

Flavor Burst®
16 Flavor Expansion Base-1S
- Operations Manual Supplement

Models: CTP BASE SS-1S
CTP BASE BLD-1S
CTP BASE BEV-1S
CTP BASE CBB-1S



Manufactured by

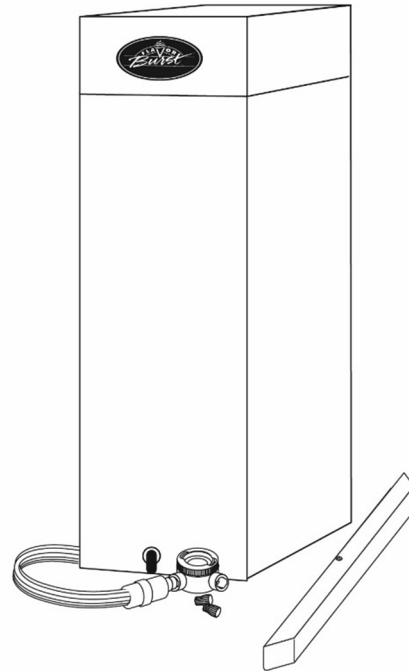
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For general information and to locate a distributor near you, call or visit our website:

Phone: (317) 745-2952

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



PLEASE READ FIRST!

This supplement is not a full operations manual. It does not contain complete information on installing and maintaining your new system. The purpose of this manual supplement is to provide you with *additional* information and instructions, such as diagrams and part lists, which are either not included or are different from what is shown in the standard manual. Read through these installation and maintenance instructions *first* and then refer to your standard manual for the rest of the instructions. Be sure to also refer to your standard model to get complete information needed for your system.

All manuals and supplements are available on www.flavorburst.com

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FCC ID Conformity Statement

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

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

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

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

FCC RF Radiation Exposure and SAR Statements SAR Statement.

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

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

INTRODUCTION

Congratulations on your purchase of a Base-1S 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 supplement provides specialty information on the parts of your equipment model that differ from the standard model. Use this supplement with your full standard manual(s) for everyday operating guidelines and procedures. We urge you to follow these instructions carefully and maintain strict sanitary practices in your daily operating routine. **Use this manual supplement in conjunction with the standard manual(s) included with your system.**

The CTP Base-1S unit is an add-on system that uses your existing Flavor Burst Color Touch Panel system to add additional eight flavors to your product. This means you can serve a total of 16 flavors from one spout. Each concentrated flavoring is injected or blended throughout the base product as it is dispensed. Dispensing Flavor Burst product is very simple. Select the flavor(s) from the screen and draw the product. The Flavor Burst system will automatically flavor the product at the spout. You can also have multiple flavors per serving.

Flavor Burst® syrup is stored within the equipment cabinets in 1-gallon disposable bags. Proper syrup injection rate is maintained by adjusting the flavor level on the system Touch Panel.

Components of the Base-1S 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 in your standard operations manual(s).

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





DO NOT place more than 25 lbs of weight on top of the cabinet. Failure to comply may result in personal injury or equipment damage.





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


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


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


 **NOTE:** Operations Manual subject to change. Contact your local distributor for most recent updates concerning the Base-1S system.

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

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

 **NOTE:** Children shall not play with the appliance.

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

 **NOTE:** Operate unit under normal ambient temperatures between 60 and 80 degrees Fahrenheit. Unit should never be exposed to freezing temperatures.

ENVIRONMENTAL NOTICES



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

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

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PARTS IDENTIFICATION/FUNCTIONS

General System Overview (See Figure 1)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1-1	INJ 422-DH	INJECTOR HEAD ASSEMBLY WITH DOUBLE SYRUP PORTS	1* 0**	FOR "SS" SYSTEMS: Connects flavor line to inject syrups into product. *1 for SS-1S systems. **0 for BLD-1S, BEV-1S, & CBB-1S systems.
<i>OR...</i>				
1-2	INJ 422VS-DH	BLENDING HEAD ASSEMBLY WITH DOUBLE SYRUP PORTS	1* 0**	FOR "BLD", "BEV", & "CBB" SYSTEMS: Connects flavor line to inject syrups into product. *1 for BLD-1S, BEV-1S, & CBB-1S systems. **0 for SS-1S systems.
2	SYR 932-B	9-TUBE ASSEMBLY WITH MANIFOLD	1	Transports the syrup from the bags to the Injector / Blending Head.
3	MIS 3217	OPEN-CLOSE BUSHING 5/8"	1	Protects the cables and tubing.
4	CAB 113	FLAVOR TRAY	8	Houses syrup bags.
5	TUB 803	0.17 x 1/4 LDPE TUBING	1	Transports sanitizer from tank to the pump.
6	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.
7	MIS 3191	OPEN-CLOSE BUSHING 1/2"	1	FOR DLX & INT UNITS: Protects the sanitizer line entering DLX or INT cabinet.
8	FIX 1053	SANITIZER PUMP T CONNECTOR	1	Connects the Base sanitizer line to the tank.
9-1	SYR 944	SYRUP BAG CONNECTOR ASSEMBLY	8* 0**	FOR "SS", "BLD", & "CBB" SYSTEMS: Transports syrup from the bag to the pumps. *8 for SS-1S, BLD-1S, & CBB-1S systems. **0 for BEV-1S systems.
<i>OR...</i>				
9-2	SYR 944SH	SYRUP BAG CONNECTOR ASSEMBLY - BEVERAGE	8* 0**	FOR "BEV" SYSTEMS: Transports syrup from the bag to the pumps. *8 for BEV-1S systems. **0 for SS-1S, BLD-1S, & CBB-1S systems.
10	MIS 3196	STAINLESS TUBE / CABLE CASING ASSEMBLY	1	Attaches the flavor lines and/or cables to the side of the freezer.
11	N/A	FLAVOR BURST SOFT SERVE CABINET ASSEMBLY	1	Houses syrup trays and bags.

General System Overview

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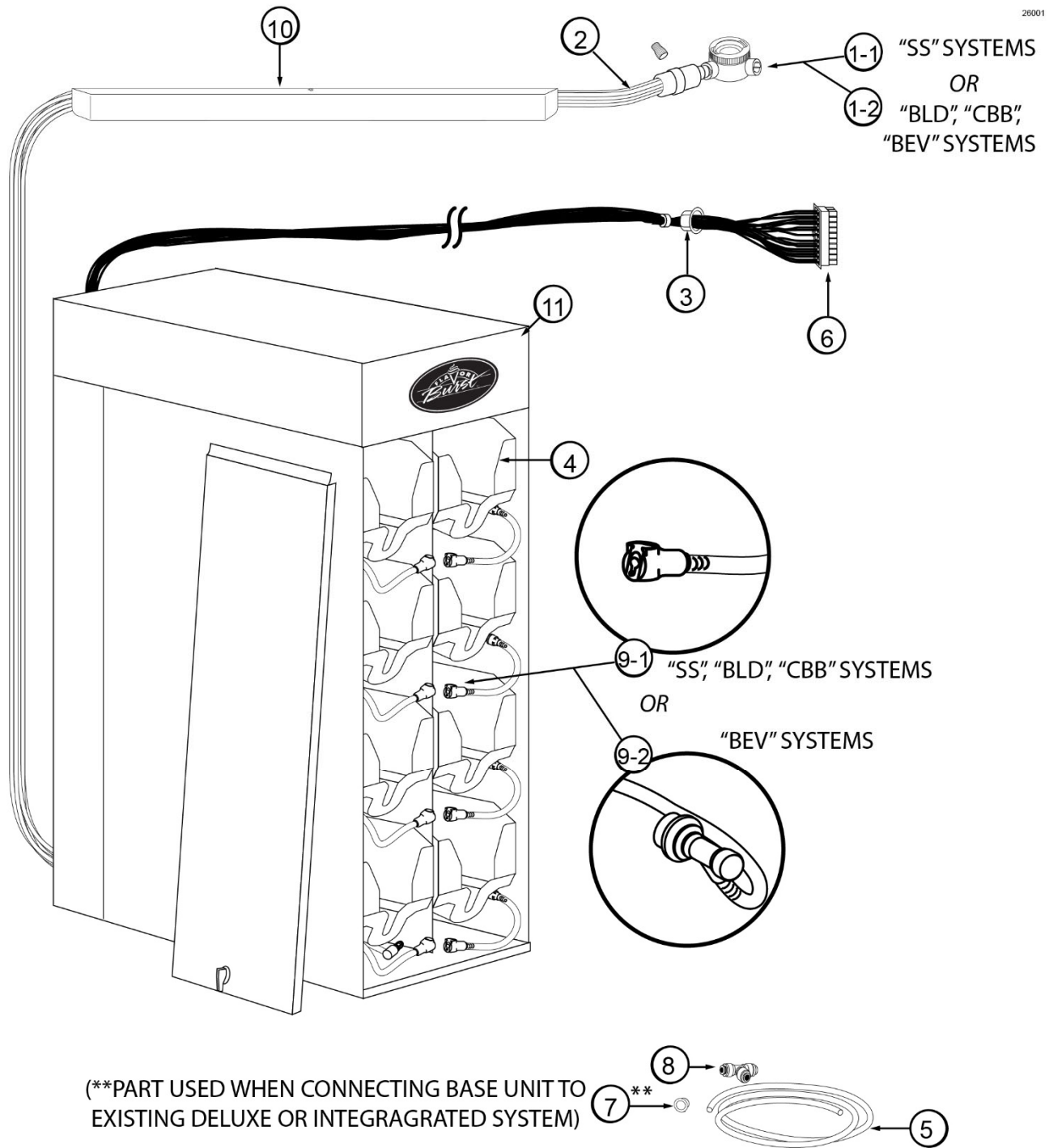


Figure 1

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.
6-1	SYR 944	SYRUP BAG CONNECTOR ASSEMBLY	8* 0**	FOR "SS", "BLD", & "CBB" SYSTEMS: Transports syrup from the bag to the pumps. *8 for SS-1S, BLD-1S, & CBB-1S systems. **0 for BEV-1S systems.
OR...				
6-2	SYR 944SH	SYRUP BAG CONNECTOR ASSEMBLY - BEVERAGE	8* 0**	FOR "BEV" SYSTEMS: Transports syrup from the bag to the pumps. *8 for BEV-1S systems. **0 for SS-1S, BLD-1S, & CBB-1S systems.
7	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.
8	MIS 3066	MINI BUSHING	1	Protects flush tube.
9-1	MIS 3028-80	FLUSH TUBE ASSEMBLY – SOFT SERVE	1* 0**	FOR "SS", "BLD", "CBB" SYSTEMS: Connects with flavor line to flush with sanitizer solution. *1 for SS-1S, BLD-1S, & CBB-1S systems. **0 for BEV-1S systems.
OR...				
9-2	MIS 3028-S	FLUSH TUBE ASSEMBLY - SHAKE	1* 0**	FOR "BEV" SYSTEMS: Connects with flavor line to flush with sanitizer solution. *1 for BEV-1S systems. **0 for SS-1S, BLD-1S, & CBB-1S systems.
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.

Cabinet (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
20-1	SYR 307	PERISTALTIC SYRUP PUMP – SOFT SERVE	8* 0**	FOR “SS” & “BLD” SYSTEMS: Pumps syrup from flavor bags into flavor lines. *8 for SS-1S & BLD-1S systems. **0 for BEV-1S & CBB-1S systems.
OR...				
20-2	SYR 926	PERISTALTIC SYRUP PUMP - BEVERAGE	8* 0**	FOR “BEV” SYSTEMS: Pumps syrup from flavor bags to flavor lines. *8 for BEV-1S systems. **0 for SS-1S, BLD-1S & CBB-1S systems.
OR...				
20-3	SYR 926P	PERISTALTIC SYRUP PUMP – PREMIUM BEVERAGE	8* 0**	FOR “CBB” SYSTEMS: Pumps syrup from flavor bags to flavor lines. *8 for CBB-1S systems. **0 for SS-1S, BLD-1S & BEV-1S systems.
21	CAB 155L	PUMP MOUNTING STRIP	1	Support for syrup trays and spacing between panels.
22	CAB 155R	PUMP MOUNTING STRIP	1	Support for syrup trays and spacing between panels.
23	FAS 2037	TAPPED NYLON SPACER	12	Secures screw to center panel, and support for trays.
24	FAS 2032	STANDARD NYLON SPACERS	12	Provides extra support for flavor trays.
25	FAS 2034	8-32 X 3/4" MACHINE SCREW	12	Attaches bushings to divider panel.
26	MIS 3067	OPEN/CLOSED BUSHING	1	Strain relief for internal 9-Tube Assembly.
27	FIX 1033	1/4" X 1/4" BLKHD (PUSH-TO-CONNECT)	1	Connects Sanitizer Tank tube to the unit.
28	TUB 803	TUBING-PER FOOT	1	Transports sanitizer solution from tank to pump.
29	CAB 133	BASE PANEL	1	Attaches the bottom of the inner and side panels.
30	RUB 618	RUBBER BUMPER WITH WASHER	6	Provides spacing between cabinet base and table.
31	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	6	Attaches to screw and holds rubber bumper in place.
32	MIS 3074	SHORTY PLUG #1672	6	Covers screw hole in rubber bumper.
33	FAS 2040	6-32 X 1/4" TAPPING SCREW	24	Secures tray support bracket to side panels.
34	CAB 135L-A	LEFT SIDE PANEL	1	Holds tray support brackets and panel brackets.
35	ELE 811	RELAY	1	Directs Touch Panel commands.
36	TUB 803	0.17 x 1/4 LDPE TUBING	1	Transports sanitizer solution from tank to sanitizer pump.
37	FIX 1053	SANITIZER PUMP T CONNECTOR	1	Connects the Base sanitizer line to the existing sanitizer tank.
38	MIS 3191	OPEN-CLOSE BUSHING	1	FOR DLX & INT UNITS: Protects the sanitizer line entering the DLX / INT cabinet.

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Cabinet

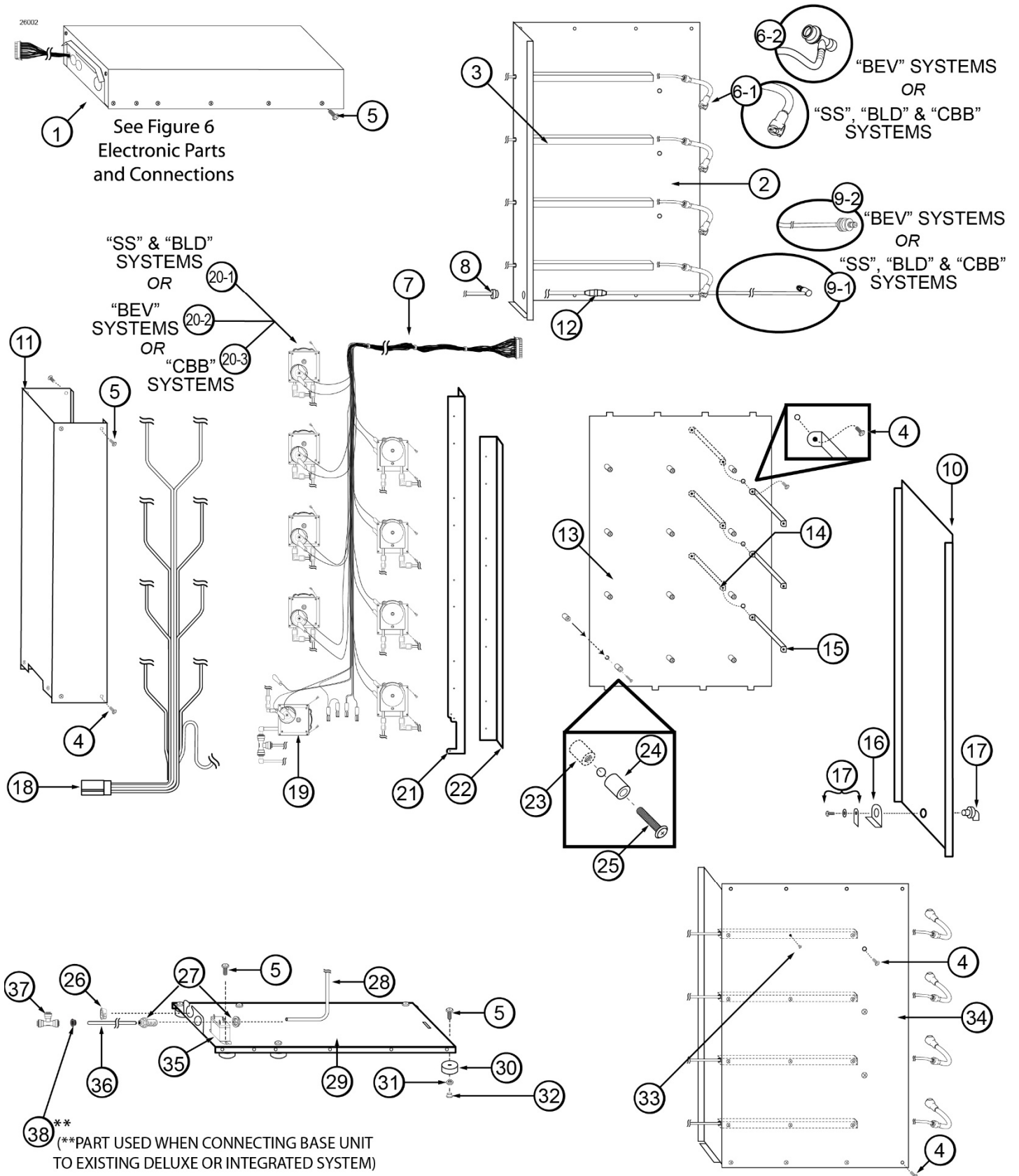


Figure 2

Injector /Blending Assembly and Related Parts (See Figure 3A)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1-1	INJ 422-DH	INJECTOR HEAD ASSEMBLY WITH DOUBLE SYRUP PORTS	1* 0**	FOR “SS” SYSTEMS: Connects flavor line to inject syrups into product. *1 for SS-1S systems. **0 for BLD-1S, BEV-1S, & CBB-1S systems.
OR...				
1-2	INJ 422VS-DH	BLENDING HEAD ASSEMBLY WITH DOUBLE SYRUP PORTS	1* 0**	FOR “BLD”, “BEV”, & “CBB” SYSTEMS: Connects flavor line to inject syrups into product. *1 for BLD-1S, BEV-1S, & CBB-1S systems. **0 for SS-1S systems.
1A	RUB 652-RSS	SMALLER SYRUP PORT O-RING	2 ea.	Provides sealed cavity inside syrup port.
1B	RUB 651	INJECTOR HEAD O-RING 2-020	1 ea.	Provides a sealed cavity.
1C	RUB 660	LARGER SYRUP PORT O-RING	2 ea.	Provides sealed cavity inside syrup port.
2	MIS 3196	STAINLESS 9-TUBE CASING ASSEMBLY	1	Protects and holds the cables and 9-Tube Assembly in place on the freezer side panel.
2A	MIS 3190	STAINLESS 9-TUBE CASING HINGED CHANNEL	1 ea.	Covers and protects the cables and tubes of the Casing Assembly.
2B	MIS 3051	CH-6 CHANNEL MAGNET ASSEMBLY	2 ea.	Holds the Casing Channel to the freezer panel.
2C	FAS 2040	6-32 x 1/4 PAN HEAD SCREW	1 ea.	Secures the Casing cover to the mounting brackets.
2D	FAS 2024	8-32 x 1/4 PAN HEAD SCREW	4 ea.	Secures the magnet assembly to the mounting brackets.
2E	FAS 2035	8-32 NUTS – EXT. LOCK WASHER	4 ea.	Secures the magnet assembly to the mounting brackets.
3	SYR 932	6' 9-TUBE ASSEMBLY	1	Supplies syrup to Injector Head from pumps.
3A	FAS 2051	ROLLED FLANGE EYELET	18 ea.	Provides tension in syrup line to affix to line coupler.
3B	ROT 510	LINE COUPLER	2 ea.	Holds flavor lines in place.
3C	ROT 515-A	9-TUBE ASSEMBLY WAVE SPRING	1 ea.	Provides tension between tube connectors.
3D	INJ 116	LINE COUPLER NUT - BLACK	1 ea.	Attaches flavor tubes to flavor manifold.
3E	SYR 901	6' 9-TUBE ASSEMBLY TUBES	9 ea.	Brings syrup from pump to Injector Head.
3F	ROT 511	LINE COUPLER NUT	1 ea.	Connects flavor lines to the internal 9-Tube Assembly.
3G	RUB 602	9-POS TUBE CONN. GASKET	1 ea.	Provides sealed cavity.
4	INJ 117	TUBE CONNECTOR BODY –BLACK	1	Secures flavor line manifold to flavor lines.
5	MIS 3142	FLAVOR LINE DUST CAP – FB 80	1	Covers syrup manifold when not connected.
6	INJ 201A	SYRUP MANIFOLD - BLACK	1	Connects flavor line to Injector Head.
7	RUB 601	9-POS DUCKBILL CHECK VALVE	1	Provides sealed cavity and prevents syrup leakage.
8	CAB 113	FLAVOR TRAY	8	Houses syrup bags.

Injector /Blending Assembly and Related Parts (Continued)

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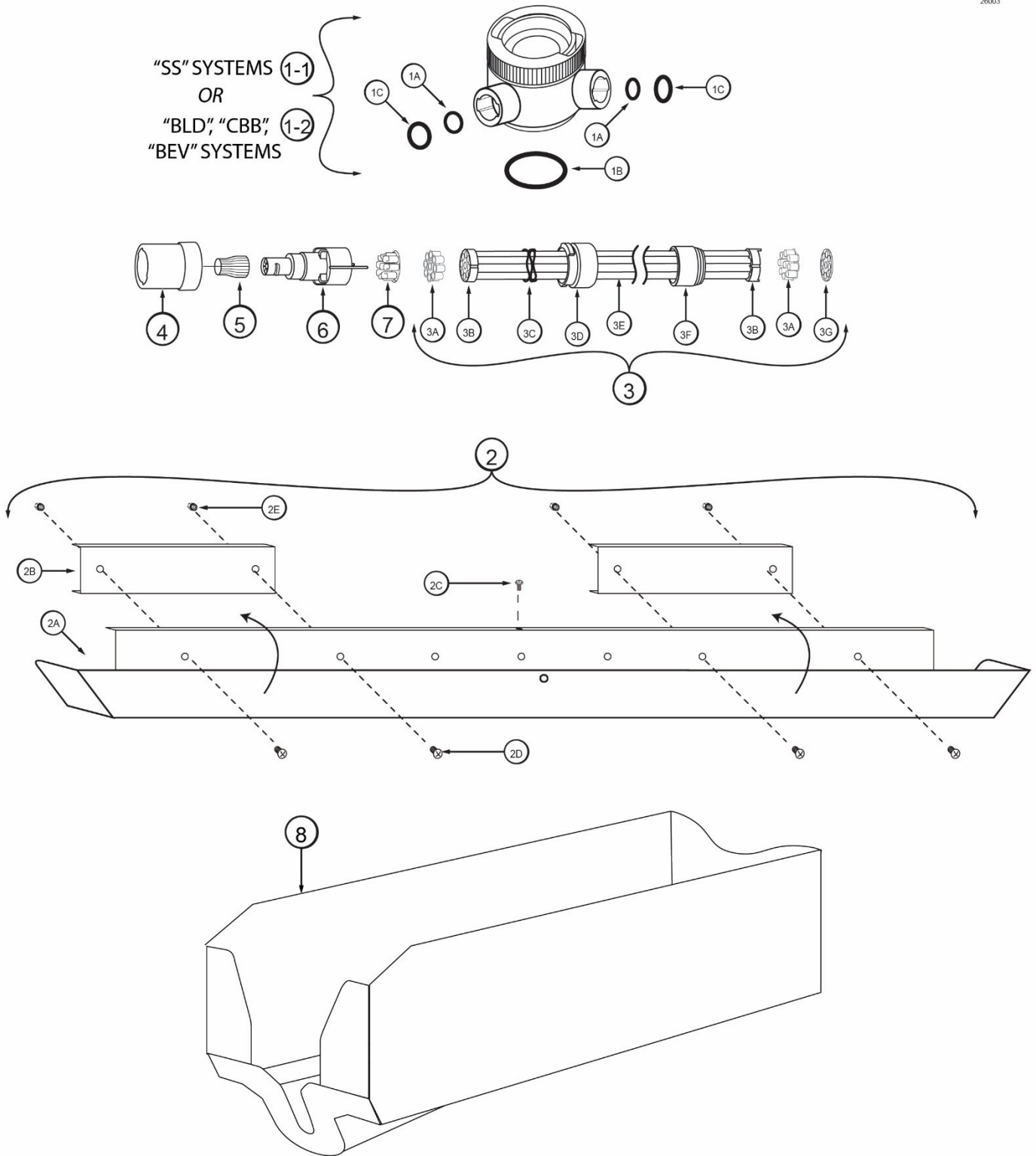


Figure 3A

Soft Serve Syrup Pump and Related Parts (See Figure 4A)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
A	N/A	SOFT SERVE SYRUP PUMP SYSTEM	8* 0**	FOR "SS" & "BLD" SYSTEMS: Pumps syrup from flavor bags into flavor lines. *8 for SS-1S & BLD-1S systems. **0 for BEV-1S & CBB-1S systems.
1	N/A	SOFT SERVE SYRUP PUMP	1	Pumps syrup from bags to flavor lines.
1A	SYR 307	PERISTALTIC SYRUP PUMP – SOFT SERVE	1 ea.	Pumps syrup from bags into flavor lines.
1B	TUB 806	1/8" SYRUP PUMP REPL TUBE	1 ea.	Transports syrup through pump.
1C	FAS 2067	SYRUP PUMP TUBE WASHER-1/4	1 ea.	Secures pump tube.
1D	FAS 2066	SYRUP PUMP CLAMP-HOSE-1/4"	1 ea.	Prevents pump tube from slipping.
1E	FAS 2051	ROLLED FLANGE EYELET	1 ea.	Creates tension for tighter fit.
1F	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 ea.	Connects syrup in tube to pump.
1G	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 ea.	Connects syrup pump to flavor line out.
2	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	1	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	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.

Soft Serve Syrup Pump and Related Parts

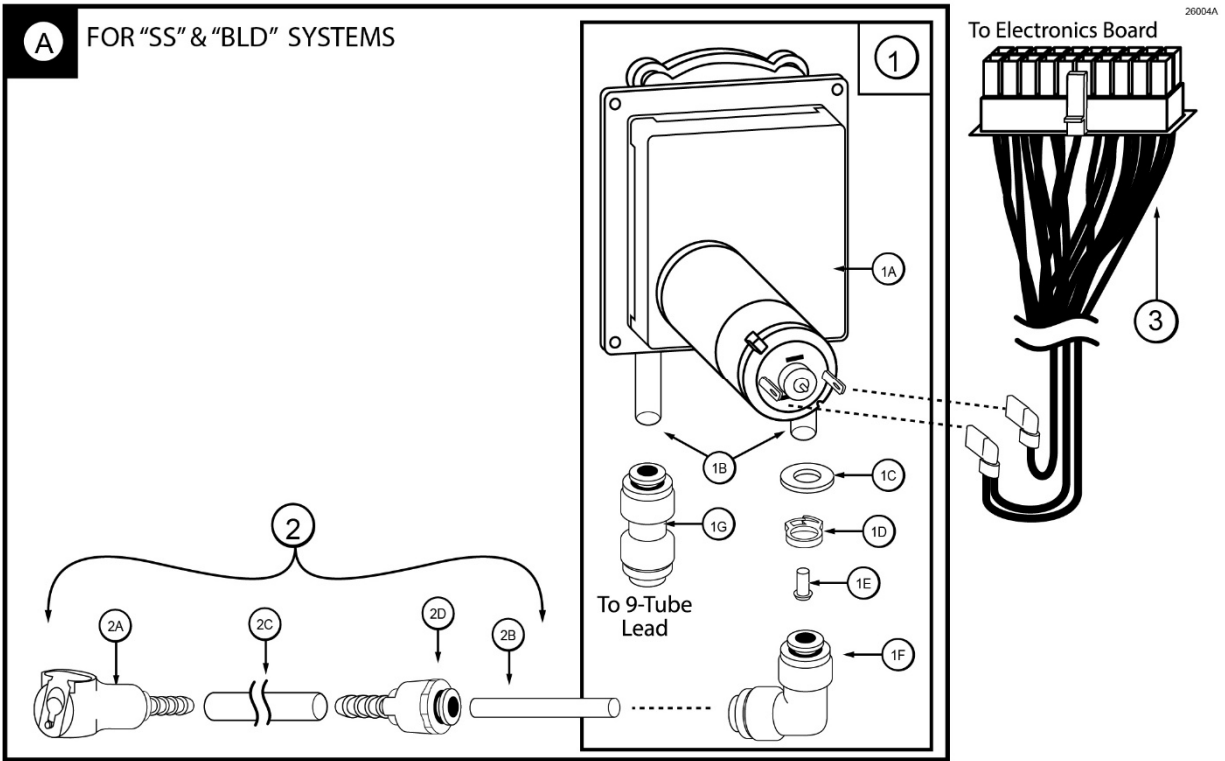


Figure 4A

Beverage Syrup Pump and Related Parts (See Figure 4B)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
B	N/A	BEVERAGE SYRUP PUMP SYSTEM	8* 0**	FOR "BEV" SYSTEMS: Pumps syrup from flavor bags into flavor lines. *8 for BEV-1S systems. **0 for SS-1S, BLD-1S & CBB-1S systems.
1	N/A	SHAKE SYRUP PUMP	1 ea.	Pumps syrup from bags to flavor lines.
1A	SYR 926	PERISTALTIC SYRUP PUMP	1 ea.	Pumps syrup from bags into flavor lines.
1B	TUB 809	1/4" SYRUP SHAKE PUMP REPLACEMENT TUBE	1 ea.	Transports syrup through pump.
1C	FIX 1045	1/4" TUBE TO 1/4" HOSE STEM	1 ea.	Creates tension for tighter fit, connects pump to fitment.
1D	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 ea.	Connects syrup pump to flavor line out.
1E	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 ea.	Connects bag connector assembly to flavor line/pump.
2	SYR 944SH	SYRUP TUBE ASSEMBLY – SHAKE BAG COUPLER	1 ea.	Transports the flavoring from the syrup bag to the syrup pump.
2A	SYR 928	#27-1102-99 .265" BAG COUPLER	1 ea.	Fastens bag fitment to bag connector.
2B	TUB 811	TUBE-SILICONE .188X.375 PE FB80	1 ea.	Provides sealed cavity inside bag fitment.
2C	FIX 1048	FITTING ¼ X ¼ BARB FB80	1 ea.	Connects bag coupler assembly to flavor line/pump.
2D	SYR 902	FLAVOR-IN TUBE	1 ea.	Carries syrup from syrup bag to pump.
3	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.

Beverage Syrup Pump and Related Parts

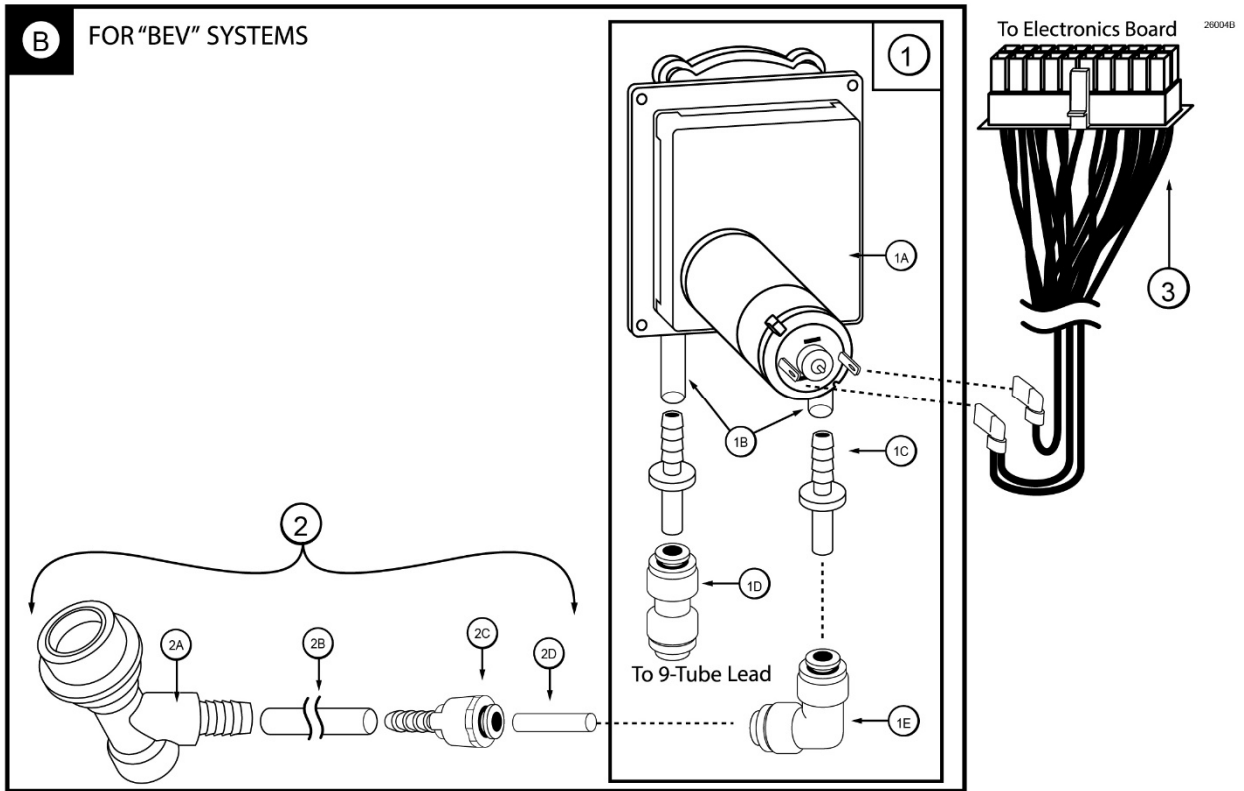


Figure 4B

Premium Beverage Syrup Pump and Related Parts (See Figure 4C)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
A	N/A	PREMIUM BEVERAGE SYRUP PUMP SYSTEM	8* 0**	FOR "CBB" SYSTEMS: Pumps syrup from flavor bags into flavor lines. *8 for CBB-1S systems. **0 for SS-1S, BEV-1S & BLD-1S systems.
1	N/A	SOFT SERVE SYRUP PUMP	1	Pumps syrup from bags to flavor lines.
1A	SYR 926P	PERISTALTIC SYRUP PUMP – PREMIUM BEVERAGE	1 ea.	Pumps syrup from bags to flavor lines.
1B	TUB 807	3/16" SAN PUMP TUBE KIT W/TIES	1 ea.	Transports syrup through pump.
1C	FAS 2067	SYRUP PUMP TUBE WASHER-1/4	1 ea.	Secures pump tube.
1D	FAS 2066	SYRUP PUMP CLAMP-HOSE-1/4"	1 ea.	Prevents pump tube from slipping.
1E	FAS 2051	ROLLED FLANGE EYELET	1 ea.	Creates tension for tighter fit.
1F	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 ea.	Connects syrup in tube to pump.
1G	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 ea.	Connects syrup pump to flavor line out.
2	SYR 944	SYRUP TUBE ASSEMBLY – SOFT SERVE	1	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	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.

Soft Serve Syrup Pump and Related Parts

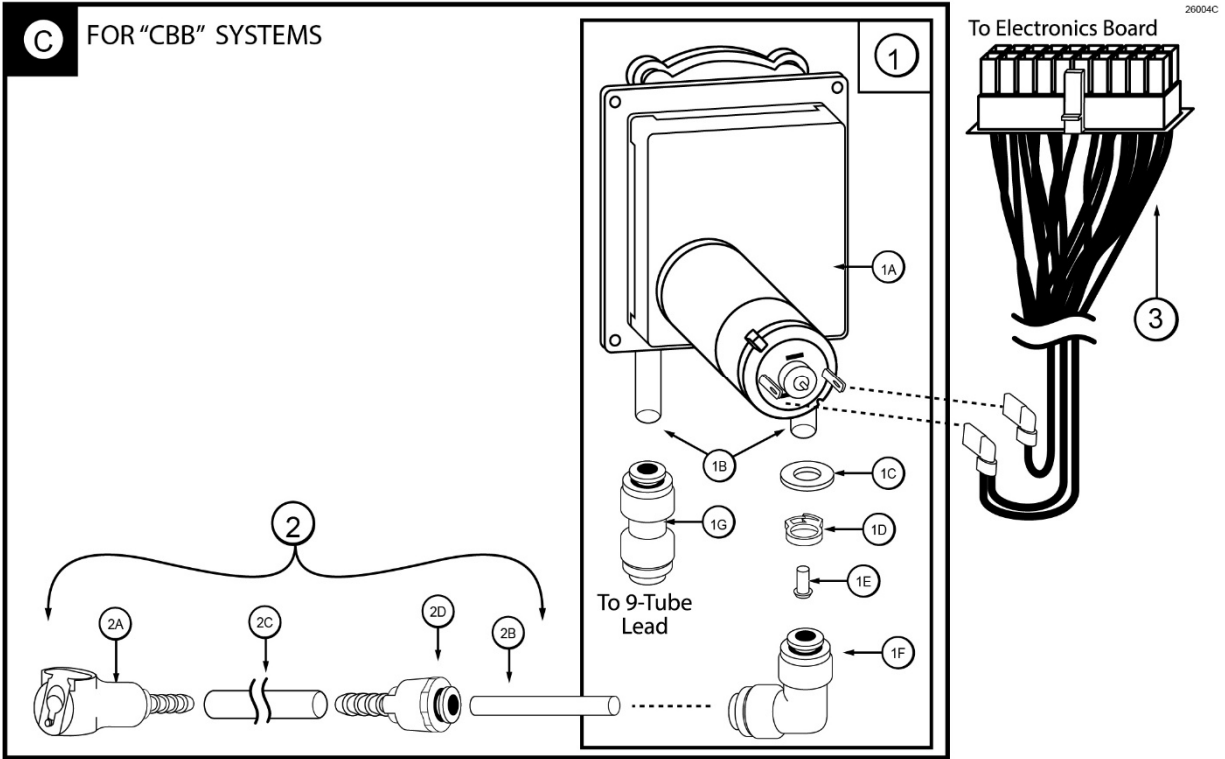


Figure 4C

Sanitizer Pump and Related Parts (See Figure 5)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1-1	MIS 3028-80	FLUSH TUBE ASSEMBLY – SOFT SERVE	1* 0**	FOR “SS”, “BLD”, “CBB” SYSTEMS: Connects with flavor line to flush with sanitizer solution. *1 for SS-1S, BLD-1S, & CBB-1S systems. **0 for BEV-1S systems.
1A	FIX 1051	SANITIZER TANK FITMENT	1 ea.	Connects flush tube to Sanitizer Tank.
1B	SYR 931	CLEAR TUBING	1 ea.	Transports sanitizer to sanitizer / flush tubes.
OR...				
1-2	MIS 3028-S	FLUSH TUBE ASSEMBLY - SHAKE	1* 0**	FOR “BEV” SYSTEMS: Connects with flavor line to flush with sanitizer solution. *1 for BEV-1S systems. **0 for SS-1S, BLD-1S, & CBB-1S systems.
2	TUB 807	SANITIZER TUBE REPLACEMENT	1	Transports sanitizer through pump.
3	SAN 748	SANITIZER PUMP ASSEMBLY	1	Supplies sanitizer to flush tube.
4	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1	Connects pump to the 9-Tube Assembly.
5	FIX 1023	3/16" X 3/16" BARB TUBE CONNECT	1	Splices together flush tubes.
6	FIX 1042	TUBE-TO-TUBE ELBOW	3	Connects pump tube to reducing union.
7	FIX 1053	SANITIZER PUMP T CONNECTOR	2	Splits the connection.
8	TUB 803	0.17 x 1/4 LDPE TUBING	2	Transports sanitizer from the tank the pump.
9	SYR 931	CLEAR TUBING	1	Transports sanitizer to sanitizer / flush tubes.
10	FIX 1033	1/4" X 1/4" BLKHD (PUSH-TO-CONNECT)	1	Connects Sanitizer Tank tube to the unit.
11	MIS 3191	OPEN-CLOSE BUSHING	1	FOR DLX & INT UNITS: Protects the sanitizer line entering the DLX / INT cabinet.
12	SYR 927	INTERNAL 9-TUBE ASSEMBLY	1	Transports syrup from bags to flavor 9-Tube Assembly.
12A	SYR 900	4' 9-TUBE ASSEMBLY TUBES	9 ea.	Transports syrup and sanitizer from pumps to Injector Assembly.
12B	ROT 511	LINE COUPLER NUT	1 ea.	Connects flavor lines to the internal 9-Tube Assembly.
12C	ROT 512	TUBE CONNECTOR BODY	1 ea.	Connects internal 9-Tube Assembly to flavor lines.
12D	ROT 510	LINE COUPLER	1 ea.	Holds flavor lines in place.
12E	FAS 2051	ROLLED FLANGE EYELET	9 ea.	Creates tension for tighter fit 1 per pump, 9 per tube assembly.
12F	MIS 3023	DUST CAP	1 ea.	Cover to protect end of flavor lines.
13	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.

Sanitizer Pump and Related Parts

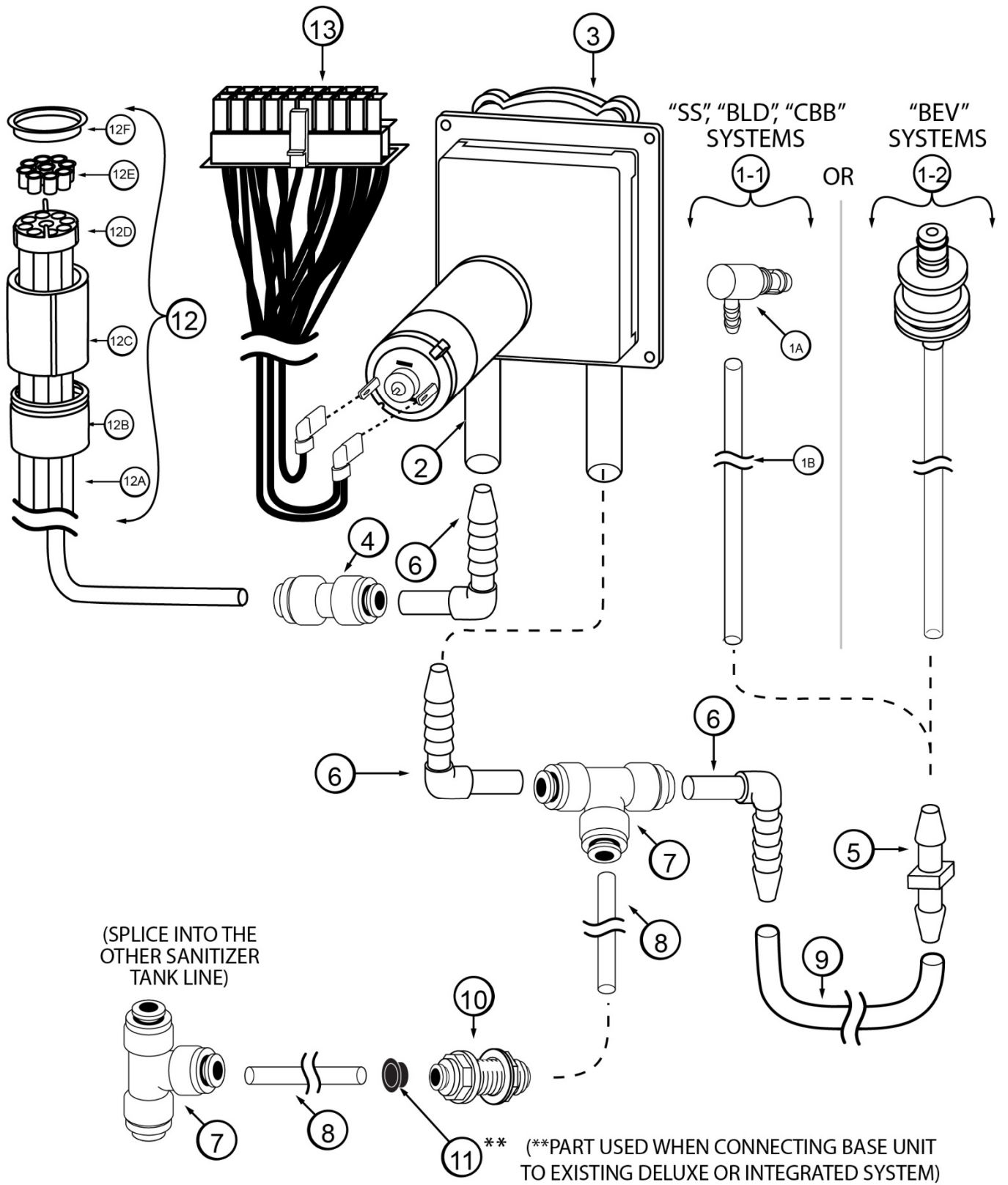


Figure 5

Electronic Parts and Connections (See Figure 6)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 811	RELAY	1	Directs Color Touch Panel commands.
2	ELE 932-BASE	PUMP & SANITIZER CABLE HARNESS FOR BASE UNIT	1	Provides power to the syrup and sanitizer pumps.
3	MIS 3219	HOLE PLUG 1.09"	1	Closes unused hole on panel.
4	MIS 3217	OPEN-CLOSE BUSHING 5/8"	2	Protects the cables.
5	MIS 3216	CLOSURE PLUG 5-8"	2	Closes unused hole on panel.
6	CAB 137-A	ELECTRONICS COVER	1	Protects and covers the electronics microprocessor.
7	FAS 2014	8-32 X 1/2" PAN HEAD	16	Secures various parts within the top of the 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; splash guard.
10	CAB 485C	POWER ENTRANCE MODULE OPENING COVER	1	Covers the opening in the cabinet panel.
11	CAB 138TS	ELECTRONICS BASE PANEL	1	Secures microprocessor.
12	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	2	Secures the cover plate to the base panel.

26006

(Connects to the Electronics Board on your Flavor Burst System)

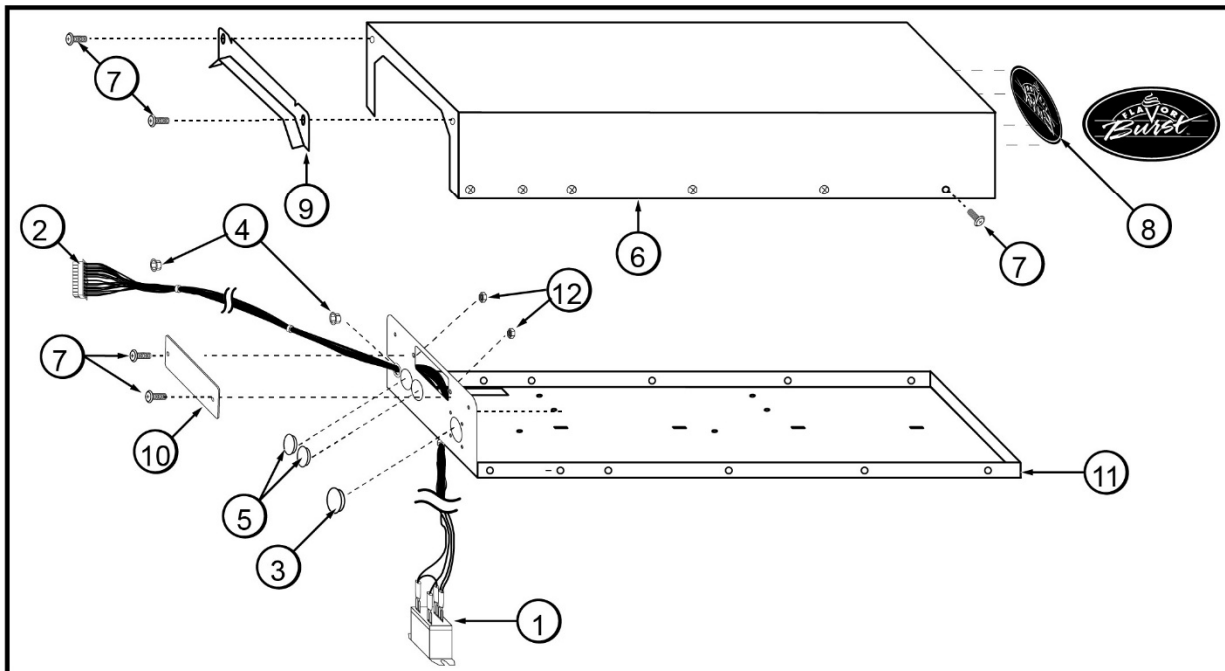
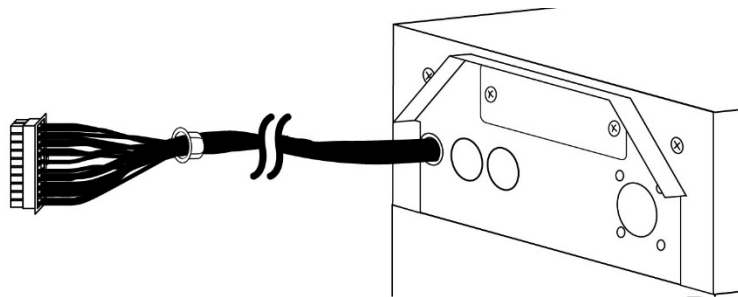


Figure 6

EQUIPMENT SETUP

ADDITIONAL PRODUCTS & SUPPLIES REQUIRED:

- STERA-SHEEN® GREEN LABEL SANITIZER
- DAWN® DISH SOAP
- APPROVED, SERVICEABLE AND SANITIZED TOOLS AND BRUSHES.
- ENVIROKLEEN NO-RINSE CLEANER & FOOD CONTACT SANITIZER (OPTIONAL)

(CONTACT YOUR LOCAL DISTRIBUTOR FOR RECOMMENDED PRODUCTS AND SUPPLIES).

NOTE: CLEAN AND SANITIZE YOUR HANDS BEFORE YOU PERFORM THE FOLLOWING PROCEDURES.

NOTE: INSPECT ALL WEAR ITEMS AND REPLACE IF NECESSARY.

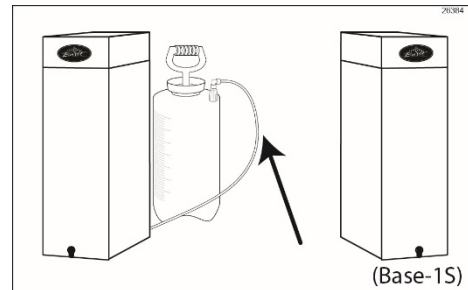
Combined with your existing Flavor Burst system, the Base-1S unit turns your 8-flavor system into a 16-flavor system. The BASE-1S system is designed to connect to and work with your existing Touch Panel. Both systems are controlled by that Touch Panel. Each system is installed on the same spout by using the double syrup port Injector / Blending Head and an additional 9-Tube Assembly.

The basic installation and cleaning procedures can be found in the new Operations Manual included with this unit. Additionally, follow the instructions below for installation procedures not included in the new Operations Manual.

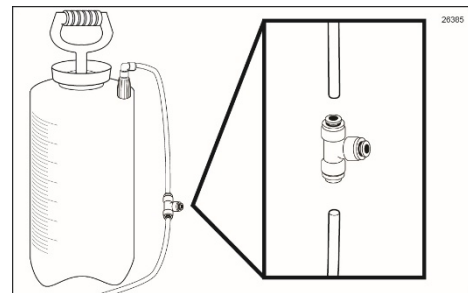
Installing the Sanitizer Line – External Tank

Follow these instructions when connecting the sanitizer line to an external sanitizer tank (standard and junior cabinets). If you have the interior cabinet tank that comes with Deluxe and Integrated units, skip to the next set of instructions.

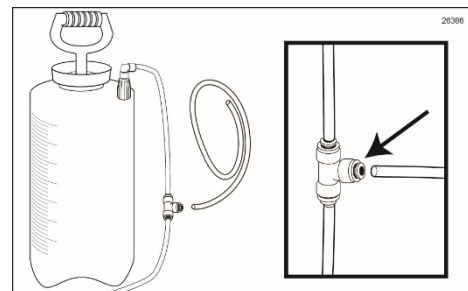
1. Follow the sanitizer line from the tank to the point closest to the Base-1S unit. Cut the sanitizer line at this point.



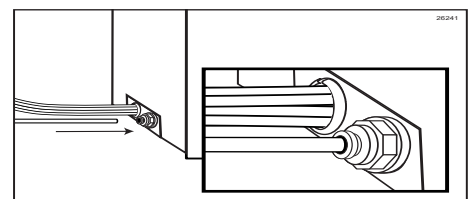
2. Insert the cut ends into the T-Connector.



3. Insert the Base-1S sanitizer line into the remaining T-Connector opening.



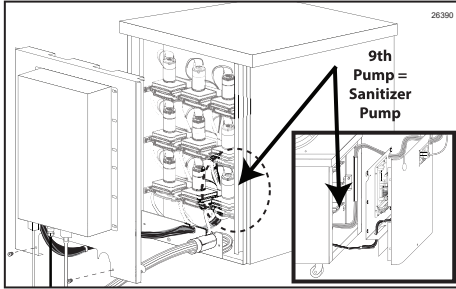
4. Insert the open sanitizer line into the fitting at the lower back of the Base-1S cabinet.



Installing the Sanitizer Line – Internal Tank

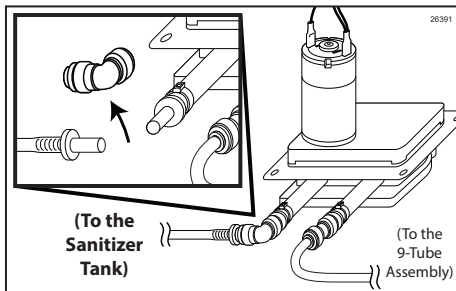
Follow these instructions when connecting the sanitizer line to an internal sanitizer tank. These tanks are located inside a Deluxe or Integrated cabinet.

1. Gently open the back of the Deluxe or Integrated cabinet and locate the sanitizer pump (9th pump, bottom row to the far right.)

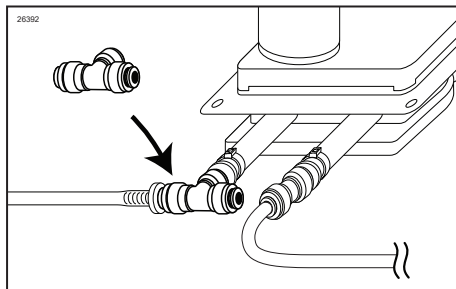


NOTE: TAKE CARE OF THE ELECTRICAL CONNECTIONS WHEN REMOVING THE BACK PANEL AND ELECTRONICS PANEL FROM THE INTEGRATED UNIT.

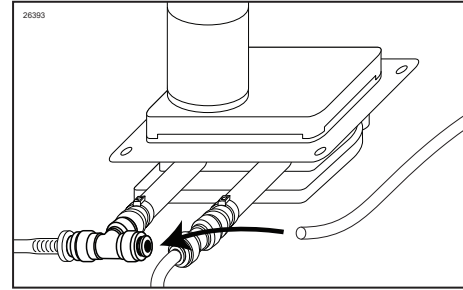
2. Place a single service towel under the pump, and remove the elbow connector that connects the sanitizer tank to the pump.



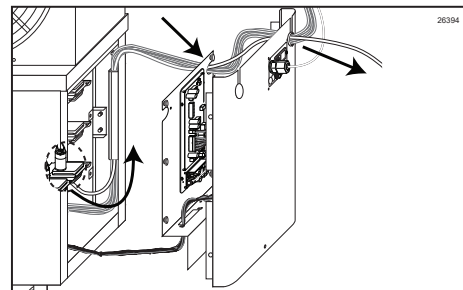
3. Replace the elbow connector with the T-Connector provided. Attach one opening to the pump and the other to the internal tank's sanitizer line.



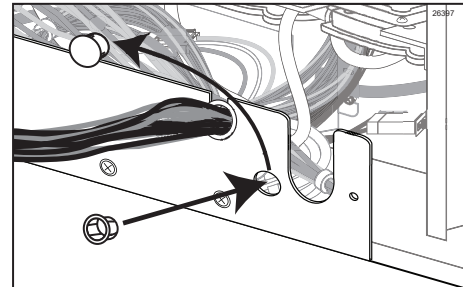
4. Attach the Base-1S sanitizer line to the remaining T-Connector opening.



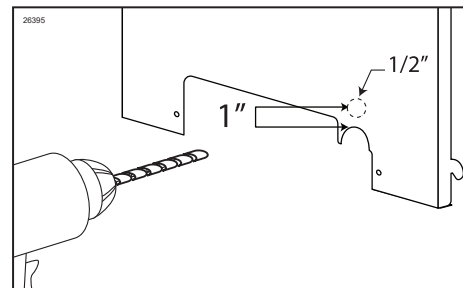
5. If you are working with an Integrated unit, thread the Base-1S sanitizer line through the same channels as the 9-Tube Assembly. Then proceed to Step 10.



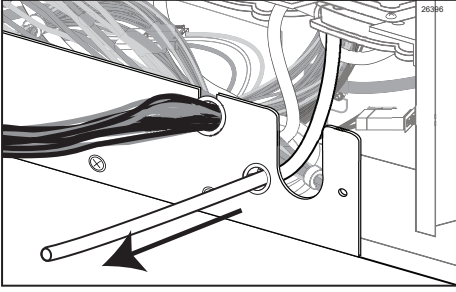
6. If you are working with a Deluxe unit, remove the plug on the bottom panel between the pump harness hole and the 9-tube assembly slot. Then, insert the bushing that comes with your base unit.



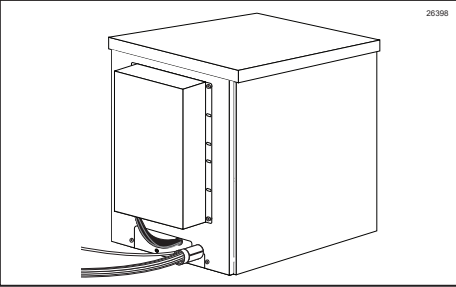
NOTE: IF YOUR DELUXE SYSTEM DOES NOT HAVE A HOLE IN THE LOWER PANEL, DRILL A 1/2" HOLE IN THE DELUXE CABINET BACK PANEL, 1" ABOVE WHERE THE 9-TUBE ASSEMBLY PASSES THROUGH.



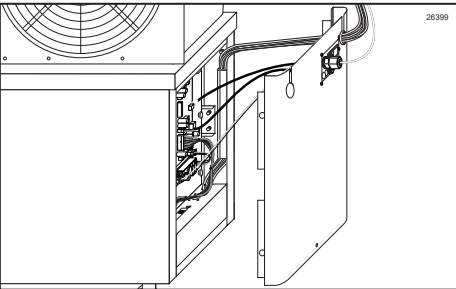
7. Insert the sanitizer line from the pump through the bushing.



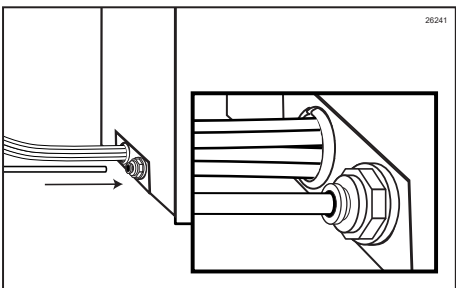
8. Return the cabinet panel(s) to the unit.



9. Install the Electronics Board back inside the Integrated cabinet, but leave the back panel separated from the unit. You will need access to the Electronics Board when connecting the Base unit's pump harness.



10. Insert the other end of the sanitizer line into the fitment located at the lower back of the Base-1S cabinet.

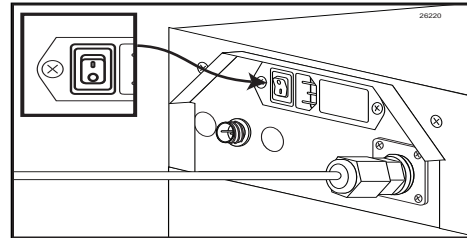


Connecting the Pump Harness Cable

The Base-1S unit does not come with its own Color Touch Panel or power source. It is designed to connect to the electronics board of your full Flavor Burst system and is controlled by your existing Color Touch Panel. Since the electronics panel is located in different areas depending on the shape of your cabinet, follow the instructions under the appropriate section for your current Flavor Burst system.

For convenience, keep the Flavor Burst cabinet and the Base unit as close together as possible.

IMPORTANT: Ensure BOTH cabinets are turned off or unplugged before proceeding.



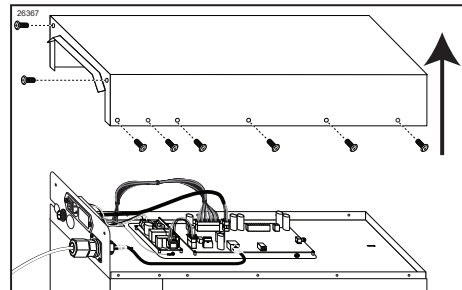
NOTE: FAILURE TO TURN OFF POWER COULD RESULT IN ELECTRICAL SHOCK.

Connecting to a Standard Cabinet

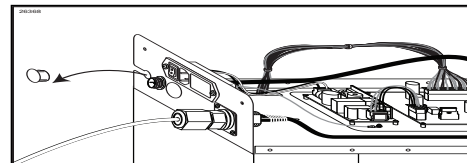
The Electronics Board is located under the cap of your tall, standard Flavor Burst cabinet.

IMPORTANT: Ensure BOTH cabinets are turned off or unplugged before proceeding.

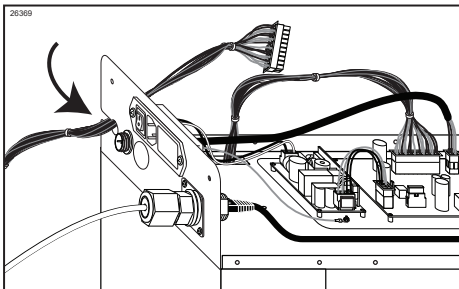
1. Remove the cap of your standard Flavor Burst cabinet.



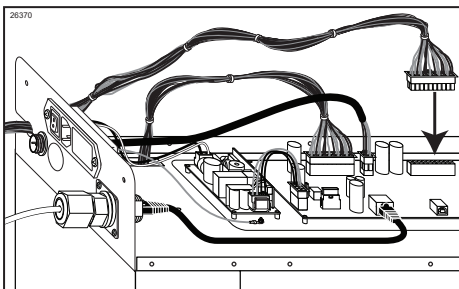
2. Remove the plug from the slotted hole of the panel at the back of the cabinet.



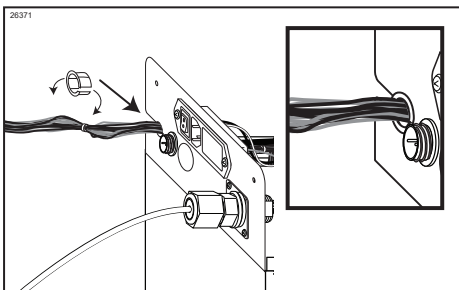
3. Insert the Base unit's pump harness cable through the slotted hole of your Flavor Burst cabinet panel.



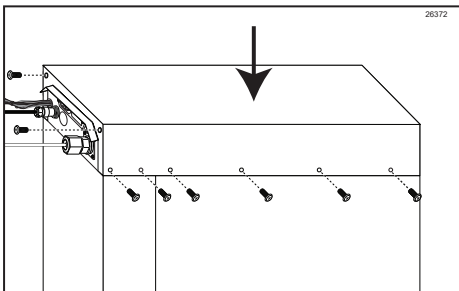
4. Insert the pump harness cable connector into the port on the Electronics Board labeled "BANK B" or "PWRCONN3".



5. Wrap the open-close bushing over the pump harness cable and snap it into the slotted hole on the cabinet panel.



6. Return the cap to the cabinet.



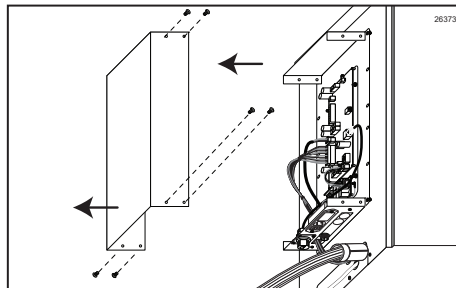
7. Ensure the power cable is connected to the unit. Then, turn the switch "on" to activate the system.

Connecting to a Deluxe Cabinet

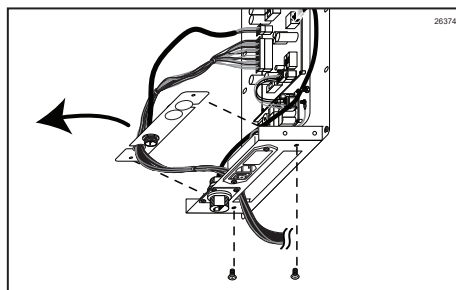
The Electronics Board of a Deluxe unit is located inside the Electronics Box, typically attached to the back of the Deluxe unit.

IMPORTANT: Ensure BOTH cabinets are turned off or unplugged before proceeding.

1. Remove the Electronics Box Cover.

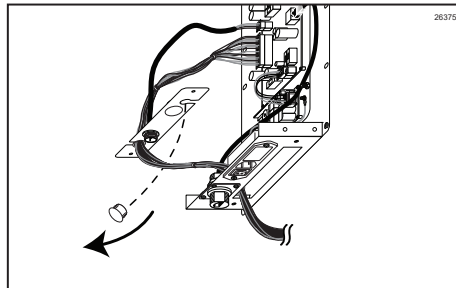


2. Disconnect the long plate at the bottom of the electronics box.

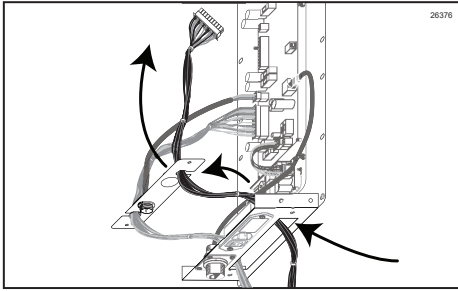


NOTE: TAKE CARE WITH THE ELECTRONICS CONNECTIONS.

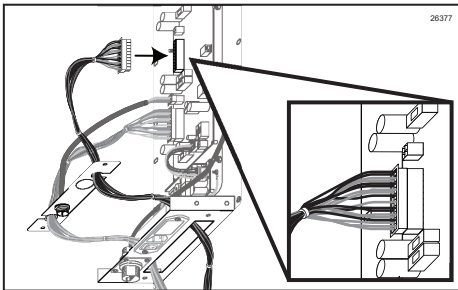
3. Remove the plug from the unused slotted hole of the plate.



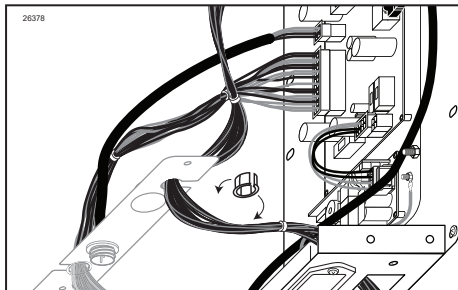
4. Insert the Base unit's pump harness cable through the opening at the bottom of the Electronics Box, and then through slotted hole of the plate.



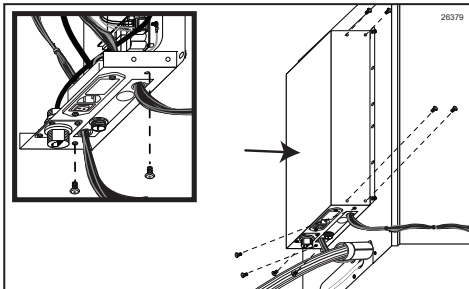
5. Insert the pump harness cable connector into the port on the Electronics Board labeled "BANK B" or "PWRCONN3".



6. Wrap the open-close bushing over the pump harness cable and snap it into the slotted hole on the plate.



7. Reinstall the plate and the cover to the Electronics Box.



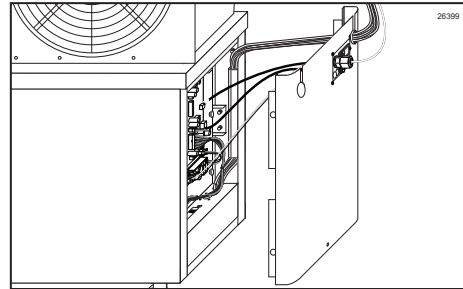
8. Ensure the power cable is connected to the unit. Then, turn the switch "on" to activate the system.

Connecting to an Integrated Cabinet

The Integrated unit's Electronics Board is just inside the Taylor Cart, behind the back panel.

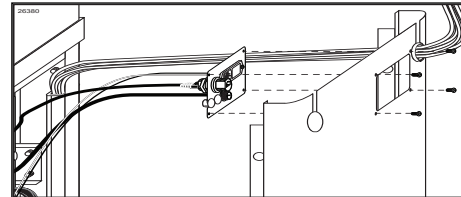
IMPORTANT: Ensure BOTH cabinets are turned off or unplugged before proceeding.

1. Ensure the Taylor cart back panel is removed from the back of the unit.



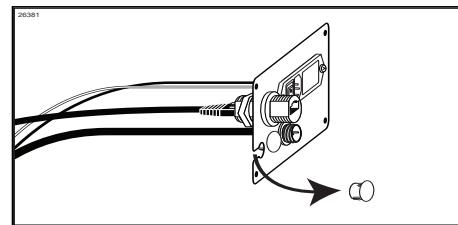
NOTE: TAKE CARE OF THE ELECTRONICS CONNECTIONS WHEN THE TAYLOR BACK PANEL IS SEPARATED FROM THE UNIT.

2. Disconnect the plate from the panel.

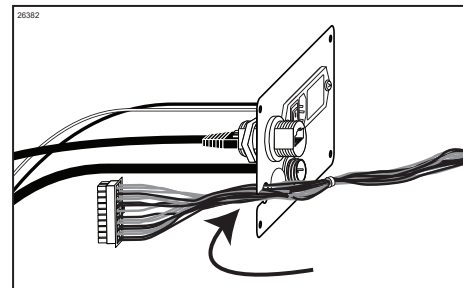


NOTE: TAKE CARE OF THE CONNECTED WIRES WHEN REMOVING THE PLATE.

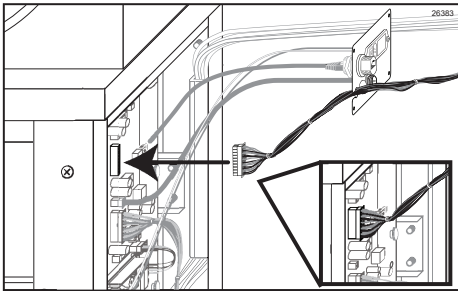
3. Remove the plug from the unused slotted hole of the plate.



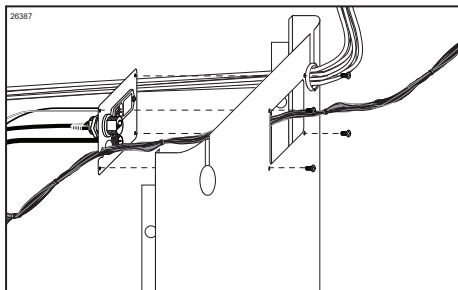
4. Insert the Base unit's pump harness cable through the Taylor cart panel's opening, and then through slotted hole of the plate.



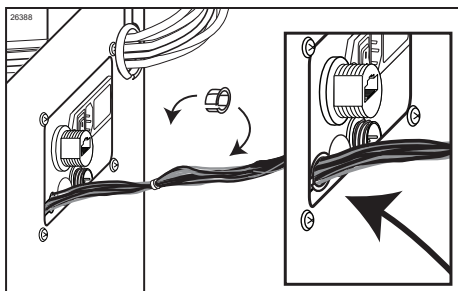
5. Insert the pump harness cable connector into the port on the Electronics Board labeled “BANK B” or “PWRCONN3” on the Electronics Board.



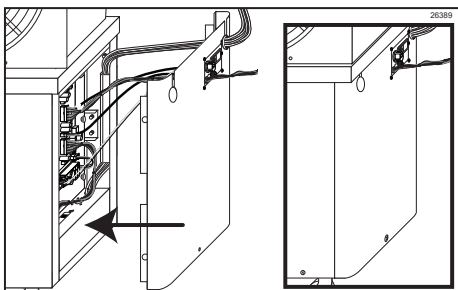
6. Reinstall the plate to the Taylor cart panel.



7. Wrap the open-close bushing over the pump harness cable and snap it into the slotted hole on the plate.



8. Reinstall the back panel to the Taylor cart.



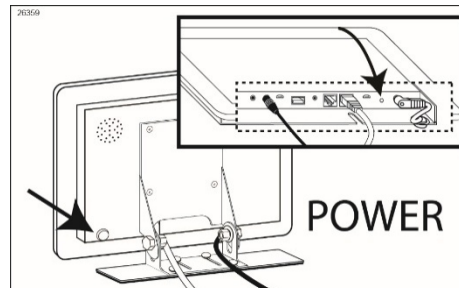
9. Ensure the power cable is connected to the unit. Then, turn the switch “on” to activate the system.

Electrical Connections and Power Up

All the cable and power connections should be installed at the back of your standard Flavor Burst cabinet. Once the cables have been attached and the unit is turned on, the unit 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.

Power to your Color Touch Panel is controlled by the switch on the back panel, as well as a push-button on the rear and underneath the Touch Panel itself. When the Touch Panel is not in use for long periods of time, such as after hours, it is recommended the panel be turned off to save screen quality.

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

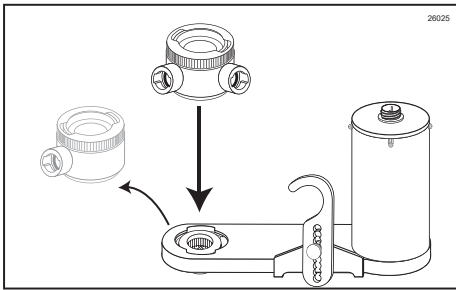


2. Program your Color Touch Panel to recognize your Base unit. Follow the instructions in the “Equipment Setup Wizard” section of your Color Touch Panel Manual.
3. Most likely, settings on the Touch Panel will need to be adjusted according to the operator’s preference. Serving modes, flavor timing, serving sizes, changing the menu flavor names and more features are outlined in the TOUCH PANEL OPERATIONS MANUAL. For the initial set-up, however, proceed with the rest of this section before making those adjustments.

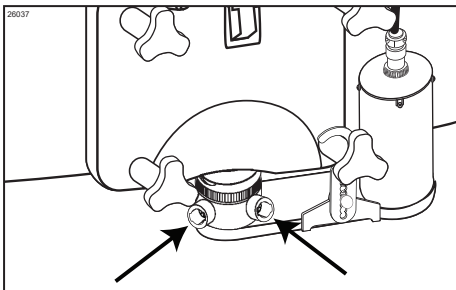
Installing the Injector / Blending Head and 9-Tube Assemblies

The Injector / Blending Head that comes with the Base-1S system replaces your existing Head. The new part has two syrup ports so that you can connect your existing 9-Tube Assembly for your standard Flavor Burst system, as well as the 9-Tube Assembly connected to your Base-1S cabinet.

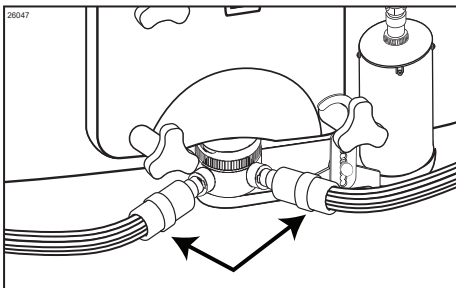
1. Refer to your new Operations Manual and follow instructions in the EQUIPMENT SETUP to sanitize and prepare your Injector / Blending Assembly for installation.
2. Use the included dual-spout Injector / Blending Head instead of your standard single-spout Head.



3. When attached to the freezer spout, the new Injector / Blending Head should be positioned so that the two syrup ports are angled away from the freezer.



4. Install your standard 9-Tube Assembly and the Base-1S 9-Tube Assembly to the syrup ports on the new Injector / Blending Head.



EQUIPMENT SETUP - Continued

Refer to these sections in your new Operations Manual to finish the rest of the setup and installation. The new Operations Manual is also your guide to cleaning procedures and schedule, refilling syrups, daily operating procedures, and the winterizing procedure. To determine which Operations Manual you need, see the options below.

Use the CTP 80SS Operations Manual if you are serving “striped” soft serve and using the CTP BASE SS-1S system.

Use the CTP 80BLD Operations Manual if you are serving “blended” soft serve and using the CTP BASE BLD-1S system.

Use the CTP 80BEV Operations Manual if you are serving standard frozen beverages using a CTP BASE BEV-1S system.

Use the CTP 80CBB Operations Manual if you are serving “premium” frozen beverages using a CTP BASE CBB-1S system.

1. Refer to your operations manual to perform the instructions in the following sections of EQUIPMENT SETUP:
 - Mounting the Tube / Cable Casing Assemblies
 - Connecting the Unit Syrup Line
 - Installing Flavors and Priming Syrup Lines (including the Clean-In-Place Process)
2. Proceed with the other sections of your Color Touch Panel Manual to set up flavors and other features.
3. Refer to your standard operations manual for daily and routine maintenance of your BASE system.

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: _____

2. Serial Number _____

3. Voltage _____

4. Maximum Fuse Size _____ Amps

5. Minimum Wire Ampacity _____ Amps

Warranty

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

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