.

31. Press DONE to return to the main screen.

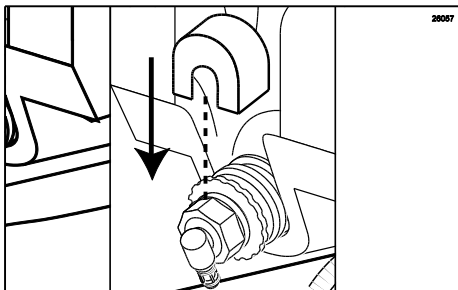


CIP - Phase 3: Reassembly

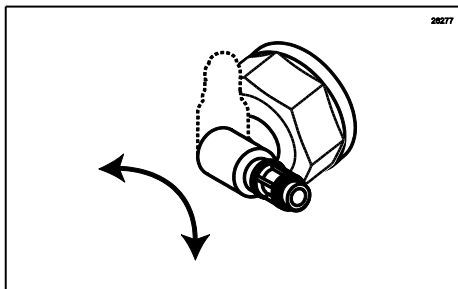
32. Attach a Syrup Bag Adapter to each syrup bag fitment. The notch of the black collar must settle into one of the grooves on the fitment in order to secure the connection.



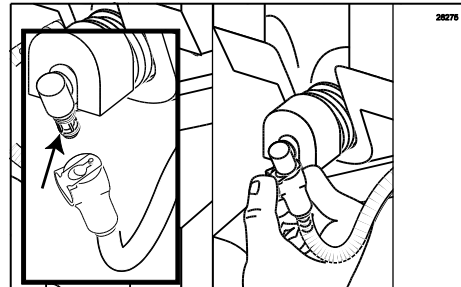
33. Slide a syrup bag lock over each adapter and bag fitment.



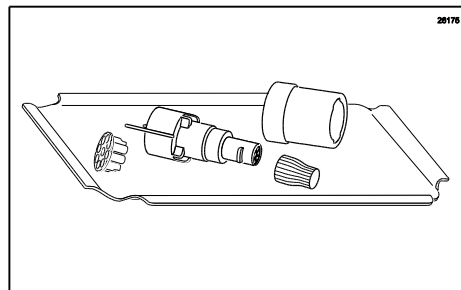
34. Turn the adapter valve toward the syrup line while holding the adapter base. Syrup lines may be installed in any position as long as the syrup tubes are not pinched.



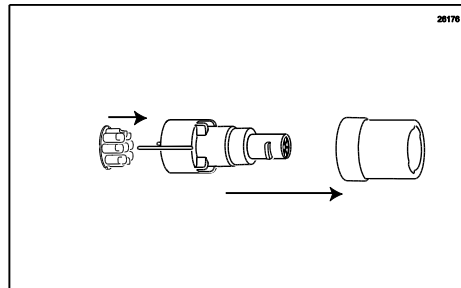
35. Reconnect the syrup lines and bags of syrup by pressing the Syrup Bag Connector onto the Syrup Bag Adapter valve.



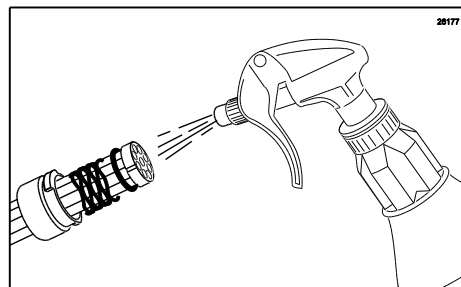
36. Remove the Syrup Line Manifold, Manifold cap, the Duckbill Check Valve, and Coupler Body from the sanitizer solution and allow them to dry on a sanitary tray.



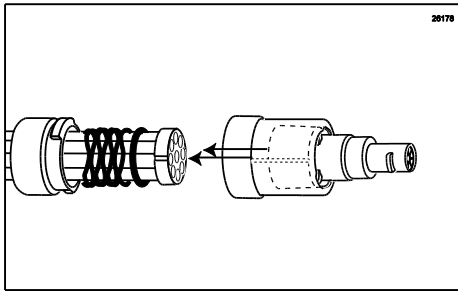
37. Install the Duckbill Check Valve into the Syrup Line Manifold and the Syrup Line Manifold into the Coupler Body.



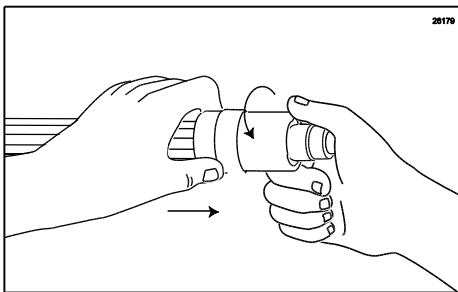
38. Remove the end of the 9-Tube Assembly from the container. Spray end of the assembly with approved sanitizer solution and allow it to sanitize for at least 1 minute.



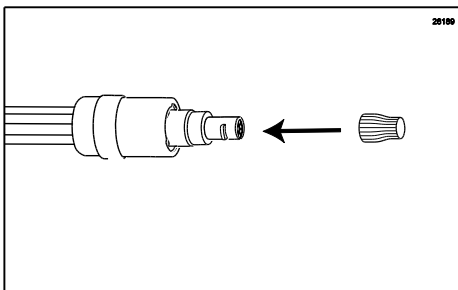
39. Carefully align the pins of the Syrup Line Manifold with the Syrup Line Connector and insert the end of the 9-Tube Assembly fully into the Coupler.



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



41. Install the cap on the manifold.



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

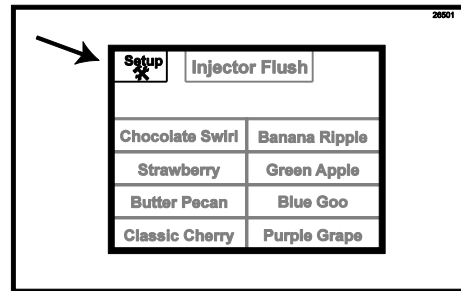
43. Perform the “Assembling the Injector Assembly” and “Installing the Injector System” sections of the DAILY OPENING PROCEDURES.

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

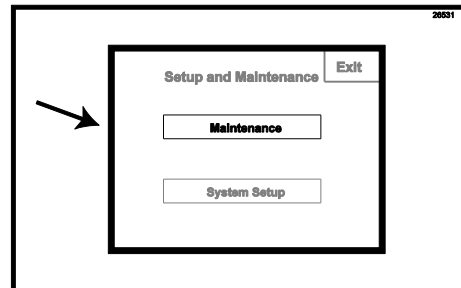
Priming the Syrup System

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

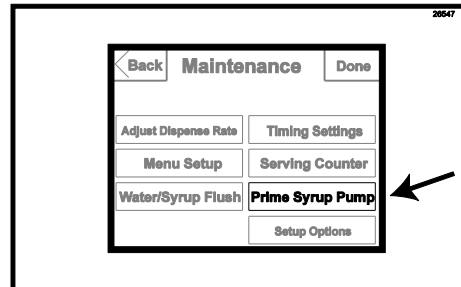
1. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



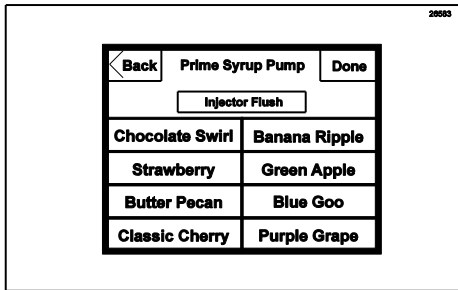
2. Select MAINTENANCE.



3. Press the PRIME SYRUP PUMP key.

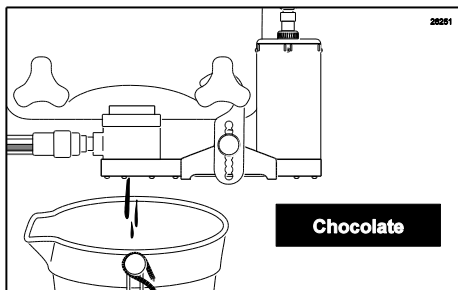


- The system is now in the Prime Syrup function mode.



NOTE: IF THE FLAVORS INSTALLED ARE DIFFERENT THAN THE FLAVORS SHOWN ON THE MENU, YOU WILL NEED TO CHANGE THE TOUCHSCREEN MENU LABEL FOR THAT SYRUP LINE. SEE THE “TOUCHSCREEN OPERATIONS – ASSIGNING FLAVORS TO THE MENU” FOR INSTRUCTIONS.

- To prime the syrup line, place a container under the Injector Head. Press the key of the flavor and allow the syrup to flow to flush out the sanitizer solution and any air pockets.

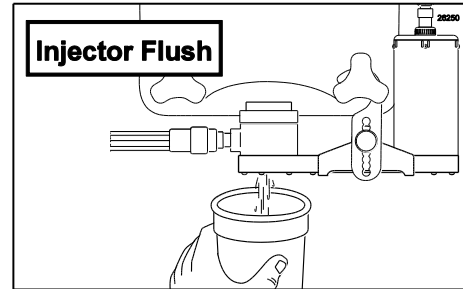


- Once syrup flows consistently from the Injector Head, press the flavor key again to complete the procedure.

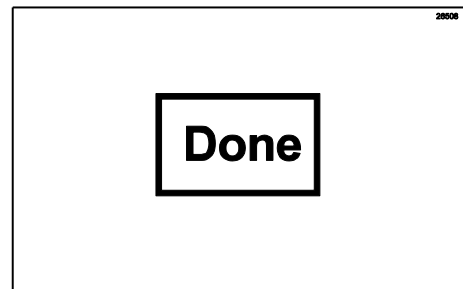
NOTE: THE PUMP FLUSH FUNCTION WILL AUTOMATICALLY SHUT OFF AFTER 15 MINUTES.

- Repeat this entire process for each syrup line.

- When all the syrup lines have been primed, press the INJECTOR FLUSH key to clean the Injector Head.



- Press DONE to exit the Prime Syrup Pump mode and return to the main screen.



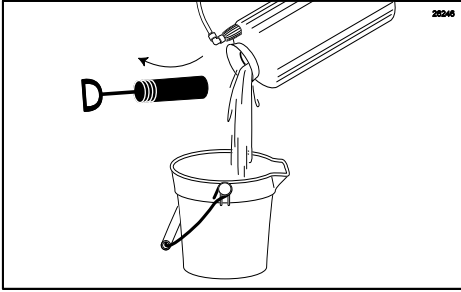
Refilling the Sanitizer Tank

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

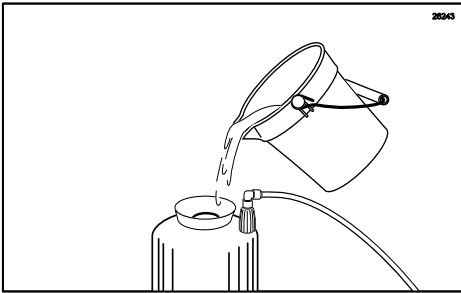
The Sanitizer Tank should be checked on a daily basis, but only needs to be refilled if the supply is low.

- Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer’s instructions.

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

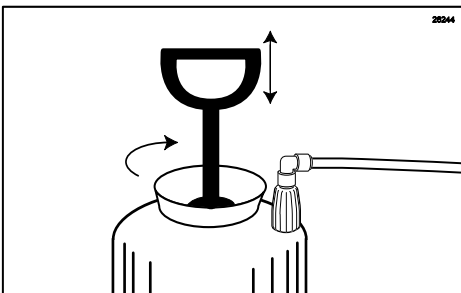


- Fill the Sanitizer Tank with approved sanitizer solution



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.)



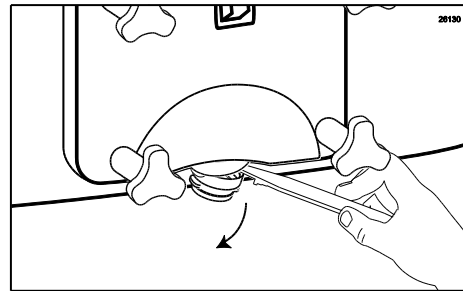
NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

Cleaning the Spout Adapter

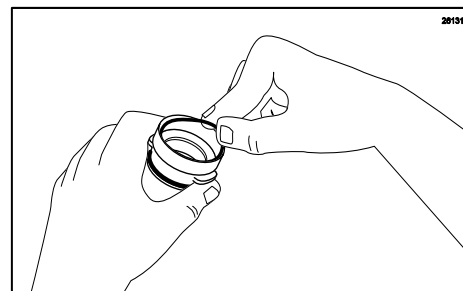
The Spout Adapter does not require daily cleaning under normal operating conditions. Since the fitting is very tight, install the Adapter with the freezer door removed. Therefore, clean only as needed or when disassembling the freezer door for cleaning (approximately every 2 weeks). Replacement o-rings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

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

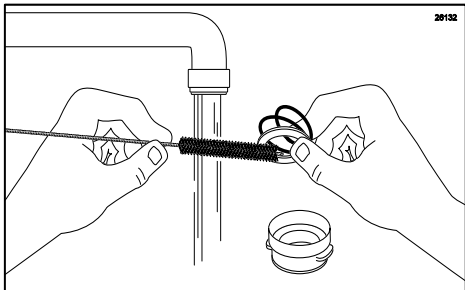
- Mix approved detergent with warm water according to manufacturer's instructions. Also, prepare approved sanitizer solution according to manufacturer's instructions.
- Remove the Spout Adapter from the freezer head. Since the fitting is very tight, you may need to use a small tool to pry the Adapter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



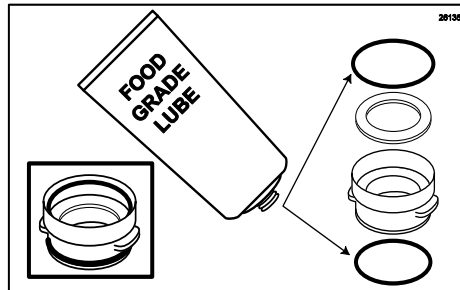
- Remove the two black o-rings and white gasket from the Spout Adapter.



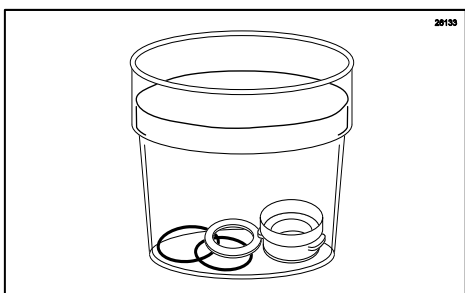
4. Clean the two o-rings, the white gasket and the Spout Adapter with a small brush and detergent water, and rinse thoroughly.



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

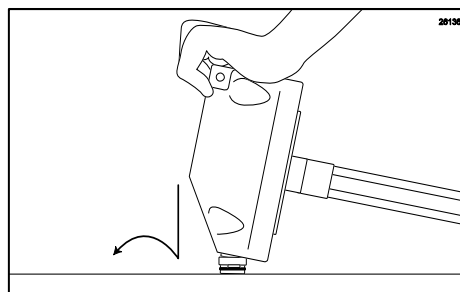


5. Place the Spout Adapter, o-rings, and white gasket in approved sanitizer solution and soak for at least 1 minute.

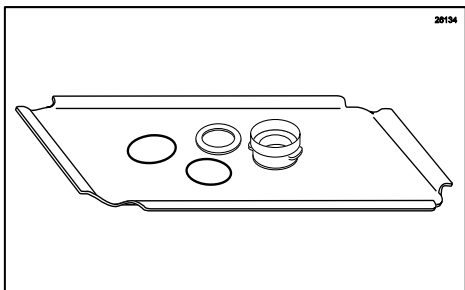


8. Clean the freezer door and spout according to manufacturer's instructions before installing the Spout Adapter on the freezer door.

9. Set the Adapter on a flat, clean surface, and then place the freezer door spout upright onto the Adapter. Rock the freezer door forward to snap the Adapter into place.



6. Remove each part from the sanitizer solution and place them on a sanitary tray to air dry.

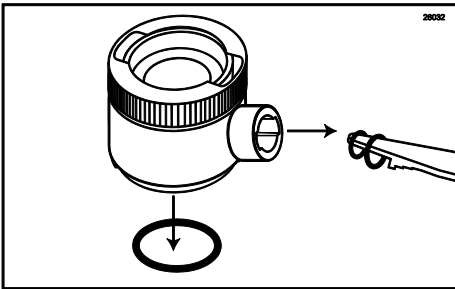


10. Return the freezer door to the freezer with the Spout Adapter attached.

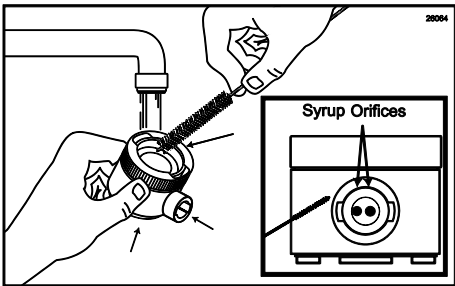
Replacing Injector Head O-Rings

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

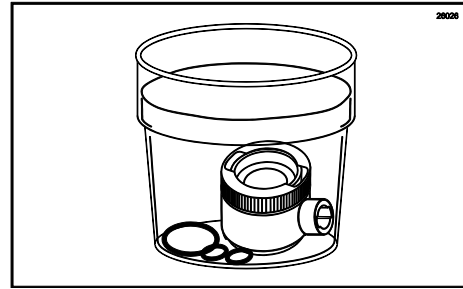
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove the worn o-rings from the Injector Head. A small tool may be needed to remove the two o-rings in the syrup line opening.



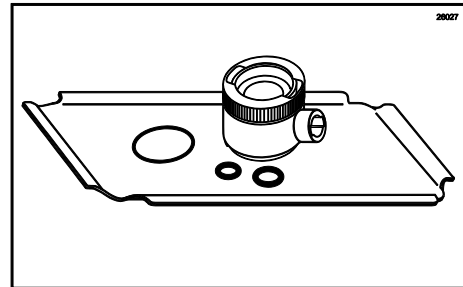
3. Brush and clean all exposed surfaces of the Injector Head with detergent water. Use a small brush to ensure that the syrup orifices are clear of any residual syrup.



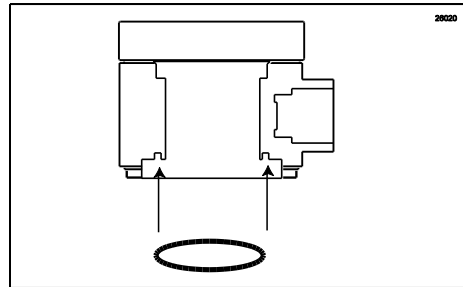
4. Place the Injector Head and the new replacement o-rings in an approved sanitizer solution and soak for at least 1 minute.



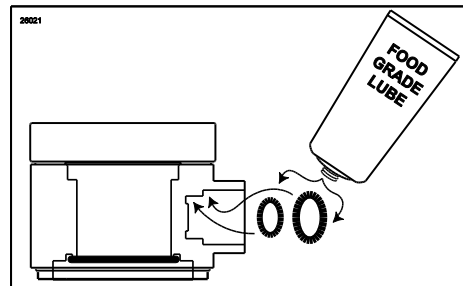
5. Remove the o-rings and Injector Head and place them on a sanitary tray to dry.



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.

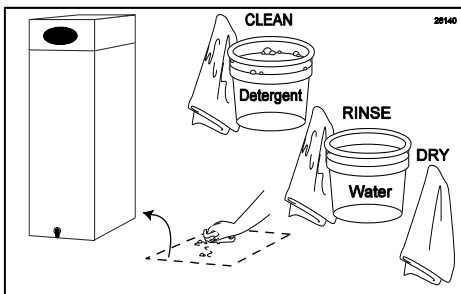
Miscellaneous Cleaning Procedures

The following parts of the TS 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.

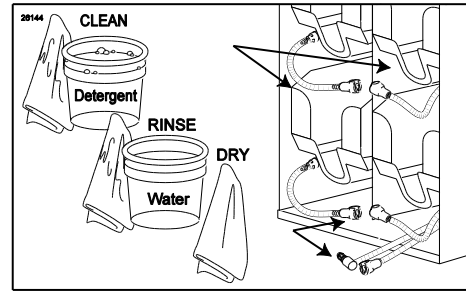
NOTE: DO NOT USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE OUTSIDE OR INSIDE OF THE CABINET.

Area Under the Cabinet



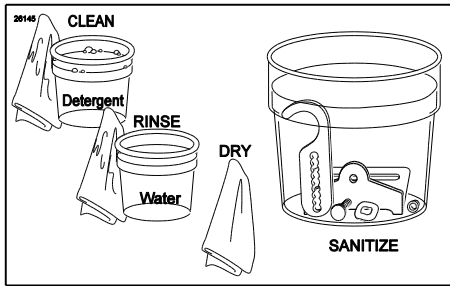
1. Carefully move the cabinet to an area outside of where it was sitting.
2. Clean the area using a single service towel moistened with warm detergent water. Use a brush if necessary.
3. Rinse area with a single service towel and clean, warm water and then wipe dry with a dry single service towel.
4.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



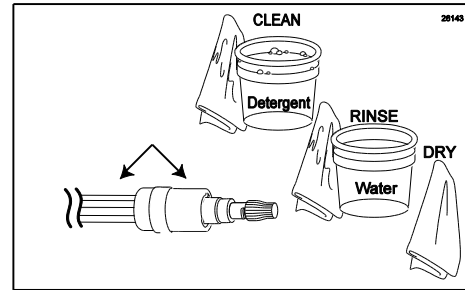
1. If necessary, disconnect the Syrup Bag Connectors from the bags and remove the syrup trays for better access.
2. Using warm detergent water and single service towels, clean any exposed surface inside the cabinet.
3. Rinse the cleaned surfaces with a single service towel moistened with clean water.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

Injector Assembly Suspension Bracket



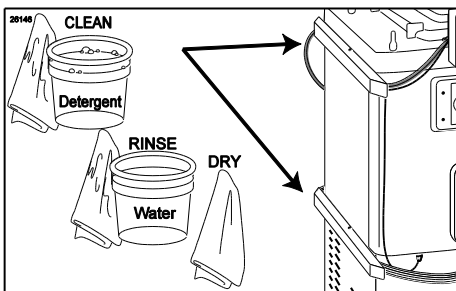
1. Remove the Bracket from the Injector Assembly and disassemble it.
2. Clean the Bracket parts using detergent water and brush if necessary, then rinse thoroughly.
3. Place the items in sanitizer solution for at least 1 minute.
4. Remove parts from the sanitizer solution and place them on a sanitary tray to dry.
5. Reassemble and reinstall the Suspension 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 syrup lines and the outside of the syrup tubes with a single service towel moistened with detergent water.
3. Rinse the parts using a single service towel and warm water, then dry with a dry single service towel.
4. Reassemble the 9-Tube Assembly if necessary according to instructions.

Tube / Cable Casing Assemblies



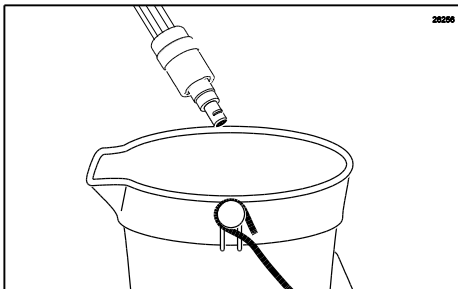
1. Remove the Tube / Cable Casing Assemblies from the freezer.
2. Using warm detergent water and a single service towel, clean the two Casings attached to the freezer.
3. Rinse with a single service towel moistened with clean water.
4. Dry the Casings with a dry single service towel.

Winterizing the Unit

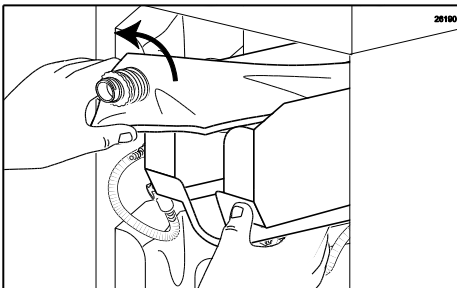
If you will not be using your Flavor Burst® system during the off-season or other extended periods of time, you should winterize the TS 80SS system as a precautionary practice to avoid damage or undesirable syrup build-up in the unit.

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

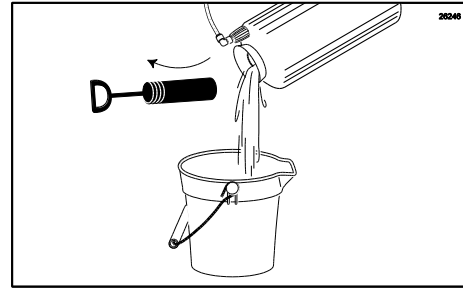
1. Perform the entire Clean-In-Place procedure, except...
 - a. DO NOT perform Steps 32-35 (do not reconnect the Syrup Bag Connectors to the syrup bags).
 - b. DO NOT perform Steps 43 (do not assemble or install the Injector Assembly)
 - c. DO NOT perform Step 44 (do not prime the syrup lines).
2. Place the 9-Tube Assembly line inside a container.



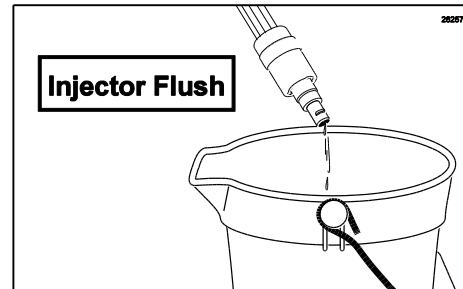
3. Remove each syrup bag from its tray and store as directed on the label.



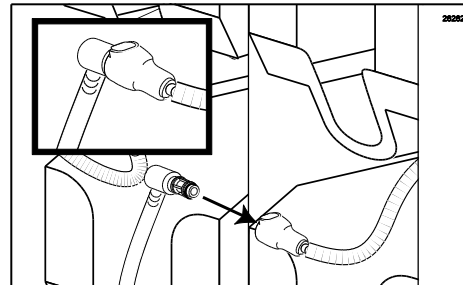
4. Empty the Sanitizer Tank and return the tank to the unit.



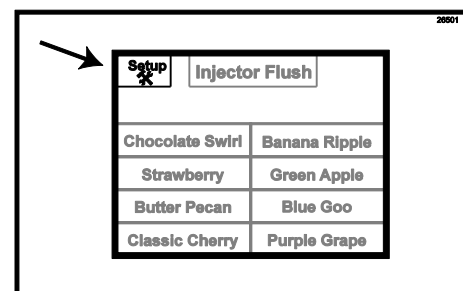
5. With the Sanitizer Tank empty, press the INJECTOR FLUSH key until all sanitizer solution is removed from the sanitizer line.



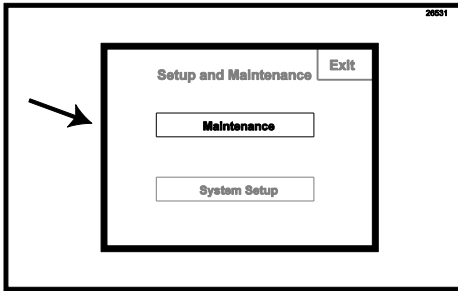
6. Connect the Pump Flush Adapter to the first syrup line.



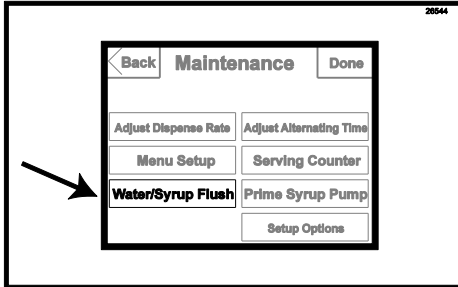
7. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



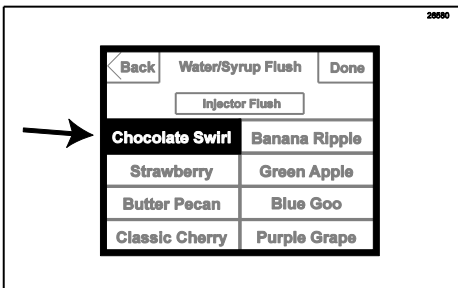
8. Press MAINTENANCE.



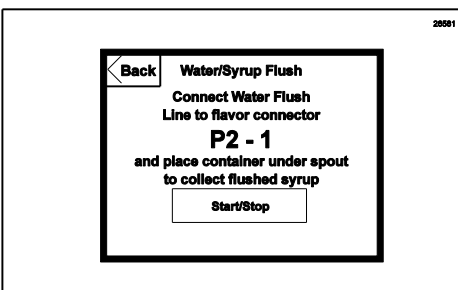
9. Press the WATER/SYRUP FLUSH key.



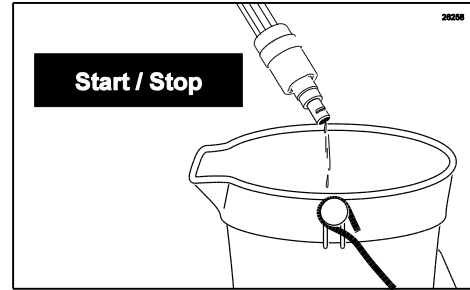
10. The system is now in the Water / Syrup Flush function mode. Press the flavor of the line to be flushed.



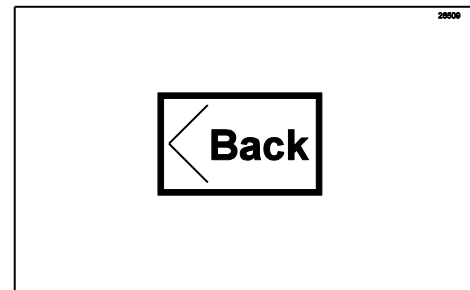
11. The next screen will instruct you to connect the Pump Flush Adapter (or Flush Line) to the flavor connector, which you should have already done in Step 6. It will also show a START / STOP key.



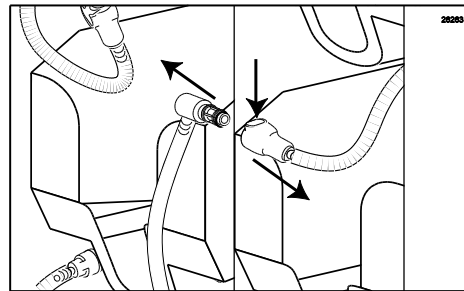
12. With a container under the spout, press the START / STOP key and allow syrup line to clear the sanitizer solution.



13. When the line is empty, touch the START / STOP key again. Then, press the BACK key to return to the Water / Syrup Flush menu.



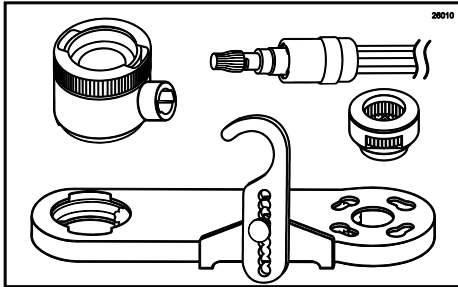
14. Disconnect the Water / Syrup Flush nozzle from the Syrup Bag Connector.



15. Repeat Steps 10-14 until all syrup lines are empty.

16. Return the Pump Flush Adapter to the position under the trays.

17. Ensure the Injector Assembly and other parts are cleaned for off-season storage according to DAILY CLOSING PROCEDURES and SCHEDULED MAINTENANCE sections.



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

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

EQUIPMENT SETUP

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

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

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

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

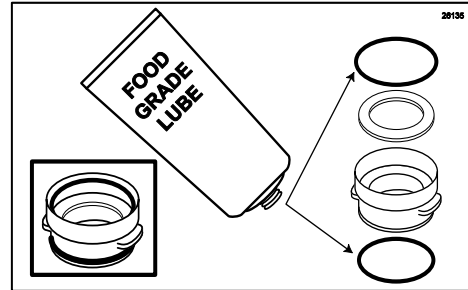
Installing the Spout Adapter

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

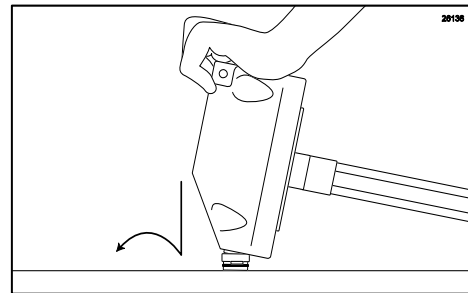
Since the fitting is very tight, install the Adapter with the freezer door removed. Keep replacement o-rings and gasket in the Spare Parts Kit.

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

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



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

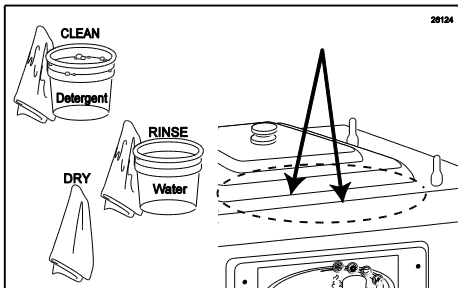


4. Return the door to the freezer with the Spout Adapter attached.

Installing the Touchscreen and Mounting Bracket

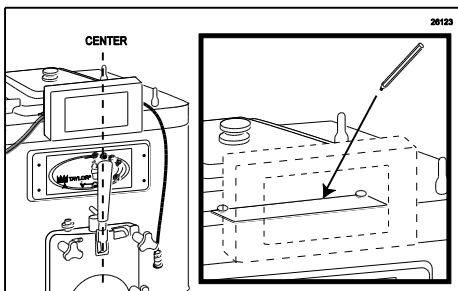
The Touchscreen is the control unit for the Flavor Burst® system. Normal operating functions are performed using the Touchscreen and the freezer draw handle. The Touchscreen is mounted to the top of the freezer with the Touchscreen Mounting Bracket.

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

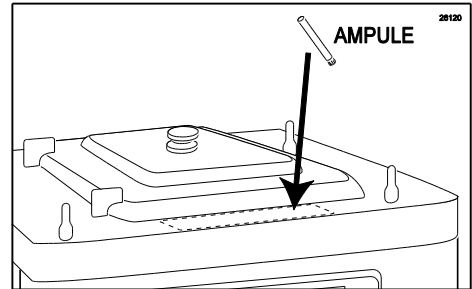


NOTE: THE SURFACE MUST BE FREE FROM DUST AND OILS OR THE ADHESIVE WILL NOT CURE PROPERLY.

2. Place the assembled Touchscreen and bracket onto the top edge of the freezer, centered above the draw-handle. The bottom plate of the bracket should sit fully on the top surface of the freezer between the front edge and the hopper cover. Use a pencil to mark around the plate.

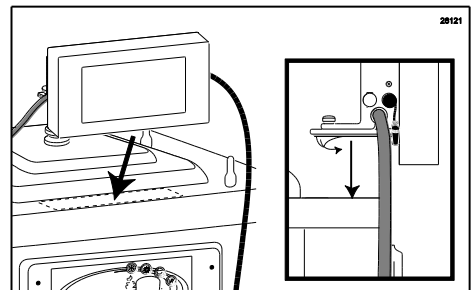


3. Use the ampule provided to prime the area within the markings before mounting the Touchscreen bracket.

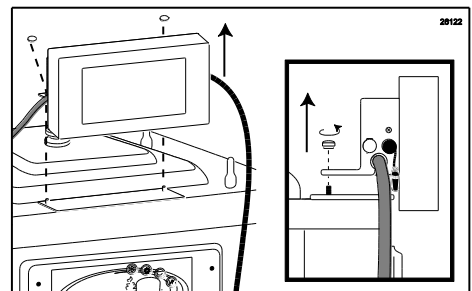


NOTE: LIQUID INSIDE THE AMPULE ENHANCES ADHESION.

4. With the bracket still assembled, remove the protective covering from the adhesive strip on the bottom of the bracket plate. Carefully place the assembly within the markings and hold in place.

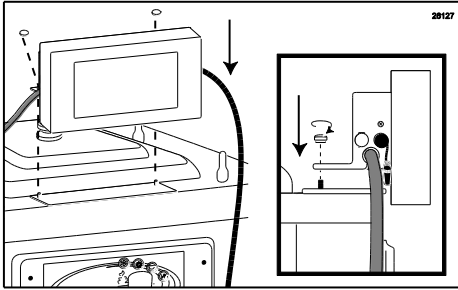


5. Unscrew the hand knobs from the bracket plate and remove the Touchscreen Assembly, allowing the bottom plate to remain on the freezer. Allow the bottom plate adhesive to cure for at least 1 hour.

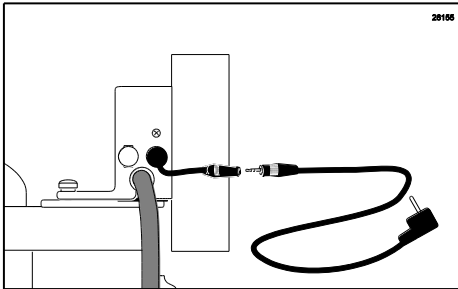


NOTE: IF THE ADHESIVE DOES NOT HAVE TIME TO CURE PROPERLY, THE CONSTANT WEIGHT OF THE TOUCHSCREEN CAN PULL THE ADHESIVE AWAY FROM THE FREEZER SURFACE. THIS COULD EVENTUALLY RESULT IN THE TOUCHSCREEN ASSEMBLY FALLING OFF THE FREEZER.

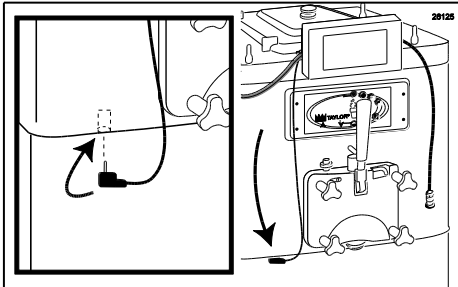
6. When the plate has had time to cure, mount the Touchscreen Assembly back onto the plate. Tighten the hand knobs to secure.



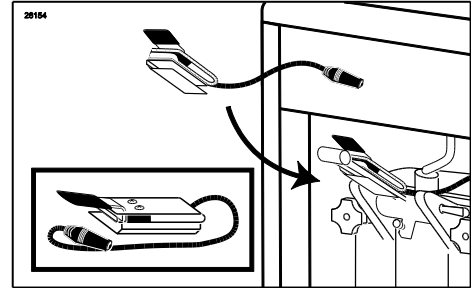
7. Connect the switch extension into the stereo plug on the side of the Touchscreen.



8. For Taylor Crown Series freezers, an integrated switch should already be built into the freezer. Typically, the switch jack is located just under the freezer door and to the left. Insert the other end of the switch extension into the switch jack and ensure the connection is fully engaged.



8. For freezers with a flat draw-handle bar, an external switch assembly is included in the spare parts kit. To install this Spigot Switch assembly, simply clip the Switch Bracket onto the handle and slide it up the handle until the switch is within grasping range.



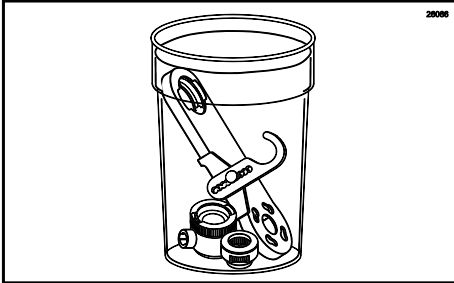
9. Then, connect the switch extension to the Spigot Switch jack and ensure the connection is fully engaged.

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.

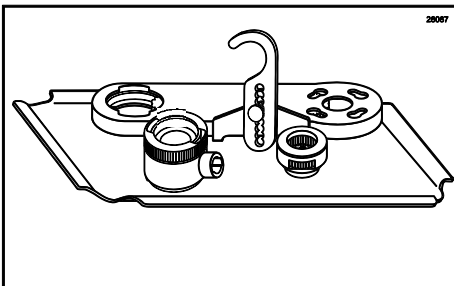
Sanitizing the Injector System

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

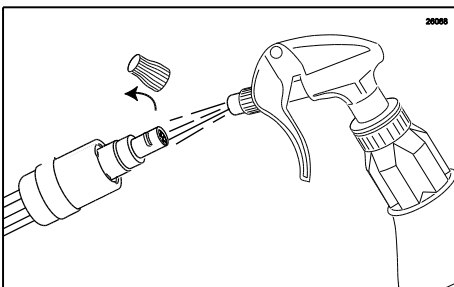
1. Prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Injector Head in approved sanitizer solution and soak for 1 minute.



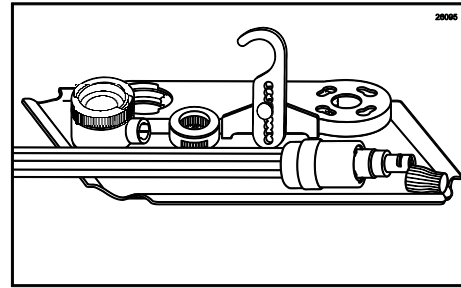
3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



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

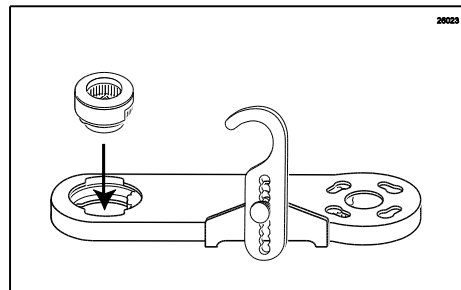


5. Place the 9-Tube Assembly and Manifold cap on a sanitary tray to dry.

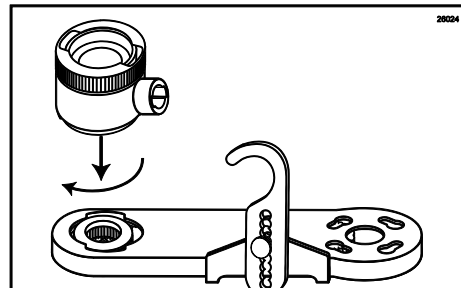


Assembling the Injector Assembly

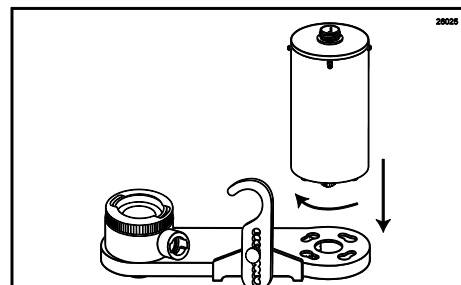
1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Gear Box.



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



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



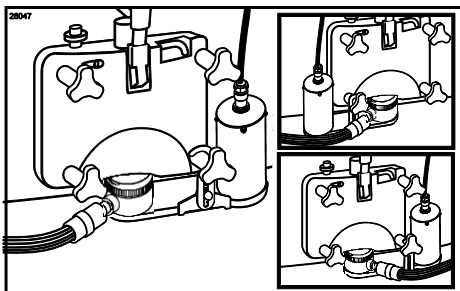
Installing the Injector System and Suspension Bracket

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.

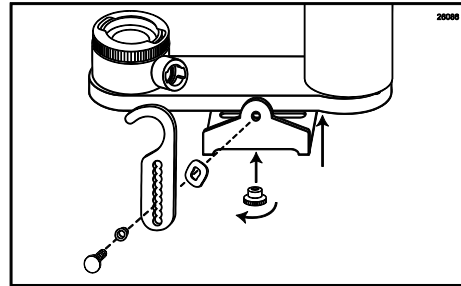
The Injector Assembly can be mounted to either side of the freezer spout. The 9-Tube Assembly may also come from either side, regardless of the Injector Assembly's position. However, on single freezer models, the following is the recommended installation position.

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.



2. 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.



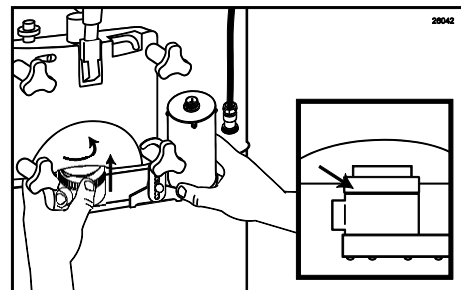
NOTE: THE UPPER BRACKET SHOULD ALWAYS BE INSTALLED TO THE OUTSIDE OF THE BRACKET BASE, WITH THE SPRING WASHER BETWEEN THE BRACKET PIECES AND THE NYLON WASHER BETWEEN THE UPPER BRACKET AND THE THUMB SCREW.

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

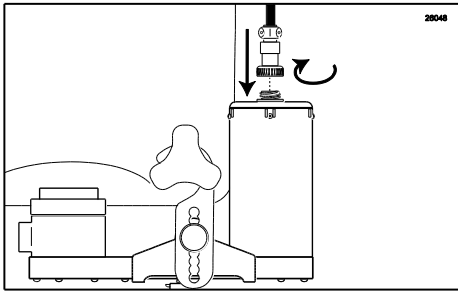
NOTE: THE HOOK OF THE UPPER BRACKET SHOULD FACE TOWARDS THE CENTER OF THE FREEZER.

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

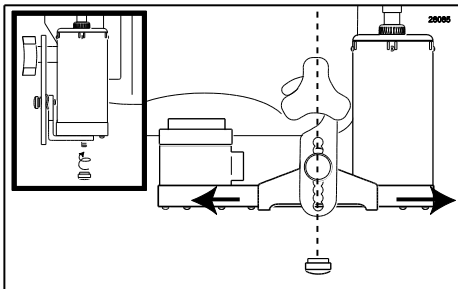
3. Hang the Suspension Bracket on the lower door post and install the Injector Assembly on the preferred side of the freezer. Install the Injector Head locking ring fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter and rotate the locking collar to secure.



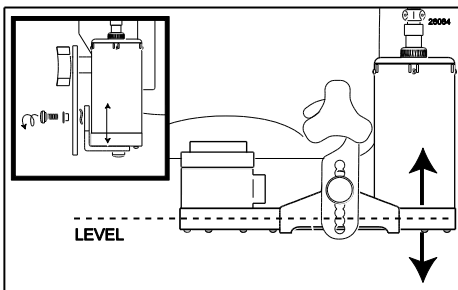
4. Connect the Drive Motor cable to the Drive Motor.



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



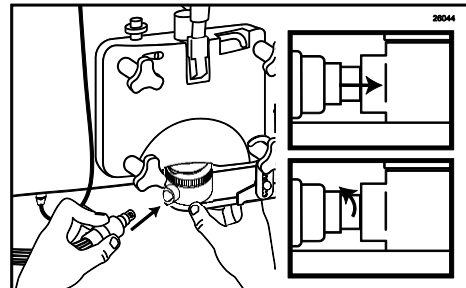
6. Use the two screws to adjust the bracket vertically so that it supports the Injector Assembly in a level position.



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.

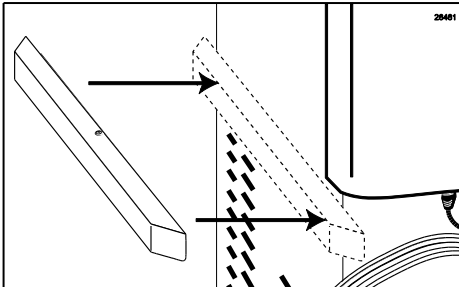


Mounting the Tube / Cable Casing Assemblies

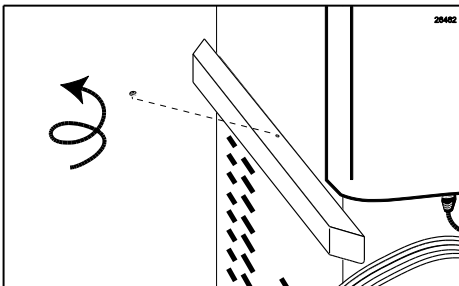
The TS 80SS includes two stainless steel casing assemblies. One is to house and hold the 9-Tube Assembly level with the Injector Assembly. The other Casing is for channeling the Touchscreen power cord to the back of the unit and out of the way.

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.

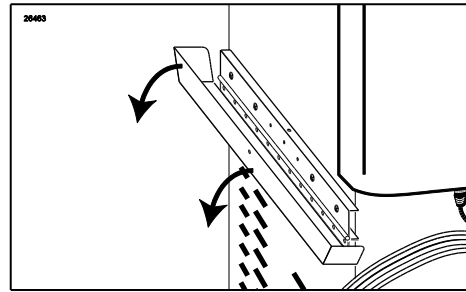
1. The Casing Assembly contains very power magnets to attach to the side of the freezer. Simply place the assembly in line with the Injector Assembly with the hinged surface downward (screws at the top). The curved ends of the Casing should hang over the front and back of the freezer and the assembly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



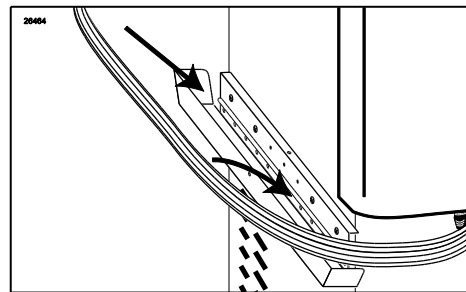
2. Remove the screw from the top of the Casing Assembly.



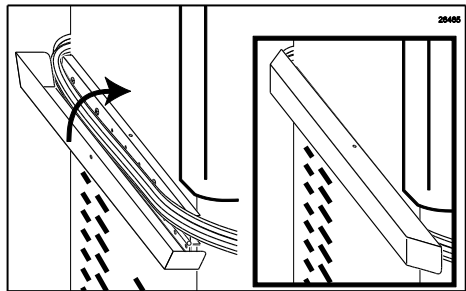
3. Swing the Casing cover outward.



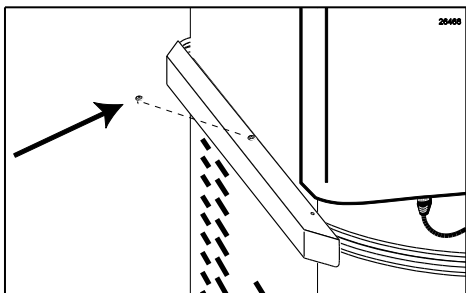
4. Carefully place the 9-Tube Assembly tube, Drive Motor cable and Keypad cable inside the Casing. Pull any excess tubes and cables to the back of the freezer, allowing enough slack in the front to comfortably curve around to the Injector Assembly.



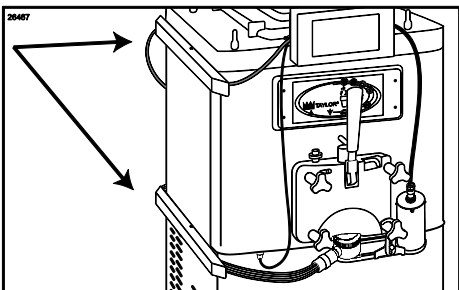
5. Close the casing, taking care not to pinch any of the lines or cables.



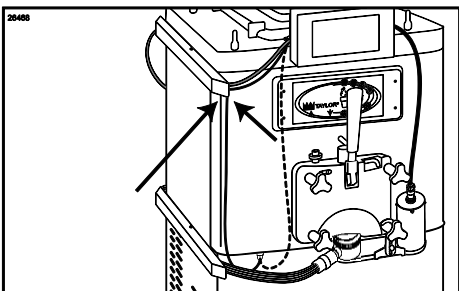
6. Install the screw to secure the Assembly.



7. Repeat Steps 1-6 to install the second Casing Assembly near the top of the freezer to channel the Touchscreen electrical cable to the back of the unit.



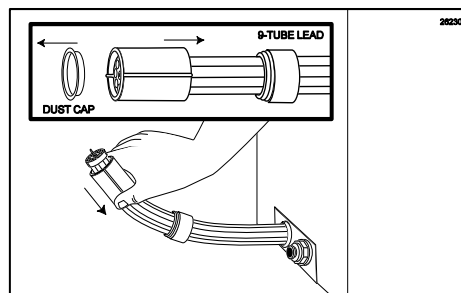
8. Tuck the switch cable behind the edge of the casing so that it falls down the side of the freezer, and not down the front.



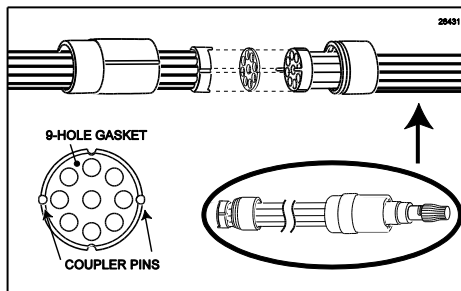
Connecting the Unit Syrup Line

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.

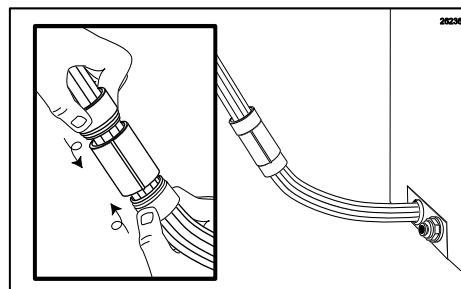
1. Locate the 9-Tube Lead at the back of the cabinet. Remove the dust cap and slide the coupler casing toward the unit to expose the lead line coupler.



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.

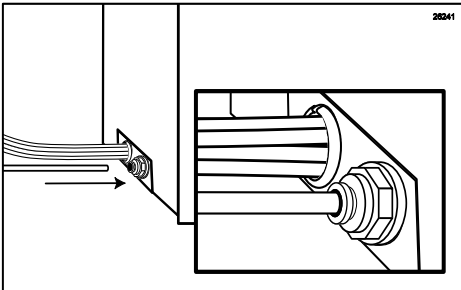


Installing & Filling the Sanitizer Tank

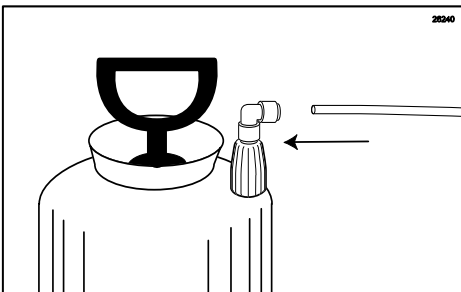
The Sanitizer Tank system provides approved sanitizer solution to specific areas of the Flavor Burst® system such as the Injector Head and Syrup Lines during certain functions. In order to utilize these clean-in-place functions, keep an adequate supply of approved sanitizer solution in the Sanitizer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

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

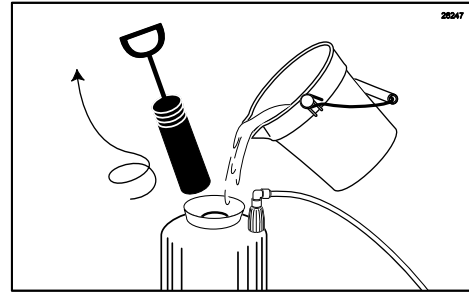
1. Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
2. Insert one end of the sanitizer tube into the fitting located at the lower back of the cabinet.



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

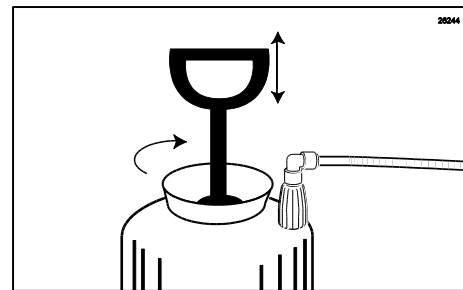


4. Remove the hand pump from the Sanitizer Tank and fill the Tank with approved sanitizer solution.



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

5. 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.

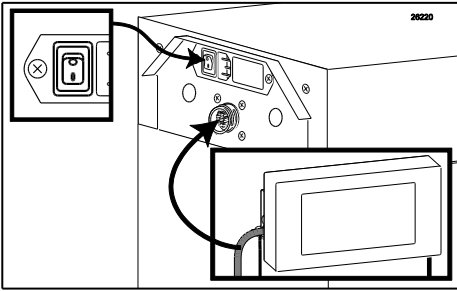
Power Connections and Power Up

The electrical connections for the TS 80SS are located on the Electronics Board at the upper back of the unit. Once the connections have been made and the unit is turned on, the TS 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.

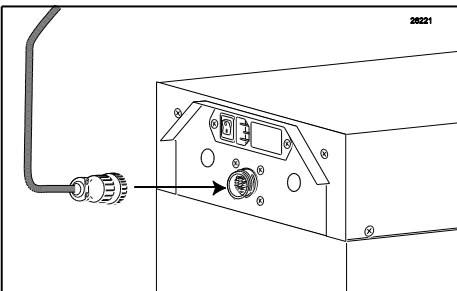
NOTE: ELECTRICAL HAZARD - DO NOT HANDLE OR OPERATE IN PRESENCE OF WATER.

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

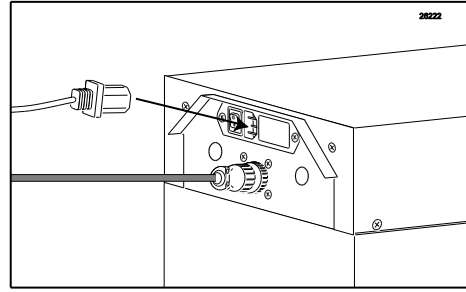
1. Ensure the power-switch is in the “off” position. Note the round connection piece under the switch. This is where the Touchscreen cable will connect.



2. Secure the Touchscreen power cable to the syrup pump cable connection.

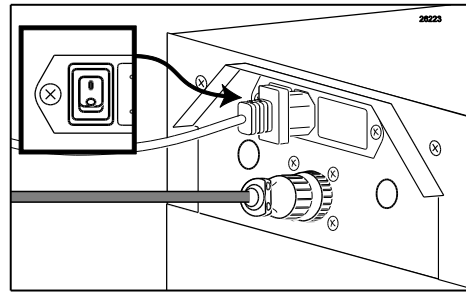


3. Connect the power cord to the port on the back panel.

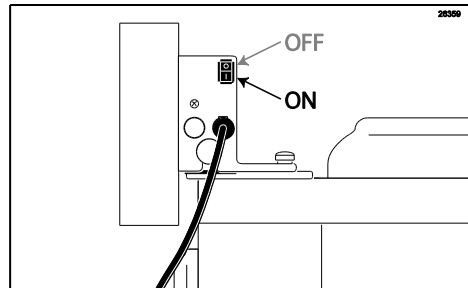


4. Plug the power cord into an outlet.

5. Activate the unit using the power-switch next to the power cable.



6. Flip the power switch on the side of the Touchscreen to “on.” It will power-up with a bright blue screen.

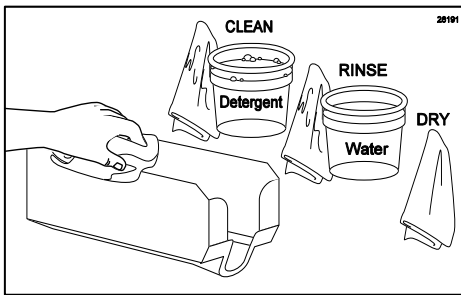


7. Most likely, settings on the Touchscreen will need to be adjusted according to the operator’s preference. Serving modes, flavor timing, serving sizes, changing the menu flavor names and more are outlined in the TOUCHSCREEN OPERATIONS section of this manual. For the initial set-up, however, proceed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

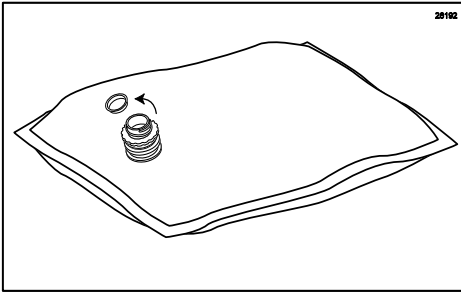
Installing Flavors and Priming Syrup Lines

Each flavor for the TS 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.

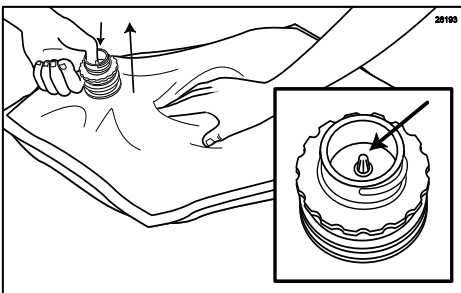
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove each tray from the cabinet and clean them with a single service towel and detergent water. Rinse and dry thoroughly.



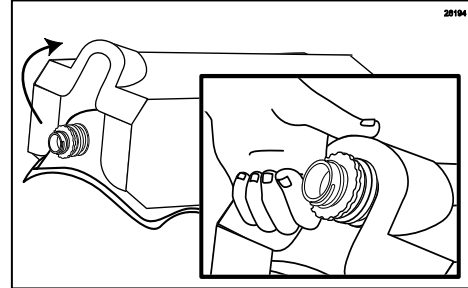
3. Select the syrup flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.



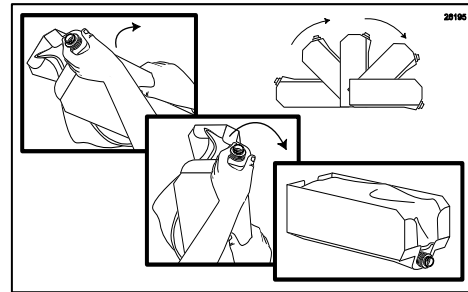
4. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.



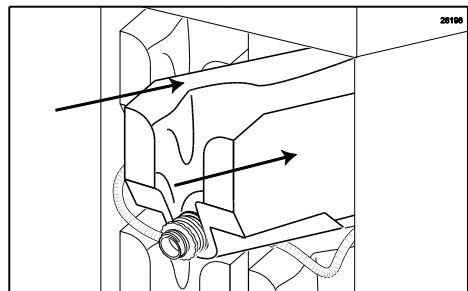
5. Select a numbered tray to correspond with the flavor you have chosen.
6. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The tray opening should slide between the grooves of the bag fitment.



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



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



9. At this time, you may wish to change the Touchscreen menu flavor names to coordinate with the new flavors installed. This may be done now or later in the next section. Full instructions on how to change the menu flavor names is outlined in the TOUCHSCREEN OPERATIONS “Assigning Flavors to the Menu” section of this manual.

10. 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 TS 80SS to ensure all the parts and syrup lines are sanitized and ready for use.

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

11. 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.

TOUCHSCREEN OPERATIONS

The TS 80SS Touchscreen is the control center for most of the system's operations. With this Touchscreen, 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 Touchscreen 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. Touchscreen 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 Touchscreen can even be programmed for different languages.

The TS 80SS system is simple to use with the Touchscreen selection of flavors. More than one flavor can be selected for each serving. Simply select the Touchscreen 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 TS 80SS system will also dispense plain product if no flavors are selected on the Touchscreen.

Use the following instructions to learn how to set up, adjust and access the Touchscreen features, and dispense product using the TS 80SS system.

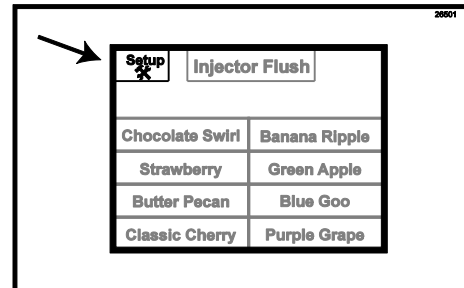
NOTE: IN OUR CONTINUAL EFFORT TO IMPROVE OUR PRODUCTS, PROGRAM UPGRADES MAY BE AVAILABLE FOR THE TOUCHSCREEN. PLEASE VISIT WWW.FLAVORBURST.COM FOR THE LATEST DEVELOPMENTS AND INSTRUCTIONS.

NOTE: THE TOUCHSCREEN PROGRAM VERSION SHIPPED WITH THIS MANUAL SHOULD BE VERSION **FBGS V 15.012**. IF YOU ARE UNSURE WHAT VERSION YOU HAVE, SEE SECTION "ACCESSING DIAGNOSTICS INFORMATION."

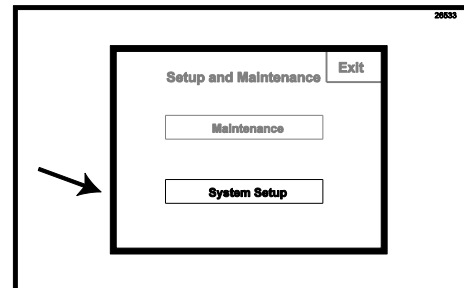
Calibrating the Touchscreen

The TS 80SS Touchscreen accuracy can be fine-tuned using the Touchscreen Calibration function. This enables the user to ensure that their touch activates the correct area on the screen.

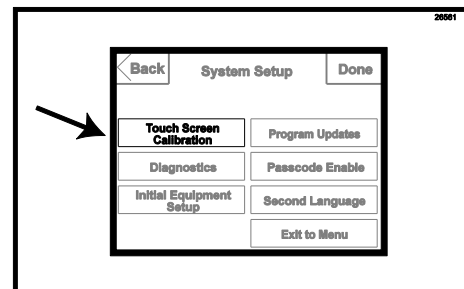
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required (3141).



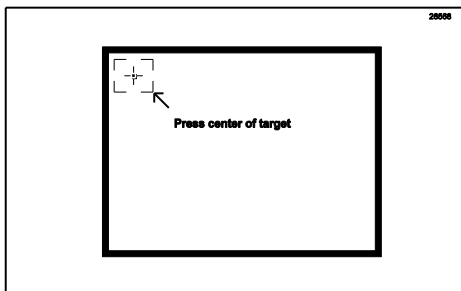
2. Press the SYSTEM SETUP key.



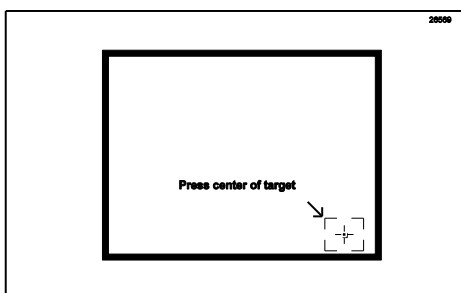
3. Press the TOUCH SCREEN CALIBRATION key.



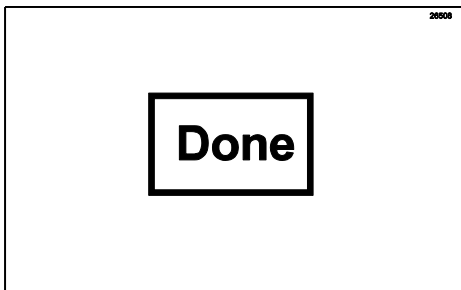
- Using a small, blunt tool, press the dot in the center of the square in the upper left corner. DO NOT use a sharp tool on the touchscreen.



- Press the center of the square in the bottom right corner.



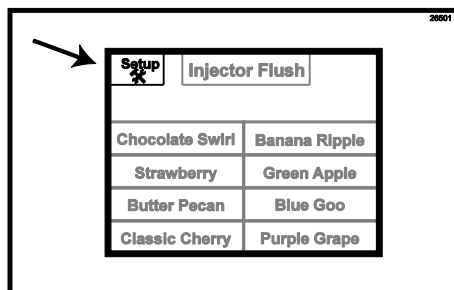
- Press the DONE key.



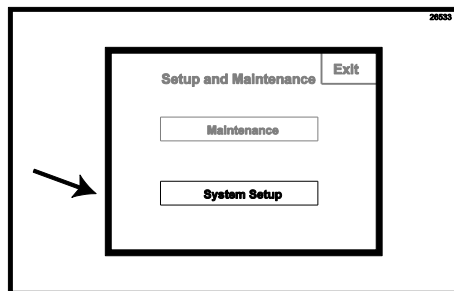
Enabling the TS 80SS System

The TS 80SS system is activated using the Touchscreen upon initial equipment setup according to the following instructions. The system can remain on during normal operations, and does not need to be turned off unless it is serviced, moved, or is not used for a long period of time.

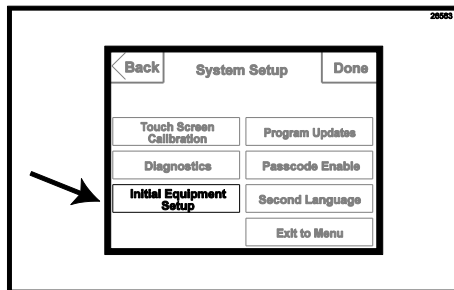
- Ensure the TS 80SS system and the freezer are connected to a power source and turned on. Ensure syrup flavor bags are in all 8 trays and soft serve product is ready to dispense from the freezer.
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required (3141).



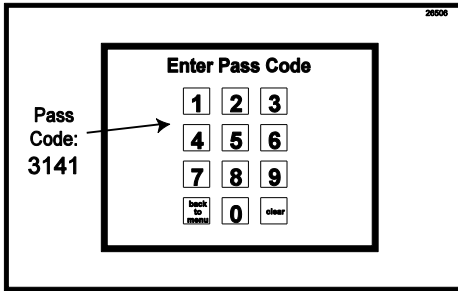
- Press the SYSTEM SETUP key.



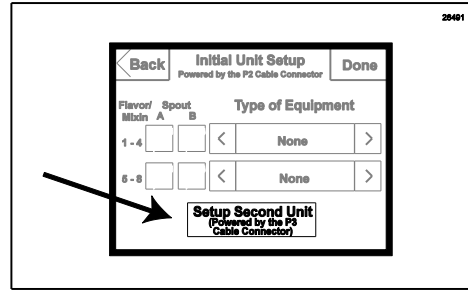
- Press the INITIAL EQUIPMENT SETUP key.



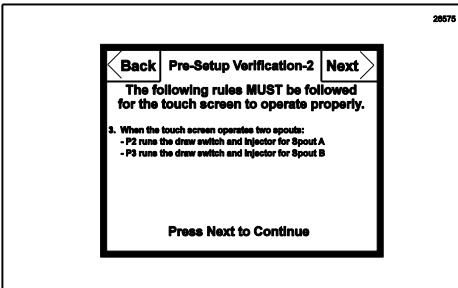
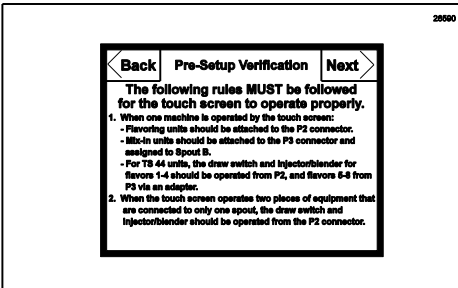
5. Enter the PASSCODE #3141.



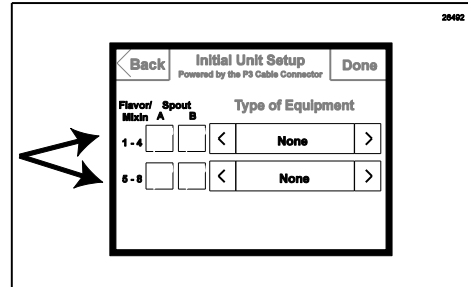
8. Press the SETUP SECOND UNIT key.



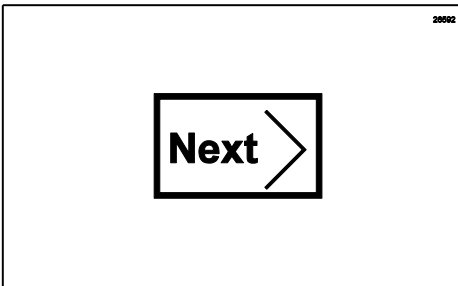
6. Read the instructions on the Pre-Setup Verification screens (press Next to see more rules). Follow the option that best suits your freezer setup.



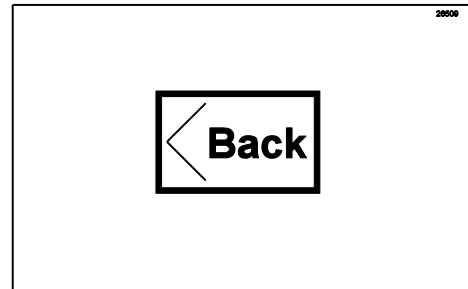
9. On the “Initial Unit Setup Powered by the P3 Cable Connector” screen, ensure all four of the boxes to the left are unchecked. If there is a check mark in a box, press it to deselect it. The “Type of Equipment” boxes should both read “None” when the boxes are clear.



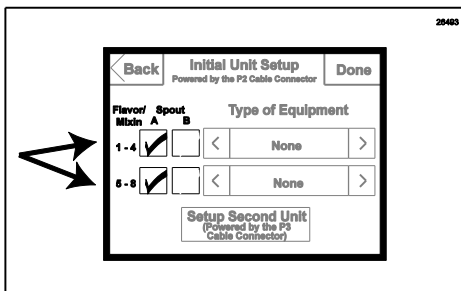
7. Press the NEXT key.



10. Press the BACK key.

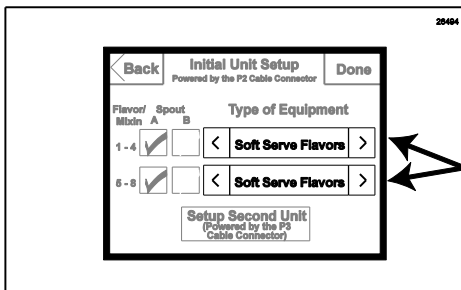


11. On the “Initial Unit Setup Powered by the P2 Cable Connector” screen, check both boxes under the A column in the “1-4” and “5-8” rows. It is important that these and only these boxes are checked for this setup.



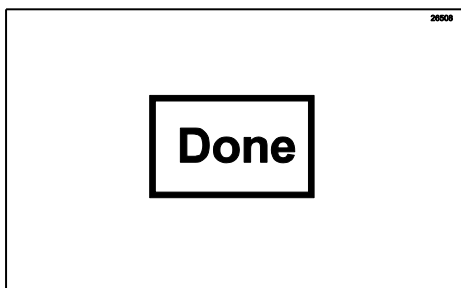
NOTE: IF YOUR SETUP IS UNUSUAL, YOUR TECHNICIAN MAY ADJUST THESE SETTINGS UPON SETUP.

12. Using the “<” and “>” keys, scroll through the options in the two “Type of Equipment” boxes to select SOFT SERVE FLAVORS.



NOTE: IF “SOFT SERVE FLAVORS” IS NOT APPEARING AS AN OPTION, BE SURE THE CORRECT BOXES HAVE A CHECK-MARK. ALSO, MAKE SURE YOU ARE ON THE CORRECT SCREEN. YOU SHOULD BE ON THE SCREEN THAT SAYS “POWERED BY THE P2 (NOT P3) CABLE CONNECTOR” AT THE TOP. IF IT SAYS “P3”, CLEAR OUT THE CHECKED BOXES, PRESS THE “BACK” BUTTON TO RETURN TO THE CORRECT SCREEN AND REPEAT STEPS 11-12.

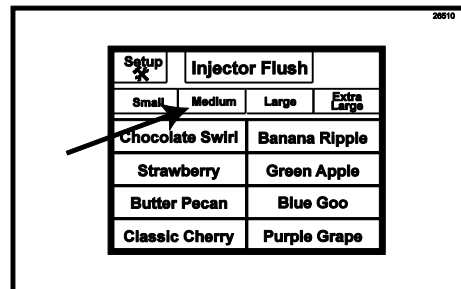
13. Press DONE to return to the main screen.



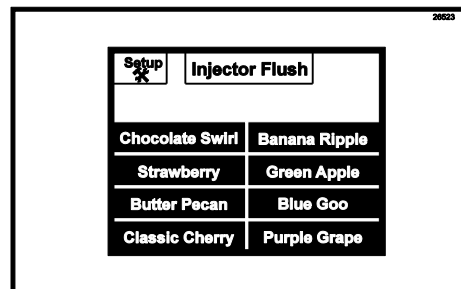
Testing the TS 80SS System

Once the system is enabled to dispense flavors, test each pump to ensure they all dispense properly and that the Injector Assembly operates correctly.

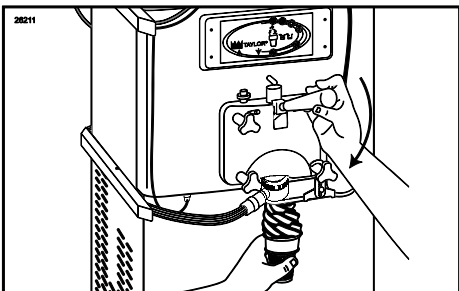
1. The Touchscreen should be programmed with a list of menu flavors. If it is not, skip ahead to the section ASSIGNING FLAVORS TO THE MENU to set up the flavor labels for your system. If the screen has flavors listed different than the ones currently in the containers, you may proceed with these instructions first and change the menu later.
2. If the screen shows serving sizes (i.e. Small, Medium, Large, Extra Large), press the Medium key to deselect it. If the screen does not show serving sizes, proceed to the next step.



3. Select all eight flavors on the screen.

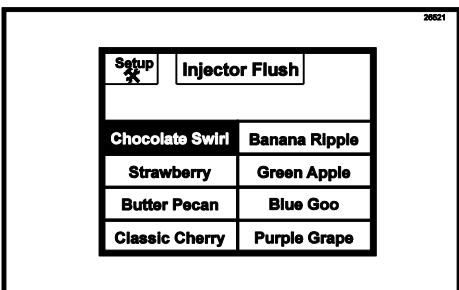


4. Hold a container under the spout to catch flavor product. Pull the draw handle down to dispense product. Ensure the TS 80SS operates properly with all 8 syrup lines dispensing in succession.



NOTE: IF THE SYSTEM SOUNDS A BEEP AND FLAVORS CEASE TO FLOW, THE SYSTEM MAY BE SET TO TIMED SERVING SIZE DRAW MODE. CHANGE THE SYSTEM TO STANDARD MANUAL DRAW MODE ACCORDING TO INSTRUCTIONS IN THE SECTION “SETTING THE STANDARD MANUAL DRAW MODE” AND THEN REPEAT THIS SECTION.

5. If a syrup line fails to operate when tested, select that flavor on the Touchscreen and draw the serving again to verify the syrup pump is malfunctioning. See TROUBLE-SHOOTING GUIDE section or contact your local distributor for help.



Draw Mode Options

The TS 80SS system can be set for two different draw modes.

The standard manual draw mode dispenses flavors as long as the draw handle is open. Flavor flows through the syrup line when the draw handle is in the open (dispensing) position. The flavor continues to flow until the draw handle is closed. In this mode, the operator can clear out the remaining flavors in the spout and reduce carryover in the next serving by topping off the serving (quickly opening and closing the spout over the serving) or dispensing a small amount of plain product into a cup to dispose of later.

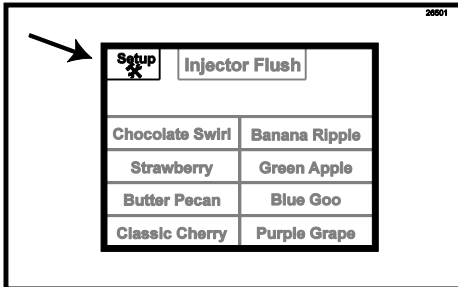
The timed serving size draw mode eliminates the need for topping off the serving. Small, medium, large and extra-large sizes are pre-programmed to stop the flow of flavor after product has dispensed for a specific time. When the serving has reached its size limit, flavor flow ceases and, shortly after, a beeping sound alerts the operator to close the draw handle. The brief time between the flavor shut-off and the beeping sound allows unflavored product to clear the remaining flavor through the Injector Head, which greatly reduces carryover issues. This application is also useful for self-service operations in maintaining consistent serving sizes from customer to customer.

The auto dispense draw mode is exclusively for Frozen Carbonated Beverage freezers and will not work on a soft serve freezer.

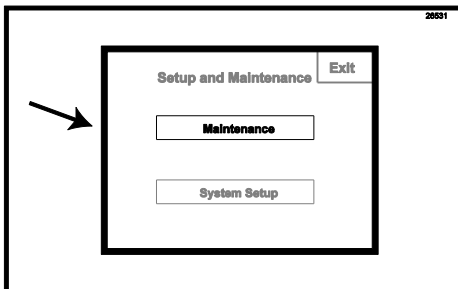
Enabling the Standard Manual Draw Mode

Standard manual draw mode allows the operator to dispense product with flavor for as long as the draw handle is in the open position.

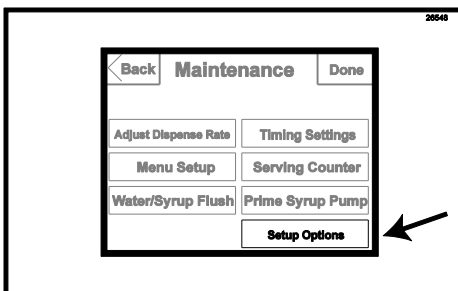
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



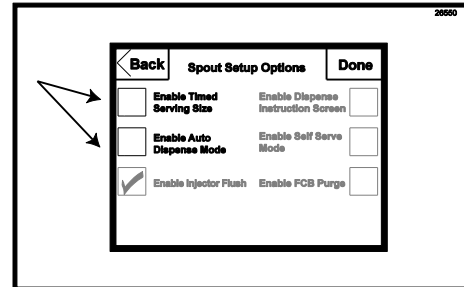
2. Select the MAINTENANCE key.



3. Select SETUP OPTIONS.



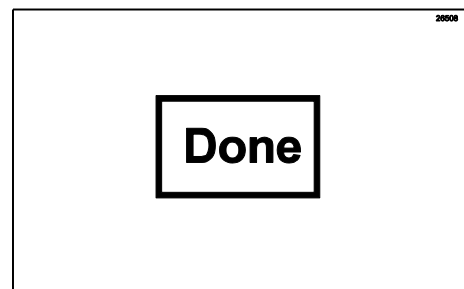
4. Ensure the boxes next to ENABLED TIMED SERVING SIZE and ENABLE AUTO DISPENSE MODE are deselected. If there is a check in the box, press the box to remove the selection.



NOTE: INJECTOR FLUSH, DISPENSE INSTRUCTIONS SCREEN AND SELF SERVE MODE ARE ALL OPTIONAL FEATURES WITHIN THE STANDARD MANUAL DRAW MODE. HOWEVER, IF YOU ARE TESTING THIS FEATURE FOR THE FIRST TIME, SELECT ONLY THE “ENABLE INJECTOR FLUSH” BOX TO PROCEED TO THE NEXT SECTION.

NOTE: “ENABLE AUTO DISPENSE MODE” AND “ENABLE FCB PURGE” ARE FOR USE WITH FROZEN CARBONATED BEVERAGE SYSTEMS ONLY.

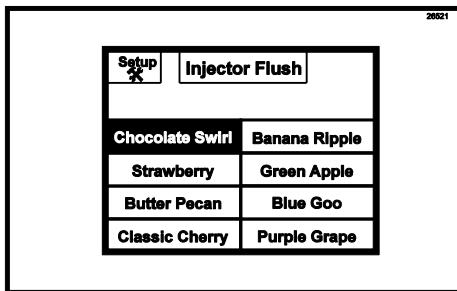
5. Press DONE to return to the main screen.



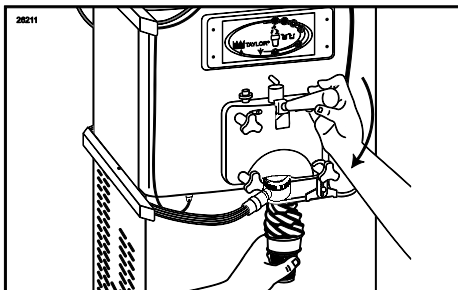
Dispensing Product – Standard Manual Draw Mode

Standard manual draw mode allows the operator to dispense product with flavors for as long as the draw handle is in the open position. As a result, there is no way to shut off the flavor flow early and there will likely be flavor product left in the Injector Head which may cause carryover to the next serving if it is not cleared out. Follow these instructions to draw a serving in the standard manual draw mode. Be sure the serving mode is set according to instructions in the “Enabling the Standard Manual Draw Mode” section.

1. Select the desired flavor(s) from the Touchscreen.

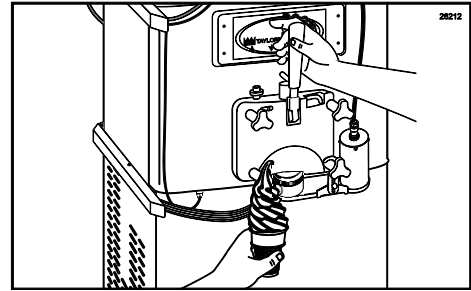


2. In one smooth motion, draw a serving to dispense product. Flavor will automatically dispense as the product is served.



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.

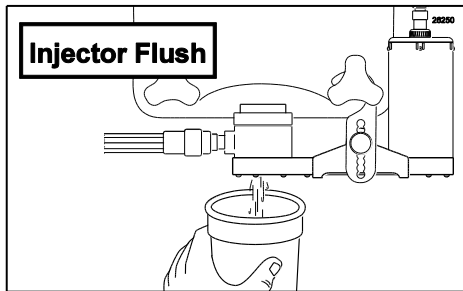
3. Move the draw handle into the “closed” position when the desired amount of product is drawn. Flavor flow will automatically cease in the closed position.



NOTE: WITH THE INTERNAL SWITCH, THERE IS NO WAY TO SIGNAL THE FLOW OF SYRUP TO STOP WITHOUT MOVING THE DRAW HANDLE INTO THE “CLOSED” POSITION. THEREFORE, THERE WILL BE FLAVOR CARRYOVER LEFT IN THE INJECTOR HEAD AFTER EACH SERVING. TO REDUCE CARRYOVER IN THIS DRAW MODE, THE OPERATOR CAN “WHITE-CAP” THE SERVING (OPEN AND CLOSE THE DRAW HANDLE BRIEFLY AT THE END OF A SERVING SO THAT UNFLAVORED PRODUCT IS PUSHED THROUGH THE INJECTOR HEAD, CLEARING IT OF RESIDUAL FLAVOR.) YOU MAY ALSO SIMPLY DISPENSE A SMALL AMOUNT OF UNFLAVORED PRODUCT INTO A CUP FOR DISPOSAL OR USE THE INJECTOR FLUSH BETWEEN EACH SERVING.

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 SOFT SERVE PRODUCT ENOUGH TIME TO CLEAR THE INJECTOR HEAD OF EXTRA FLAVORING. THIS HELPS REDUCE FLAVOR CARRYOVER TO THE NEXT SERVING.

- To sanitize the Injector Head between servings, hold a container under the dispensing spout and press INJECTOR FLUSH once. Sanitizer solution will flow for a few seconds and automatically shut off.



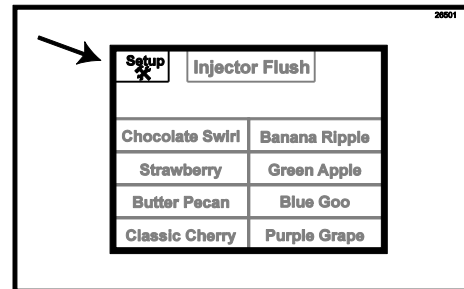
NOTE: IF NO “INJECTOR FLUSH” KEY ON THE SCREEN, SEE THE “ENABLE THE INJECTOR FLUSH FUNCTION” SECTION.

- If no flavor is desired (i.e. – to draw vanilla), simply deselect any selected flavor entry by pressing it and draw a serving.

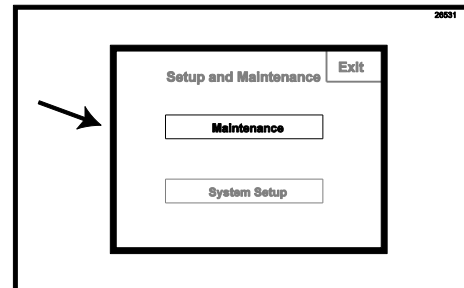
Enabling the Timed Serving Size Draw Mode

Timed serving size draw mode alerts the operator to finish a serving according to the size selected on the Touchscreen. In this mode, carryover is automatically reduced because flavor flow is programmed to stop just before the alert is given to stop drawing the product.

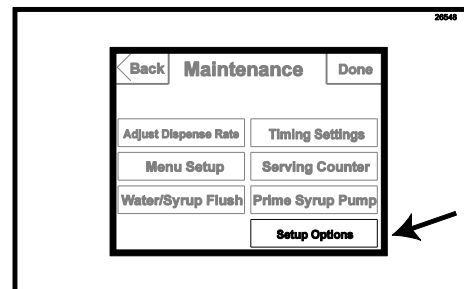
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



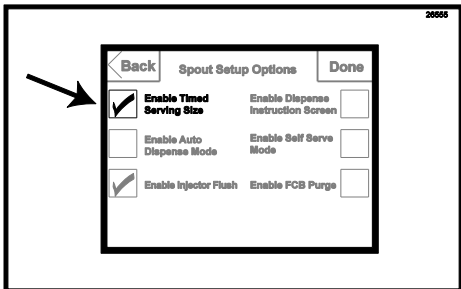
- Press the MAINTENANCE key.



- Press the SETUP OPTIONS key.



- Ensure the box next to ENABLE TIMED SERVING SIZE is selected. Touch the box to select it.

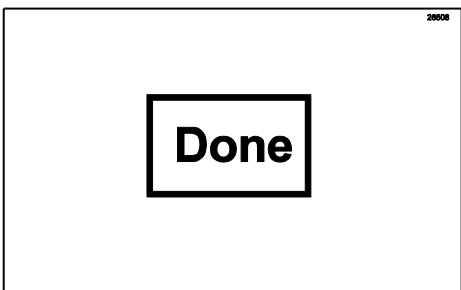


NOTE: INJECTOR FLUSH AND DISPENSE INSTRUCTIONS SCREEN ARE OPTIONAL FEATURES WITHIN THE TIMED SERVING SIZE MODE. HOWEVER, IF YOU ARE TESTING THIS FEATURE FOR THE FIRST TIME, SELECT ONLY THE “ENABLE INJECTOR FLUSH” BOX TO PROCEED TO THE NEXT SECTION.

NOTE: “ENABLE AUTO DISPENSE MODE” AND “ENABLE FCB PURGE” ARE FOR USE WITH FROZEN CARBONATED BEVERAGE SYSTEMS ONLY.

NOTE: “ENABLE SELF SERVE MODE” IS NOT FUNCTIONAL WITH THE TIMED SERVING SIZE MODE.

- Press the DONE key in the upper right corner of the screen.

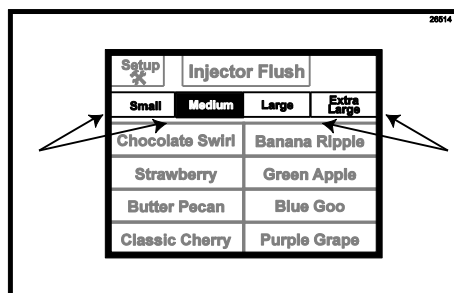


- To adjust the size for each individual size, see the “Setting Serving Size Timing” section.

Dispensing Product – Timed Serving Size Draw Mode

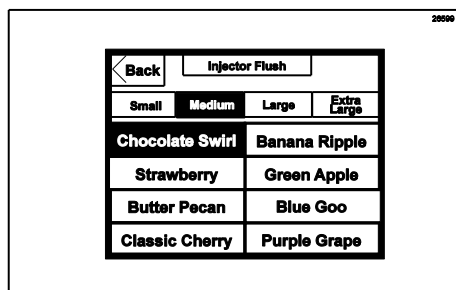
With the timed serving size draw mode, the flavors selected will automatically shut off after the draw handle is open to dispense for a preset time and a beep alerts the operator to close the draw handle. This helps eliminate carryover issues between servings. The timing for each serving size can be adjusted as instructed in the section “Setting Serving Size Timing.”

- Select the serving size key (Small, Medium, Large, Extra Large). The system will default to the Medium size if no other size is selected.

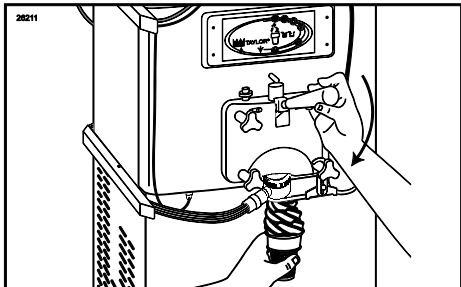


NOTE: IF YOU PRESS AND DESELECTED THE MEDIUM SIZE (IE, ALL SIZES ARE DESELECTED), THE FLAVOR WILL DISPENSE AS LONG AS THE DRAW HANDLE IS OPEN, AND NO BEEPING SOUND WILL ALERT THE OPERATOR TO STOP THE SERVING. THIS HAS THE SAME EFFECT AS THE STANDARD MANUAL DRAW MODE.

- Select the desired flavor(s) from the Touchscreen.

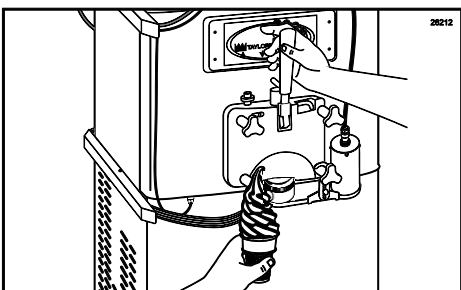


3. In one smooth motion, draw a serving to dispense product. Flavor will automatically dispense as the product is served.



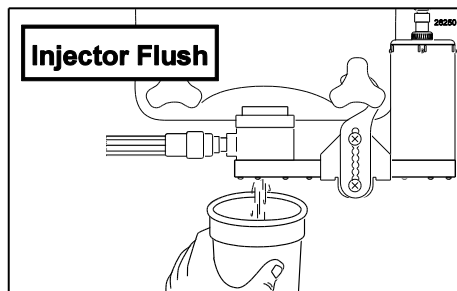
NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, PRESS THE SWITCH AGAINST THE DRAW HANDLE WHILE MOVING THE DRAW HANDLE INTO THE FULL “OPEN” POSITION. THIS ACTIVATES THE FLOW OF SYRUP TO THE SPOUT.

4. When the system beeps to indicate the serving size is reached, move the draw handle into the “closed” position. Flavor flow automatically ceases just before the beep, allowing unflavored product to dispense briefly to clear the Injector Head so that flavor carryover to the next serving is minimized.



NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, RELEASE THE SWITCH WHEN THE BEEP SOUNDS, DRAW FOR ABOUT ONE SECOND AND THEN RETURN THE DRAW HANDLE TO THE “CLOSED” POSITION.

5. On occasion it may be desirable to sanitize the Injector Head between servings. Simply hold a container under the dispensing spout and press INJECTOR FLUSH.



NOTE: IF NO “INJECTOR FLUSH” KEY ON THE SCREEN, SEE THE “ENABLE THE INJECTOR FLUSH FUNCTION” SECTION.

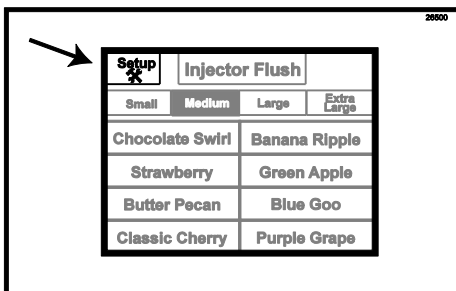
6. If no flavor is desired (i.e. – to draw vanilla), simply deselect any selected flavor entry by pressing it. Select a serving size and draw a serving until a beep sounds.

Setting Serving Size Timing

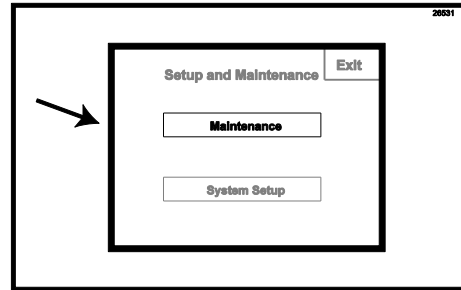
The TS 80SS has a program functioned into the electronics that allows the operator to have the flavor flow shutoff automatically at a preset time while drawing a serving. The operator simply determines the length of time it takes to draw a desired serving size and then programs the sizes into the Touchscreen. Setting the serving size timing is only necessary when the TS 80SS system is set to run based on serving size (see “Serving Mode Options”).

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

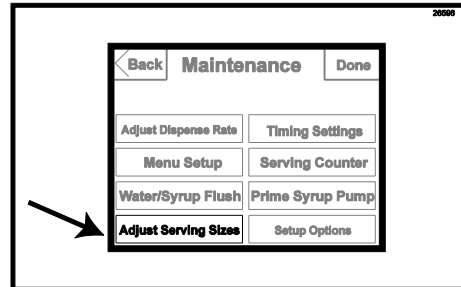
1. Using a stop watch, record how long it takes to draw each serving size according to your preference (small, medium, large and extra-large). Start timing from the moment the draw handle is open fully to the time it’s closed.
2. The Touchscreen should show Small, Medium, Large and Extra Large keys above the menu flavors. If not, follow the instructions in the previous section “Enabling the Timed Serving Size Draw Mode.”
3. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



4. Press the MAINTENANCE key.

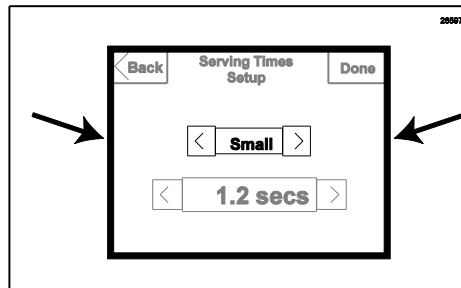


5. Press the ADJUST SERVING SIZES key.

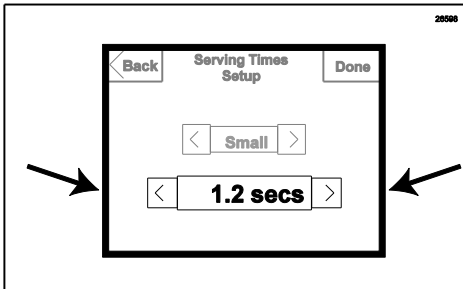


NOTE: IF THE SERVING TIMES SETUP KEY IS NOT SHOWING IN THIS MENU, SEE PREVIOUS SECTION “ENABLING THE TIMED SERVING SIZE DRAW MODE” AND FOLLOW STEPS 3, 4, AND 5.

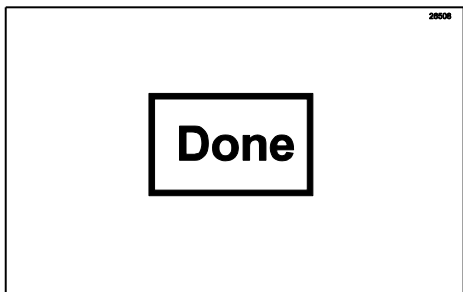
6. Select a size in the first box using the “<” and “>”keys.



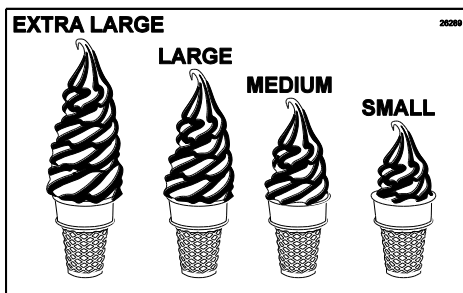
- Then assign the appropriate length of time the “<” and “>”keys in the second box. Assign timing for each size.



- Repeat Steps 6 and 7 to set timing for the other sizes.
- Press the DONE key in the upper right corner of the screen.



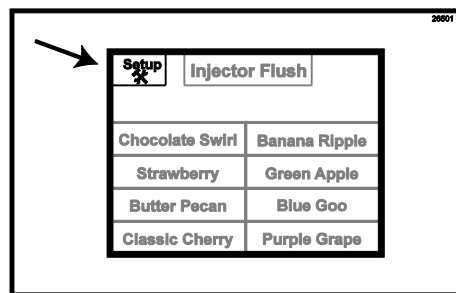
- Test out each serving size and repeat instructions to make any adjustments.



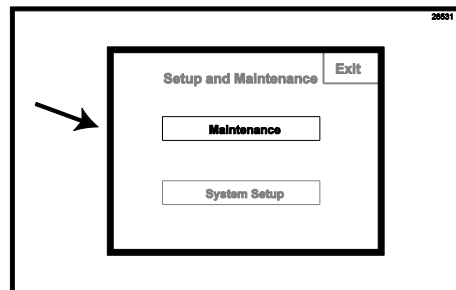
Adjusting the End of Serving Delay Timing

When the system is in the Timed Serving Size or Auto Dispense Mode, the syrup pump shuts off moments before the serving size alarm beeps. This feature allows unflavored product to pass through the Injector Head and clears out the flavoring so there is less carryover to the next serving. Depending on your freezer’s product flow rate, you may need more or less time between the syrup shut-off and the serving size alarm. This can be adjusted using the following directions.

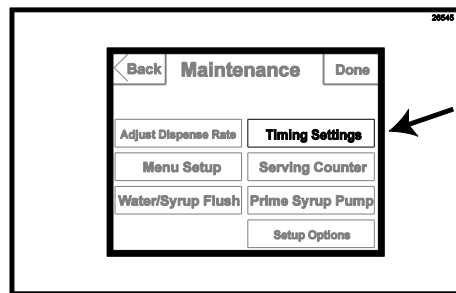
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



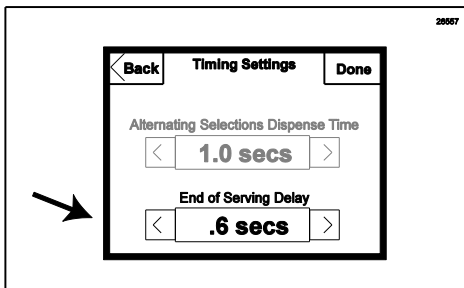
- Press the MAINTENANCE key.



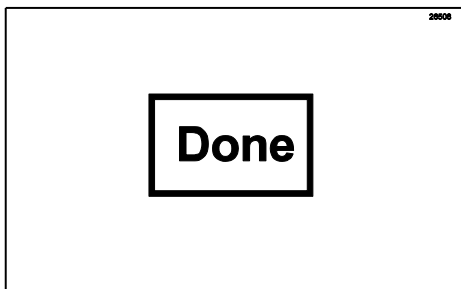
- Press the TIMING SETTINGS key.



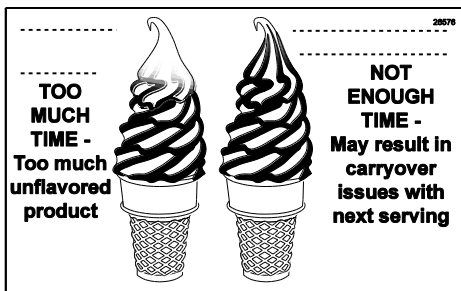
- Under END OF SERVING DELAY, use the “<” and “>” to increase or decrease the timing between the syrup shut-off and the serving size alarm (or automatic product shut-off). A higher number increases the time unflavored product is dispensed before the serving size is complete. A lower number decreases the timing, allowing less unflavored product to top the serving.



- Press DONE to return to the main screen.



- Draw a flavored serving, preferably one with a dark color such as blue, to determine if the setting is acceptable. Repeat Steps 1-5 to adjust any levels as needed.

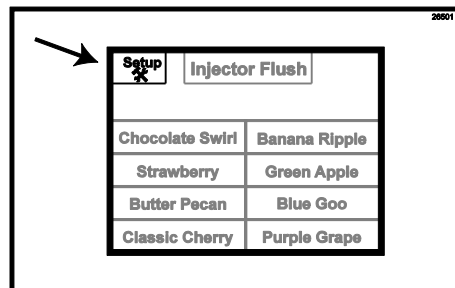


NOTE: TOO HIGH OF A SETTING MAY RESULT IN TOO MUCH UNFLAVORED PRODUCT AT THE END OF A SERVING. TOO LOW OF A SETTING MAY NOT PRODUCE ENOUGH UNFLAVORED PRODUCT TO CLEAR THE INJECTOR HEAD OF SYRUP, RESULTING IN FLAVOR CARRYOVER TO THE NEXT SERVING.

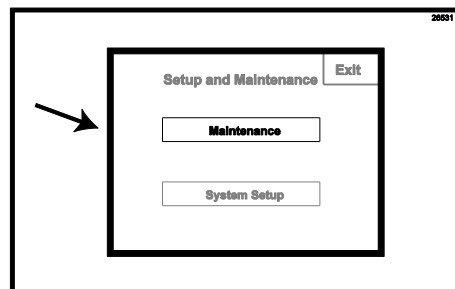
Assigning Flavors to the Menu

The TS 80SS Touchscreen is preset with a list of available flavors that need to be changed to coordinate with syrups currently in the trays.

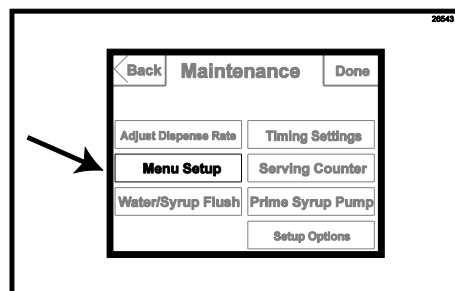
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



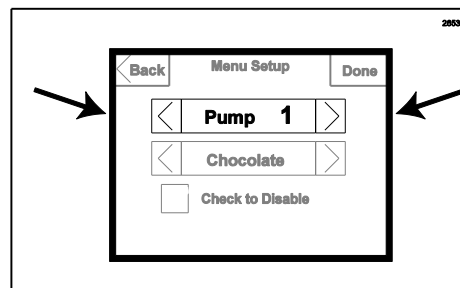
- Press the MAINTENANCE key.



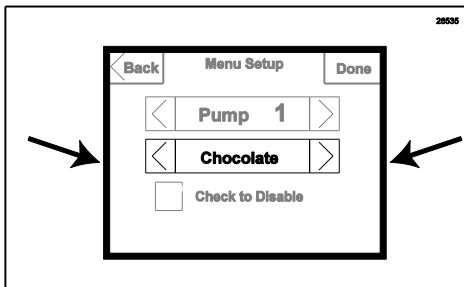
- Press the MENU SETUP key.



- Press the “<” and “>” keys beside the first box until PUMP 1 appears.



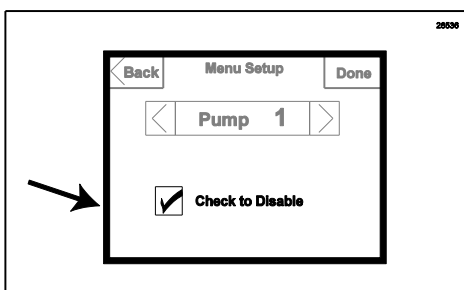
- Press the “<” and “>” keys beside the second box of flavor names until the correct flavor appears for syrup located in tray 1.



- Repeat Steps 4 and 5 to assign flavors to the remaining pumps.

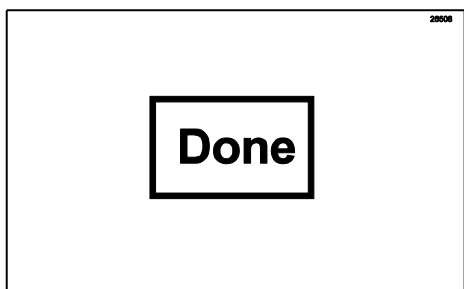
NOTE: IF YOU CANNOT FIND THE FLAVOR LABEL YOU NEED, YOU MAY NEED TO CREATE YOUR OWN. SEE SECTION “TOUCHSCREEN OPERATIONS – UPDATING AND CREATING TOUCHSCREEN LABELS.”

- If a pump is not going to be used, check the box next to “Check to Disable” at the bottom of the screen to deactivate it.



NOTE: TO REACTIVATE THE PUMP, PRESS THE BOX AGAIN TO UNCHECK IT.

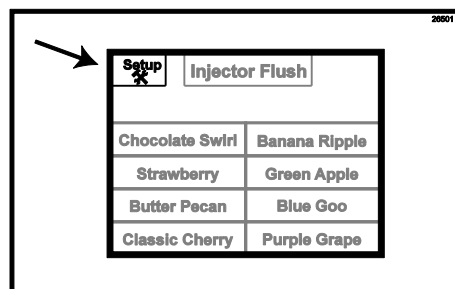
- Press DONE to return to the main screen.



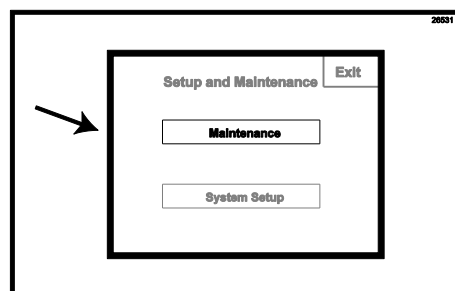
Adjusting Flavor Dispense Rate

To produce the best serving, the output must be adjusted to the proper level. Each flavor is formulated to dispense at a standard level 5 which is, generally speaking, the recommended flavor level. However, differences in freezers, consumer preferences, and product mix and dispense flow rate will determine what level is appropriate for your operation. Fortunately, the TS 80SS system is adjustable for both flow and taste at any time.

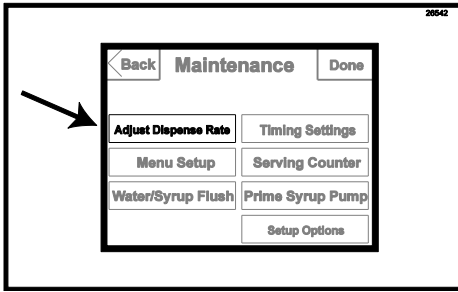
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



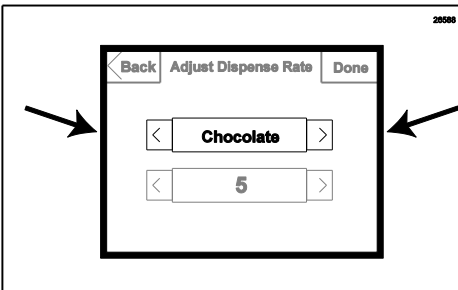
- Press the MAINTENANCE key.



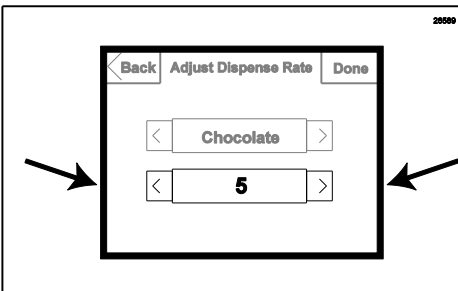
3. Press the ADJUST DISPENSE RATE key.



4. Use the "<" and ">" keys to scroll through the flavor list in the first box and find a flavor that need to be adjusted.



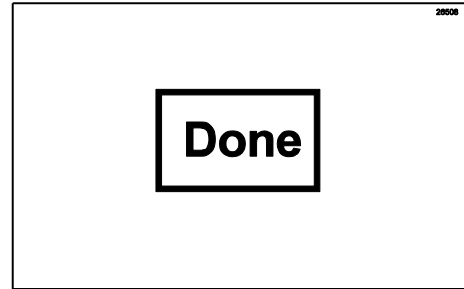
5. Then, use the "<" and ">" keys to increase or decrease the flow rate in the second box. A higher number increases the amount of flavor per serving.



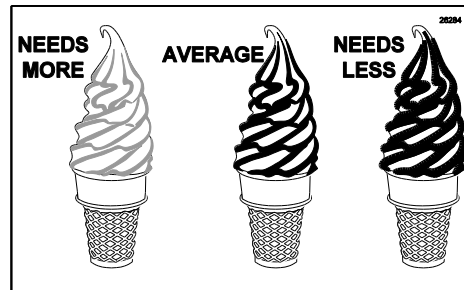
NOTE: THE STANDARD SETTING IS '5', HOWEVER THIS SHOULD BE ADJUSTED IF NEEDED ACCORDING TO PRODUCT FLOW RATE, SYRUP FLAVOR STRENGTH AND PERSONAL PREFERENCE.

6. Repeat Steps 4 and 5 to adjust the levels for other flavors.

7. Press the DONE key to return to the main screen.



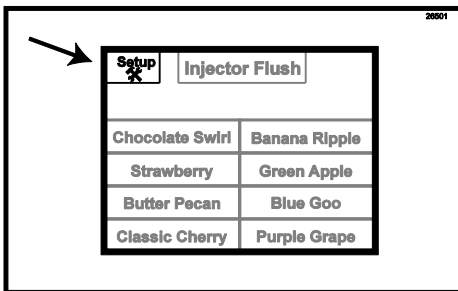
8. Draw a serving for each flavor to determine if the settings are acceptable. Repeat Steps 1-7 to adjust any levels as needed.



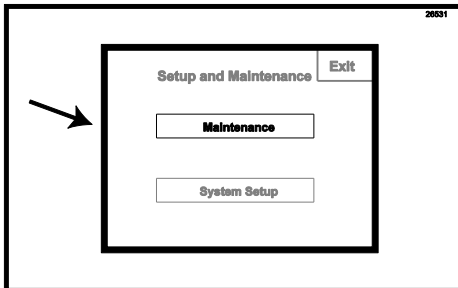
Adjusting Alternating Flavor Timing

The TS 80SS is able to inject more than one flavor in a single serving with one smooth drawing motion simply by selecting multiple flavors from the Touchscreen. Each flavor will dispense in the order they were selected for a preset amount of time, creating layers of different flavors within the serving. When using the alternating flavor function (i.e. when more than one flavor is selected for a single serving), the timing of the changes between flavors can be adjusted using the Touchscreen. This allows the operator to adjust for either wider or narrower layers of flavors in the serving. Ensure that the freezer is set to the desired product flow rate according to the freezer manufacturer's instructions.

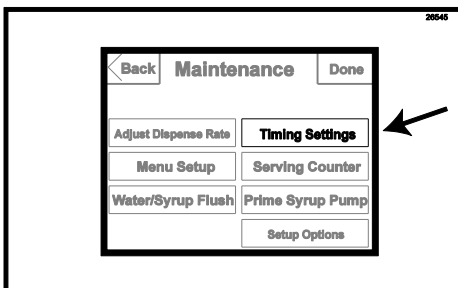
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



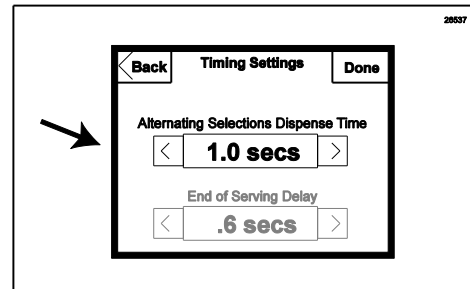
2. Press the MAINTENANCE key.



3. Press the TIMING SETTINGS key.

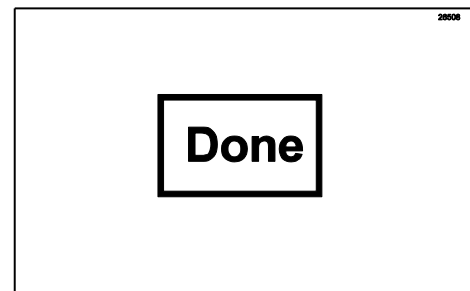


4. Under "Alternating Selections Dispense Time", use the "<" and ">" to increase or decrease the flow time for each layer. A higher number increases the time each flavor is dispensed, creating thicker or wider layers. A lower number decreases the timing, creating more narrow layers.

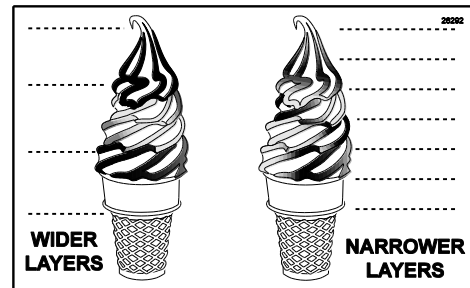


NOTE: TOO LOW OF A SETTING MIGHT RESULT IN BLENDING THE FLAVORS RATHER THAN CREATING DISTINCT LAYERS. TOO HIGH OF A SETTING MIGHT RESULT IN REACHING YOUR DESIRED SERVING SIZE BEFORE ALL THE FLAVORS HAVE CYCLED THROUGH.

5. Press DONE to return to the main screen.



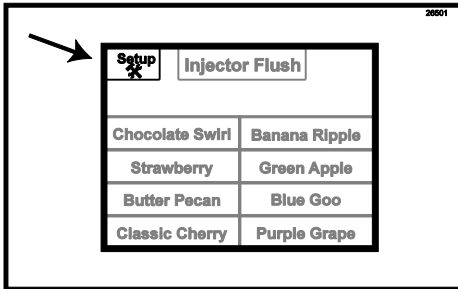
6. Draw a large multi-flavored serving to determine if the setting is acceptable. Repeat Steps 1-5 to adjust any levels as needed.



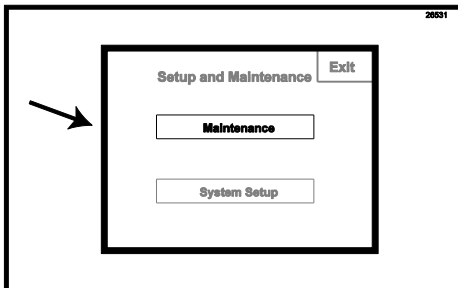
Enabling the Injector Flush Feature

The Injector Flush function allows the operator to flush sanitizer solution through the Injector Head spout between servings. This clears out product and residual flavor to reduce carryover to the next serving. You can also deactivate the Injector Flush for self-serve operations.

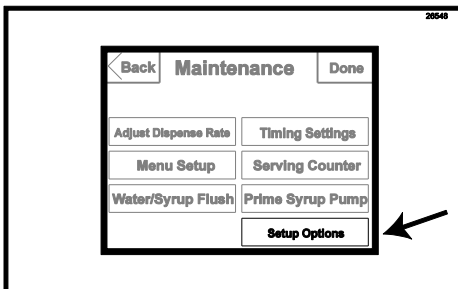
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



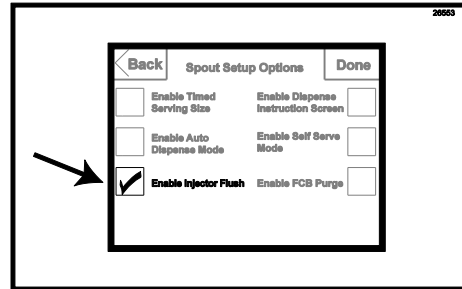
2. Press the MAINTENANCE key.



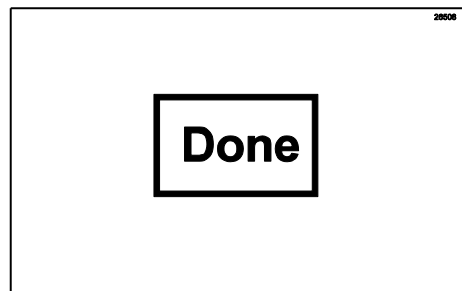
3. Press the SETUP OPTIONS key.



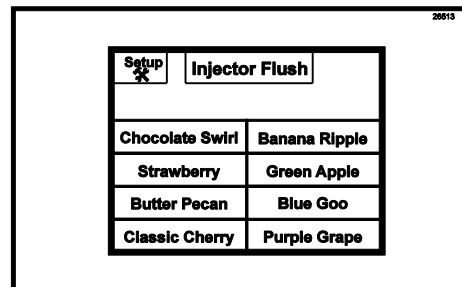
4. Check the ENABLE INJECTOR FLUSH box to activate the flush function. The Injector Flush key will then appear on the main menu above the flavor list. Or, deselect the box to remove the Injector Flush function.



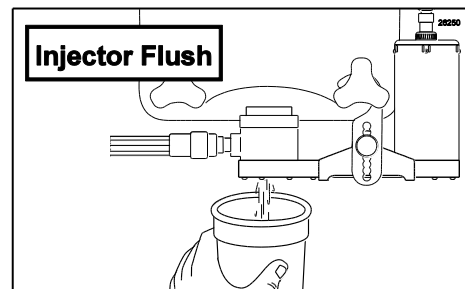
5. Press DONE to return to the main screen.



6. Verify the Injector Flush key appears above the list of flavors.



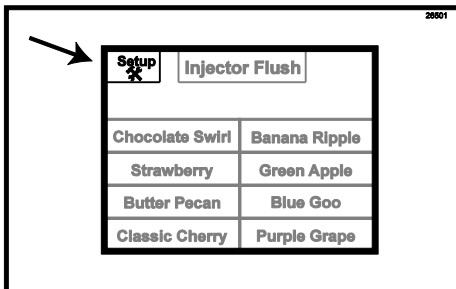
7. Hold a container under the dispensing spout and press INJECTOR FLUSH.



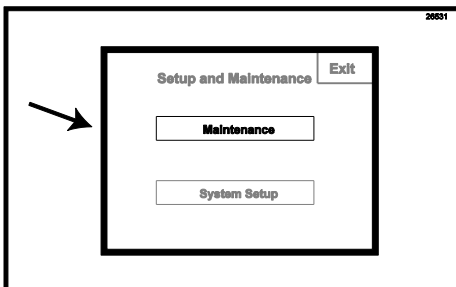
Accessing the Water / Syrup Flush Mode

When switching out one syrup bag for another flavor in the same tray, it is necessary to clean and sanitize the syrup line so that no residual flavor comes through with the new flavor. The Water / Syrup Flush mode allows the individual pumps to pump sanitizer solution (when connected to the pump flush tube) through the line without dispensing product. The Water / Syrup Flush mode is used when winterizing the unit and also in the Clean-In-Place process, detailed in the SCHEDULED MAINTENANCE section.

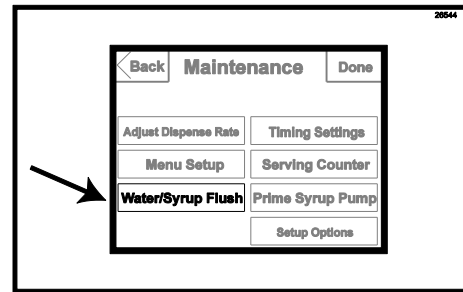
1. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



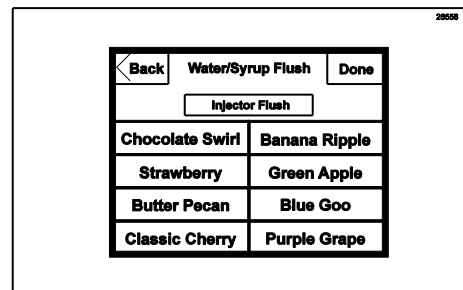
2. Press MAINTENANCE.



3. Press the WATER / SYRUP FLUSH key.



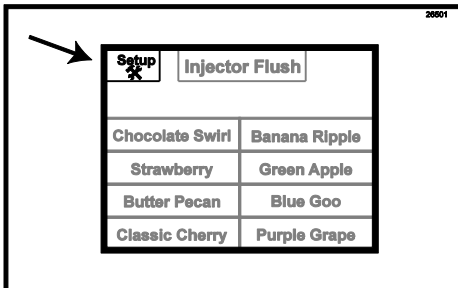
4. The system is now in the Water / Syrup Flush mode. To perform the Water / Syrup Flush to clear out a flavor line, see SCHEDULED MAINTENANCE “CIP – Phase 2: Syrup System Cleaning” for additional steps.



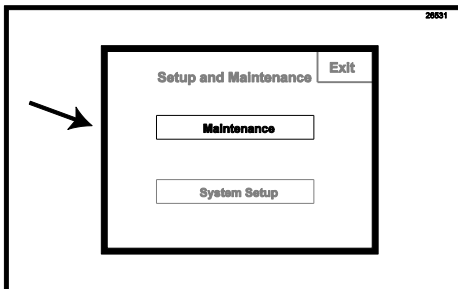
Accessing the Prime Syrup Pump Mode

The Prime Syrup Pump mode allows the individual pumps to pump only syrup through the line without dispensing product. The Prime Syrup Pump mode is used when installing new or replacement flavors in the lines, priming syrup that has been in the lines more than 2 weeks, and also after the Clean-In-Place process.

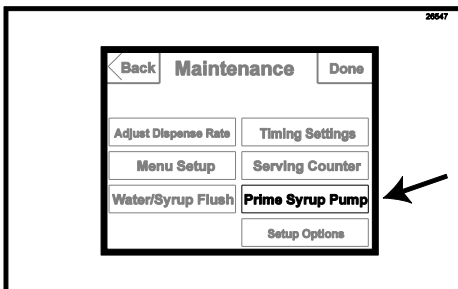
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



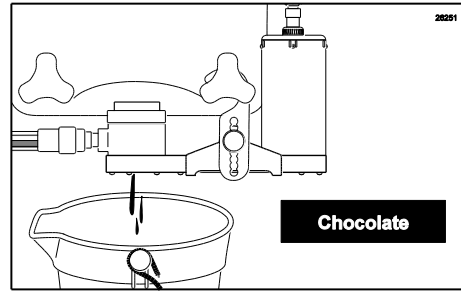
2. Press the MAINTENANCE key.



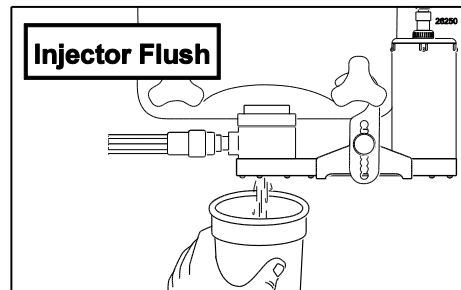
3. Press the PRIME SYRUP PUMP key.



4. Place a container under the Injector Head spout. Select the flavor / pump for priming and syrup will begin to flow. Press the key again to stop the syrup flow.

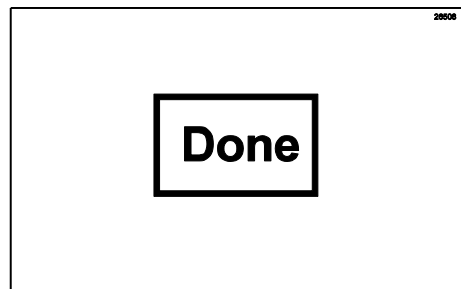


5. Press the INJECTOR FLUSH key to sanitize the Injector Head.



6. Repeat Steps 4 and 5 for any other flavors that need to be primed.

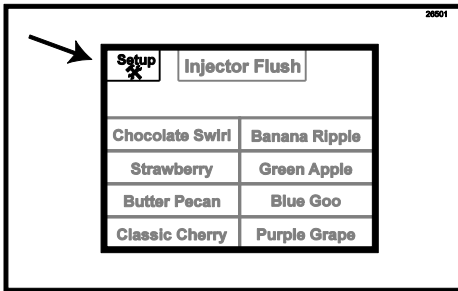
7. Press DONE to return to the main screen.



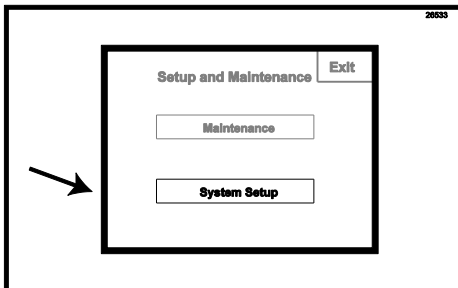
Enabling the Pass Code Feature

The TS 80SS system can be set with a pass code to protect access and changes to the other Touchscreen settings. When enabled, the operator will be required to enter the pass code in order to make changes to the touch screen settings. In certain settings, such as a self-service operation, this protects the Touchscreen from unauthorized changes. The pass code when enabled is 3141.

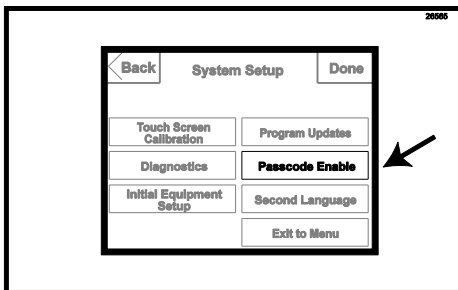
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the pass code if required (3141).



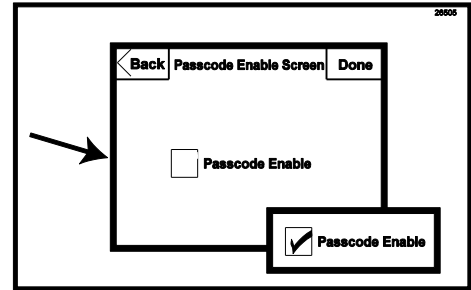
2. Press the SYSTEM SETUP key.



3. Press the PASSCODE ENABLE key.

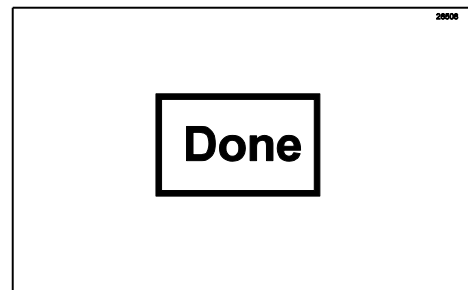


4. Check the PASSCODE ENABLE box to protect the Touchscreen settings with a pass code.

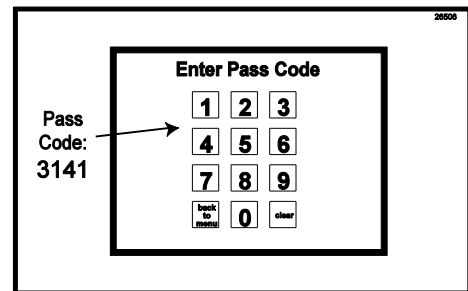


NOTE: TO REMOVE THE PASS CODE REQUIREMENT, PRESS THE PASS CODE ENABLE BOX UNCHECK IT.

5. Press DONE to return to the main screen.



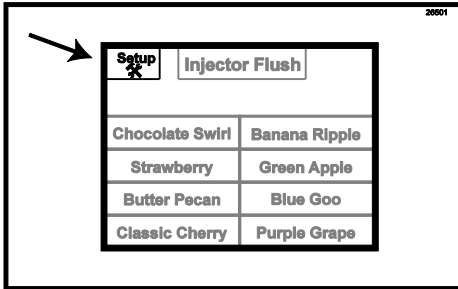
6. Whenever the Pass Code screen appears, the operator must enter the pass code 3141 in order to proceed to the next screen.



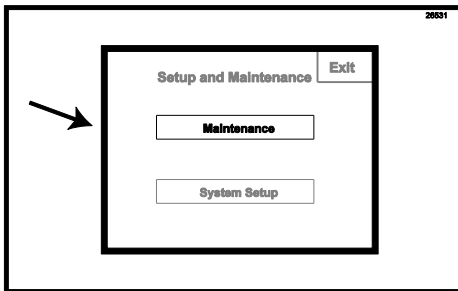
Accessing and Resetting the Serving Count

The TS 80SS system is set to keep track of the number of servings. Access to the current serving count is simple and it can also be reset easily.

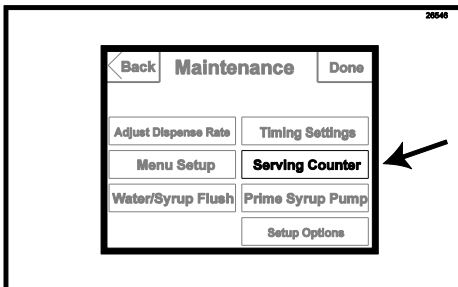
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



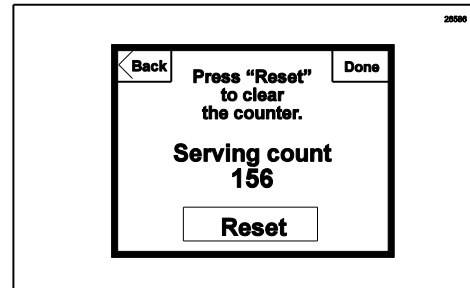
2. Press the MAINTENANCE key.



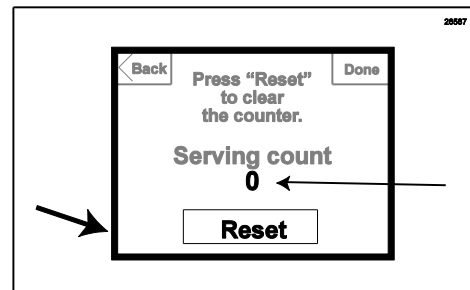
3. Press the SERVING COUNTER key.



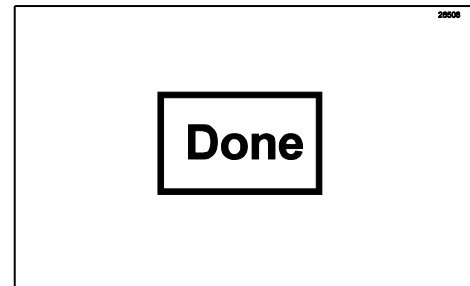
4. The number of servings dispensed from the spout selected is displayed in the center of the screen. This number represents the total number of servings since the Touchscreen count from when it was last reset, not total servings since the system was installed.



5. To reset the serving count, press the RESET key and the count will return to "0".



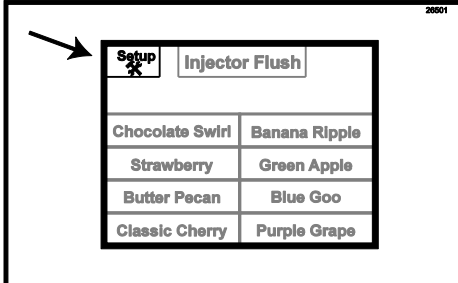
6. Press the DONE key to return to the main screen.



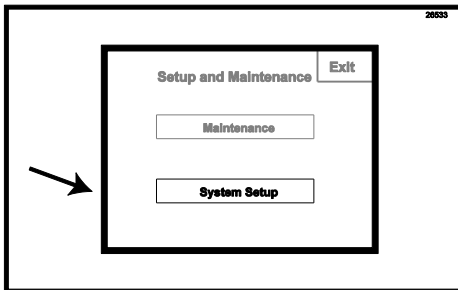
Accessing the Diagnostics Information

The TS 80SS system displays the diagnostic information using these instructions.

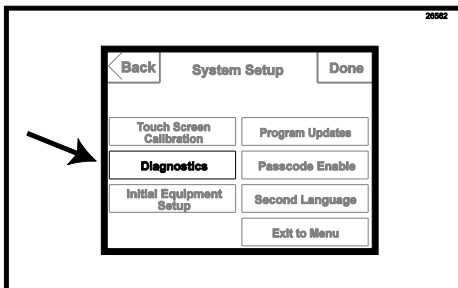
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



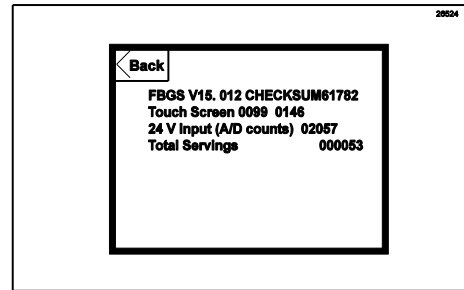
2. Press the **SYSTEM SETUP** key.



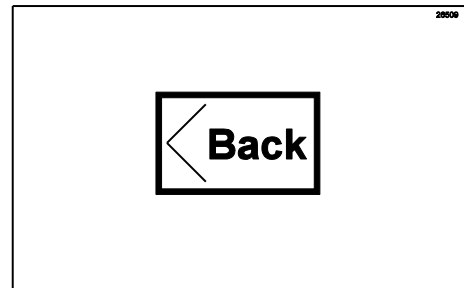
3. Press the **DIAGNOSTICS** key.



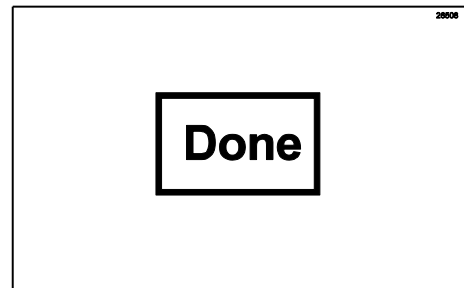
4. The diagnostics information is displayed on the screen.



5. Press the **BACK** key in the upper left corner of the screen.



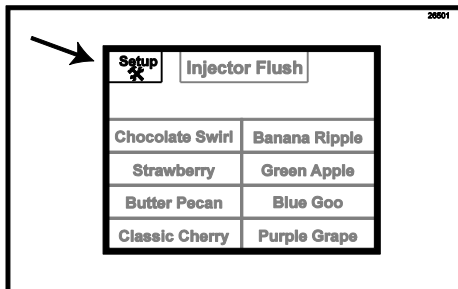
6. Press the **DONE** key to return to the main screen.



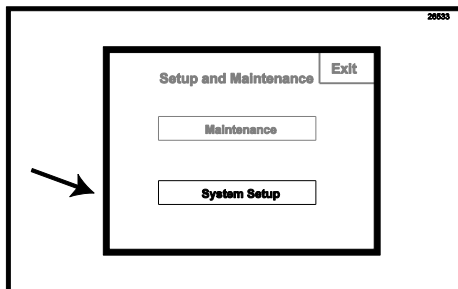
Enabling the Second Language Option

The TS 80SS system is capable of being programmed to display a second language. A key is added to the main screen which allows the user to switch from English to another language with just a touch. If only English is utilized by all those operating the Touchscreen, this key can be removed from the main screen as well. The Touchscreen's optional language may not be the optional language you prefer. Check with www.flavorburst.com for instructions on programming your Touchscreen for a specific language.

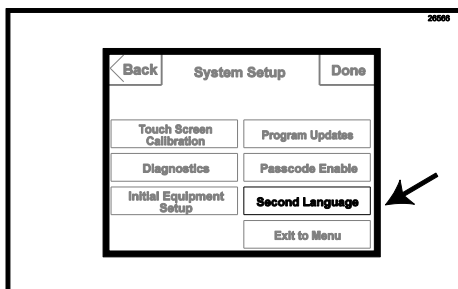
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



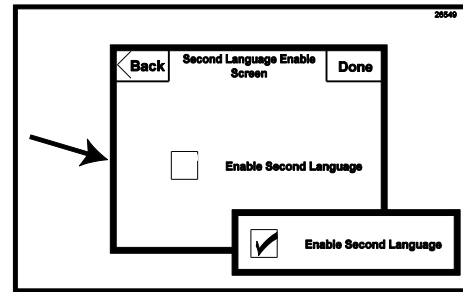
2. Press the SYSTEM SETUP key.



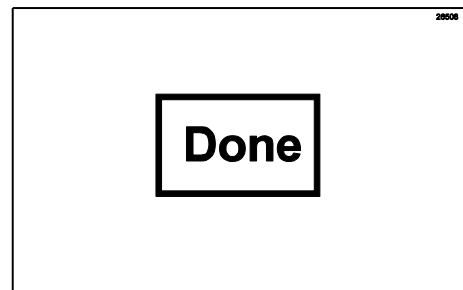
3. Press the SECOND LANGUAGE key.



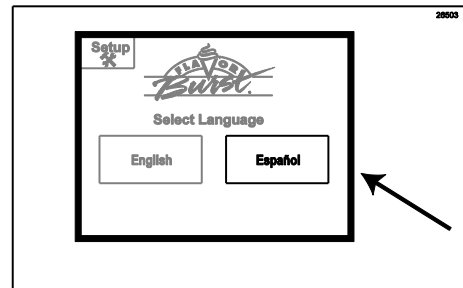
4. Press the box next to ENABLE SECOND LANGUAGE so that it is checked.



5. Press the DONE key to return to the main screen.



6. To display the Touchscreen in the alternate language, press the box on the screen with your choice of language. The Touchscreen will then display the menu screen in that language. The screen will default to the language choice screen after a few moments.



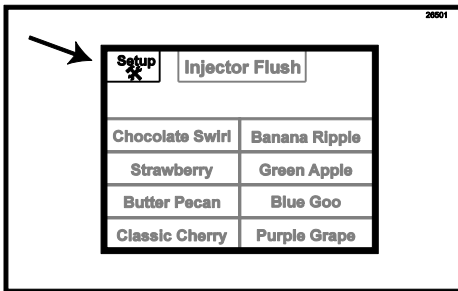
NOTE: TO DISABLE THE SECOND LANGUAGE FEATURE, REPEAT THESE INSTRUCTIONS AND UNCHECK THE BOX IN STEP 4.

NOTE: IF THE SECOND LANGUAGE PROGRAMMED INTO THE TOUCHSCREEN IS NOT THE OPTIONAL LANGUAGE YOU PREFER, PLEASE VISIT WWW.FLAVORBURST.COM FOR INSTRUCTIONS ON UPLOADING OTHER LANGUAGES.

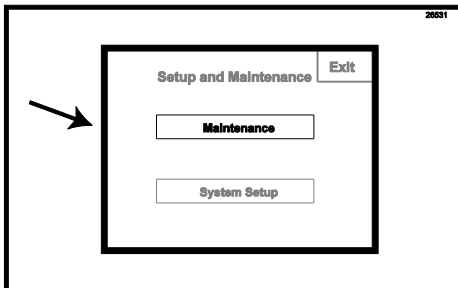
Enabling the Dispense Instruction Screen

In self-serve applications, you may find it helpful to have step-by-step instructions on operating the Touchscreen when drawing product. With enabling the Dispense Instruction Screen, the operator will go to the “next” screen after making the flavor selections. That screen will instruct the operator to draw a serving.

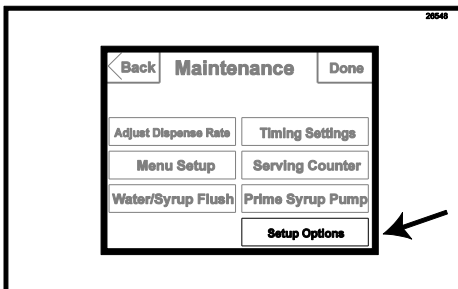
1. Press the SETUP key in the upper left corner. Enter the password if required.



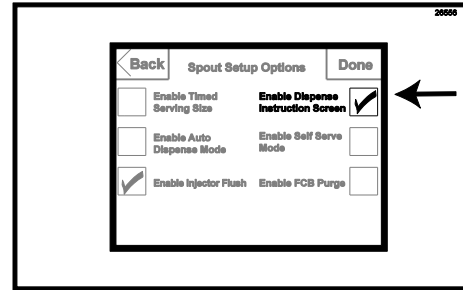
2. Press the MAINTENANCE key.



3. Press the SETUP OPTIONS key.



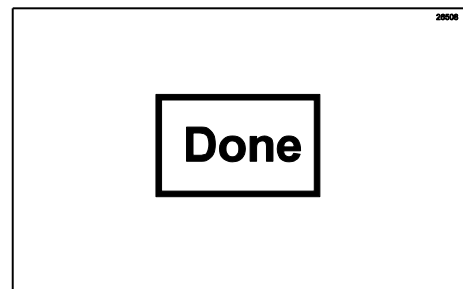
4. Press the box next to ENABLE DISPENSE INSTRUCTION SCREEN to check the box.



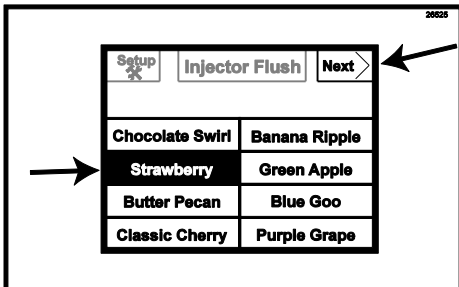
NOTE: INJECTOR FLUSH, TIMED SERVING SIZE, AND SELF SERVE MODE ARE OPTIONAL FEATURES COMPATIBLE WITH THE DISPENSE INSTRUCTION SCREEN. HOWEVER, THE FOLLOWING INSTRUCTIONS SHOW ONLY THE INJECTOR FLUSH FUNCTION ACTIVATED.

NOTE: “ENABLE AUTO DISPENSE MODE” AND “ENABLE FCB PURGE” ARE FOR USE WITH FROZEN CARBONATED BEVERAGE SYSTEMS ONLY.

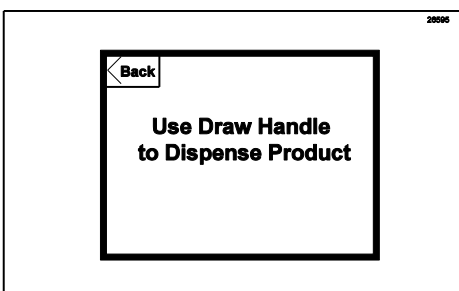
5. Press the DONE key to return to the main screen.



- To test the instruction screen, select the flavor(s) and press the NEXT key in the upper right corner.



- The next screen will show instructions on drawing the product. After a few moments, the screen will default to the main screen.

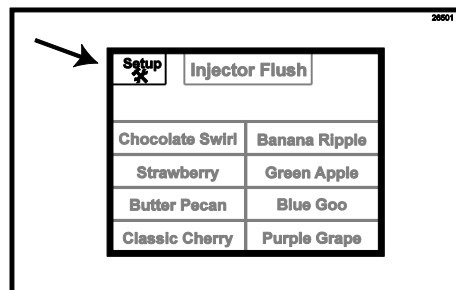


Enabling the Self Serve Mode

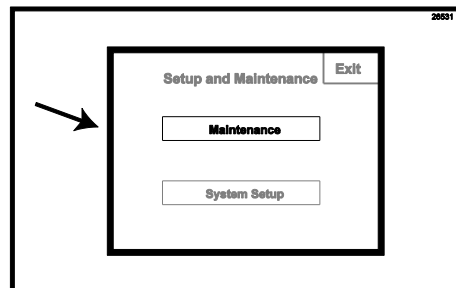
Enabling the Self Serve Mode adds a command to “make selections” on the main screen. It also makes the SETUP key invisible (although it is still active in the upper left corner), disables the Timed Serving Size option, and also disables the Injector Flush option.

It is recommended that the Dispense Instruction Screen be used when the Self Serve Mode is active. It is also recommended that the Pass Code feature is enabled to prevent an unauthorized operator from accessing the setup and maintenance functions. See ENABLING THE PASS CODE FEATURE for more information.

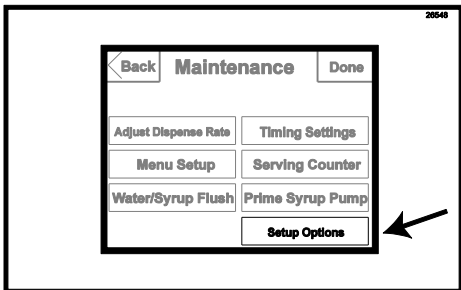
- Press the SETUP key in the upper left corner. Enter the password if required.



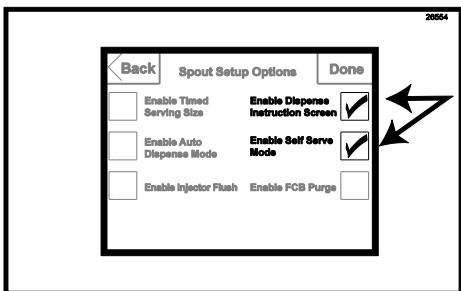
- Press the MAINTENANCE key.



3. Press the SETUP OPTIONS key.



4. Select ENABLE SELF SERVE MODE and also ENABLE DISPENSE INSTRUCTION SCREEN by touching the box so the check mark appears.

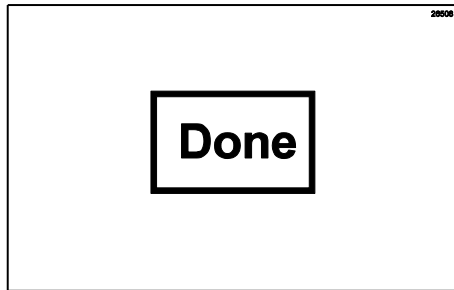


NOTE: INJECTOR FLUSH AND TIMED SERVING SIZE ARE NOT COMPATIBLE WITH THE SELF SERVE MODE.

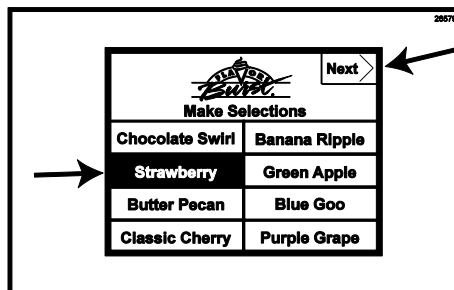
NOTE: “ENABLE AUTO DISPENSE MODE” AND “ENABLE FCB PURGE” ARE FOR USE WITH FROZEN CARBONATED BEVERAGE SYSTEMS ONLY.

NOTE: IT IS RECOMMENDED (HOWEVER, NOT ESSENTIAL) TO ENABLE THE DISPENSE INSTRUCTION SCREEN WHEN USING THE SELF SERVE MODE. DESELECTING THE INSTRUCTION SCREEN WILL ELIMINATE THE “NEXT” KEY IN THE CORNER AND THE OPERATOR CAN SIMPLY DRAW THE SERVING WITHOUT INSTRUCTION.

5. Press the DONE key to return to the main screen.

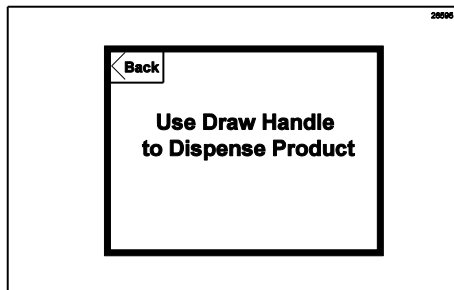


6. Ensure the “Make Selections” phrase appears above the flavor selections and that the “NEXT” key is in the upper right corner. To test the instruction screen, select the flavor(s) and press the NEXT key in the upper right corner.



NOTE: THE SETUP KEY IN THE UPPER LEFT CORNER IS PRESENT, ALTHOUGH NOT VISIBLE.

7. The next screen will show instructions on drawing the product. After a few moments, the screen will default to the main screen.



Updating and Creating Touchscreen Labels

Updates for the TS 80SS Touchscreen labels can be done from your computer using most graphics programs. They then can be saved to a Secure Digital (SD) Card and transferred directly to the Touchscreen itself. There are three files that can be altered: Flavors, Mixins, and Language. Their corresponding labels are contained in directories with the same name.

NOTE: ALWAYS SAVE THE ORIGINAL FILES IN A SEPARATE LOCATION AND WORK FROM A COPY OF THE DIRECTORIES.

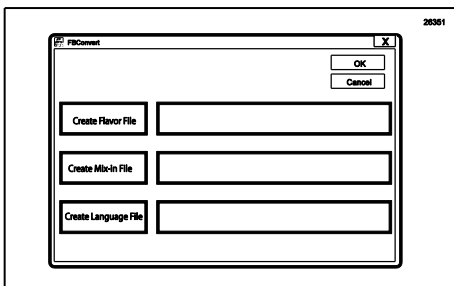
NOTE: ALL LABELS ARE BITMAPS AND NOT TEXT. A GRAPHICS PROGRAM MUST BE USED TO ALTER THE LABELS (PHOTOSHOP, PAINT SHOP PRO, COREL).

NOTE: EACH LABEL SHOULD KEEP ITS ORIGINAL NAME. ADDITIONAL LABELS FOR MIXINS AND FLAVORS CAN BE ADDED TO THE MENU BY ALTERING AN EXISTING LABEL AND SAVING IT UNDER A DIFFERENT NAME.

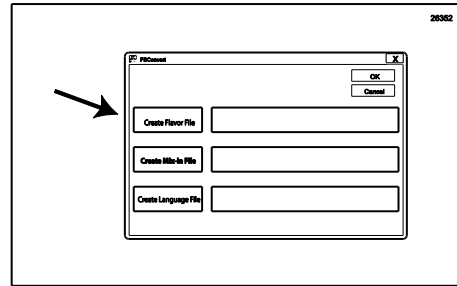
NOTE: THE FONT TYPICALLY USED IS ARIAL BOLD. THE FONT SIZE DIFFERS, BUT TYPICALLY IS BETWEEN 10 AND 14.

NOTE: THE GRAPHIC RESOLUTION MUST NOT BE CHANGED TO A HIGHER OR LOWER RESOLUTION.

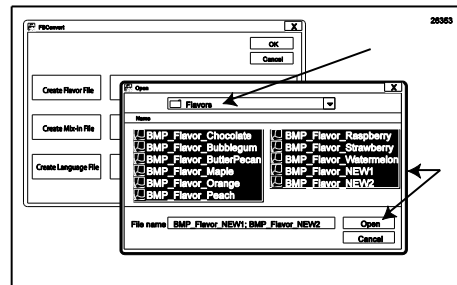
- Using a graphics program, make the desired changes and additional labels for the Touchscreen and load up the FBConvert program.



- Click the button of the desired file you wish to create with the altered labels.

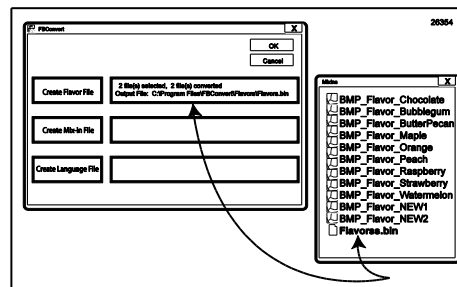


- Find the directory and select all of the labels you wish to import into the Touchscreen. Press "Open".

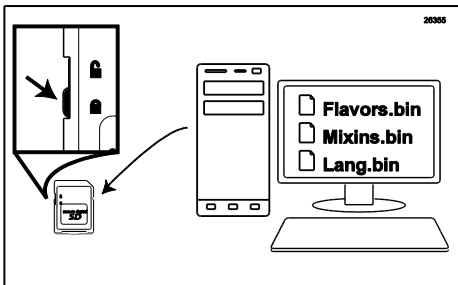


NOTE: ALL FLAVOR LABELS YOU WISH TO HAVE AVAILABLE ON THE TOUCHSCREEN NEED TO BE SELECTED, NOT JUST THE ALTERED ONES.

- A ".bin" file will automatically be created and placed in the directory of the labels. Do this for the files you wish to update (Flavors, Mixins, Language).



- Copy the file(s) onto a Secure Digital (SD) Card and slide the locking switch to the lock position on the card.

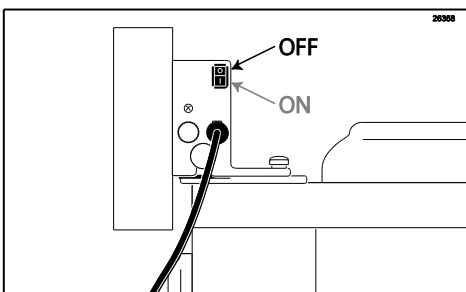


NOTE: THE TOUCHSCREEN WILL NOT IMPORT THE FILE IF IT IS NOT IN THE LOCKED POSITION.

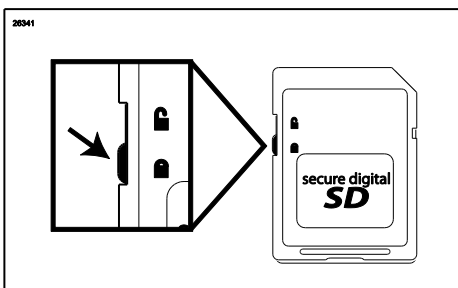
Uploading the Touchscreen Labels

Updates for the TS 80SS Touchscreen can be transferred from a Secure Digital (SD) Card directly to the Touchscreen itself. The card should contain three files: lang.bin, flavors.bin, and mixin.bin. Use the following instructions to load the language, flavor, and menu items into the Touchscreen.

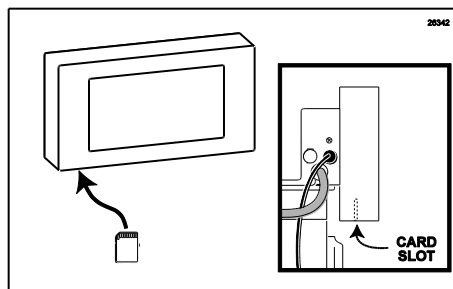
- Turn off the Touchscreen.



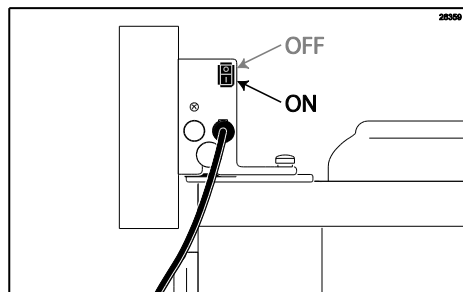
- Ensure the slide-lock button on the Secure Digital (SD) Card is in the locked position.



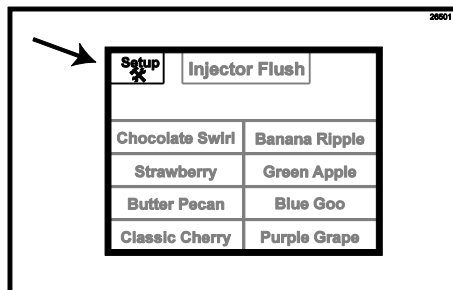
- Insert the SD Card in the card slot underneath the edge of the Touchscreen with the card label facing towards the freezer.



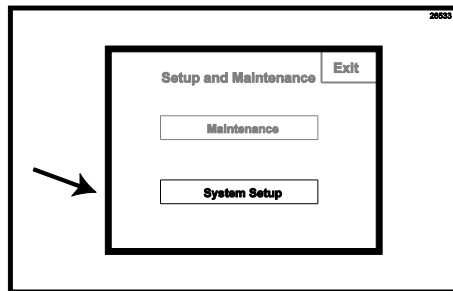
- Turn on the Touchscreen.



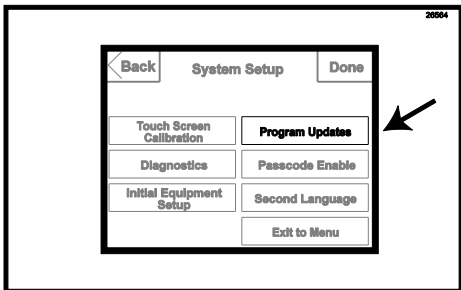
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



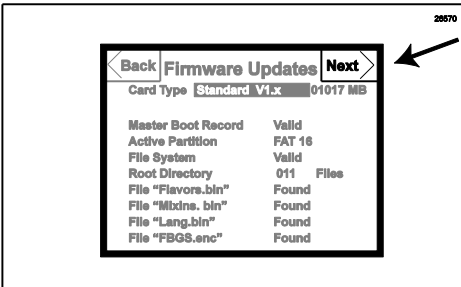
- Press the SYSTEM SETUP key.



7. Press the PROGRAM UPDATES key.

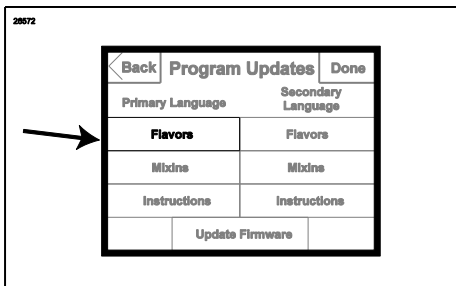


8. Wait a few seconds and then press NEXT.

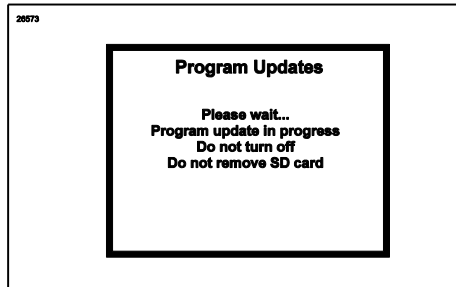


NOTE: IF THERE IS NO "NEXT" KEY, AND THE FILES LISTED ONSCREEN SAY "NOT FOUND", AND THE SD CARD IS IN THE LOCKED POSITION, THERE MAY BE AN ERROR WITH THE CARD.

9. Select the items you wish to update from the card.

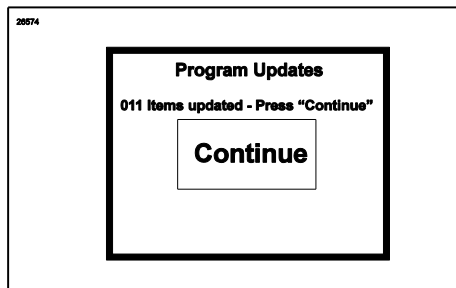


10. The screen will ask you to wait while it is updating. Depending on the content, this could take a few minutes.



NOTE: DO NOT TURN OFF THE TOUCHSCREEN OR REMOVE THE SD CARD WHILE THE PROGRAM IS UPDATING.

11. The screen will show how many items were updated. Press CONTINUE. If it shows 0, then there was an error. Ensure the SD card lock switch is in the locked position.



NOTE: IF THE SD CARD LOCK SWITCH IS IN THE LOCKED POSITION AND THE UPDATE STILL FAILS, YOU MAY NEED TO REFORMAT YOUR CARD. SEE REFORMATTING THE SD CARD FOR INSTRUCTIONS.

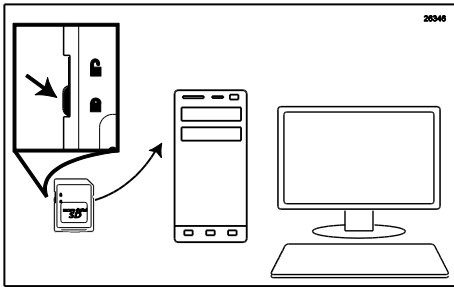
12. Repeat Steps 9-11 for other files that need to be updated (Flavors, Mixins, Instructions, Update Firmware).

13. When complete, press the DONE key, shut down the Touchscreen, remove the card, and restart the Touchscreen again.

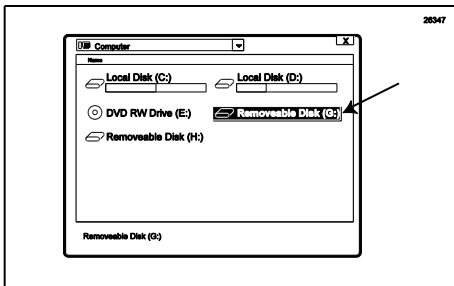
Reformatting the SD Card

If the Touchscreen file upload fails, you may need to reformat the SD card. **IMPORTANT: Reformatting the card will erase everything on the card** so be sure to back up all the SD card files to a folder on your computer's hard drive before proceeding.

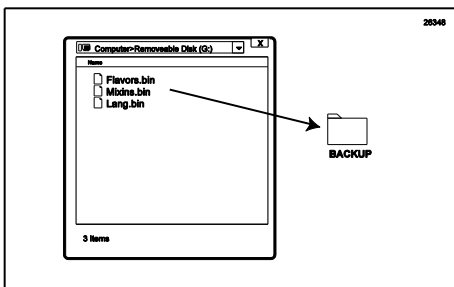
1. To format your card, ensure the switch on the card is in the locked position and insert it into a card reader on your computer.



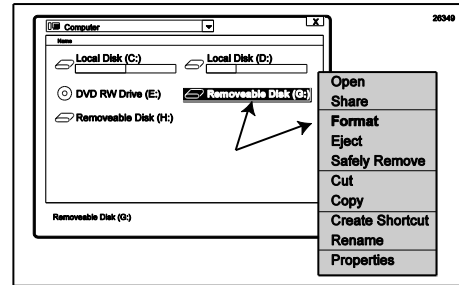
2. Click on My Computer and open the drive that contains the SD card.



3. Create a backup folder on your computer and copy all the SD card files into that folder.

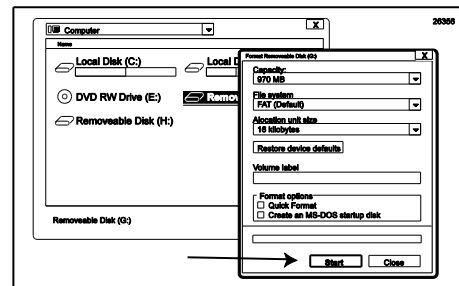


4. Go back to My Computer and right click on the SD card drive. Select "Format" from the list.

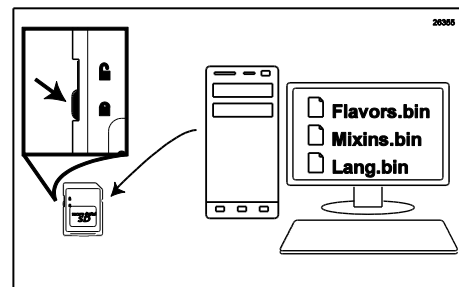


NOTE: BE SURE TO CLICK ONLY THE DRIVE WITH THE SD CARD. IT IS POSSIBLE TO ERASE YOUR COMPUTER'S HARD DRIVE CONTENTS IF YOU CLICK ON THE INCORRECT DRIVE.

5. Accept the default settings, but be sure that "quick format" is not selected. Then click the start button.



6. After reformatting, copy the files from the Backup folder that you wish to update back onto your card. Repeat the section UPLOADING THE TOUCHSCREEN LABELS.



DIRECTORY OF CLEANING PROCEDURES

The various cleaning and sanitizing procedures for the TS 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 22

- Injector Head
- Gear Cartridge
- Drive Assembly Gear Box
- 9-Tube Assembly opening

DAILY CLOSING PROCEDURES - page 26

- Injector Head
- Gear Cartridge
- Drive Assembly Gear Box
- 9-Tube Assembly opening
- Drive Motor
- Touchscreen
- Exposed Surfaces of the Cabinet

SCHEDULED MAINTENANCE - page 34

- 9-Tube Assembly Parts
- Syrup Lines - Internal
- Syrup Bag Connectors
- Syrup Bag Fitments
- Syrup Bag Adapters and Locks
- Spout Adapter and o-rings
- Area Under the Cabinet
- Inside the Cabinet
- Injector Assembly Suspension Bracket
- Tube / Cable Casing Assemblies
- 9-Tube Assembly Syrup Lines

PARTS REPLACEMENT SCHEDULE

The following schedule has been prepared as a reference for maintaining the wear items used with the TS 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 101A	Standard Spout Adapter with O-Rings and Gasket		Inspect and replace if necessary	Minimum
ADPT 8750-A	Alternate Spout Adapter with O-Rings		Inspect and replace if necessary	Minimum
RUB 632	Lower O-Ring for Spout Adapter	X		
RUB 642	Upper O-Ring for ADPT 101A Spout Adapter	X		
RUB 640	Gasket for ADPT 101A Spout Adapter	X		
INJ 321	Gear Cartridge (inspect daily)		Minimum	
RUB 601	Duckbill Check Valve		X	
RUB 651	Injector Head O-ring 2-020	X		
RUB 660	Larger Syrup Port O-ring	X		
RUB 652-RSS	Small Injector Head O-ring	X		
RUB 659	Upper O-Ring for ADPT 8750-A Spout Adapter	X		

RECOMMENDED MAINTENANCE ITEMS REPLACEMENT SCHEDULE

The following maintenance tools are recommended utensils for TS 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: TS 80SS- _____
2. Serial Number _____
3. Voltage _____
4. Maximum Fuse Size _____ Amps
5. Minimum Wire Ampacity _____ Amps

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