

Flavor Burst®
Frozen Beverage System
Model TS 44BEV

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:

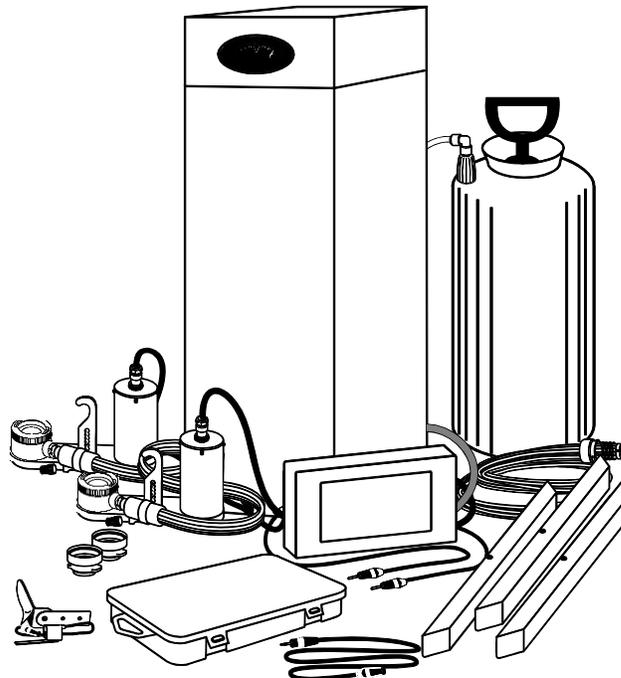
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For pricing, ordering and support, contact one of our qualified distributors.



Warranty

An installation and warranty form is provided with every TS 44BEV system, located inside the TS 44BEV 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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SAFETY PRECAUTIONS & PROCEDURE NOTES -- PLEASE READ!

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 44BEV 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. Parts and part numbers may vary from what is shown and listed. Contact your local distributor for most recent updates concerning the unit.

NOTE: Your hands should be cleaned and sanitized before you perform these procedures.

NOTE: The procedures in this manual require approved, serviceable and sanitized tools and brushes. Contact your local distributor for recommended supplies.

NOTE: Use an approved cleaner and sanitizer for the procedures in this manual. Refer to manufacturer's instructions for proper preparations of these cleaning agents.

NOTE: Inspect all wear items during procedures and replace if necessary.

NOTE: Consult your local distributor if you have any questions concerning differences.

NOTE: If installing this unit on a frozen carbonated beverage freezer, please refer to the TS 80FCB operations manual for instructions on installing, maintaining and operating the FCB side components.

INTRODUCTION

Congratulations on your purchase of a TS 44BEV 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 44BEV series system is an add-on to a frozen beverage freezer designed to blend concentrated flavorings throughout the base 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 Touchscreen.

Components of the TS 44BEV system should be cleaned daily to ensure the highest standard of sanitation. When your equipment arrives or if it has been unused for more than 24 hours, follow the DAILY OPENING PROCEDURES.

PARTS IDENTIFICATION/FUNCTIONS

General System Overview (See Figure 1)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 805BEV/BEV	TOUCHSCREEN ASSEMBLY	1	Flavor Burst unit command center.
2	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
3	INJ 424VTS	VERTICAL BLENDING ASSEMBLY	2	Injects syrups into the product.
4	MIS 3196	STAINLESS TUBE / CABLE CASING ASSEMBLY	3	Attaches the flavor lines and/or cables to the side of the freezer.
5	SPR 5800BEV	SPARE PARTS KIT TOUCHSCREEN BEVERAGE	1	Houses extra spare parts and wear items.
6	CAB 113	FLAVOR TRAY	8	Houses syrup bags.
7	N/A	FLAVOR BURST MX CABINET ASSEMBLY	1	Houses syrup trays and bags.
8	SAN 740	SANITIZER TANK ASSEMBLY	1	Houses sanitizer cleaning solution.
9	SYR 944SH	SYRUP BAG CONNECTOR ASSEMBLY - SHAKE	8	Transports syrup from the bag to the pumps.
10	SYR 935	4' 9-TUBE ASSEMBLY EXTENSION	1	Adds length to the flavor line assembly.
11	ELE 525	36" SPIGOT SWITCH EXTENSION WIRE	1	Adds length to the spigot switch.
12	ELE 510	SPIGOT SWITCH ASSEMBLY KIT	1	Activates the Blending Assembly.
13	ELE 810	SD CARD READER	1	Transfers updated programming and files from the computer to the SD card.

General System Overview

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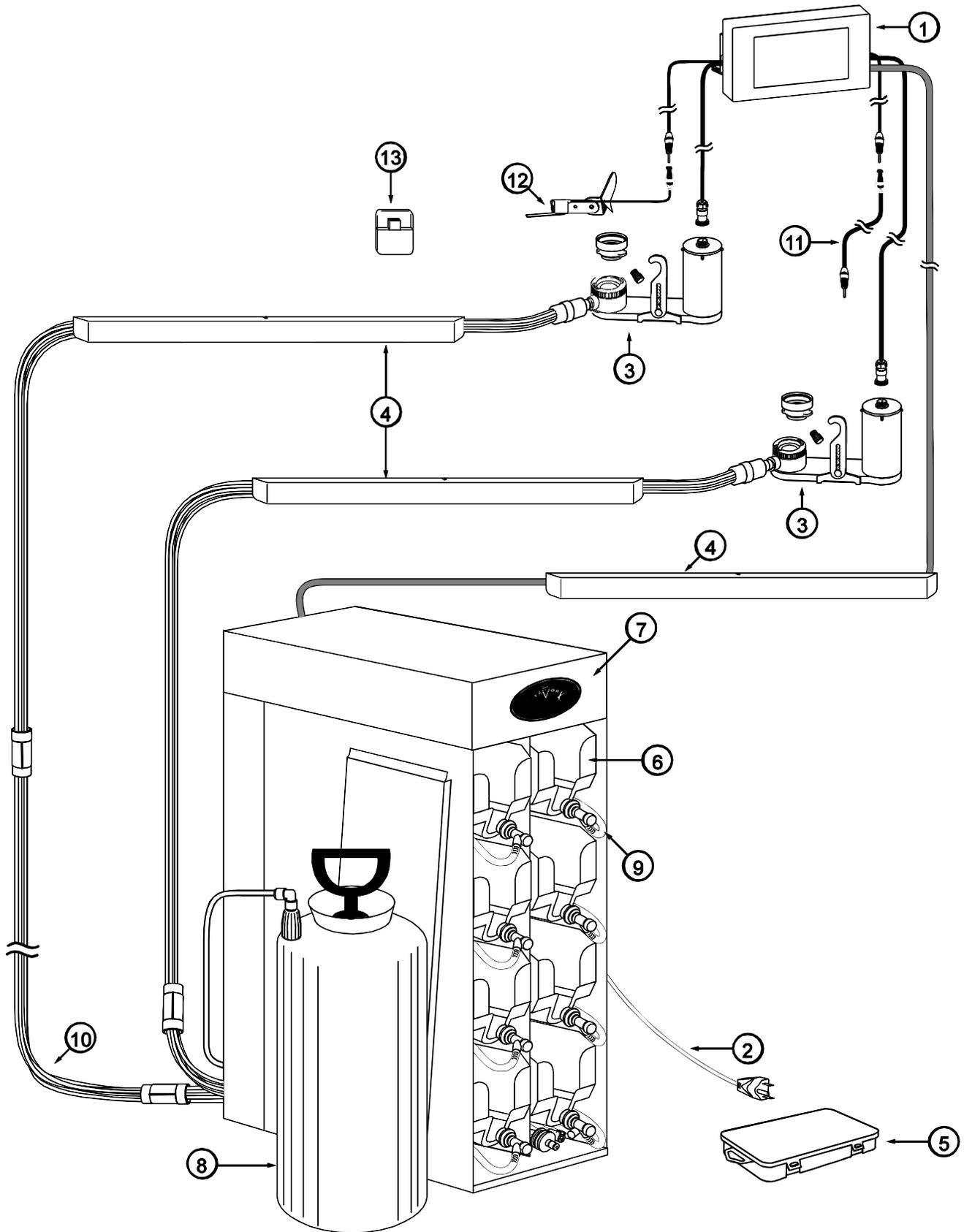


Figure 1

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	SYR 944SH	SYRUP TUBE ASSEMBLY – SHAKE	8	Transports the flavoring from the syrup bag to the syrup pump.
7	ELE 496TS	PUMP & SANITIZER CABLE HARNESS	1	Provides power to syrup / sanitizer pumps.
8	MIS 3066	MINI BUSHING	1	Protects flush tube.
9	MIS 3028-S	FLUSH TUBE ASSEMBLY - SHAKE	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 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.
17	FAS 2001	FRONT DOOR PANEL LATCH	1	Latches front door to cabinet front.
18	SYR 938	MX SERIES 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 926	PERISTALTIC SYRUP PUMP	8	Pumps syrup from flavor bags to flavor lines.
21	CAB 155L	PUMP MOUNTING STRIP	1	Support for syrup trays and spacing between panels.
22	CAB 155R	PUMP MOUNTING STRIP	1	Supports syrup trays and spaces 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 from tank to pump.
29	CAB 133	BASE PANEL	1	Attaches inner and side panel bottoms.
30	RUB 618	RUBBER BUMPER WITH WASHER	6	Provides spacing between base and table.

Cabinet (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
31	FAS 2035	8-32 NUTS - EXT. LOCK WASHER	6	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 support brackets and panel brackets.
35	VAL 210	MX SERIES VALVE ASSEMBLY	1	Splits & diverts syrup from pump to activate syrup line.

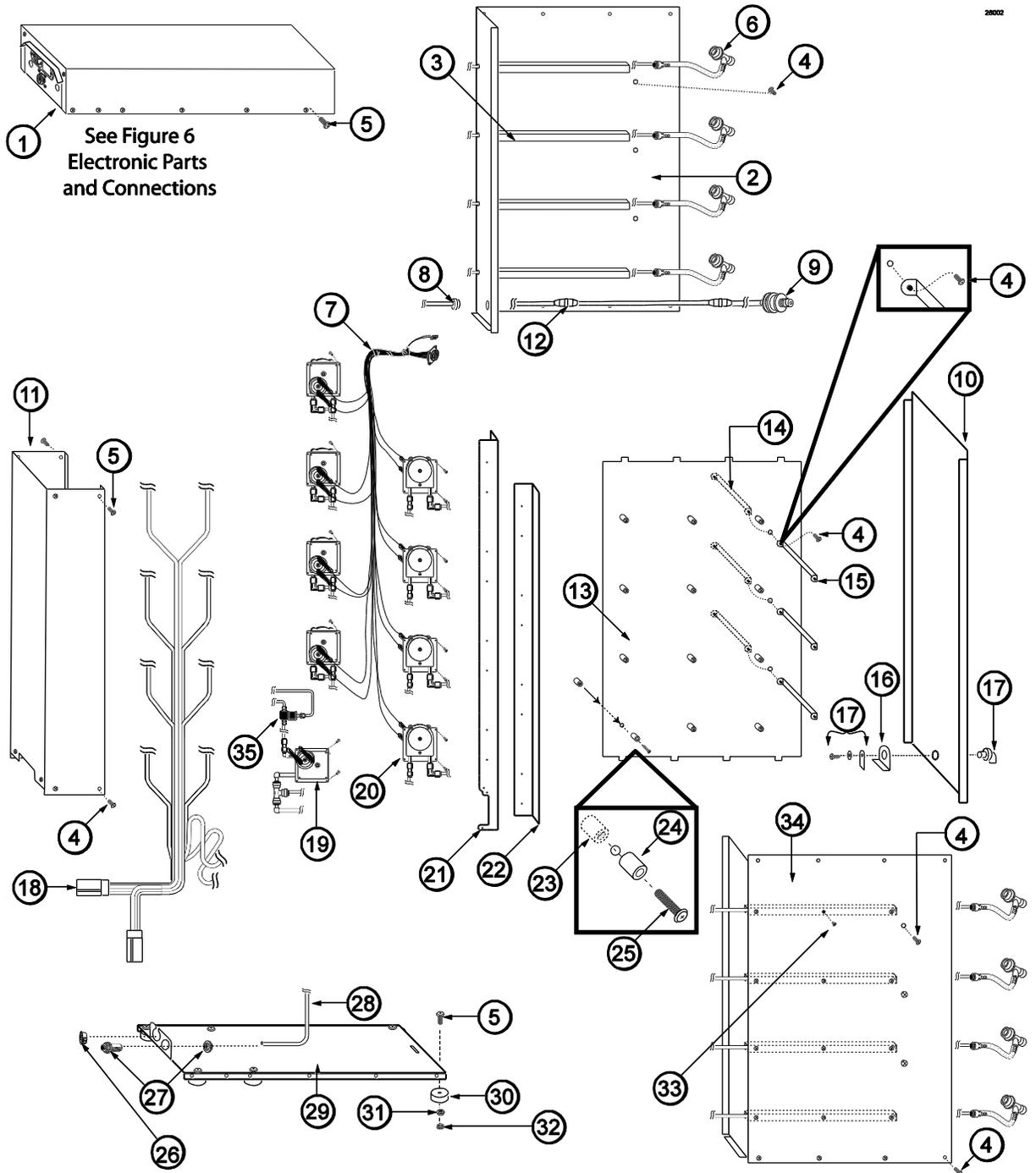


Figure 2

Blending Assembly and Related Parts (See Figure 3)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	INJ 424VTS	VERTICAL BLENDING ASSEMBLY WITH SYRUP LINES, ADAPTER, & BRACKET	2	Transports and blends syrup into product.
2	INJ 422VS	BLENDING HEAD ASSEMBLY – VERTICAL SHAKE	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	BLENDING 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 321S	GEAR CARTRIDGE ASSEMBLY – VERTICAL BLENDER	1	Rotates product for even syrup distribution.
4	SYR 932	6' 9-TUBE ASSEMBLY	1	Supplies syrup to Blending 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 Blending 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 Blending Head.
8	RUB 601	9-POS DUCKBILL CHECK VALVE	1	Provides sealed cavity and prevents syrup leakage.
9	MIS 3146	BLENDING SUSPENSION BRACKET ASSEMBLY	1	Secures Blending Assembly to the freezer door.
9A	FAS 2107	INJECTOR BRACKET KNOB	1 ea.	Tightens positioning of hanging bracket.
9B	MIS 3144	NYLON SHOULDER WASHER	1 ea.	Allows free horizontal movement for bracket.
9C	MIS 3143-A	INJECTOR BRACKET PART A	1 ea.	Attaches to freezer door bolts to hang Injector Assembly.
9D	ROT 535	INJ. BRACKET SPRING WASHER	1 ea.	Allows space between hanging and base brackets.
9E	MIS 3143-B	INJECTOR BRACKET PART B	1 ea.	Secures bracket assembly to Injector Assembly.

Blending Assembly and Related Parts (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
10	INJ 323TS	BLENDING ASSEMBLY - NO HEAD	1	Powers Blending system.
10A	INJ 330TS	BLENDING MOTOR ASSEMBLY	1 ea.	Supplies power to Motor which turns gears.
10B	INJ 331	BLENDING 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 104R-A	CROWN ADAPTER WITH O-RINGS	1	Attaches Blending Assembly to freezer door.
11A	RUB 627	TAYLOR ADAPTER O-RING 8750	1 ea.	Creates tension to secure adapter to freezer door.
11B	ADPT 104R	CROWN ADAPTER WITOUT O-RINGS	1 ea.	Attaches Blending Assembly to freezer door.
11C	RUB 632	BLENDING ADAPTER O-RING	1 ea.	Creates tension to secure adapter to Blending Head.
12	MIS 3196	STAINLESS 9-TUBE CASING ASSEMBLY	3	Protects and holds the cables and 9-Tube Assembly in place on the freezer side panel.
12A	MIS 3190	STAINLESS 9-TUBE CASING HINGED CHANNEL	1 ea.	Covers and protects the cables and tubes of the Casing Assembly.
12B	MIS 3051	CH-6 CHANNEL MAGNET ASSEMBLY	2 ea.	Holds the Casing Channel to the freezer panel.
12C	FAS 2040	6-32 x 1/4 PAN HEAD SCREW	1 ea.	Secures the Casing cover to the mounting brackets.
12D	FAS 2024	8-32 x 1/4 PAN HEAD SCREW	4 ea.	Secures the magnet assembly to the mounting brackets.
12E	FAS 2035	8-32 NUTS-EXT. LOCK WASHER	4 ea.	Secures the magnet assembly to the mounting brackets.

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Blending Assembly and Related Parts

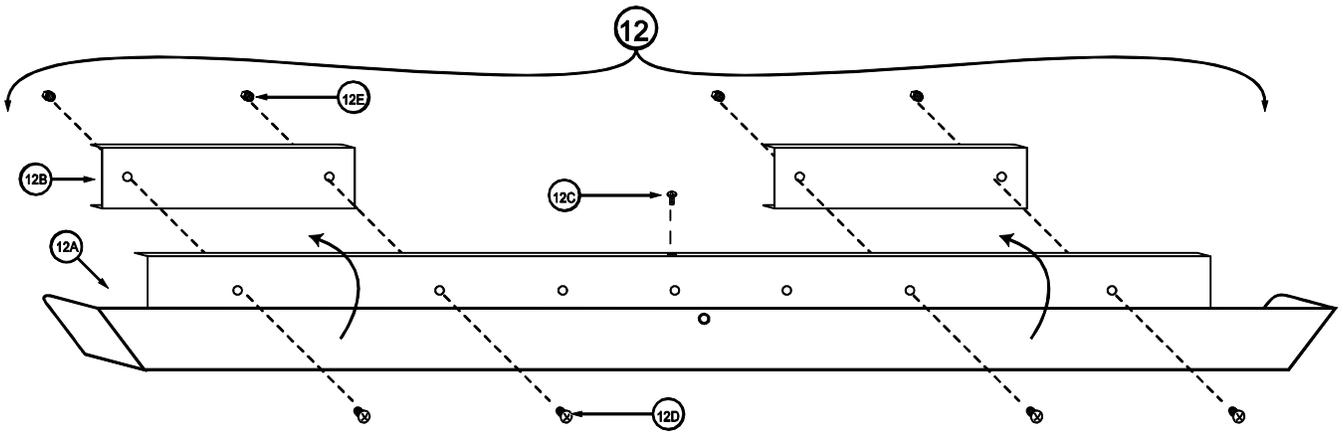
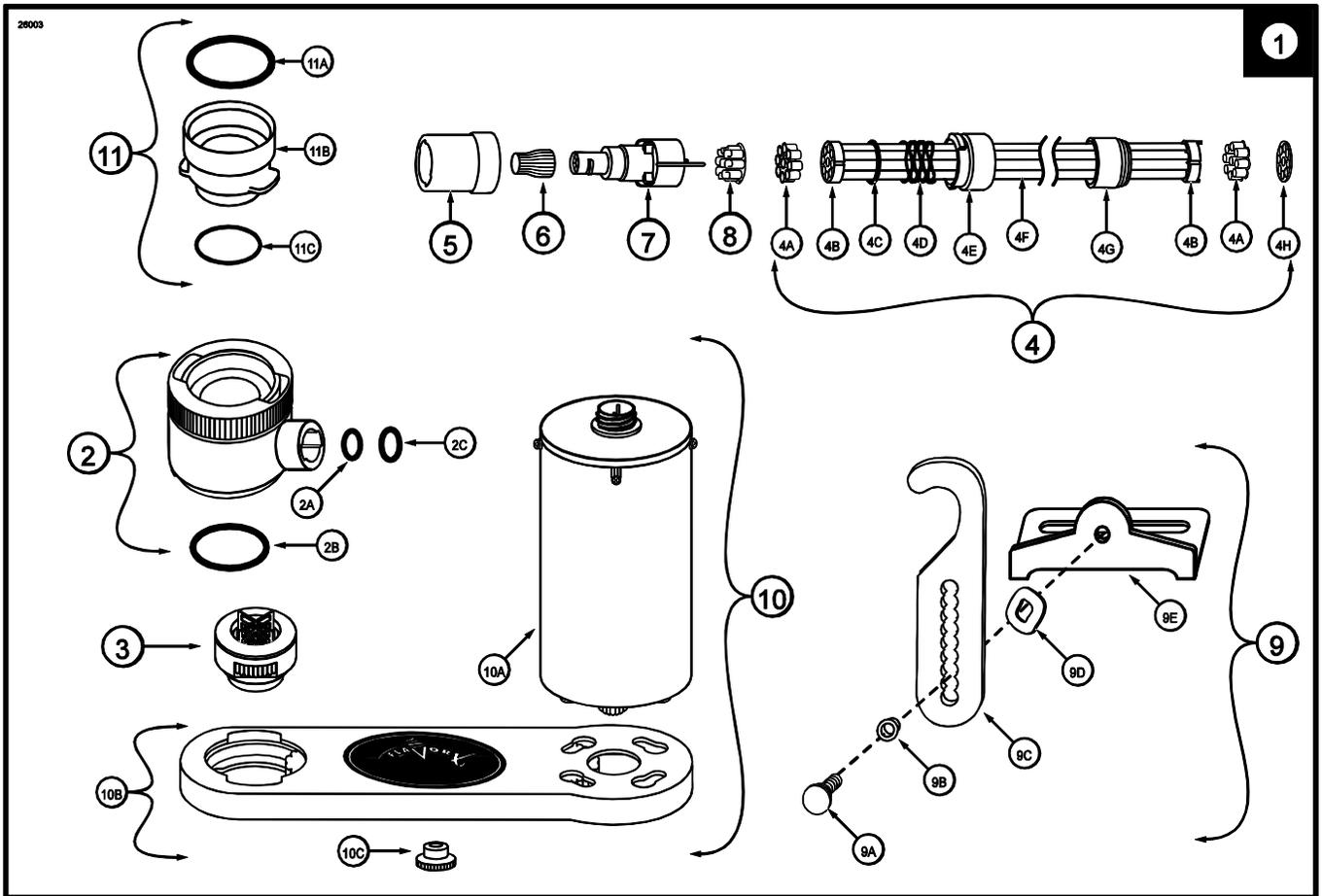


Figure 3

Syrup Pump and Related Parts (See Figure 4)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	N/A	SHAKE SYRUP PUMP	8	Pumps syrup from flavor bags to flavor lines.
1A	SYR 926	PERISTALTIC SYRUP PUMP	1 EACH	Pumps syrup from flavor bags into flavor lines.
1B	TUB 809	1/4" SYRUP SHAKE PUMP REPLACEMENT TUBE	1 EACH	Transports syrup through pump.
1C	FIX 1045	1/4" TUBE TO 1/4" HOSE STEM	2 EACH	Creates tension for tighter fit, connects pump to fitment.
1D	FIX 1035	1/4 TO 3/16 OD REDUCING UNION	1 EACH	Connects syrup pump to flavor line out.
1E	FIX 1036	1/4" TO 1/4" OD UNION ELBOW	1 EACH	Connects bag connector assembly to flavor line/pump.
2	SYR 944SH	SYRUP TUBE ASSEMBLY – SHAKE BAG COUPLER	8	Transports the flavoring from the syrup bag to the syrup pump.
2A	SYR 928	#27-1102-99 .265" BAG COUPLER	1 EACH	Fastens bag fitment to bag connector.
2B	TUB 811	TUBE-SILICONE .188X.375 PE FB80	1 EACH	Provides sealed cavity inside bag fitment.
2C	FIX 1048	FITTING ¼ X ¼ BARB FB80	1 EACH	Connects bag coupler assembly to flavor line/pump.
2D	SYR 902	FLAVOR-IN TUBE	1 EACH	Carries syrup from syrup bag to pump.
3	FAS 2051	ROLLED FLANGE EYELET	18	Creates tension for tighter fit, 9 per Tube Assembly.
4	MIS 3023	DUST CAP	2	Cover to protect end of flavor lines.
5	CAB 113	FLAVORING TRAY	8	Houses syrup bags.
6	ELE 496TS	PUMP & SANITIZER CABLE HARNESS	1	Supplies power from microprocessor to pump.
7	SYR 900	4' 9-TUBE ASSEMBLY TUBES	11	Brings syrup from pump to Blending Head.
8	ROT 511	LINE COUPLER NUT	2	Connects flavor lines to the internal 9-Tube Assembly.
9	ROT 512	TUBE CONNECTOR BODY	2	Connects internal 9-Tube Assembly to flavor lines.
10	ROT 510	LINE COUPLER	2	Holds flavor lines in place.

Syrup Pump and Related Parts

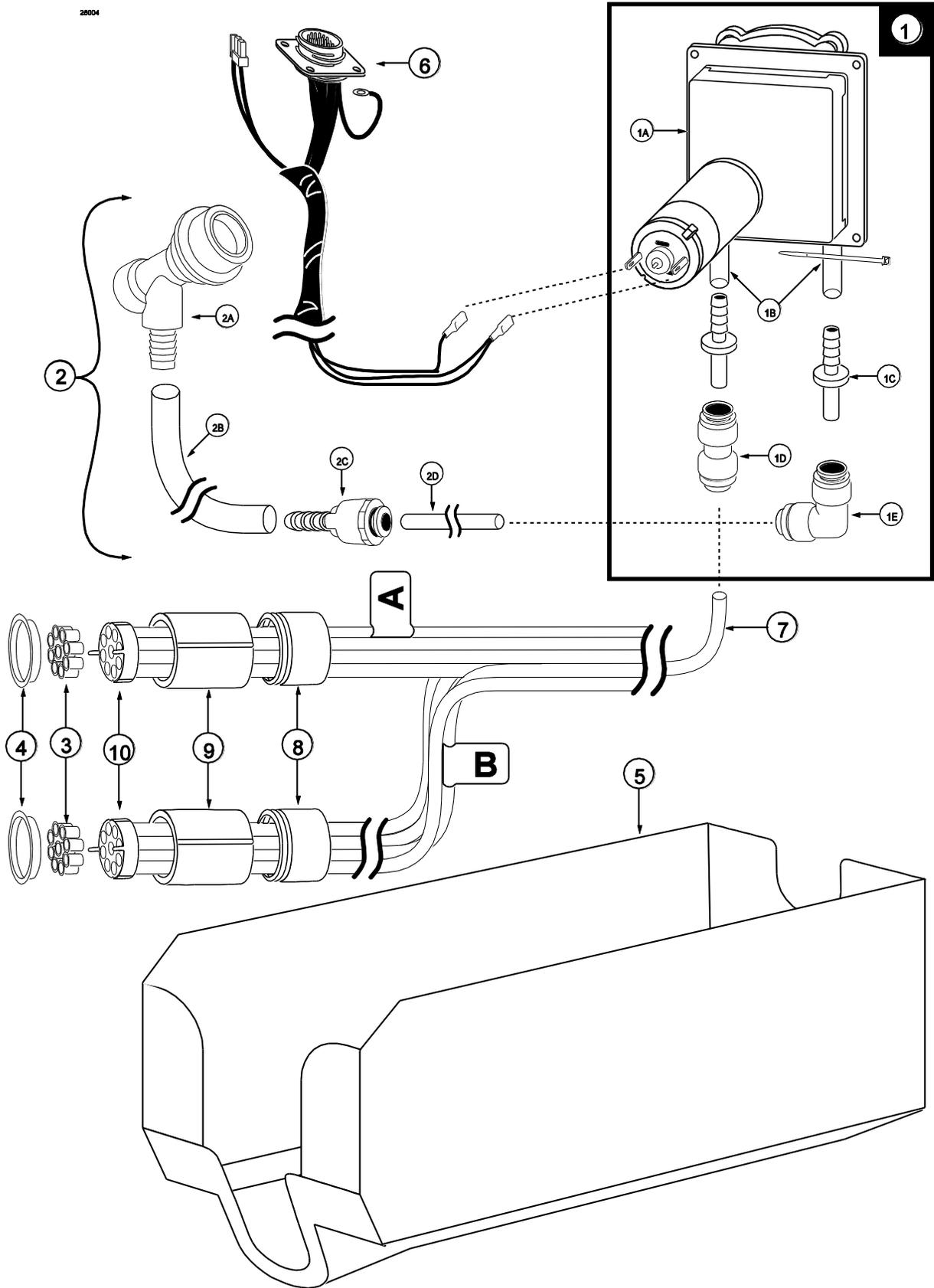


Figure 4

Sanitizer Pump and Related Parts (See Figure 5)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	SAN 748	SANITIZER PUMP ASSEMBLY	1	Supplies sanitizer to flush tube.
2	TUB 807	SANITIZER TUBE REPLACEMENT	1	Transports sanitizer through pump.
3	MIS 3023	DUST CAP	2	Cover to protect end of flavor lines.
4	FAS 2051	ROLLED FLANGE EYELET	18	Creates tension for tighter fit 1 per pump, 9 per tube assembly.
5	ROT 510	LINE COUPLER	2	Holds flavor lines in place.
6	ROT 512	TUBE CONNECTOR BODY	2	Connects internal 9-Tube Assembly to flavor lines.
7	ROT 511	LINE COUPLER NUT	2	Connects flavor lines to the internal 9-Tube Assembly.
8	SYR 900	4' 9-TUBE ASSEMBLY TUBES	11	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	ELE 496TS	PUMP & SANITIZER CABLE HARNESS	1	Provides power to the sanitizer pump.
12	SYR 931	CLEAR TUBING	1	Transports sanitizer to Pump Flush Adapter.
13	FIX 1053	SANITIZER PUMP T CONNECTOR	1	Connects sanitizer line to flush adapter and pump lines.
14	VAL 209	MX SERIES DIVERTER VALVE	1	Splits and diverts syrup from pump to active syrup line.
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-FLUTEDTANK	1	Seals Sanitizer Tank and adds pressure when needed.
22	SAN 701	SANITIZER TANK	1	Holds sanitizer solution.
23	MIS 3028-S	CONNECTOR FLUSH ASSEMBLY - SHAKE	1	Connects to flavor line to flush with Sanitizer solution.
24	FIX 1032	3/16" X 1/8" NPTF (PUSH-TO-CONNECT)	3	Connects flavor lines to diverter valve.

Sanitizer Pump and Related Parts

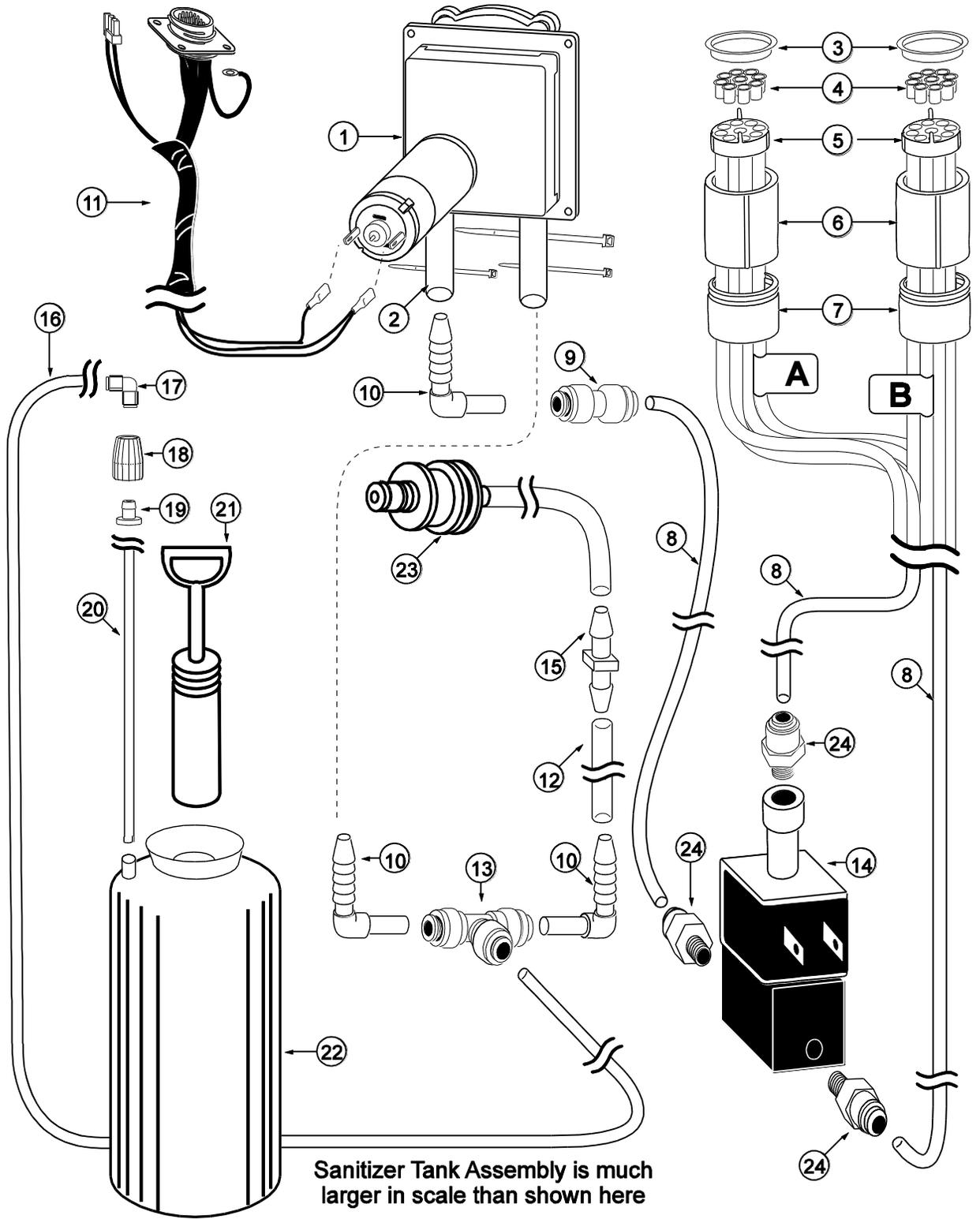


Figure 5

Electronic Parts and Connections (See Figure 6)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	ELE 805BEV/BEV	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	1 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	3 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	2 ea.	Connects the drive motor to Touchscreen.
1M	ELE 525M	MALE TO MALE 48" SWITCH EXTENSION	1 ea.	Connects Touchscreen to the freezer switch.
1N	ELE 803	TS 44 ROTOR AND SWITCH CABLE CONNECTOR	1 ea.	Activates "B" rotor and switch connections.
1-O	ELE 805	TOUCHSCREEN SUB-ASSEMBLY	1 ea.	Control center for the Flavor Burst system.
1P	ELE 525M	MALE TO MALE 48" SWITCH EXTENSION	1 ea.	Connects Touchscreen to the freezer switch.
1Q	ELE 215TS	TOUCHSCREEN CONTROLLER CABLE	1 ea.	Activates "A" rotor and switch connections.
1R	ELE 807	SD CARD	1 ea.	Transfers updated files and programming from the computer to the Touchscreen.
1S	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 525	36" SPIGOT SWITCH EXTENSION WIRE	1	Adds length to the spigot switch.
4	INJ 330TS	INJECTOR MOTOR ASSEMBLY	2	Supplies power to Motor which turns gears.
5	ELE 434	POWER CABLE	1	Supplies the electronics board with power.
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.

Electronic Parts and Connections (Continued)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
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.
18	FAS 2008	4-40 X 3/8" PAN HEAD SCREWS	4	Attaches pump cable face to panel.
19	ELE 510	SPIGOT SWITCH	1	Alternate switch to activate the Blending Assembly.

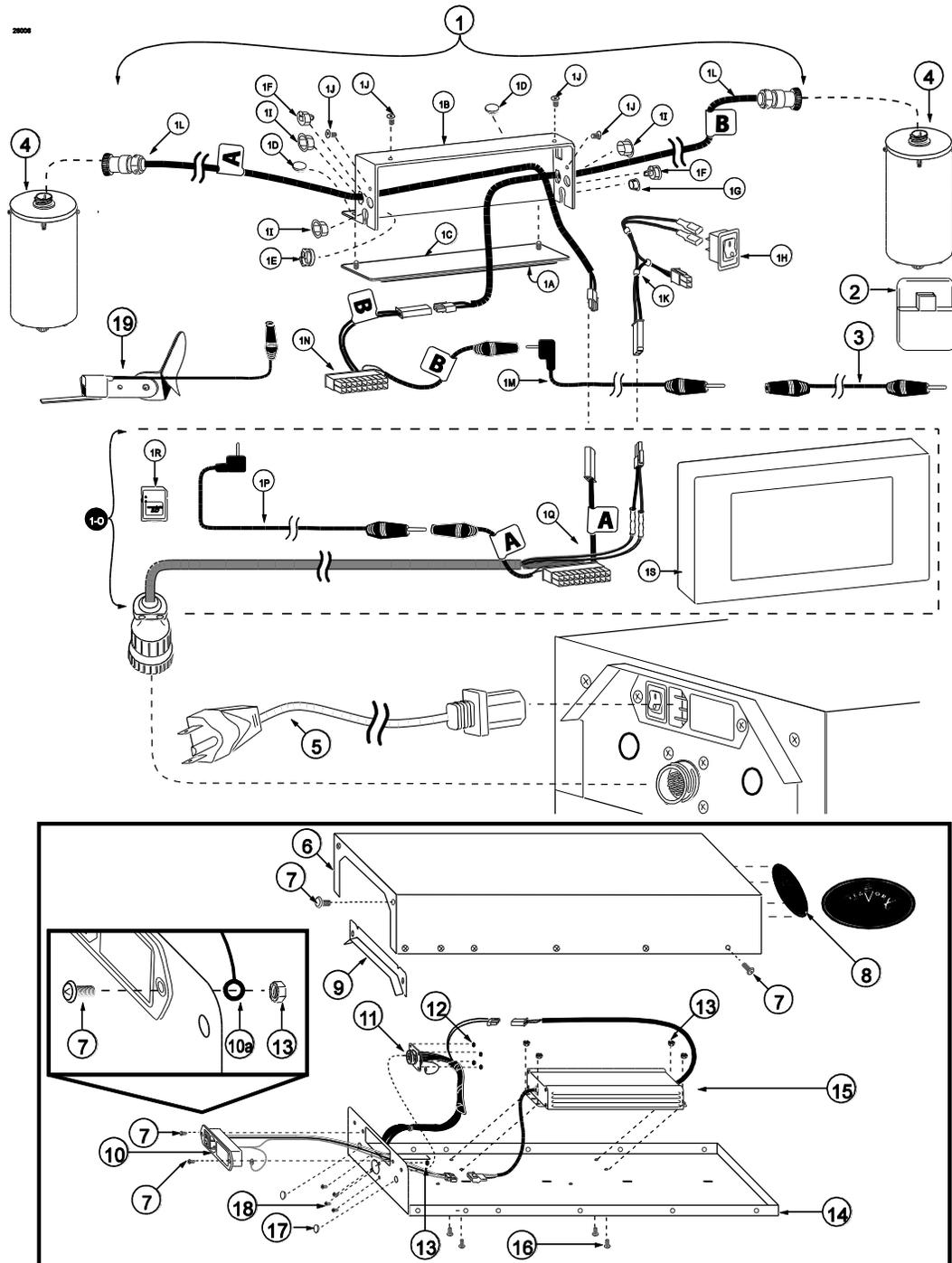


Figure 6

Spare Parts Kit (See Figure 7)

ITEM	PART NO.	DESCRIPTION	QTY.	FUNCTION
1	SPR 5800BEV	SPARE PARTS KIT – TOUCHSCREEN BEVERAGE	1	Houses extra spare parts and wear items.
2	MIS 3076	ADHESIVE PAD	3	Provided to attach switch to freezer or mount brackets.
3	MIS 3113	PANEL SWITCH MOUNTING ARM	1	Bracket to mount spigot switch.
4	RUB 601	9-POS DUCKBILL CHECK VALVE	1	Provides sealed cavity and prevents syrup leakage.
5	INJ 117	TUBE CONNECTOR BODY -BLACK	1	Secures flavor line manifold to flavor lines.
6	RUB 632	LOWER ADAPTER O-RING	1	Creates tension to secure adapter to blending head.
7	RUB 627	UPPER ADAPTER O-RING - FOR ADPT 104R-A	1	Creates tension to secure adapter to freezer door.
8	RUB 602	9-POS TUBE CONN. GASKET	1	Provides sealed cavity.
9	INJ 201A	SYRUP MANIFOLD	1	Connects flavor line to blending head.
10	MIS 3112	PANEL SWITCH MOUNTING BRKT	1	Bracket to mount spigot switch.
11	FAS 2043	INTERNAL TOOTH LOCK WASHER	1	Locks brackets into place with screw.
12	FAS 2024	8-32 X 1/4 PAN HEAD	1	Fastens switch brackets together.
13	ELE 510-S	SPIGOT SWITCH	1	Activates Blending Assembly.
14	INJ 321S	GEAR CARTRIDGE ASSEMBLY – VERTICAL BLENDER	1	Provides sealed cavity inside syrup port.
15	RUB 651	INJECTOR HEAD O-RING 2-020	1	Provides a sealed cavity.
16	RUB 660	LARGER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
17	RUB 652-RSS	SMALLER SYRUP PORT O-RING	1	Provides sealed cavity inside syrup port.
18	CW 137	DRIVE MOTOR GEAR	1	Turns the gear box gears, powered by the drive motor.
19	ELE 444	1 AMP, 1 1/4" SLOW BLOW FUSE	2	System overload protection.

Spare Parts Kit

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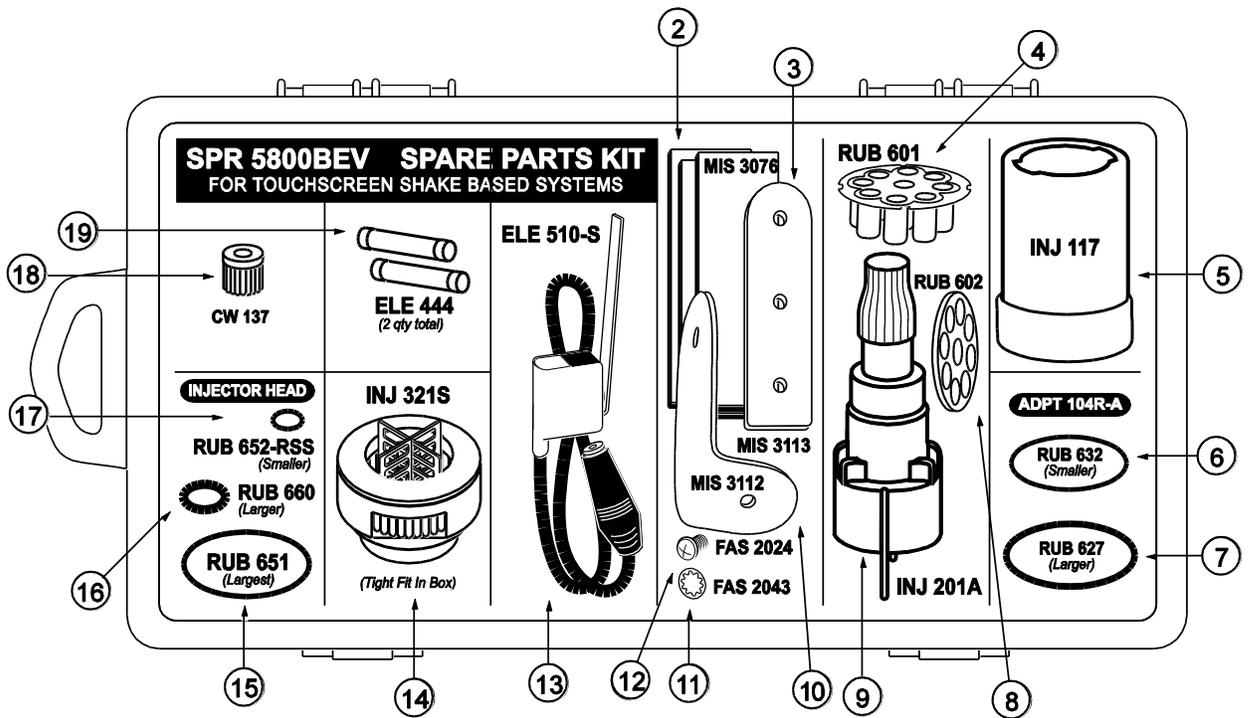
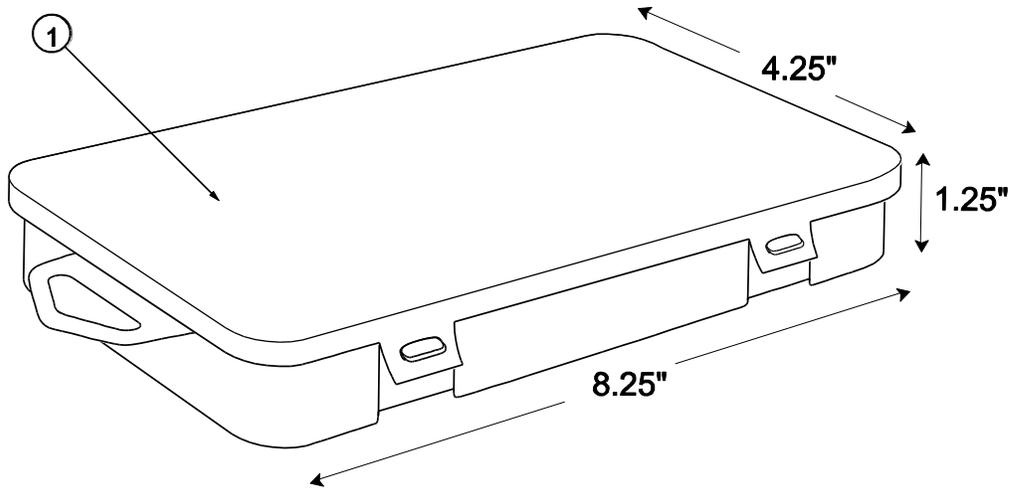


Figure 7

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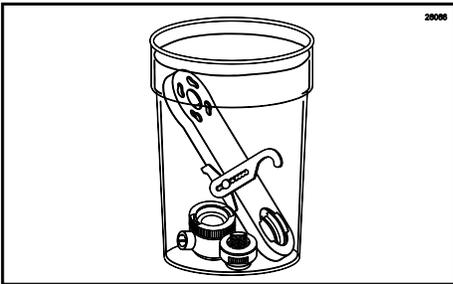
DAILY OPENING PROCEDURES

NOTE: PERFORM THE FOLLOWING PROCEDURES FOR EACH BLENDING ASSEMBLY.

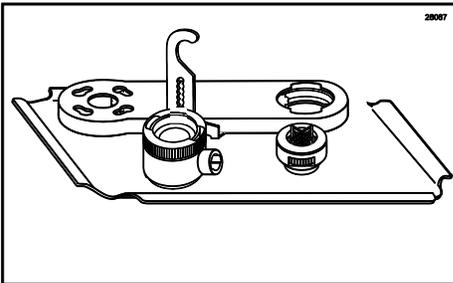
NOTE: ENSURE THAT THE BLENDING SYSTEM HAS BEEN DISASSEMBLED AND CLEANED ACCORDING TO THE DAILY CLOSING PROCEDURES. THIS IS TYPICALLY PERFORMED AT THE CLOSE OF THE PREVIOUS BUSINESS DAY.

Sanitizing the Blending System

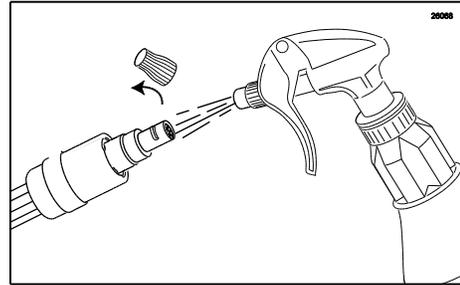
1. Prepare an approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Box, Suspension Bracket, Gear Cartridge, and Blending Head in approved sanitizer solution and soak for 1 minute.



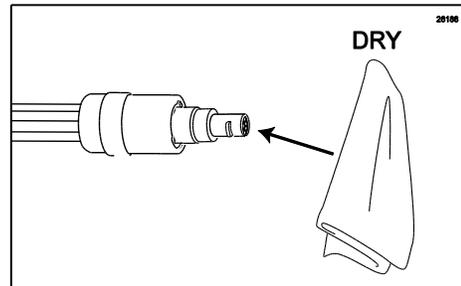
3. Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



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.

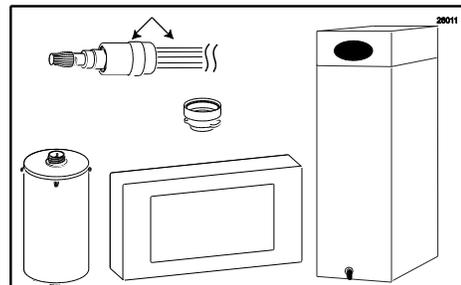


5. Dry the end of the manifold with a clean single service towel.



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:

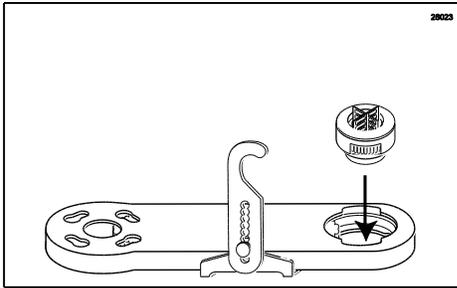
- 9-Tube Assembly Coupler
- 9-Tube Assembly Tubes
- Touchscreen surface
- Spout Adapter (clean according to instructions when freezer door has been removed)
- Drive Motor
- Exposed surfaces of Cabinet



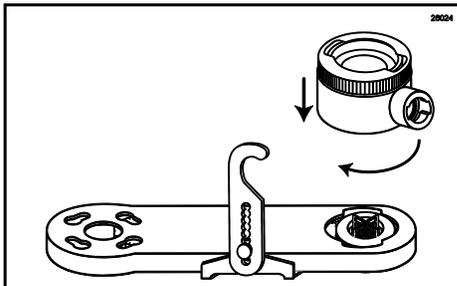
Assembling the Blending Assembly

The two Blending 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.

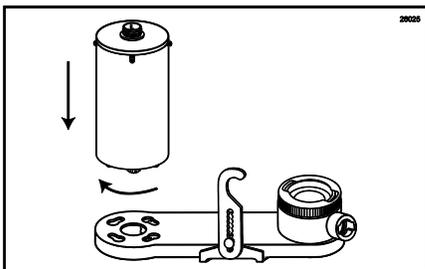
1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Drive Assembly Gear Box.



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

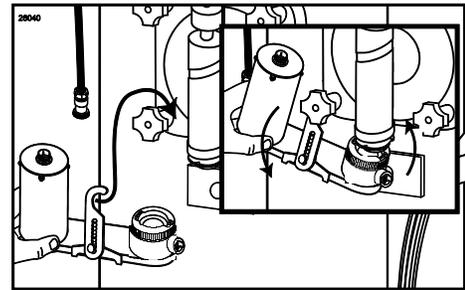


3. Insert the Drive Motor into the Drive Assembly Gear Box so that all four locking screws are seated properly and rotate the motor clockwise to secure.

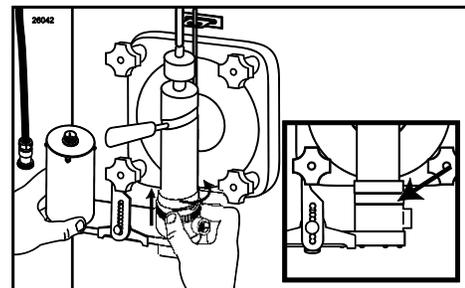


Installing the Blending System

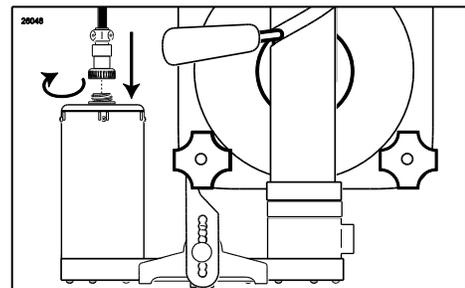
1. Hang the Suspension Bracket with the Blending Assembly on the door post.



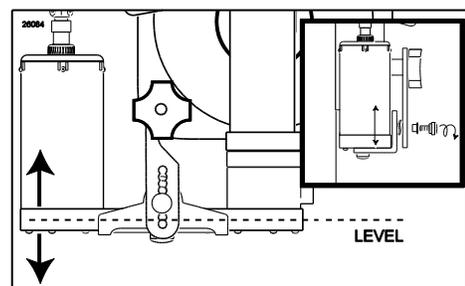
2. Install the Blending Head fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter. Rotate the locking collar to secure.



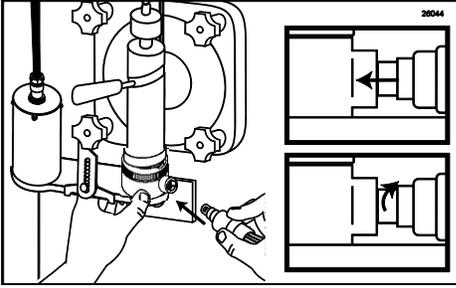
3. Connect the Drive Motor cable to the Motor.



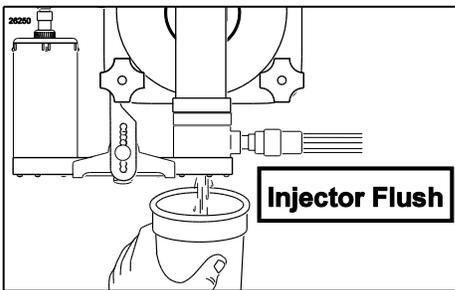
4. Ensure that the Blending Assembly is level horizontally and make any adjustments to the Suspension Bracket as needed using the adjustment hand knob.



5. Insert the Syrup Line Manifold end fully into the Blending 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 Blending 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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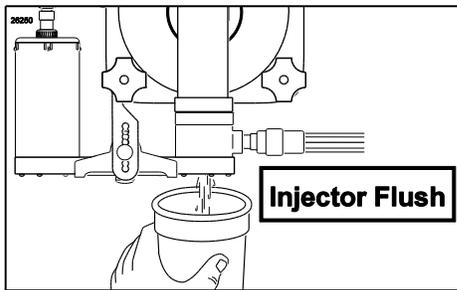
DAILY CLOSING PROCEDURES

NOTE: PERFORM THE FOLLOWING PROCEDURES FOR EACH BLENDING ASSEMBLY.

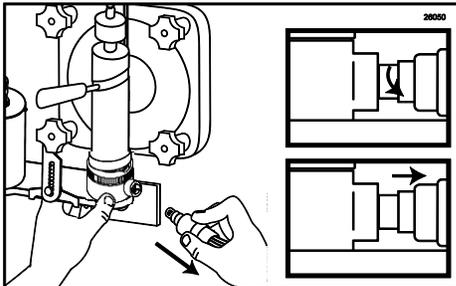
Removing the Blending System

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

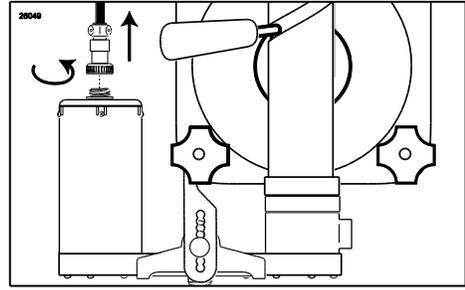
1. With a container under the dispensing spout, press the INJECTOR FLUSH key on the Touchscreen to purge any remaining product from the Blending Head.



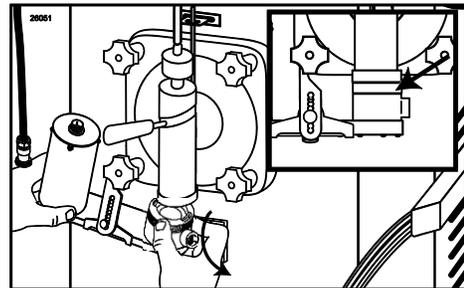
2. Rotate the 9-Tube Assembly coupler until it unlocks and is able to slide out of the Blending Head syrup line opening.



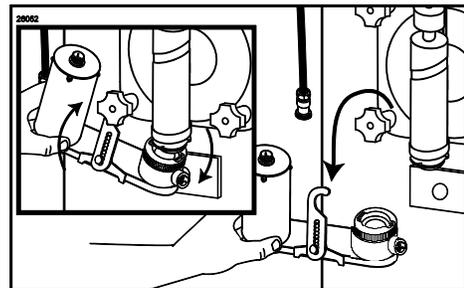
3. Disconnect the Drive Motor cable from the Drive Motor.



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

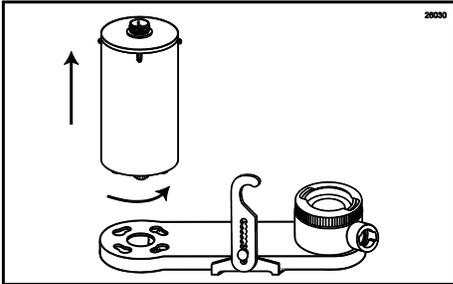


5. Lift the Suspension Bracket with the Blending Assembly from the freezer door knob.

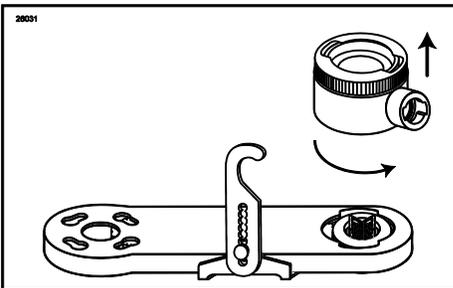


Disassembling the Blending Assembly

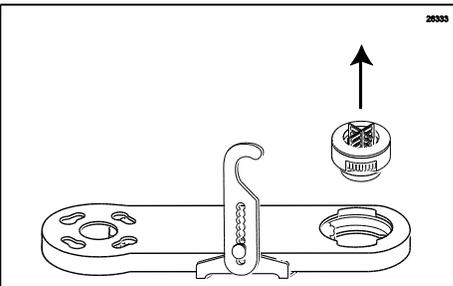
1. Rotate the Drive Motor to unlock and remove the Drive Motor from the Drive Assembly Gear Box.



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

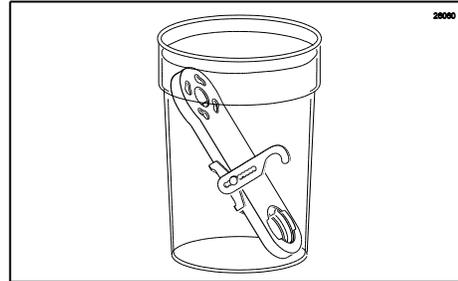


3. Remove the Gear Cartridge from the Gear Box.

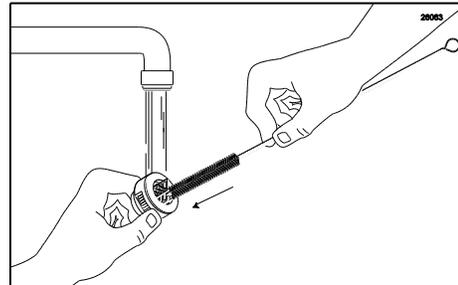


Sanitizing the Blending System

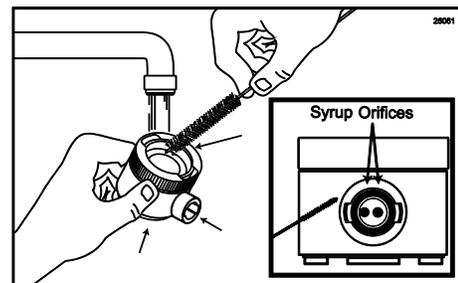
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Drive Assembly Gear Box in warm water and soak for at least 5 minutes. Proceed with Steps 3 and 4 in the meantime.



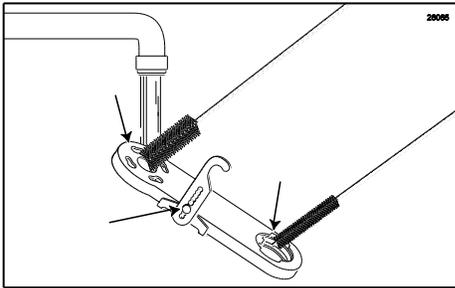
3. Brush and clean all exposed surfaces of the Gear Cartridge with detergent water, then rinse thoroughly.



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



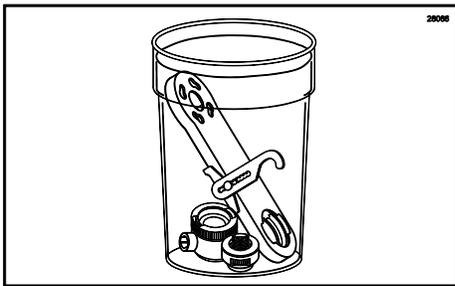
- When the Drive Assembly Gear Box has soaked for at least 5 minutes, brush and clean all exposed surfaces and openings with detergent water and rinse thoroughly. The Suspension Bracket may be disassembled for a more thorough cleaning if necessary.



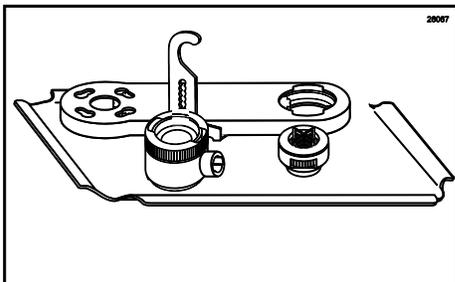
NOTE: UNDER NORMAL OPERATING CONDITIONS, IT IS NOT ADVISORY TO BRUSH OTHER AREAS INSIDE THE DRIVE ASSEMBLY GEAR BOX. DOING SO MAY CAUSE DAMAGE.

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

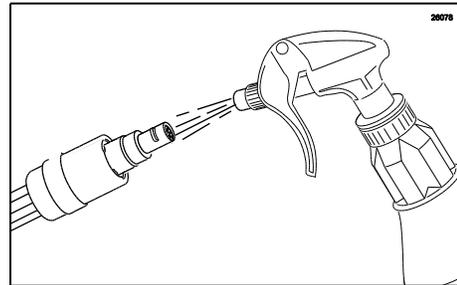
- Place the Gear Box, Suspension Bracket, Gear Cartridge, and Blending Head in approved sanitizer solution and soak for at least 1 minute.



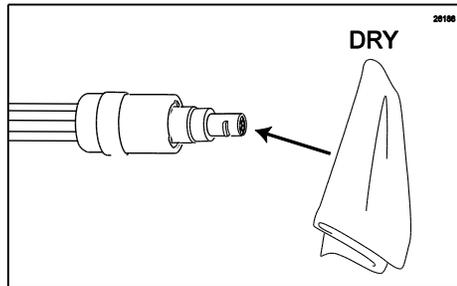
- Remove each part from the sanitizer solution. Place the items on a sanitary tray to air dry.



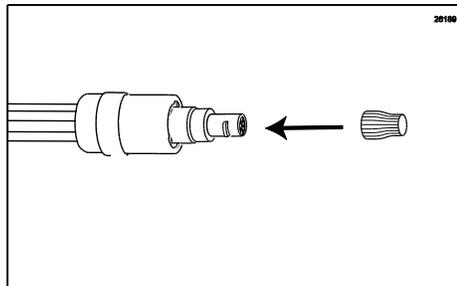
- Spray the Syrup Line Manifold opening with approved sanitizer solution. Allow it to sanitize for at least 1 minute.



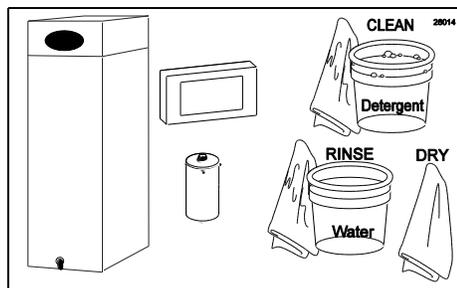
- Dry the end of the manifold with a clean single service towel.



- Install the cap on the manifold.

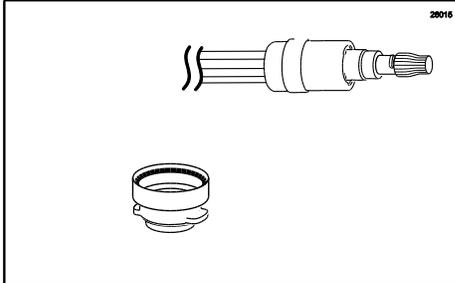


- Clean, rinse and dry the surfaces of the Drive Motor, the Touchscreen, and exposed surfaces of the cabinet using detergent water, clean water, and single service towels.



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)

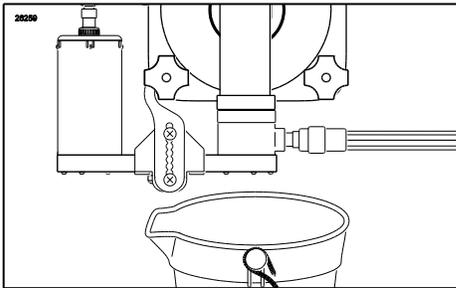


REPLACING THE SYRUP FLAVORS

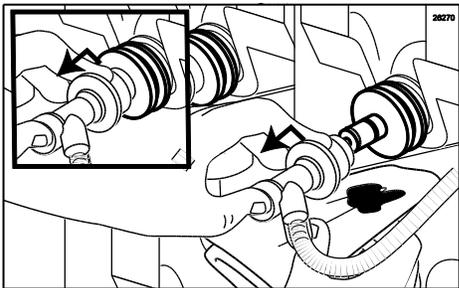
NOTE: BE SURE TO PLACE A CONTAINER UNDER THE BLENDING HEAD TO CATCH THE PRODUCT AND SANITIZER SOLUTION.

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.

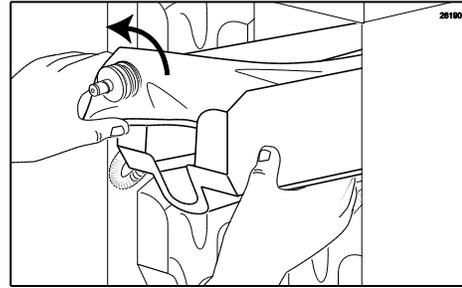


3. Using a single service towel under the Syrup Bag Connector, disconnect the Connector from the bag fitment.

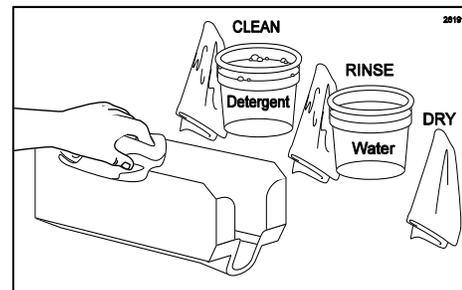


4. Complete Steps 11-17 of the "CIP – Phase 2" Clean-In-Place procedure in the SCHEDULED MAINTENANCE section to flush the corresponding syrup line. Proceed to Steps 5-11 while the line is flushing.

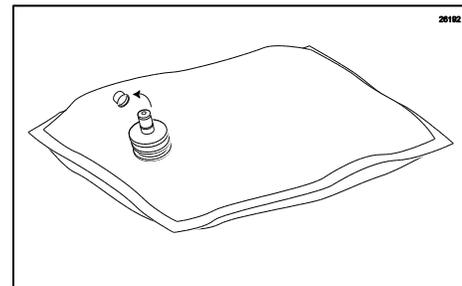
5. Pull the tray forward and remove the syrup bag. Discard the syrup bag if it is empty or expired. If the bag has usable syrup, store the syrup as directed on the label.



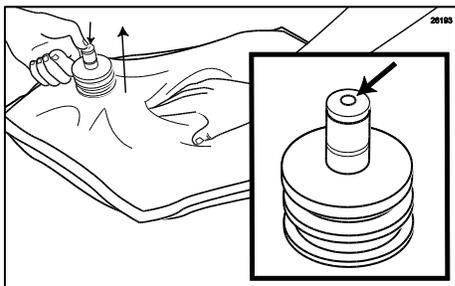
6. Clean, rinse, and dry the syrup tray with a single service towel and detergent water.



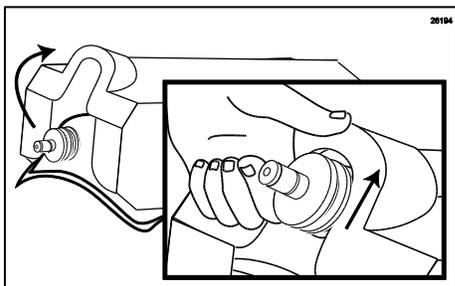
7. Select the flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.



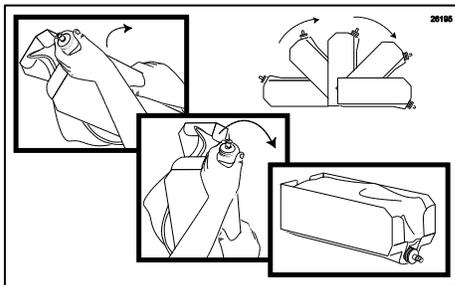
8. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.



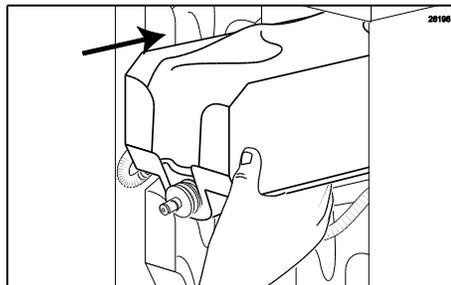
9. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The grooves of the bag fitment should slide into the tray opening.



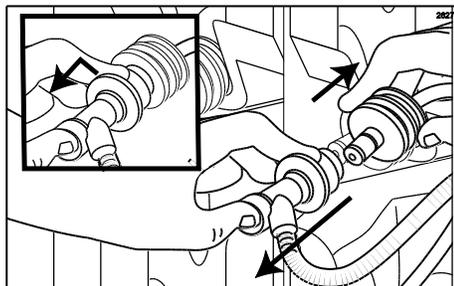
10. Holding the fitment in place, raise the open end of the tray and flip the tray right side up. As the tray is set back down, allow the bag to settle in the tray.



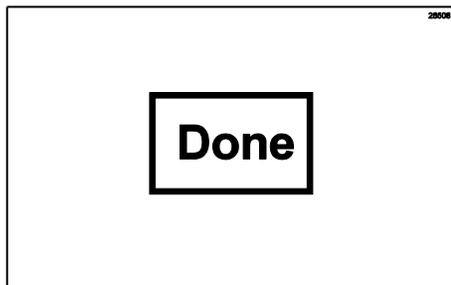
11. Make sure the syrup bag is settled neatly into the tray, and then install the loaded tray into the cabinet.



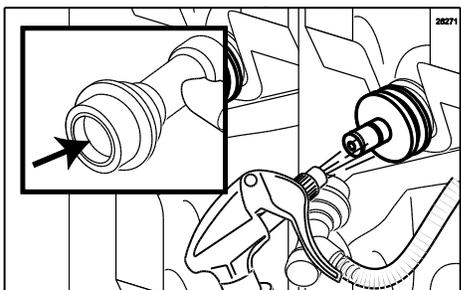
12. Once the Water / Syrup Flush process has completed, disconnect the Pump Flush nozzle from the Syrup Bag Connector. Return the Pump Flush Adapter to its place beneath the syrup trays.



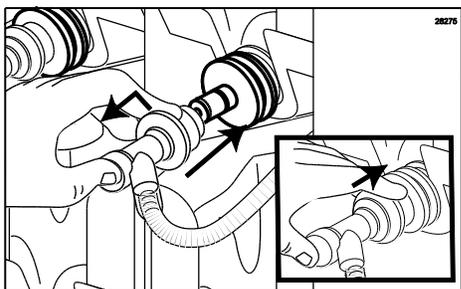
13. Press DONE to return to the main screen.



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.

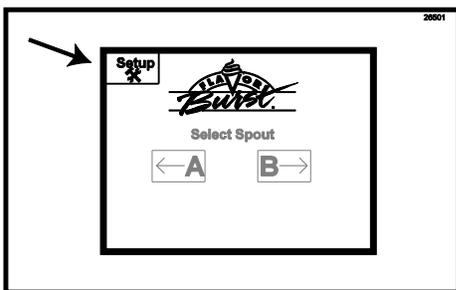


15. Connect the Syrup Bag Connector to the syrup bag fitment.

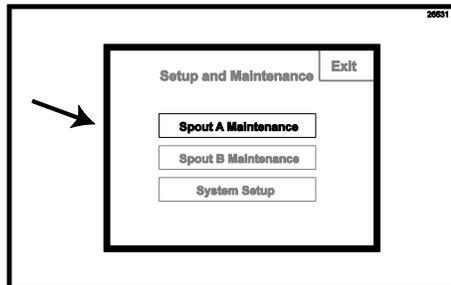


16. Repeat Steps 3-15 for any additional flavors that are being changed out.

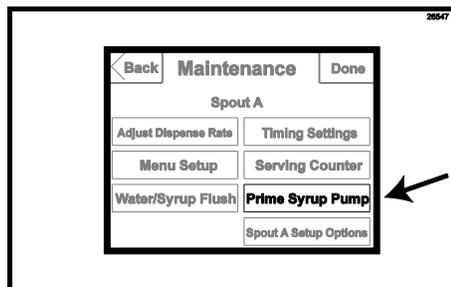
17. Prime the syrup lines of the new flavors. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



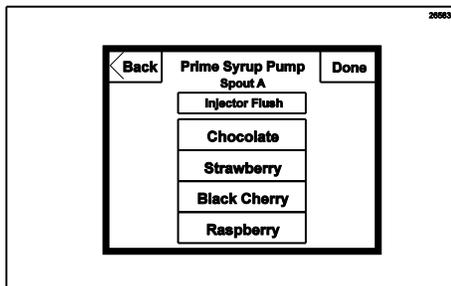
18. Select SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if the syrup to be primed is in the cabinet tray 5-8).



19. Press the PRIME SYRUP PUMP key.

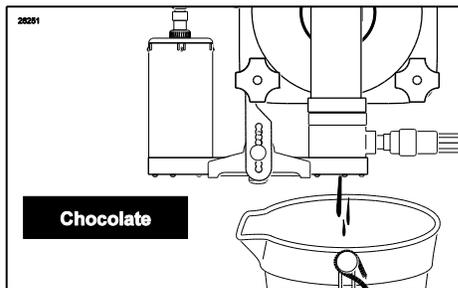


20. The system is now in the Prime Syrup function mode.

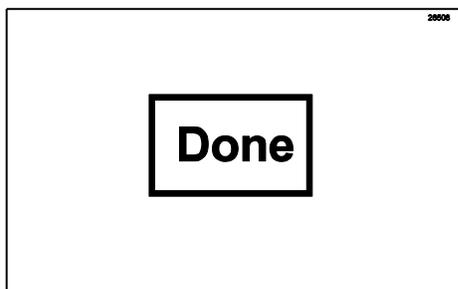


NOTE: IF THE FLAVORS INSTALLED ARE DIFFERENT THAN THE FLAVORS SHOWN ON THE MENU, YOU WILL NEED TO CHANGE THE TOUCHSCREEN MENU LABEL FOR THAT SYRUP LINE. SEE THE "TOUCHSCREEN OPERATIONS – ASSIGNING FLAVORS TO THE MENU" FOR INSTRUCTIONS.

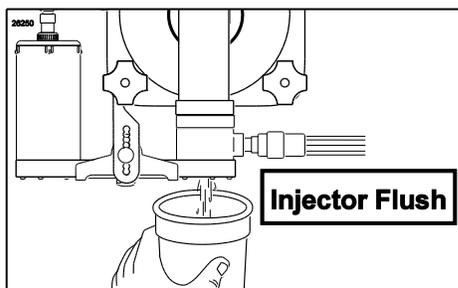
21. To prime the syrup line, place a container under the Blending Head spout. Press the key of the first flavor and allow the syrup to flow to flush out the sanitizer solution and any air pockets.



22. Once syrup flows consistently from the Blending Head, press the flavor key again to complete the procedure.
23. Press DONE to exit the Prime Syrup Pump mode and return to the main screen.



24. Repeat Steps 17-23 for each syrup line that needs to be primed.
25. When all the syrup lines with replaced flavors have been primed, press the INJECTOR FLUSH key to clean the Blending Head.



SCHEDULED MAINTENANCE

NOTE: THE FOLLOWING PROCEDURES ARE PERFORMED LESS FREQUENTLY THAN DAILY OR AS NEEDED.

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.

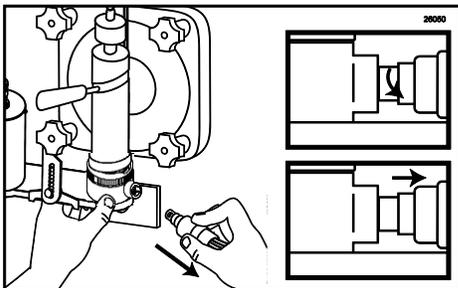
This Clean-In-Place procedure is detailed in three phases:

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

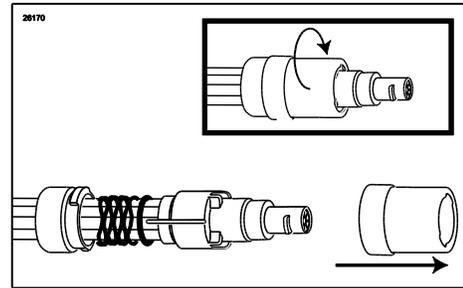
To ensure maximum results, the following instructions should be completed in sequence as stated. This will expose the system and parts to the sanitizing medium for about 130 minutes.

CIP - Phase 1: 9-Tube Assembly Cleaning

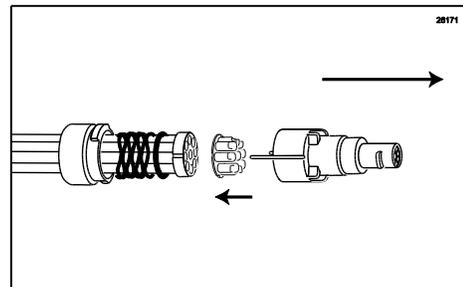
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Unlock and remove the 9-Tube Assemblies from each Blending Head syrup line opening.



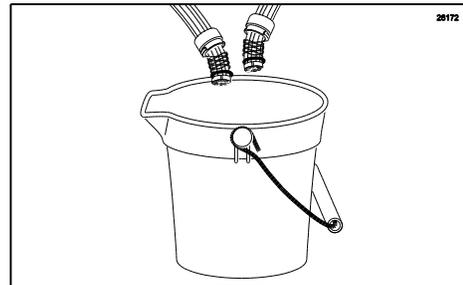
3. Remove each Coupler Body by rotating and unlocking them from the Coupler Bases.



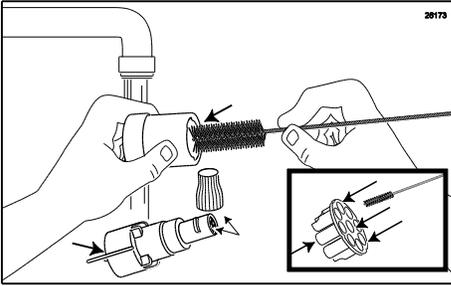
4. Remove the Syrup Line Manifolds from the tube connector bodies, then remove the Duckbill Check Valves from each Syrup Line Manifold.



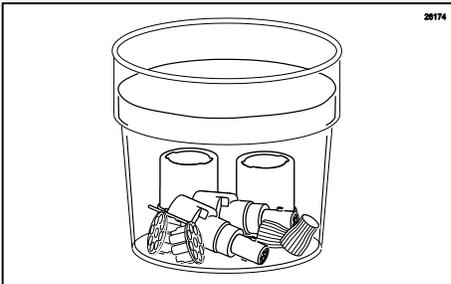
5. Place the ends of both 9-Tube Assemblies into a container to catch the expelled syrup and sanitizer solution during the Clean-In-Place procedure.



- Brush and clean the Syrup Line Manifolds, Manifold caps, Duckbill Check Valves, and Coupler Bodies with detergent water. Be sure that each of the 9 individual check valves is cleaned thoroughly by brushing through each valve opening. Rinse thoroughly.



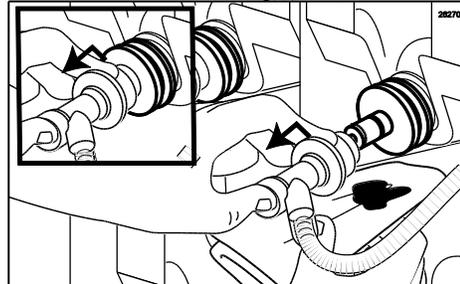
- Place the items in the approved sanitizer solution. Allow these items to soak throughout the upcoming processes.



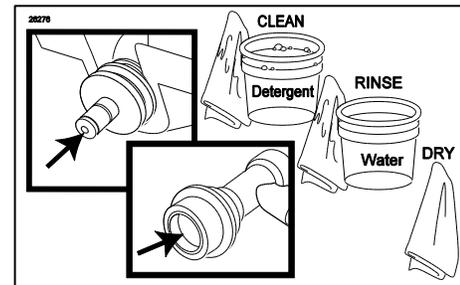
CIP - Phase 2: Syrup System Cleaning

NOTE: THE FOLLOWING CLEAN-IN-PLACE PROCEDURE (STEPS 8-24) 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.

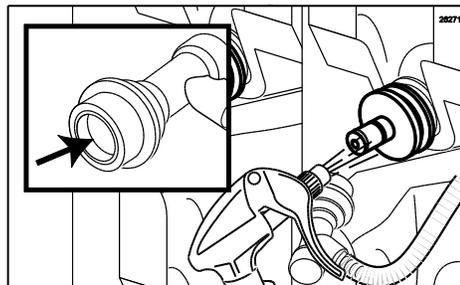
- Using a single service towel under the Syrup Bag Connector, disconnect the Connector from the syrup bag fitment by pressing down on the lever and pulling it away from the Syrup Bag Adapter.



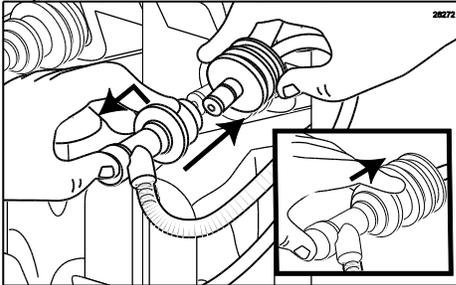
- Brush and clean the exposed surfaces of the bag fitment and the Syrup Bag Connector with detergent water. Then rinse and dry the parts using clean water and single service towels.



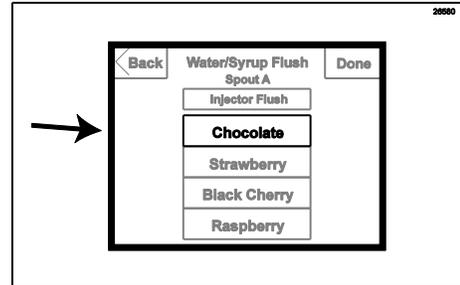
- Using a spray bottle of approved sanitizer, spray the exposed surfaces of the bag fitment and the Syrup Bag Connector. Let the solution sanitize these parts for at least 1 minute.



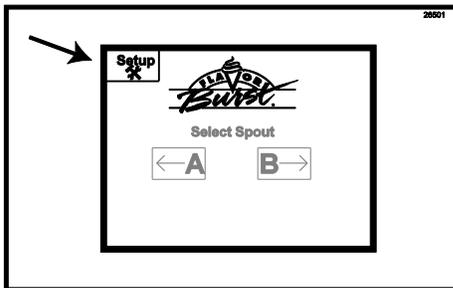
11. Connect the other Pump Flush Adapter assembly fitment to the Syrup Bag Connector.



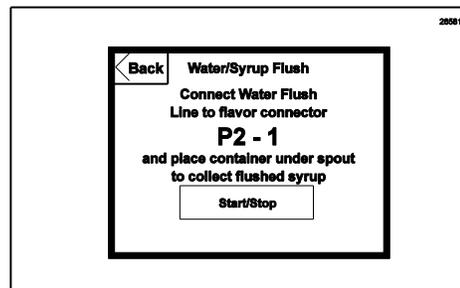
15. The system is now in the Water / Syrup Flush mode. Press the flavor of the line you wish to flush.



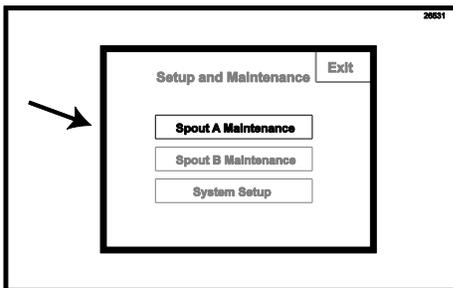
12. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



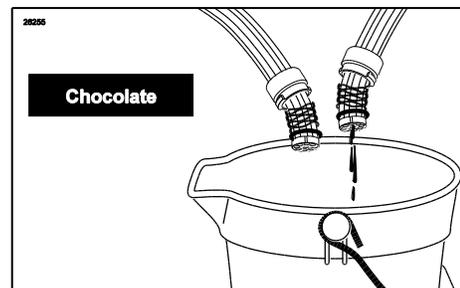
16. The next screen will remind you to connect the Pump Flush Adapter (or Flush Line) to the flavor connector, which you should have already done in Step 11. It will also show a START / STOP key.



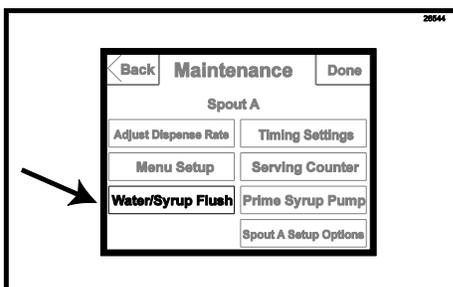
13. Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if the flavor dispenses from Spout B).



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



14. Press the WATER / SYRUP FLUSH key.

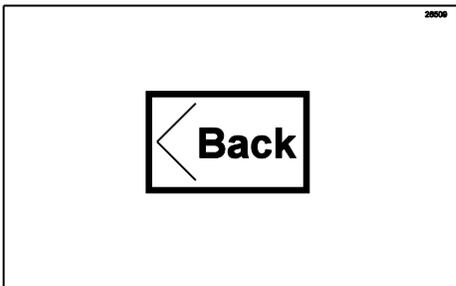


NOTE: WATER / SYRUP FLUSH WILL CONTINUE FOR 15 MINUTES. YOU MAY CANCEL AT ANY TIME BY TOUCHING THE FLAVOR KEY AGAIN. HOWEVER, EACH LINE **MUST** COMPLETE THE FULL 15 MINUTE FLUSH PROCESS TO FULLY SANITIZE THE LINE.

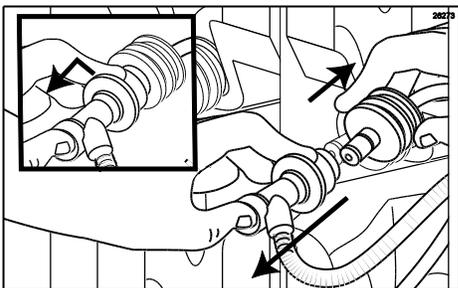
- While the flush procedure is running, perform Steps 8-10 to sanitize the next Syrup Bag Connector and bag fitment.

NOTE: YOU MAY CLEAN THE BLENDING ASSEMBLIES DURING THE FLUSH PROCESS. (SEE STEP 32.)

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



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

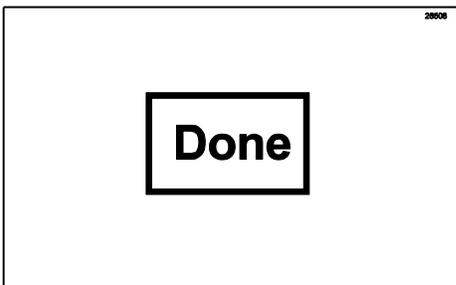


- Repeat Steps 8 - 11 and Steps 15-20 until all of the Connectors and bag fitments have been sanitized and the syrup lines for that spout have been flushed.

- Repeat Steps 8-20 for Spout B and syrup lines 5-8. Select Spout B options instead of Spout A when available.

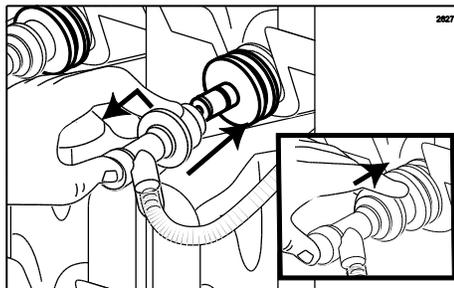
- Return the Pump Flush Adapter to its place under the tray.

- Press **DONE** to return to the main screen.

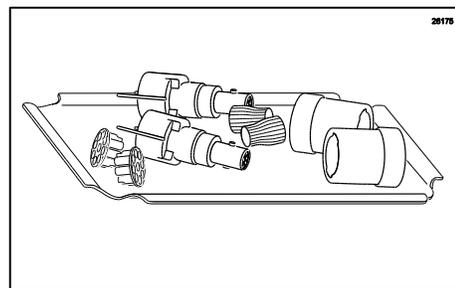


CIP - Phase 3: Reassembly

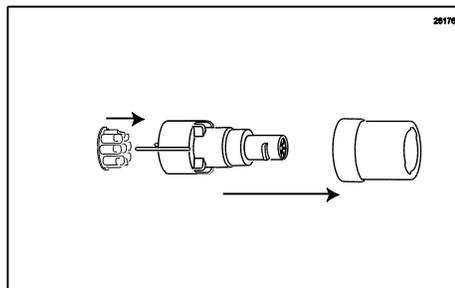
- Reconnect the syrup lines and bags of syrup.



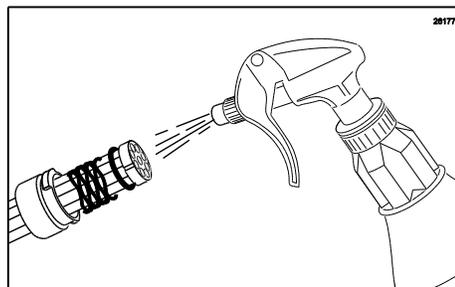
- Remove the Syrup Line Manifolds, Manifold caps, the Duckbill Check Valves, and Coupler Bodies from the sanitizer solution and place on a sanitary tray to air dry.



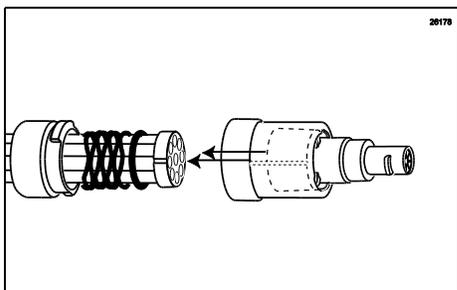
- Install the Duckbill Check Valve into the Syrup Line Manifold and the Syrup Line Manifold into the Coupler Body.



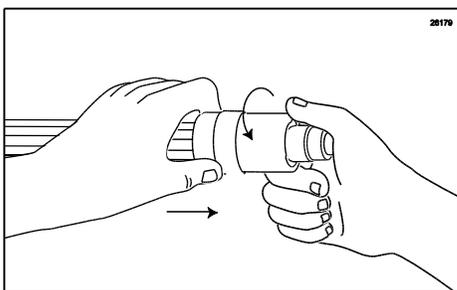
- Remove the ends of the 9-Tube Assemblies from the container. Using a spray bottle of approved sanitizer solution, spray ends of each assembly and allow them to sanitize for at least 1 minute.



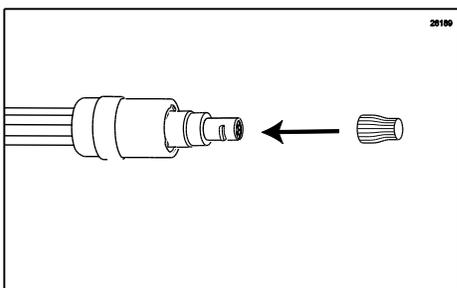
29. Carefully aligning the pins of the Syrup Line Manifold with the Syrup Line Connector, insert the end of each 9-Tube Assembly fully into a Coupler.



30. Push the Coupler Nut into the Coupler Body of each assembly and rotate the Coupler Body until motion stops to secure.



31. Install the caps on the manifolds.



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

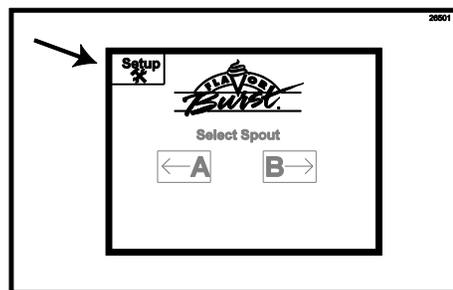
33. Perform the “Assembling the Blending Assembly” and “Installing the Blending System” sections of the DAILY OPENING PROCEDURES.

34. Prime the syrup system as instructed in the next section “Priming the Syrup System.”

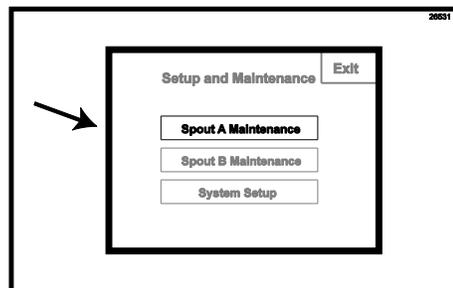
Priming the Syrup System

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.

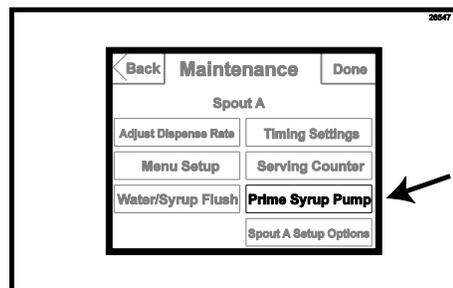
1. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



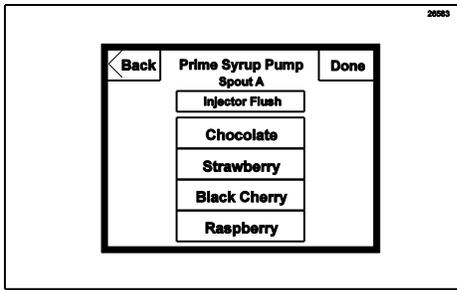
2. Select SPOUT A MAINTENANCE.



3. Press the PRIME SYRUP PUMP key.

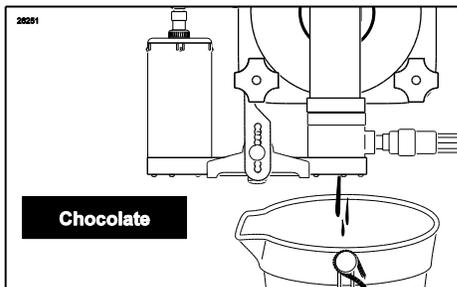


4. The system is now in the Prime Syrup function mode.

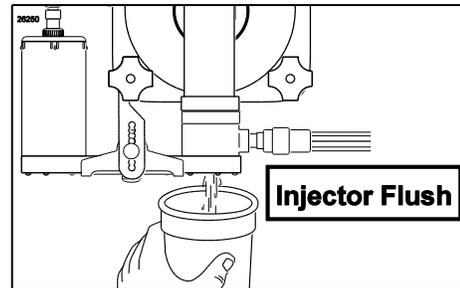


NOTE: IF THE FLAVORS INSTALLED ARE DIFFERENT THAN THE FLAVORS SHOWN ON THE MENU, YOU WILL NEED TO CHANGE THE TOUCHSCREEN MENU LABEL FOR THAT SYRUP LINE. SEE THE "TOUCHSCREEN OPERATIONS – ASSIGNING FLAVORS TO THE MENU" FOR INSTRUCTIONS.

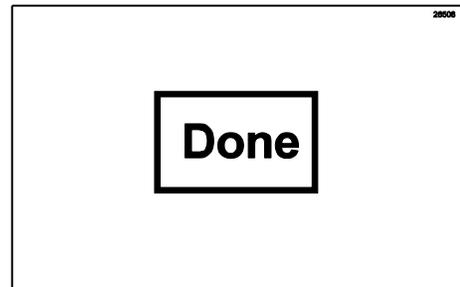
5. To prime the syrup line, place a container under the Blending Head. Press the key of the flavor and allow the syrup to flow to flush out the sanitizer solution and any air pockets.



6. Once syrup flows consistently from the Blending Head, press the flavor key again to complete the procedure.
7. Repeat Steps 5-6 for the rest of Spout A flavors.
8. When all the syrup lines from Spout A have been primed, press the INJECTOR FLUSH key to clean the Blending Head.



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

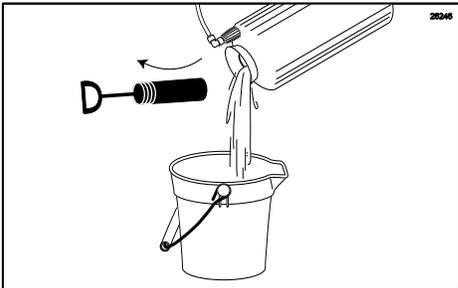


10. Repeat these instructions to prime Spout B's syrup lines. Select Spout B options instead of Spout A when available.

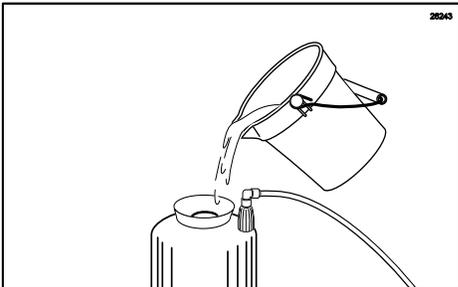
Refilling the Sanitizer Tank

The Sanitizer Tank system provides approved sanitizer solution to specific areas of the Flavor Burst® system such as the Blending 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.

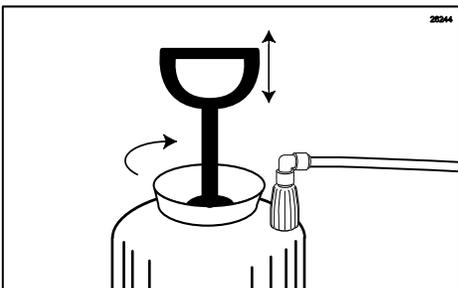
1. Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
2. Remove the hand pump from the Sanitizer Tank and discard any remaining sanitizer.



3. Fill the Sanitizer Tank with the solution.



4. Reinstall the hand pump and tighten. Pump air into the Sanitizer Tank with the handle to prime the pump (approximately 10 strokes.)

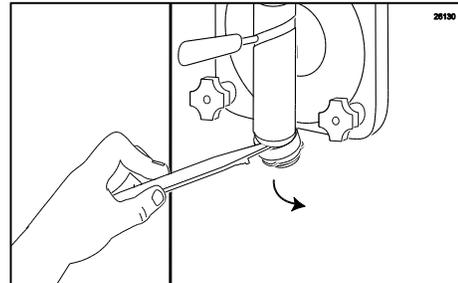


NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

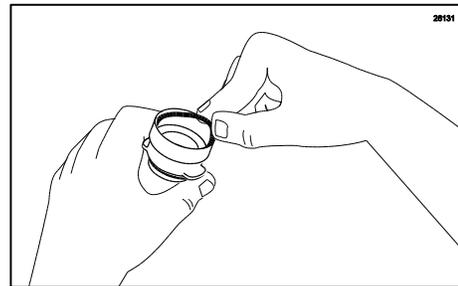
Cleaning the Spout Adapter

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 are available in the Spare Parts Kit.

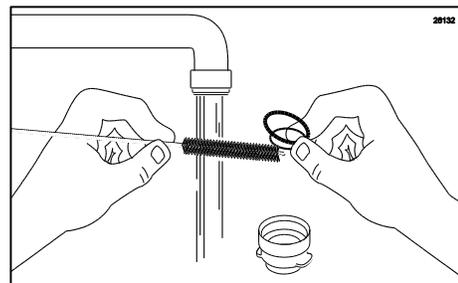
1. Mix approved detergent with warm water according to manufacturer's instructions. Also, prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove the Spout Adapter from the freezer spout. Since the fitting is very tight, you may need to use a small tool to pry the Adapter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



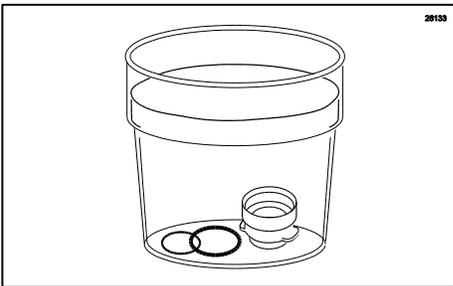
3. Remove the two black o-rings from the Spout Adapter.



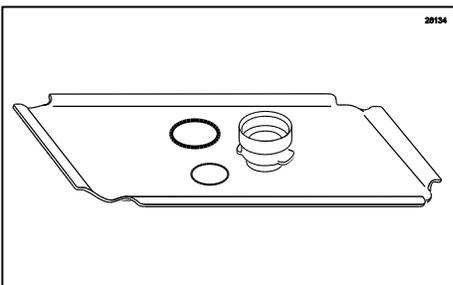
4. Clean the two o-rings and the Spout Adapter with a small brush and detergent water, and rinse thoroughly.



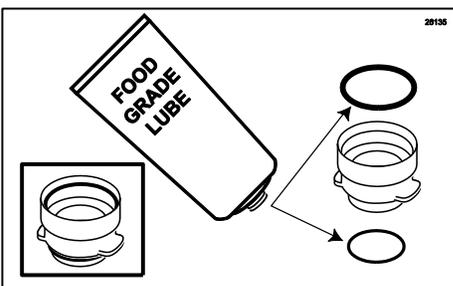
- Place the Adapter and o-rings in approved sanitizer solution for at least 1 minute.



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

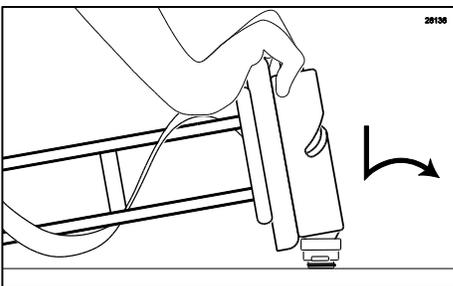


- Lube the black o-rings and install them in their respective positions on the Adapter.



- Clean the freezer door and spout according to manufacturer's instructions.

- 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.

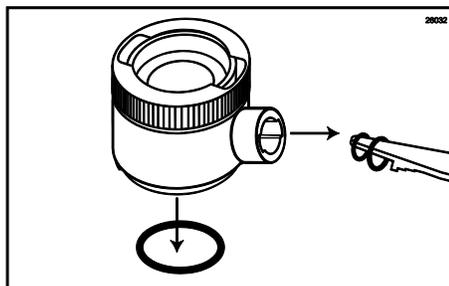


- Return the freezer door to the freezer.

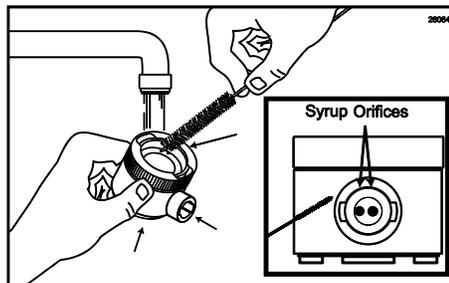
Replacing Blending Head O-Rings

The Blending 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.

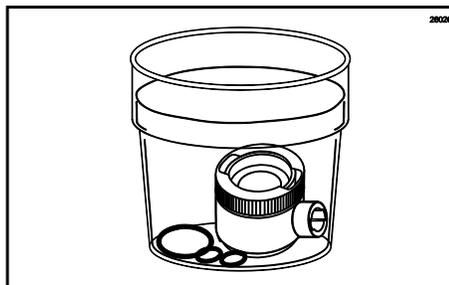
- Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
- Remove the worn o-rings from the Blending Head. A small tool may be needed to remove the two o-rings in the syrup line opening.



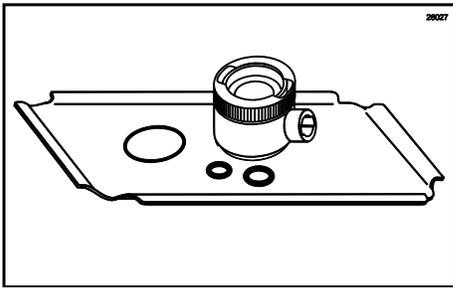
- Brush and clean all exposed surfaces of the Blending Head with detergent water. Use a small brush to ensure that the syrup orifices are clear of any residual syrup.



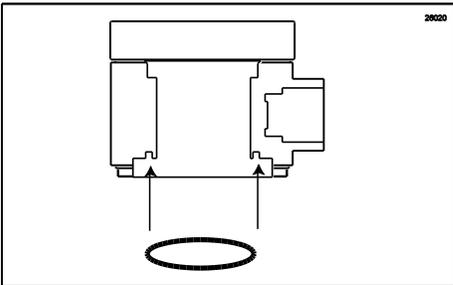
- Place the Blending Head and the new replacement o-rings in an approved sanitizer solution and soak for 1 minute.



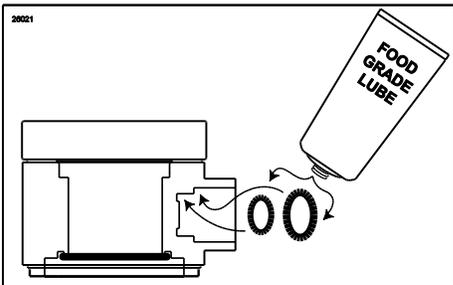
- Remove the o-rings and Blending Head and place them on a sanitary tray to dry.



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



- 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.

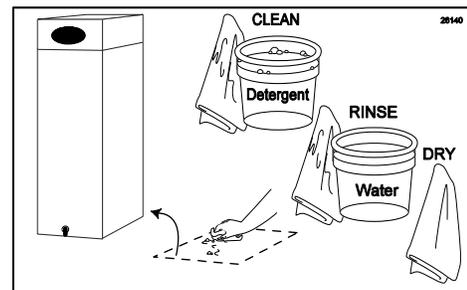
Miscellaneous Cleaning Procedures

The following parts of the TS 44BEV 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.

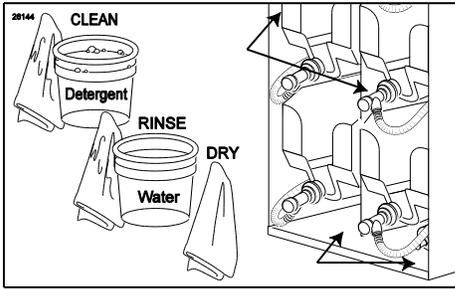
NOTE: DO NOT USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE OUTSIDE OR INSIDE OF THE CABINET.

Area Under the Cabinet



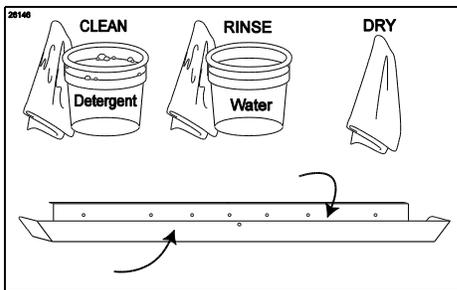
- Carefully move the cabinet to an area outside of where it was sitting.
- Clean the area using a single service towel moistened with warm detergent water. Use a brush if necessary.
- Rinse area with a single service towel and clean, warm water and then wipe dry with a dry single service towel.
- Clean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

Inside of the Cabinet



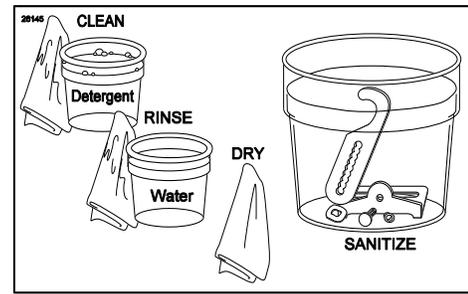
1. If necessary, disconnect the Syrup Bag Connectors from the bags and remove the syrup trays for easier access.
2. Using warm detergent water and single service towels, clean any exposed surface inside the cabinet.
3. Rinse the cleaned surfaces with a single service towel and clean water. Then, dry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

Tube / Cable Casing Assemblies



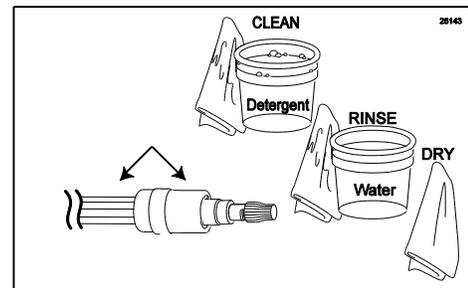
1. Remove each Tube / Casing Assembly from the freezer.
2. Using warm detergent water and a single service towel, clean the Casing Assemblies. Disassemble the individual parts if needed.
3. Rinse with a single service towel and clean water. Then, dry the Casings with a dry single service towel.
4. Reinstall the Casings onto the freezer.

Blending Assembly Suspension Bracket



1. Remove the Bracket from the Injector / Blending Assembly and disassemble it.
2. Brush and clean the Bracket parts using detergent water. 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 according to EQUIPMENT SETUP.

9-Tube Assembly Syrup Lines



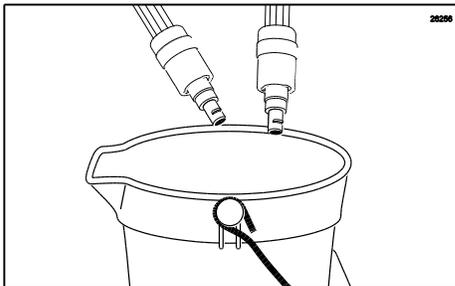
1. If necessary, perform 'Phase 1' and 'Phase 3' of the Clean-In-Place procedure to clean and sanitize the Coupler Body, Syrup Line Manifold, and the Duckbill Check Valve.
2. Clean the Coupler Base, the ends of the syrup lines, and the outside of the syrup tubes with detergent water.
3. Rinse the parts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

Winterizing the Unit

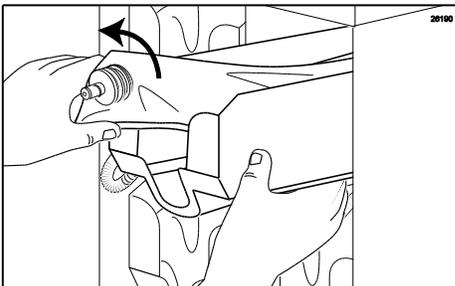
If you will not be using your Flavor Burst® system during the off-season or other extended periods of time, you should winterize the TS 44BEV system as a precautionary practice to avoid damage or undesirable syrup build-up in the unit.

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

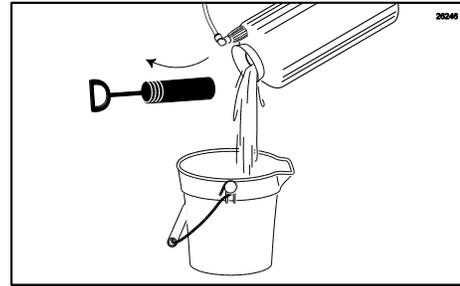
1. Perform the entire Clean-In-Place procedure, except...
 - a. DO NOT perform Step 25 (do not reconnect the Syrup Bag Connectors to the syrup bags).
 - b. DO NOT perform Steps 33 (do not assemble or install the Blending Assembly)
 - c. DO NOT perform Step 34 (do not prime the syrup lines).
2. Place both 9-Tube Assembly lines inside a container.



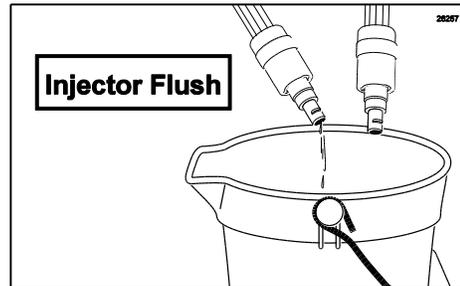
3. Remove each syrup bag from its tray and store as directed on the label.



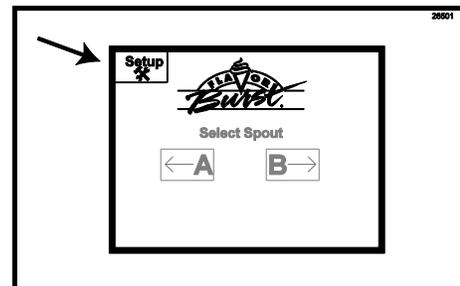
4. Empty the Sanitizer Tank and return the tank to the unit.



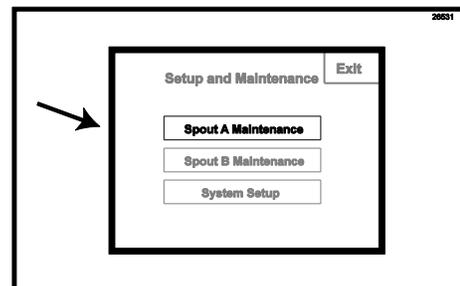
5. With the Sanitizer Tank empty, press the INJECTOR FLUSH key until all sanitizer solution is removed from the sanitizer line.



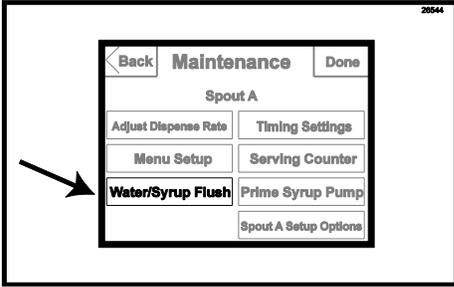
6. From the Touchscreen main menu, press the SETUP key in the upper left corner. Enter the password if required.



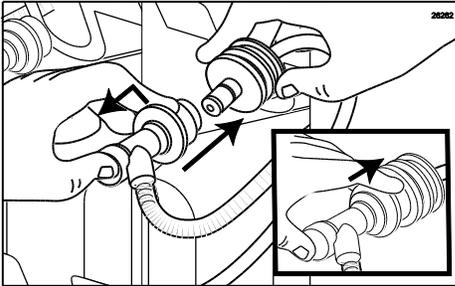
7. Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if the syrup line dispenses from Spout B).



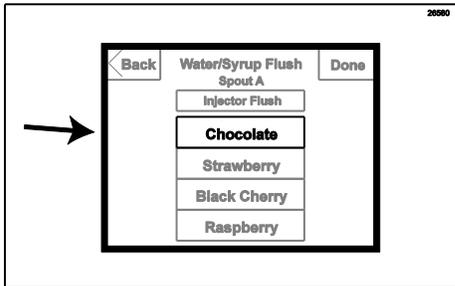
8. Press the WATER/SYRUP FLUSH key.



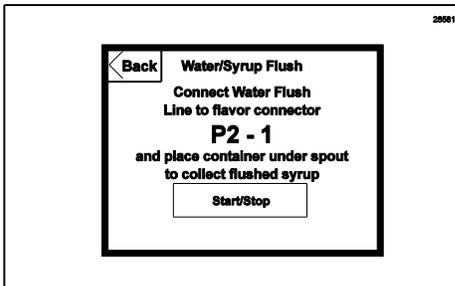
9. Beginning with tray #1, connect the Pump Flush Adapter to the syrup line.



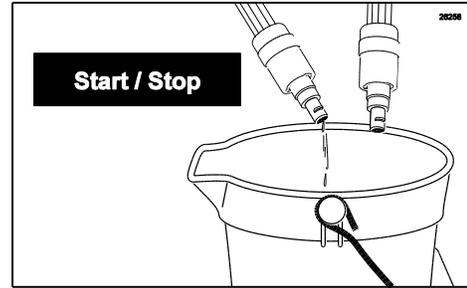
10. Ensure the system is in the Water / Syrup Flush function mode. Press the flavor of the line to be flushed.



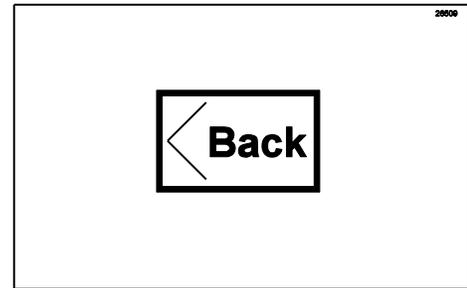
11. The next screen will instruct you to connect the Pump Flush Adapter (or Flush Line) to the flavor connector, which you should have already done in Step 9. It will also show a START / STOP key.



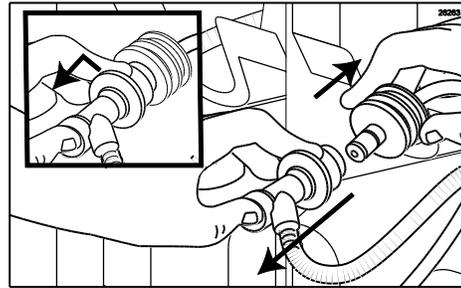
12. With a container under the spout, press the START / STOP key and allow syrup line to clear the sanitizer solution.



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.

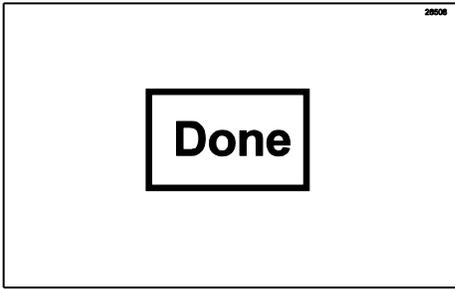


14. Disconnect the Pump Flush nozzle from the Syrup Bag Connector.



15. Repeat Steps 9-14, connecting the Pump Flush Adapter to syrup lines #2, 3, and 4 until all syrup lines #1-4 are empty.

16. Press DONE to return to the main menu.



17. Repeat Steps 6-16 for syrup lines #5-8.

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

19. Ensure the Blending 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.

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

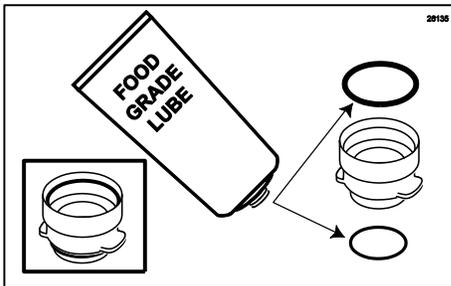
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EQUIPMENT SETUP

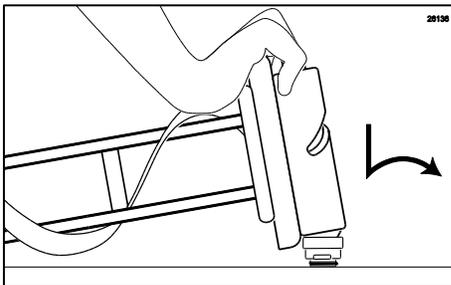
Installing the Spout Adapter

Every TS 44BEV system ships with a standard Blending Adapter common to most freezers. However, additional adapters are available for use with other models & freezer manufacturers. Since the fitting is tight, install the Adapter with the freezer door removed. Replacements are available in the Spare Parts Kit.

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

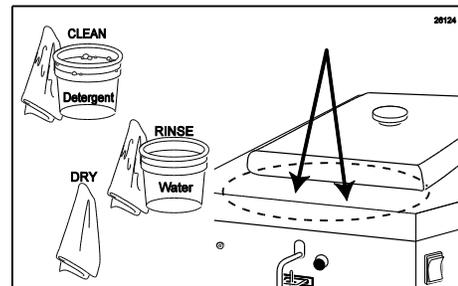


4. Return the door to the freezer with the Spout Adapter attached.
5. Repeat Steps 1-4 to install the Spout Adapter on the other freezer.

Installing the Touchscreen and Mounting Bracket

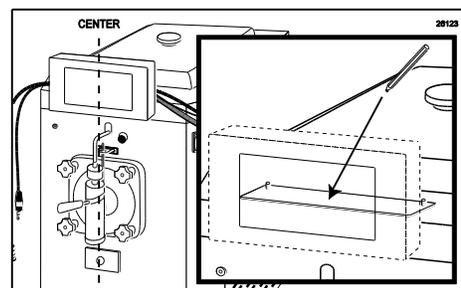
The Touchscreen is the control unit for the Flavor Burst® system. Normal operating functions are performed using the Touchscreen and the freezer draw handle. The Touchscreen is mounted to the top of the freezer with the Touchscreen Mounting Bracket.

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.

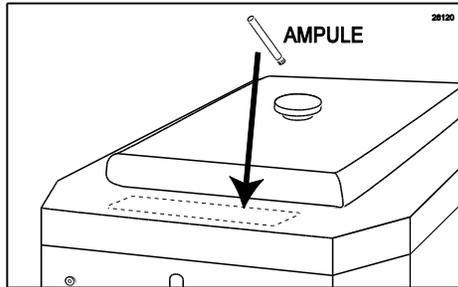


NOTE: WHEN USING TWO FREEZERS, MOUNT THE TOUCHSCREEN ON THE LEFT FREEZER IF POSSIBLE.

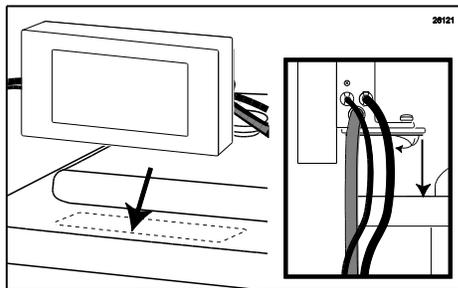
2. Place the assembled Touchscreen and bracket onto the top edge of the freezer. If installing the TS 44BEV system on two separate freezers, install the Touchscreen on the left freezer, centered above the draw-handle. If installing on a single, multi-barrel freezer, center the Touchscreen on the freezer. The bottom plate of the bracket should sit fully on the surface of the freezer between the front edge and the hopper cover. Mark around the plate with a pencil.



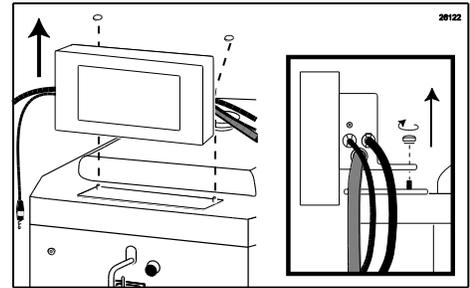
3. Use the ampule provided to prime the area within the markings before mounting the Touchscreen bracket.



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.

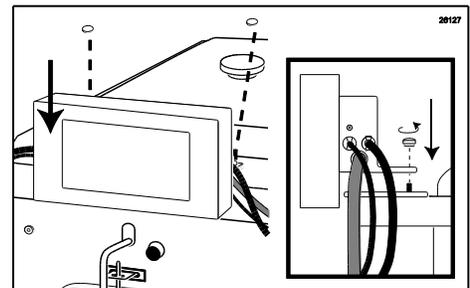


5. Unscrew the hand knobs from the bracket plate and remove the Touchscreen Assembly, allowing the bottom plate to remain on the freezer. Allow the bottom plate adhesive to cure for 24 hours.



NOTE: IF THE ADHESIVE HAS NOT CURED LONG ENOUGH OR IF THE SURFACE IS NOT CLEAN, THE BRACKET MAY NOT STAY IN PLACE. THIS COULD RESULT IN THE TOUCHSCREEN ASSEMBLY FALLING OFF THE FREEZER.

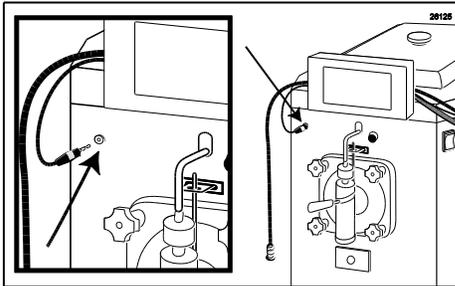
6. When the plate has had time to cure, mount the Touchscreen Assembly back onto the plate. Tighten the hand knobs to secure.



Spigot Switch Options

Flavor Burst highly recommends integrated (internal) switches be installed to power the TS 44BEV system. However, the correct integrated switches for your freezer depend on the freezer model as well as what product is being used (shake vs. slush, etc). If the installer has the correct integrated switches, install these instead of the external switches included with this system. Use the instruction sheets included with each switch for installation instructions.

1. For freezers that have an integrated switch already built into the freezer, insert each Touchscreen stereo plug into the switch jack. Connect the Touchscreen stereo plug "A" if the freezer is to the left, or stereo plug "B" if the freezer is to the right. Ensure the connection is fully engaged.



2. If no integrated switches are available, install the ELE 510 external switches as directed in the next section; these may be replaced at a later time with integrated switches if you wish. Use the chart below to determine which switches you need and contact your local distributor for further information.

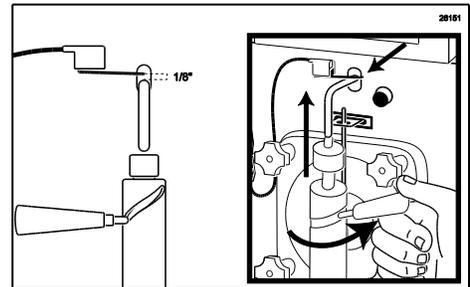
FREEZER MODEL - PRODUCT	SWITCH KIT
All - Universal	ELE 510
Taylor 430 - Slush	ELE 517
Taylor 428 / 432 - Slush	ELE 518
Taylor 430 - Shake	ELE 520
Taylor 428 / 432 - Shake	ELE 526

Installing the ELE 510 Spigot Switch Externally

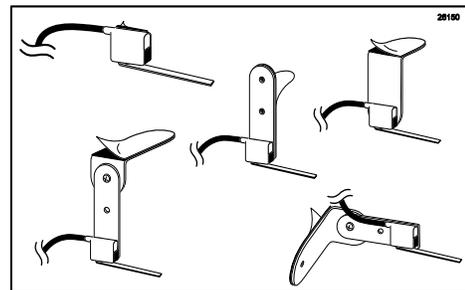
Flavor Burst highly recommends integrated switches be installed to power the TS 44BEV system. However, if no integrated switches are available at the time of installation, follow these instructions to install the universal ELE 510 switches included with this system.

1. Determine the approximate position where the switch will be mounted. This is approximately 1/8" above the draw pin.

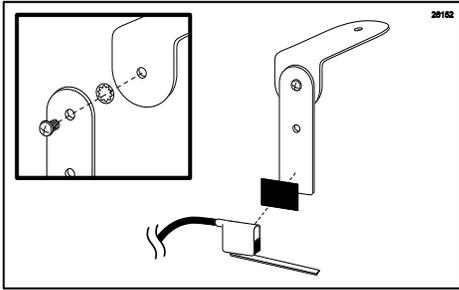
NOTE: THE SWITCH MUST BE POSITIONED SO THAT THE SWITCH LEVER IS FULLY DEPRESSED WHEN THE DRAW HANDLE IS IN THE OPEN POSITION.



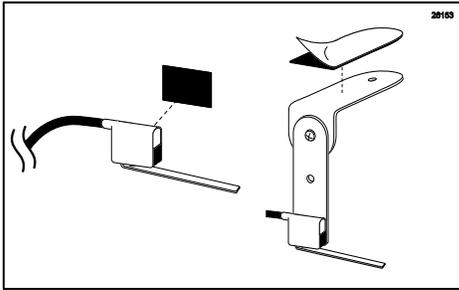
2. Determine which switch assembly configuration works best with your freezer. When possible, mount the Switch directly onto the face of the freezer.



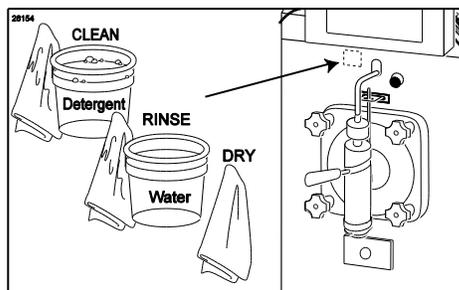
3. If using the Bracket, assemble the Bracket and the Switch using the appropriate pieces. If both bracket plates are used, ensure the lock washer is installed between them. Use some of the adhesive included to attach the Switch to the Bracket.



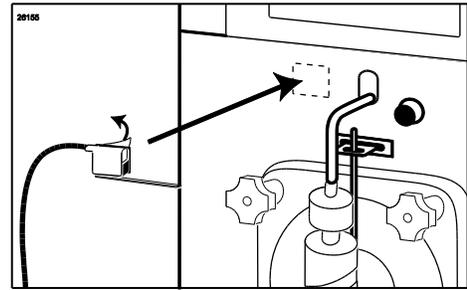
4. Attach a moderate portion of the adhesive to the side of the Switch or Bracket that will be secured to the freezer face.



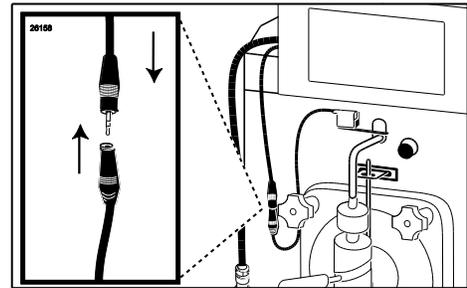
5. Clean, rinse and dry the area of the freezer to which the Switch or Bracket will be attached using detergent, water, and single service towels.



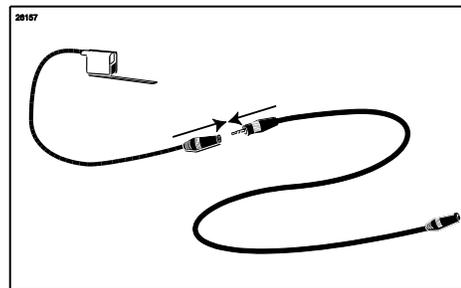
6. Remove the other side of the protective backing from the adhesive strip and attach the Switch or Bracket Assembly to the appropriate position on the freezer.



7. Repeat Steps 1-6 for installing the second Switch Assembly for the other freezer.
8. Connect each switch to the Touchscreen switch cables. The switch installed on the left freezer connects to the "A" switch cable on the left side of the Touchscreen. The switch installed on the right freezer connects to the "B" switch cable on the right side of the Touchscreen. Ensure the connections are fully engaged.



9. Use the switch extension included if you need to add more length to one of the switch cables.



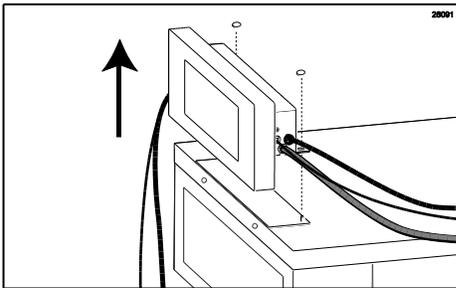
NOTE: CABLE CLIPS MAY BE USED TO SECURE THESE CABLES SO THAT THEY DO NOT INTERFERE WITH THE OPERATING PARTS ON THE FRONT OF THE FREEZER.

Installing the ELE 510 Spigot Switch Internally on a Taylor 428 / 432 Freezer.

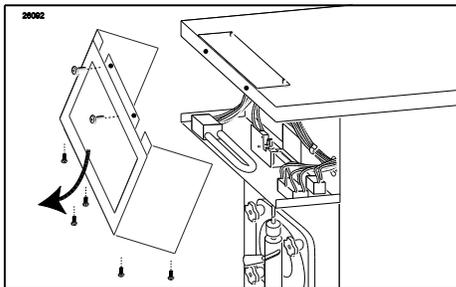
Flavor Burst highly recommends integrated switches be installed to power the TS 44BEV system. However, if no integrated switches are available at the time of installation, use the ELE 510 external switch included with this system. The ELE 510 can also be mounted inside the front panel of Taylor 428 and 432 models as directed below.

NOTE: ENSURE THE FREEZER IS TURNED OFF AND UNPLUGGED TO AVOID ANY ELECTRICAL SHOCK WHEN WORKING WITHIN THE TAYLOR 428 / 432 PANEL BOX.

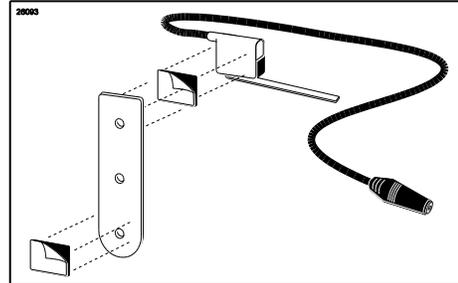
1. Remove the Touchscreen Assembly from the mounting plate.



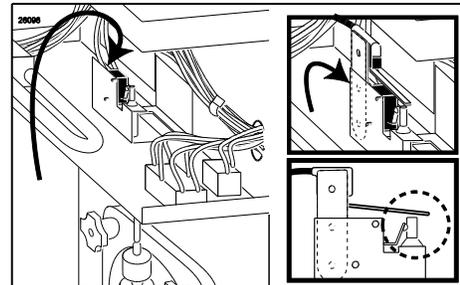
2. Unscrew and remove the front panel from the Taylor 428 or 432 freezer.



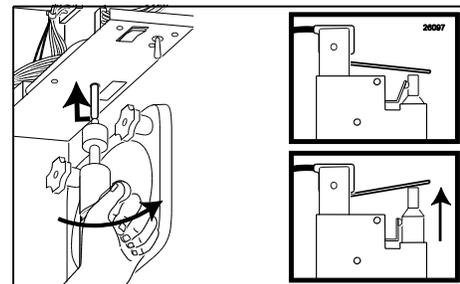
3. Attach one small square piece of adhesive to front bottom of the flat bracket piece that comes with the ELE 510 switch. Attach another piece of adhesive to the upper end of the bracket on the other side. Then, attach the switch behind that upper adhesive piece as shown, with the switch lever pointing to the right.



4. Attach the switch assembly just left of the Taylor internal switch, to the inside of the cover plate. The ELE 510 switch lever should be just above the internal draw pin as shown.

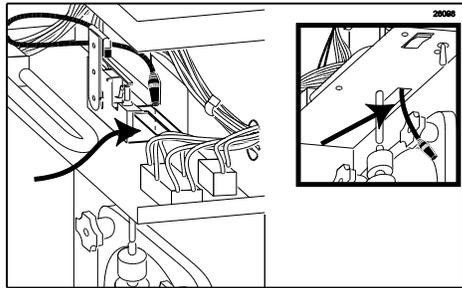


5. With the freezer turned off and with no product in the freezer, pull the handle into the open position to see if the draw pin depresses the switch lever. If not, reposition the switch so that it makes full contact.



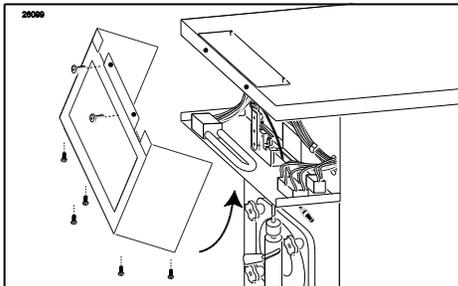
NOTE: THE SWITCH MUST BE POSITIONED SO THAT THE SWITCH LEVER IS FULLY DEPRESSED WHEN THE DRAW HANDLE IS IN THE OPEN POSITION.

6. Slide the switch cable jack through the center slot at the back of the panel.

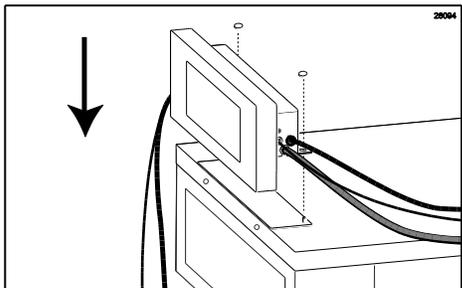


7. Repeat Steps 3-6 if installing a second switch on a 432 freezer.

8. Replace the front panel.

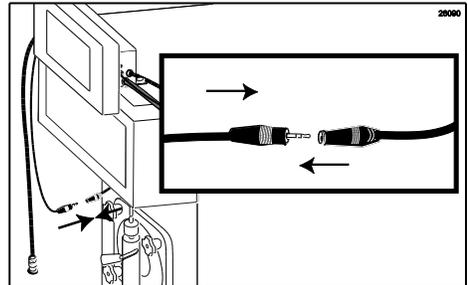


9. Install the Touchscreen assembly back onto the mounting plate.

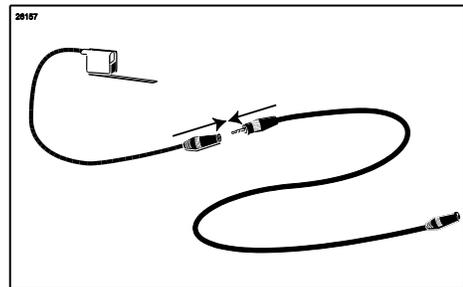


10. Repeat Steps 2-8 if installing a second switch onto another 428 freezer.

11. Connect each switch to the Touchscreen switch cables. The switch installed on the left freezer connects to the “A” switch cable on the left side of the Touchscreen. The switch installed on the right freezer connects to the “B” switch cable on the right side of the Touchscreen. Ensure the connections are fully engaged.



12. Use the switch extension included if you need to add more length to one of the switch cables.

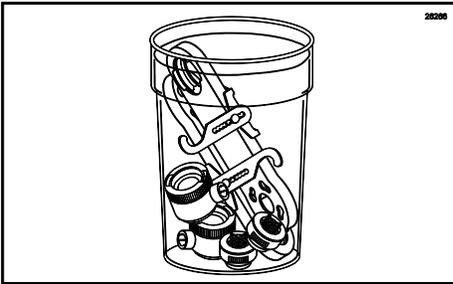


NOTE: CABLE CLIPS MAY BE USED TO SECURE THESE CABLES SO THAT THEY DO NOT INTERFERE WITH THE OPERATING PARTS ON THE FRONT OF THE FREEZER.

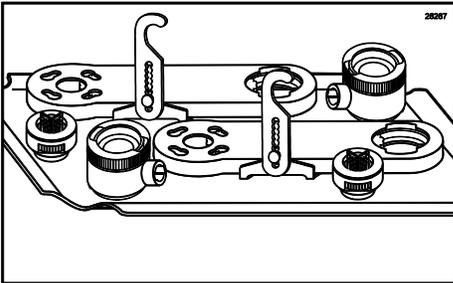
Sanitizing the Blending System

If the Blending Assemblies are already assembled, disassemble them according to instructions in the DAILY CLOSING PROCEDURES.

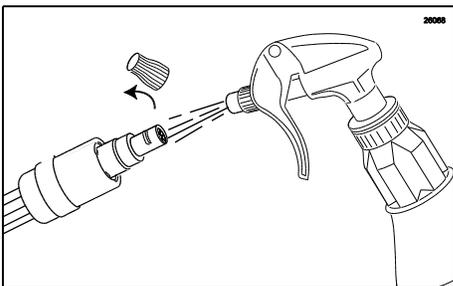
1. Prepare approved sanitizer solution according to manufacturer's instructions.
2. Place the Gear Boxes, Suspension Brackets, Gear Cartridges, and Blending Heads in approved sanitizer solution and soak for at least 1 minute.



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



4. Remove the caps of the 9-Tube Assemblies and spray the caps and Syrup Line Manifold openings with approved sanitizer solution. Allow them to sanitize for at least 1 minute.

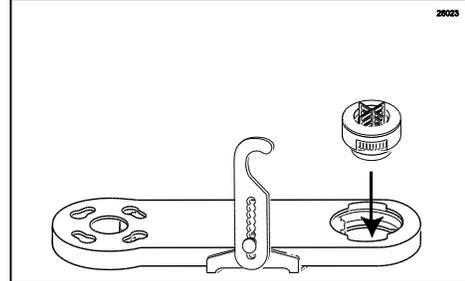


5. Place the 9-Tube Assemblies and Manifold caps on a sanitary tray to dry.

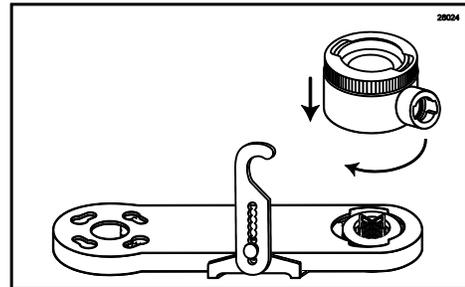
Assembling the Blending Assembly

Perform the following procedure for each Blending Assembly.

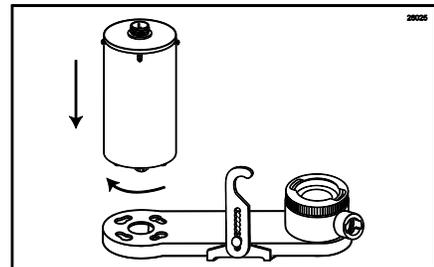
1. Place the Gear Cartridge into the Drive Assembly Gear Box so that the gear teeth line up with the gear inside the Gear Box.



2. Install the Blending 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.



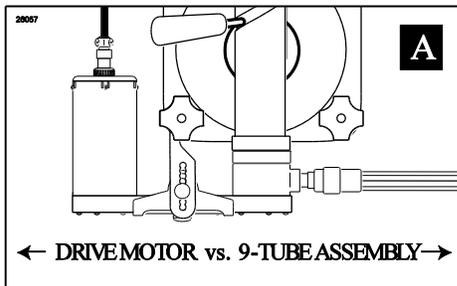
Recommended Mounting Positions for the Blending System

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

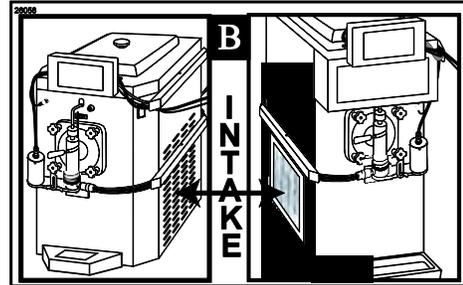
The Blending Assembly can be mounted to either side of the freezer spout. The 9-Tube Assembly may also come from either side, regardless of the Blending Assembly's position. However, on single freezer models, the following position is highly recommended.

RECOMMENDED POSITIONING:

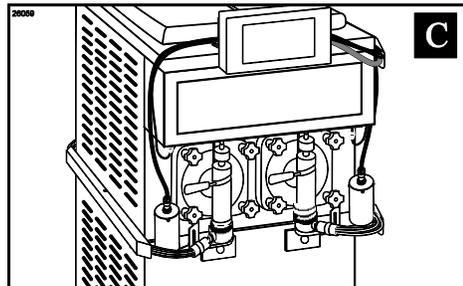
- (A) When installing on separate freezers, install the Blending Assembly on the opposite side of the 9-Tube Assembly's placement. Placing the Drive Motor opposite from the 9-Tube Assembly makes it easier to attach and remove the 9-Tube Assembly when cleaning.



- (B) When installing on separate freezers, install each 9-Tube Assembly on the side of the freezer with the INTAKE vents, with the rest of the Blending Assembly on the opposite side. Typically, the intake vents are on the right side on Taylor 430 models, and left side for Taylor 428 models. If the 9-Tube Assembly is installed on the side of the outtake vents, the warm air could heat the syrup and melt the base product upon serving. Installing the 9-Tube Assembly on the intake vent side keeps the product cool and consistent.

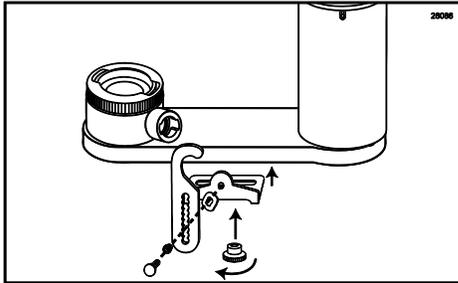


- (C) When installing on a single multi-barrel freezer, install each 9-Tube Assembly on either side. If possible, the Drive Motors should be towards the center of the freezer, opposite the 9-Tube Assemblies as shown in Position "A" above. But they can also be installed to the outside of the freezer as shown below if space is limited.



Installing the Injector System and Suspension Bracket

1. Determine how the Blending Assembly will be positioned on the freezer. When possible, follow the recommendations outlined above.
2. Rearrange the Suspension Bracket assembly so that it is placed on the outer side of the Blending 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.



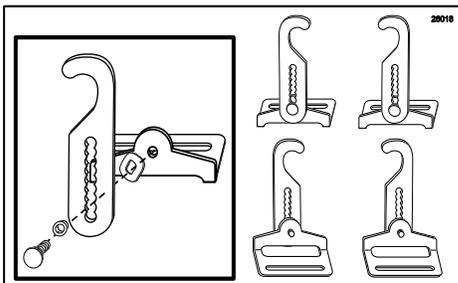
NOTE: THE PLASTIC WASHER SHOULD ALWAYS BE BETWEEN THE BRACKET KNOB AND THE UPPER BRACKET.

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

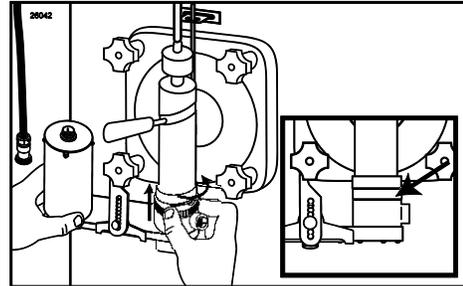
NOTE: THE SPRING WASHER SHOULD BE BETWEEN THE UPPER BRACKET AND THE BRACKET BASE.

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

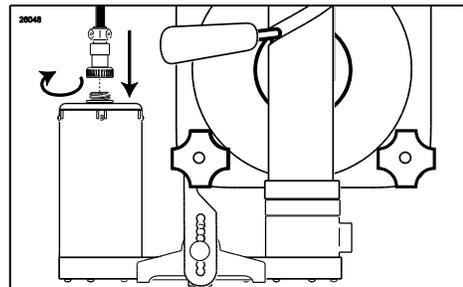
NOTE: THE HOOK OF THE UPPER BRACKET CAN BE FACING EITHER DIRECTION ACCORDING TO PREFERENCE.



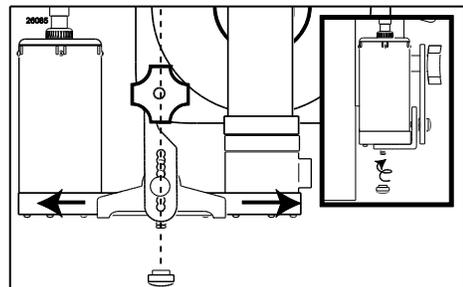
3. Hang the Suspension Bracket on the lower door post and install the Blending Assembly on the preferred side of the freezer. Install the Blending Head locking ring fully over the Spout Adapter so that the locking collar covers the tabs on the Adapter and rotate the locking collar to secure.



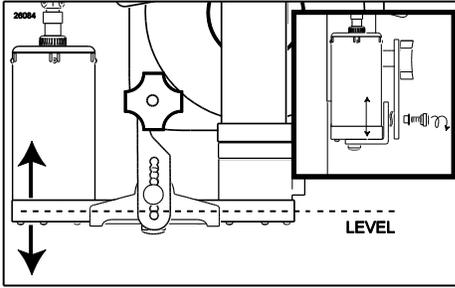
4. Connect the Drive Motor cable to the Drive Motor.



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



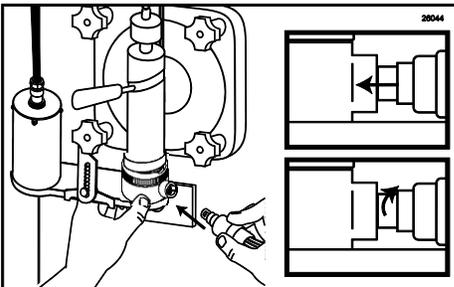
- Use the thumb screw(s) to adjust the bracket vertically so that it supports the Blending Assembly in a level position.



- 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.

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

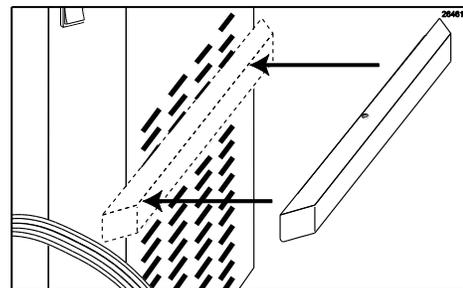


Mounting the Tube / Cable Casing Assemblies

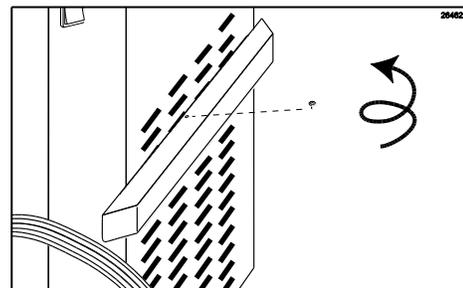
The TS 44BEV includes three stainless steel casing assemblies. Two of them house and hold the 9-Tube Assembly level with each Blending Assembly. The other Casing is for channeling the Touchscreen power cord to the back of the unit and out of the way.

The following instructions and illustrations show a right-side mounting, which is typically the side with the intake vents on the Taylor 430 model. However, your freezer may have the intake vents on the left side; in those cases, install the Casing on the left side. It is recommended to install the Casing holding the 9-Tube Assembly on the **intake** vent side to prevent heating the syrup tubes.

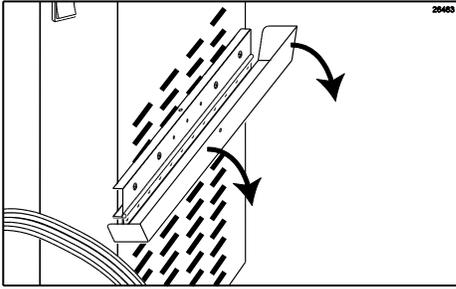
- The Casing Assembly contains very power magnets to attach to the side of the freezer. Simply place the assembly in line with the Blending Assembly with the hinged surface down (holding screw at the top). The curved ends of the Casing should hang over the front and back of the freezer and the assembly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



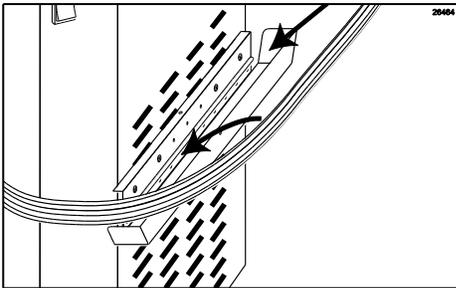
- Remove the screw from the top of the Casing Assembly.



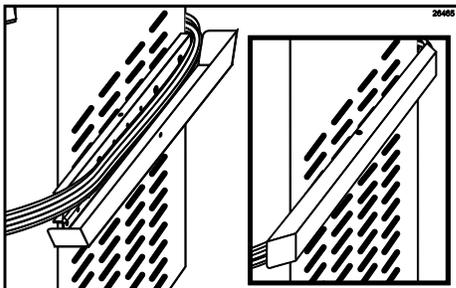
3. Swing the Casing cover outward.



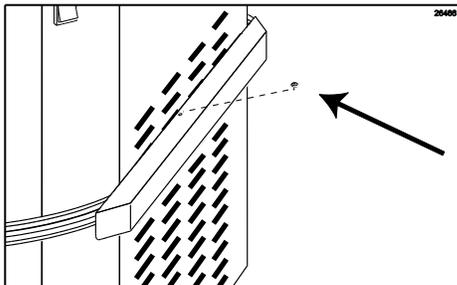
4. Carefully place the 9-Tube Assembly inside the Casing. Pull any excess tubes and cables to the back of the freezer, allowing enough slack in the front to comfortably curve around to the Blending Assembly.



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

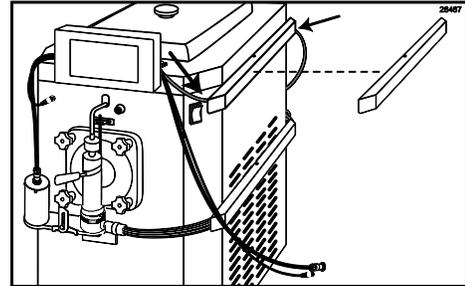


6. Install the screw to secure the Casing.

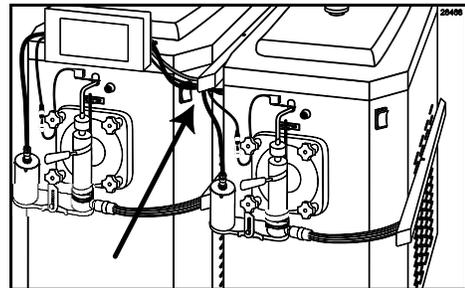


7. Repeat Steps 1-6 to install the second casing on the other freezer/barrel.

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

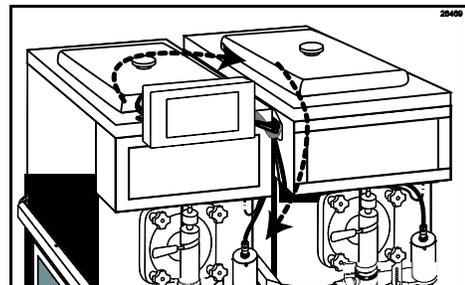


9. Tuck any hanging cables behind the edge of the casing so that they are not in the way.



NOTE: CABLE CLIPS MAY BE USED TO SECURE THESE CABLES SO THAT THEY DO NOT INTERFERE WITH THE OPERATING PARTS ON THE FRONT OF THE FREEZER.

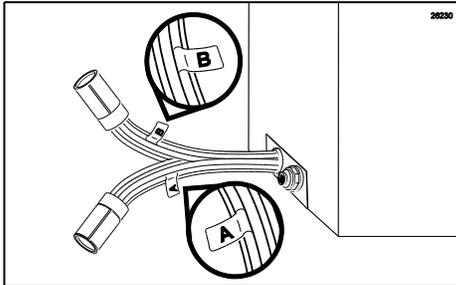
NOTE: WHEN INSTALLED ON TWO TAYLOR 428 FREEZERS, THE LEFT FREEZER SHOULD HAVE THE BLENDING ASSEMBLY MOTOR INSTALLED TO THE RIGHT OF THE BARREL. IF SO, WRAP THE TOUCHSCREEN SWITCH AND MOTOR CABLES AROUND THE BACK OF THE TOUCHSCREEN TO HANG DOWN THE RIGHT SIDE OF THE FREEZER. THIS SHOULD HELP KEEP THE DRAW HANDLE AREA CLEAR OF HANGING CABLES.



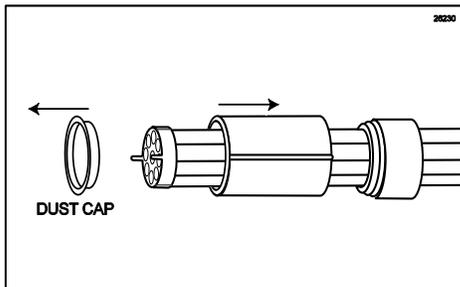
Connecting the Unit Syrup Lines

Each syrup line Lead attached at the lower back of the cabinet connects 4 bags of syrup to each Blending Assembly, with another tube connecting the Sanitizer Tank to each Blending Assembly. A 9-Tube Extension is included to connect the Lead that is the furthest from the corresponding Blending Assembly.

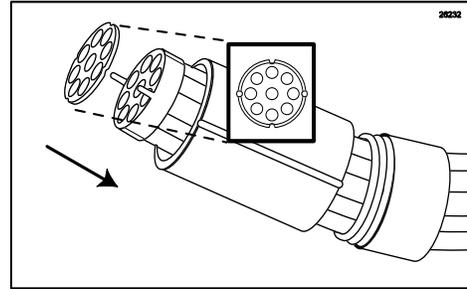
1. Locate the 9-Tube Leads labeled 'A' and 'B' at the back of the cabinet. Lead 'A' will connect to the freezer or barrel on the left; Lead 'B' connects to the freezer or barrel on the right. If needed, the 9-Tube Extension provided can be attached to one of the leads (typically 'B') if one of the freezers is further away from the cabinet. If you do not need an extension (ie, both 9-Tube Assemblies reach to the back of the cabinet), then skip to Step 10.



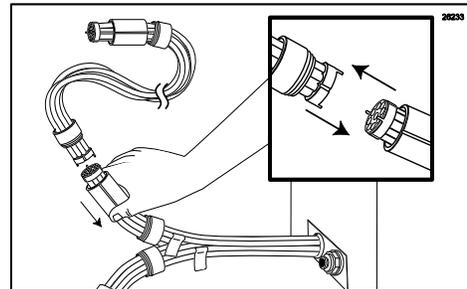
2. Remove the dust cap of the Lead that will require the Extension, typically Lead 'B' for the freezer on the right. Slide the coupler casing toward the unit to expose the Lead line coupler.



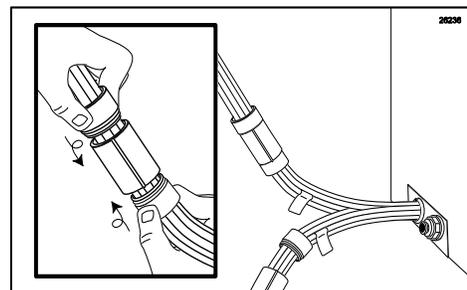
3. Ensure the 9-hole gasket is placed between the Extension and 9-Tube Lead coupler pins. The gasket must be in place to seal the connection and prevent leakage.



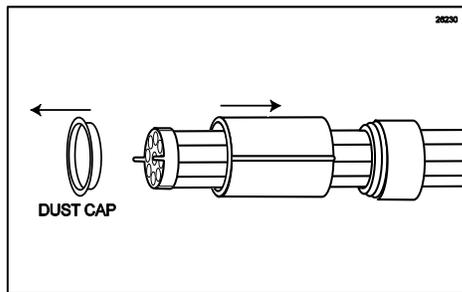
4. Align the coupler pins of the Lead with the coupler pins of the 9-Tube Extension and connect the assemblies.



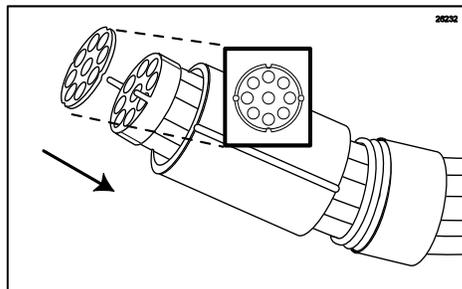
5. Slide the coupler casing over the connection and screw each coupler nut into each end of the casing. Tighten the coupler nuts to secure the connection.



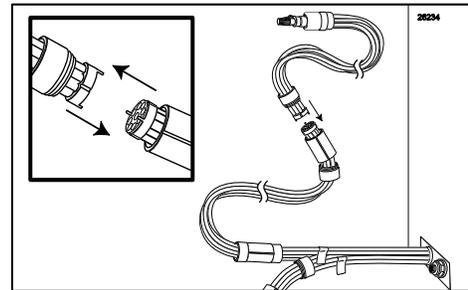
- Removed the dust cap from the other end of the 9-Tube Extension. Slide the coupler casing back to expose the Extension coupler.



- Remove the 9-hole gasket from one of the 9-Tube Assemblies and align the gasket with the coupler pins of the Extension.

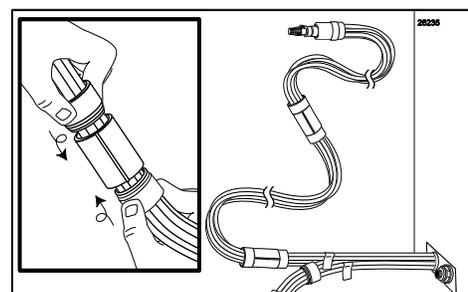


- Align the coupler pins of the 9-Tube Extension with the coupler pins of the **appropriate** 9-Tube Assembly.

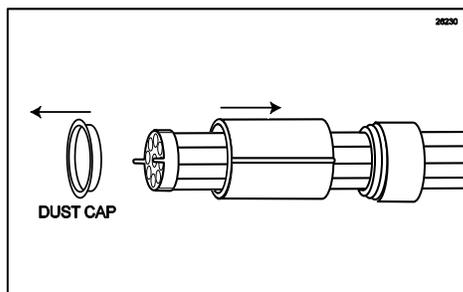


NOTE: IF THE EXTENSION IS ATTACHED TO LEAD 'B', ATTACH THE 9-TUBE ASSEMBLY INSTALLED ON THE FREEZER / BARREL ON THE RIGHT. IF THE EXTENSION IS ATTACHED TO LEAD 'A', ATTACH THE 9-TUBE ASSEMBLY INSTALLED ON THE FREEZER / BARREL ON THE LEFT. THE TOUCHSCREEN IS DESIGNED TO OPERATE CERTAIN PUMPS ASSOCIATED WITH EACH LEAD; MIXING THESE LEADS WITH THE WRONG 9-TUBE ASSEMBLIES WILL RESULT IN FLAVORS PUMPING TO THE WRONG FREEZER / BARREL.

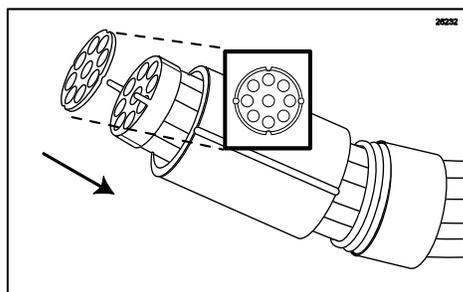
- Slide the coupler casing over the connection and screw each coupler nut into each end of the casing. Tighten the coupler nuts to secure the connection.



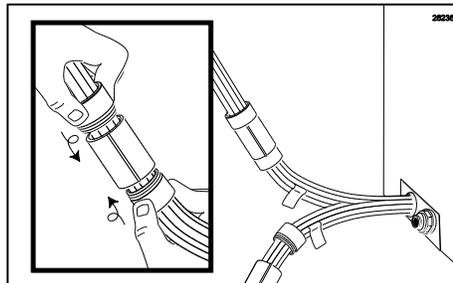
10. Remove the dust cap from a 9-Tube Lead not using the Extension. Slide the coupler casing toward the unit to expose the lead line coupler.



11. Remove the 9-hole gasket from the remaining 9-Tube Assembly and align the gasket with the coupler pins of the Lead.

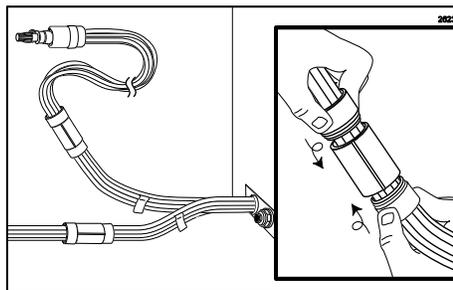


12. Align the coupler pins of the Lead with the **appropriate** 9-Tube Assembly coupler pins and connect the assemblies.



NOTE: LEAD 'A' MUST BE ATTACHED TO THE 9-TUBE ASSEMBLY ASSOCIATED WITH THE FREEZER / BARREL ON THE LEFT. LEAD 'B' MUST BE ATTACHED THE 9-TUBE ASSEMBLY ASSOCIATED WITH THE FREEZER / BARREL ON THE RIGHT. THE TOUCHSCREEN IS DESIGNED TO OPERATE CERTAIN PUMPS ASSOCIATED WITH EACH LEAD; MIXING THESE LEADS WITH THE WRONG 9-TUBE ASSEMBLIES WILL RESULT IN FLAVORS PUMPING TO THE WRONG FREEZER / BARREL.

13. 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.



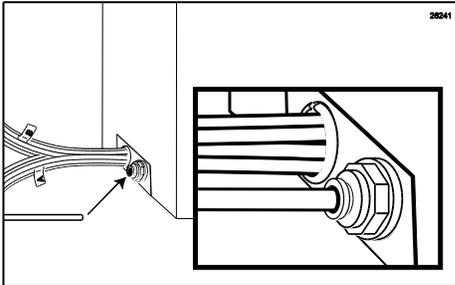
14. If no Extension was used, repeat Steps 10-13 to connect the other Lead and 9-Tube Assembly.

Installing & Filling the Sanitizer Tank

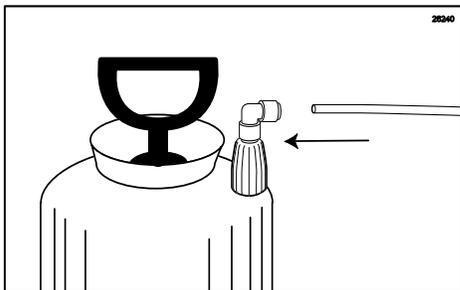
The Sanitizer Tank system provides approved sanitizer solution to specific areas of the Flavor Burst® system such as the Blending Head and Syrup Lines during certain functions. In order to utilize these clean-in-place functions, keep an adequate supply of approved sanitizer solution in the Sanitizer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

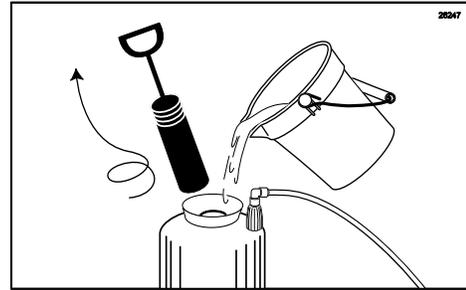
1. Prepare approximately 3 gallons (11.5 Liters) of approved sanitizer solution according to manufacturer's instructions.
2. Insert one end of the sanitizer tube into the fitting located at the lower back of the cabinet.



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

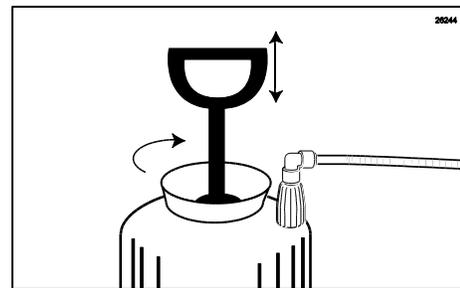


4. Remove the hand pump from the Sanitizer Tank and fill the Tank with approved sanitizer solution.



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.)



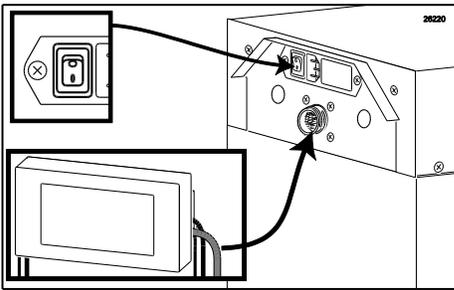
NOTE: NO PRESSURE IS NEEDED IN THE TANK DURING NORMAL OPERATIONS.

Power Connections and Power Up

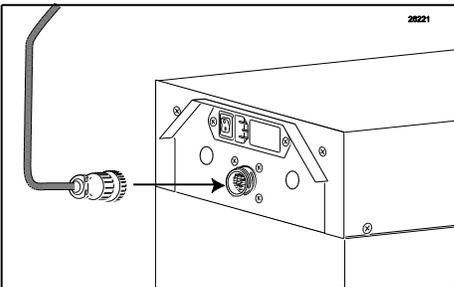
The electrical connections for the TS 44BEV are located at the upper back of the unit. Once the connections have been made and the unit is turned on, the TS 44BEV can remain on during normal operations from day to day. It does not need to be turned off unless it is being serviced or moved, or unless it is not used for a long period of time.

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

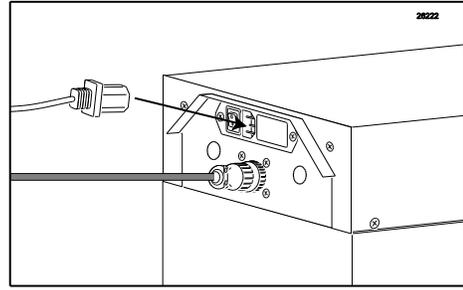
1. Ensure the power-switch is in the “off” position. Note the round connection piece under the switch. This is where the Touchscreen cable will connect.



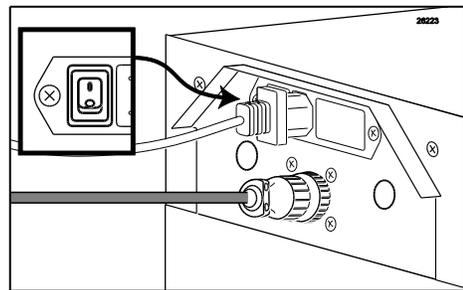
2. Secure the Touchscreen power cable to the syrup pump cable connection.



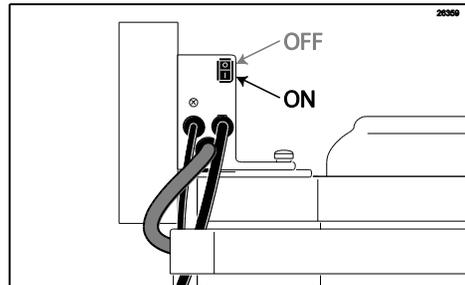
3. Connect the power cord to the port on the back panel.



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.

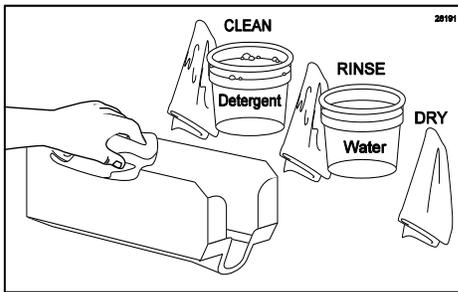


7. Most likely, settings on the Touchscreen will need to be adjusted according to the operator’s preference. Serving modes, flavor timing, serving sizes, changing the menu flavor names and more are outlined in the TOUCHSCREEN OPERATIONS section of this manual. For the initial set-up, however, proceed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

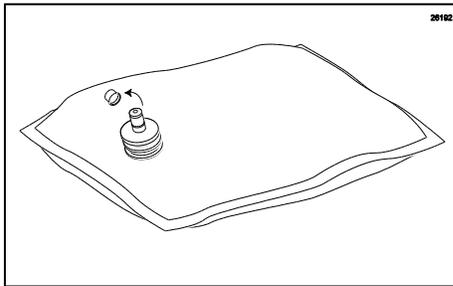
Installing Flavors and Priming Syrup Lines

Each flavor for the TS 44BEV 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.

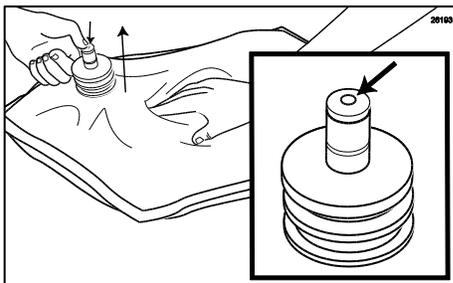
1. Mix approved detergent with warm water according to manufacturer's instructions. Also prepare approved sanitizer solution according to manufacturer's instructions.
2. Remove each tray from the cabinet and clean them with a single service towel and detergent water. Rinse and dry thoroughly.



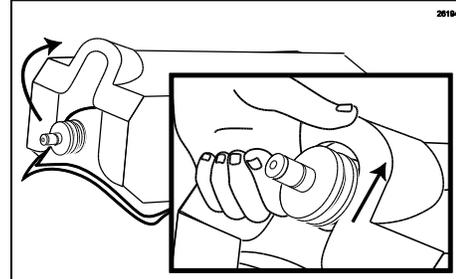
3. Select the syrup flavor you wish to use, then place the bag on the table with the fitment up and remove the dust cap.



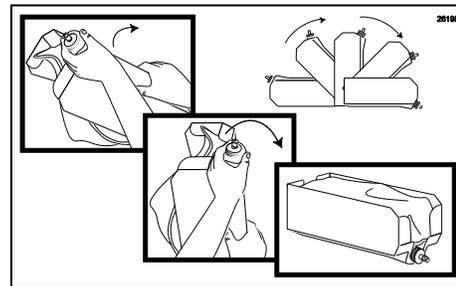
4. Lifting up with the bag fitment, press the center pin of the bag fitment valve and gently press on the bag to release any excess air.



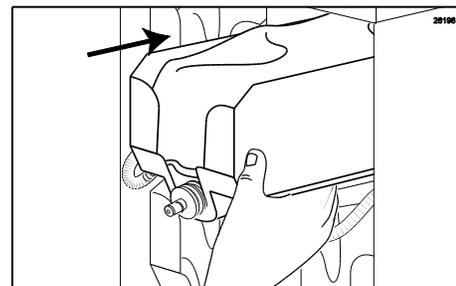
5. Select a numbered tray to correspond with the flavor you have chosen.
6. Place the tray up-side-down over the bag and pull the fitment into the tray opening as shown. The tray opening should slide between the grooves of the bag fitment.



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. Repeat Steps 1-8 to prepare and fill the rest of the syrup trays.

10. 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.

11. 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 44BEV to ensure all the parts and syrup lines are sanitized and ready for use.

12. 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 44BEV 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 44BEV 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 44BEV 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 44BEV system.

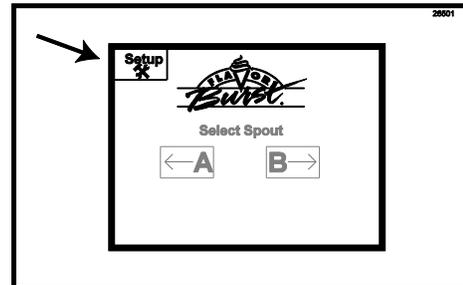
NOTE: IN OUR CONTINUAL EFFORT TO IMPROVE OUR PRODUCTS, PROGRAM UPGRADES MAY BE AVAILABLE FOR THE TOUCHSCREEN. PLEASE VISIT WWW.FLAVORBURST.COM FOR THE LATEST DEVELOPMENTS AND INSTRUCTIONS.

NOTE: THE TOUCHSCREEN PROGRAM VERSION SHIPPED WITH THIS MANUAL SHOULD BE VERSION **FBGS V 15.011**. IF YOU ARE UNSURE WHAT VERSION YOU HAVE, SEE SECTION "ACCESSING DIAGNOSTICS INFORMATION."

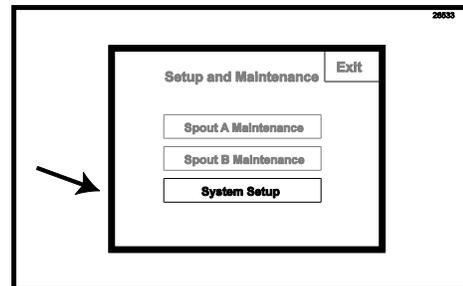
Calibrating the Touchscreen

The TS 44BEV 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.

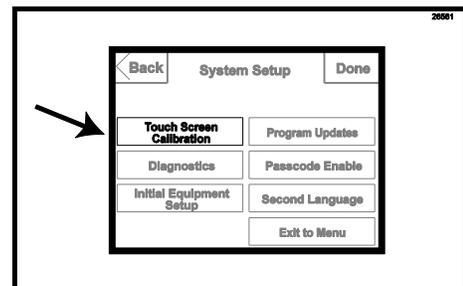
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required (3141).



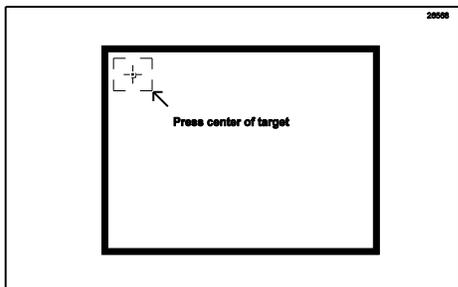
2. Press the SYSTEM SETUP key.



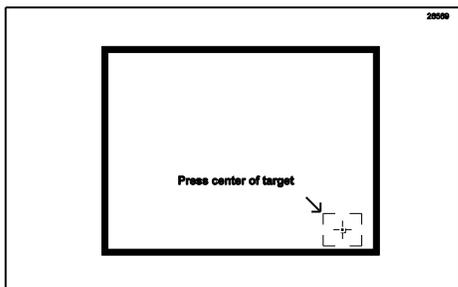
3. Press the TOUCH SCREEN CALIBRATION key.



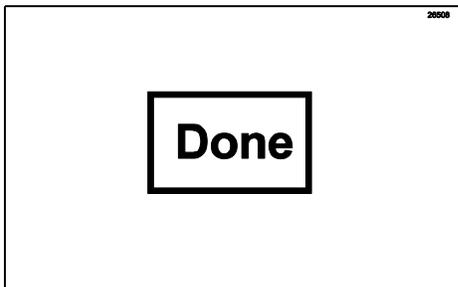
- Using a small, blunt tool, press the dot in the center of the square in the upper left corner.



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



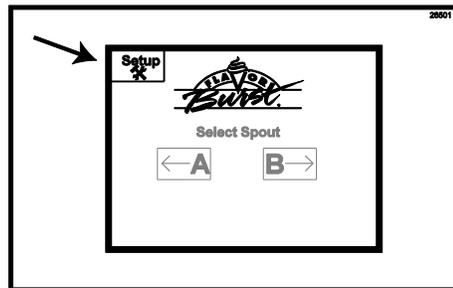
- Press the DONE key.



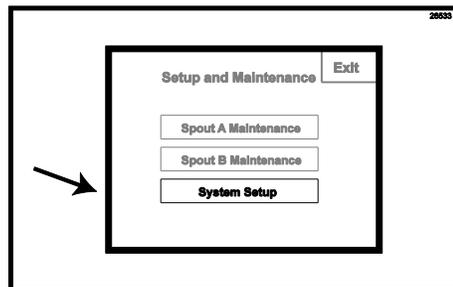
Enabling the TS 44BEV System

The TS 44BEV 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.

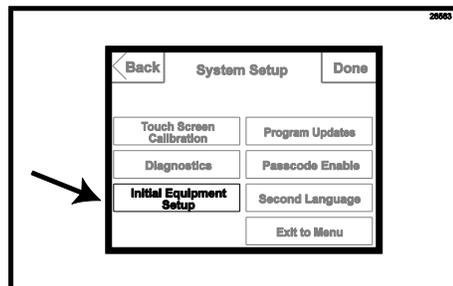
- Ensure the TS 44BEV system and the freezer are connected to a power source and turned on. Ensure syrup flavor bags are in all 8 trays and frozen beverage product is ready to dispense from the freezer.
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required (3141).



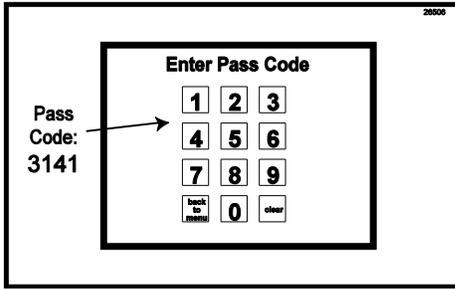
- Press the SYSTEM SETUP key.



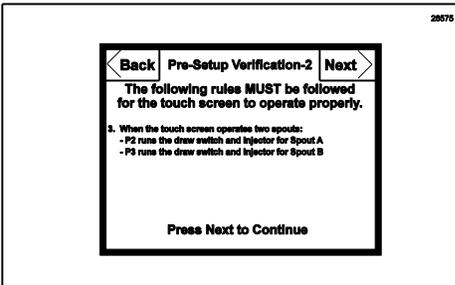
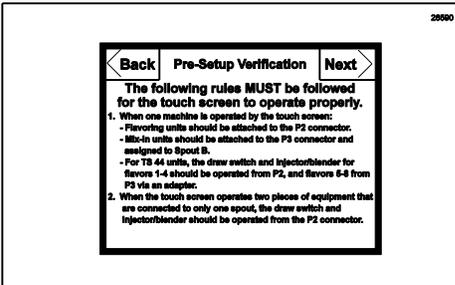
- Press the INITIAL EQUIPMENT SETUP key.



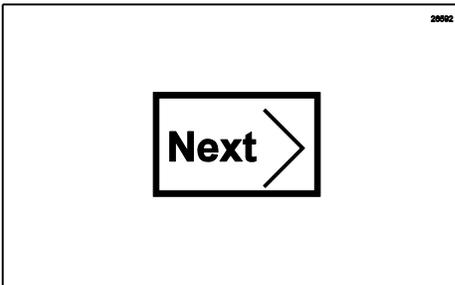
5. Enter the PASSCODE #3141.



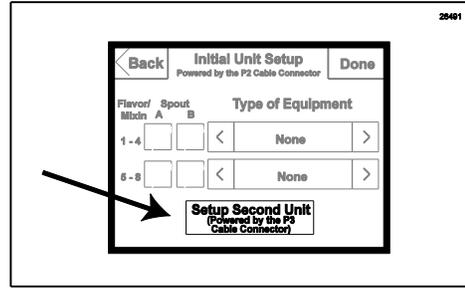
6. Read the instructions on the Pre-Setup Verification screens (press Next to see more rules). Follow the option that best suits your freezer setup.



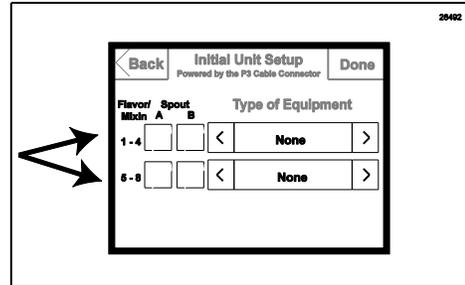
7. Press the NEXT key.



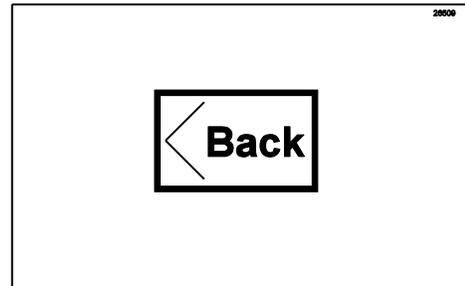
8. Press the SETUP SECOND UNIT key.



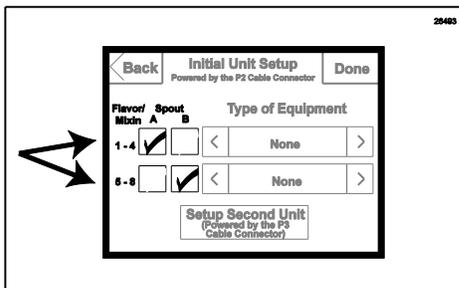
9. On the "Initial Unit Setup Powered by the P3 Cable Connector" screen, ensure all four of the boxes to the left are unchecked. If there is a check mark in a box, press it to deselect it. The "Type of Equipment" boxes should both read "None" when the boxes are clear.



10. Press the BACK key.

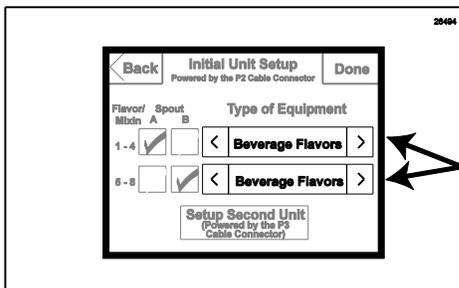


11. On the “Initial Unit Setup Powered by the P2 Cable Connector” screen, check the box under the A column in the “1-4” row. Press the box to select it. Also, select the box in the B column in the “5-8” row. Only these boxes should be checked for this setup.



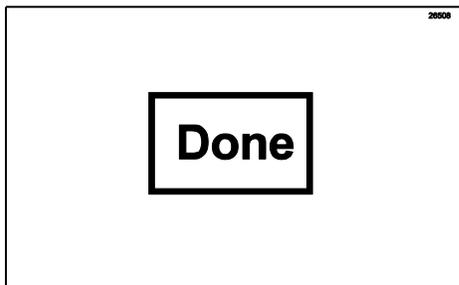
NOTE: IF YOUR SETUP IS UNUSUAL, YOUR TECHNICIAN MAY ADJUST THESE SETTINGS UPON SETUP.

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



NOTE: IF “BEVERAGE 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.

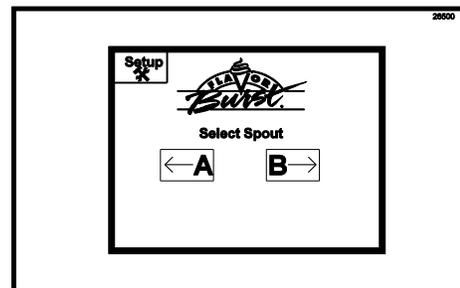


Testing the TS 44BEV System

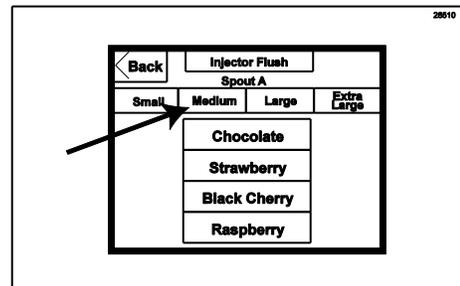
Once the system is enabled to dispense flavors, test each pump to ensure they all dispense properly and that the Blending Assembly operates correctly.

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.

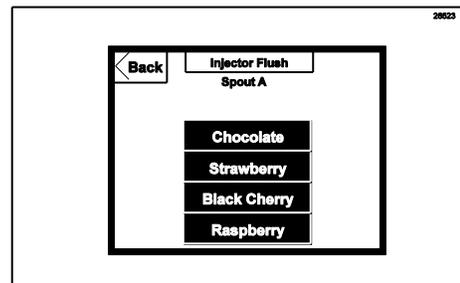
2. Select Spout A.



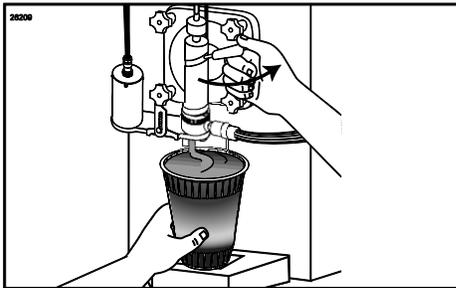
3. If the screen shows serving sizes (Small, Medium, Large, Extra Large), press and deselect “Medium” so that **no sizes** are selected.



4. Select all four flavors on the screen.

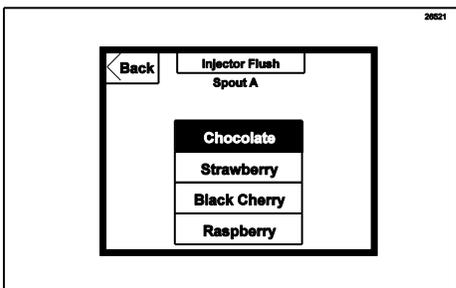


5. Hold a large container under the spout. Move the draw handle to the open position to dispense product. Ensure the TS 44BEV operates properly with all four syrup lines dispensing in succession.



NOTE: IF THE SYSTEM SOUNDS A BEEP AND FLAVORS CEASE TO FLOW, A SERVING SIZE MAY HAVE ACCIDENTLY BEEN SELECTED. REPEAT THESE STEPS, PAYING PARTICULAR ATTENTION TO STEP 3.

6. 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 the Troubleshooting section at www.flavorburst.com or contact your local distributor for help.



7. Repeat these instructions for Spout B to verify the other four pumps are working properly.

Draw Mode Options

The TS 44BEV system can be set for three different draw modes. With the TS 44BEV system, different draw modes can be set on separate spouts.

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.

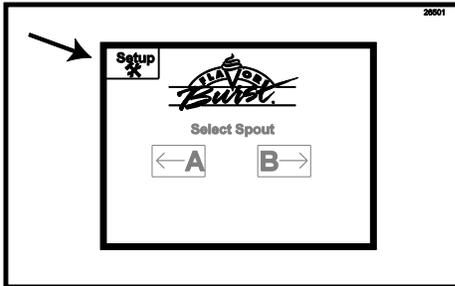
The timed serving size draw mode eliminates the need for topping off the serving. Small, medium, large and extra-large sizes are pre-programmed to stop the flow of flavor after product has dispensed for a specific time. When the serving has reached its size limit, flavor flow ceases and, shortly after, 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 Blending Head, which greatly reduces carryover issues. This application is also useful for self-service operations in maintaining consistent serving

The auto dispense draw mode is exclusively designed for Frozen Carbonated Beverage freezers and will not work on a non-FCB freezer. The FCB freezer also requires a special Flavor Burst Injector Assembly which is not included standard with the TS 44BEV system.

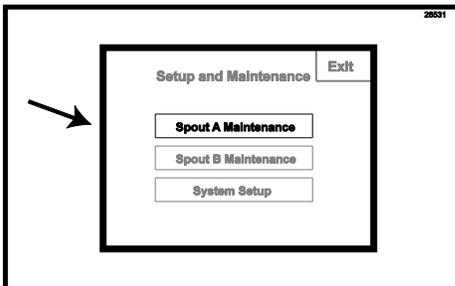
Enabling the Standard Manual Draw Mode

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

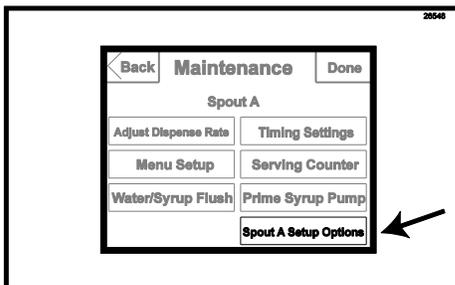
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



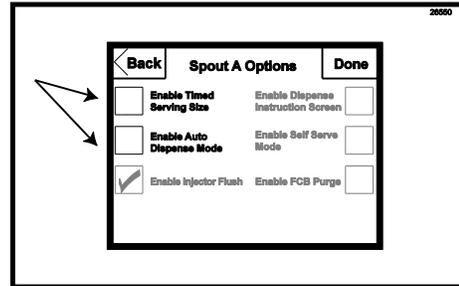
2. Select SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if you wish to set up standard manual draw mode on the spout to the right).



3. Select SPOUT A SETUP OPTIONS (or SPOUT B SETUP OPTIONS).



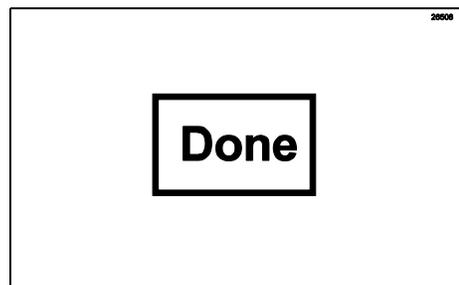
4. Ensure the boxes next to ENABLED TIMED SERVING SIZE and ENABLE AUTO DISPENSE MODE are deselected. If there is a check in the box, press the box to remove the selection.



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.

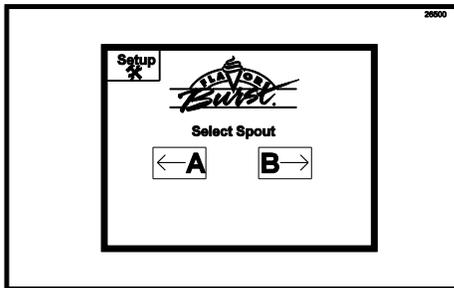


6. If you wish to use the Standard Draw Mode for both freezers, repeat these instructions for the other spout. The spouts do not have to be set up on the same draw mode; you may have standard mode on one, while using the serving size mode on the other.

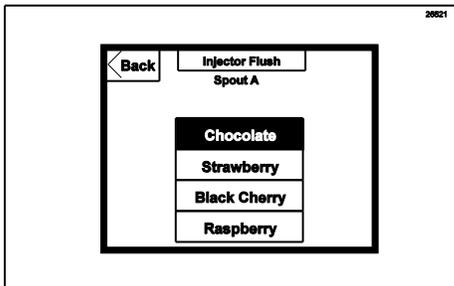
Dispensing Product – Standard Manual Draw Mode

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 Blending 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.

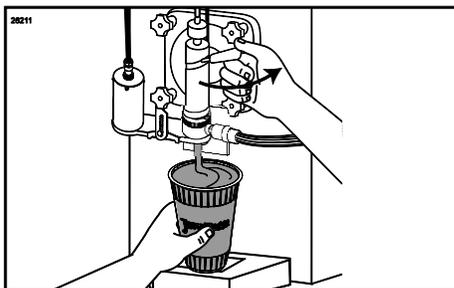
1. Select a spout, A or B.



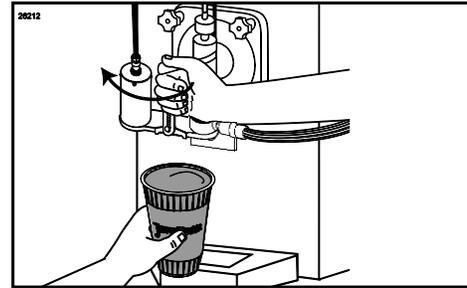
2. Select the desired flavor(s) from the Touchscreen.



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



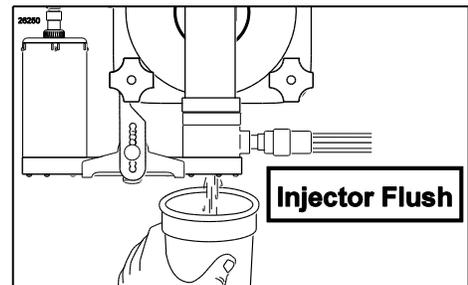
4. Move the draw handle into the “closed” position when the desired amount of product is drawn. Flavor flow will automatically cease in the closed position.



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 BLENDING HEAD AFTER EACH SERVING.

NOTE: TO REDUCE CARRYOVER IN THIS DRAW MODE, “WHITE-CAP” THE SERVING. SIMPLY WAIT FOR THE MAIN SCREEN TO COME BACK AFTER COMPLETING A SERVING. THEN, OPEN AND CLOSE THE DRAWSPOUT WITHOUT A FLAVOR SELECTED, PUSHING UNFLAVORED PRODUCT THROUGH THE BLENDING HEAD. YOU MAY ALSO SIMPLY DISPENSE A SMALL AMOUNT OF UNFLAVORED PRODUCT INTO A CUP FOR DISPOSAL IN BETWEEN SERVINGS. OR USE “ INJECTOR FLUSH” BETWEEN EACH SERVING.

5. To sanitize the Blending 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.



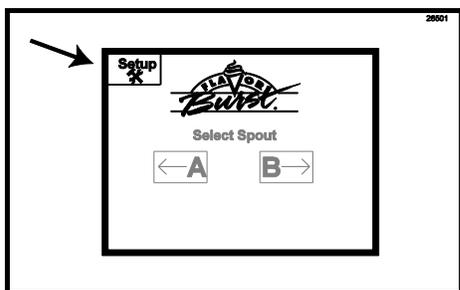
NOTE: IF NO “INJECTOR FLUSH” KEY ON THE SCREEN, SEE THE “ENABLE THE INJECTOR FLUSH FUNCTION” SECTION.

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

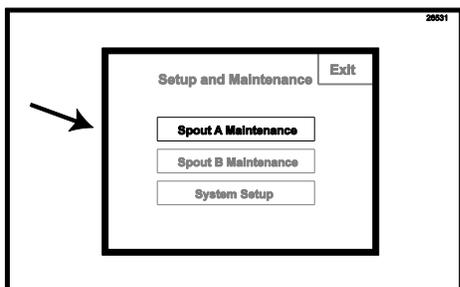
Enabling the Timed Serving Size Draw Mode

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.

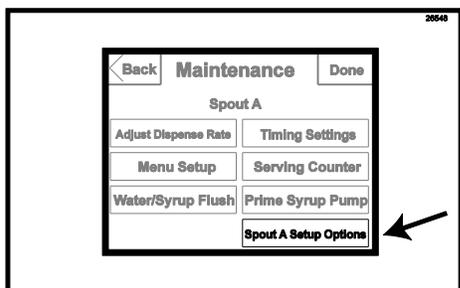
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



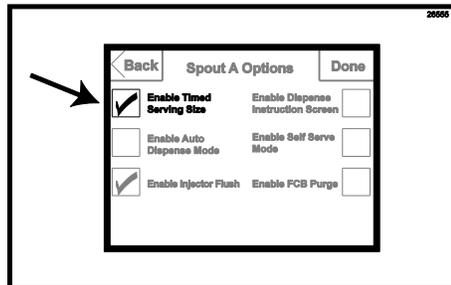
- Press the SPOUT A MAINTENANCE key (or SPOUT B MAINTENANCE if you wish to set up timed serving size draw mode on the spout to the right).



- Select SPOUT A SETUP OPTIONS (or SPOUT B SETUP OPTIONS).



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

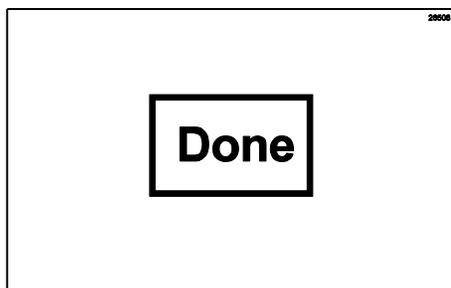


NOTE: INJECTOR FLUSH AND DISPENSE INSTRUCTIONS SCREEN ARE OPTIONAL FEATURES WITHIN THE TIMED SERVING SIZE MODE. HOWEVER, IF YOU ARE TESTING THIS FEATURE FOR THE FIRST TIME, SELECT ONLY THE “ENABLE INJECTOR FLUSH” BOX TO PROCEED TO THE NEXT SECTION.

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.

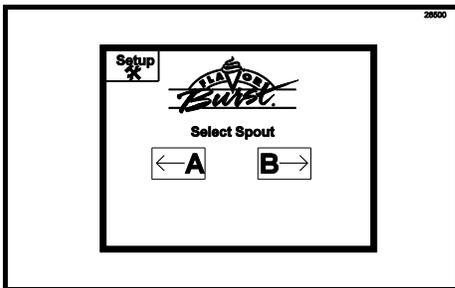


- To use the timed serving size draw mode for both freezers, repeat these instructions for the other spout. The spouts can be set for different draw modes; you may set the standard manual draw mode on one, with the timed serving size mode on the other.
- To adjust the size for each individual size, see the “Setting Serving Size Timing” section.

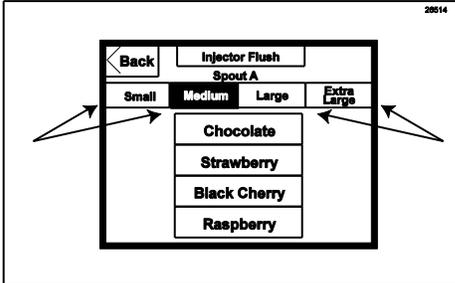
Dispensing Product – Timed Serving Size Draw Mode

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.”

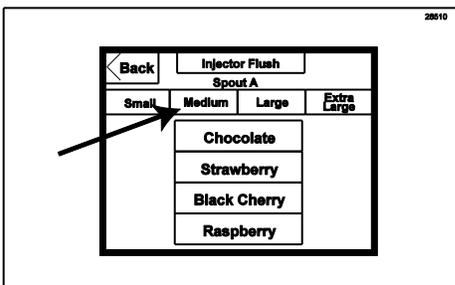
1. Select a Spout, A or B.



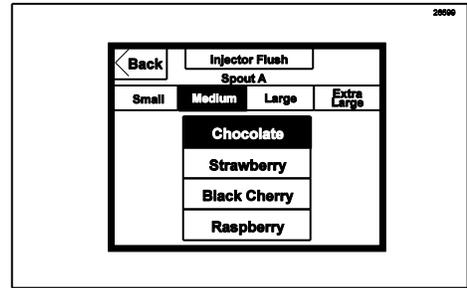
2. Select the serving size key (Small, Medium, Large, Extra Large). The system will default to the Medium size if no other size is selected.



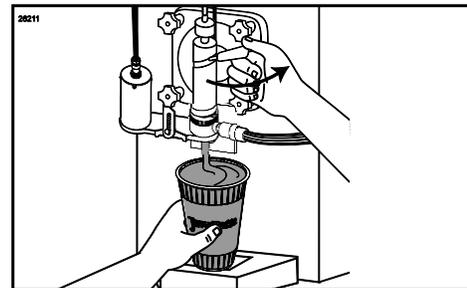
NOTE: DESELECTING THE MEDIUM SIZE (IE, NO SIZES ARE SELECTED), CAUSES THE FLAVOR TO DISPENSE AS LONG AS THE DRAW HANDLE IS OPEN, AND NO BEEPING SOUND WILL ALERT THE OPERATOR TO STOP THE SERVING. THIS HAS THE SAME EFFECT AS THE STANDARD MANUAL DRAW MODE.



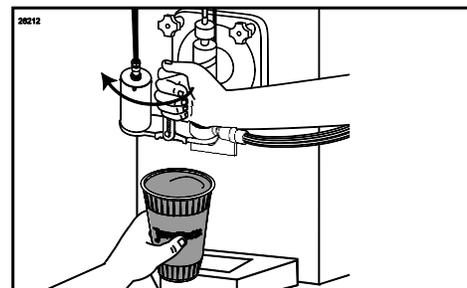
3. Select the desired flavor(s) from the Touchscreen.



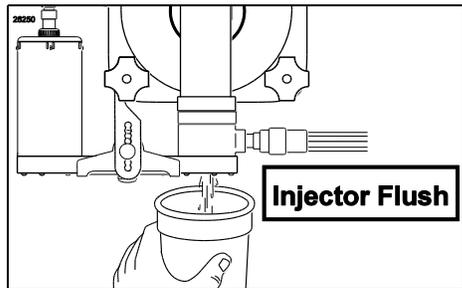
4. In one smooth motion, draw a serving to dispense product. Flavor will automatically dispense as the product is served.



5. 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 Blending Head so that flavor carryover to the next serving is minimized.



- To sanitize the Blending 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.

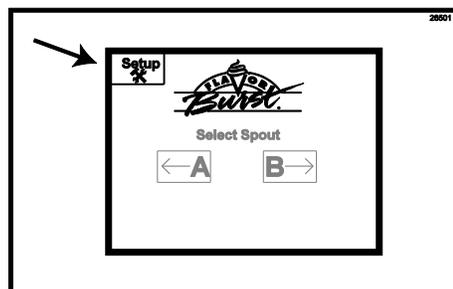
- If no flavor is desired (i.e. – to draw vanilla), simply deselect any selected flavor entry by pressing it. Select a serving size and draw a serving until a beep sounds.

Setting Serving Size Timing

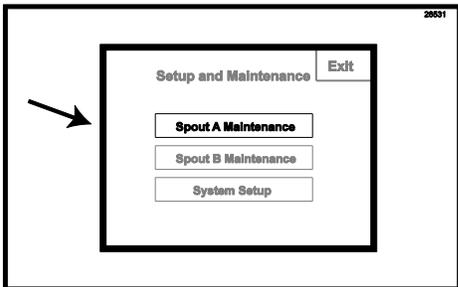
The TS 44BEV has a program functioned into the electronics that allows the operator to have the flavor flow shutoff automatically at a preset time while drawing a serving. The operator simply determines the length of time it takes to draw a desired serving size and then programs the sizes into the Touchscreen. Setting the serving size timing is only necessary when the TS 44BEV 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.

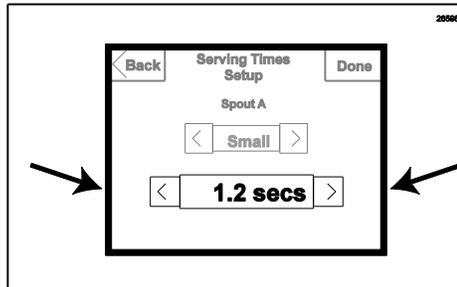
- Using a stop watch, record how long it takes to draw each serving size according to your preference (small, medium, large and extra-large). Start timing from the moment the draw handle is open fully till fully closed.
- The Touchscreen should show Small, Medium, Large and Extra Large keys above the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



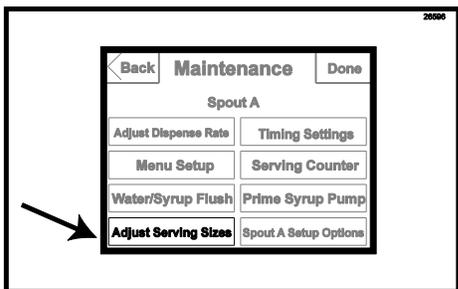
- Press the SPOUT A MAINTENANCE key (or SPOUT B MAINTENANCE if you wish to set serving times for the spout to the right).



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

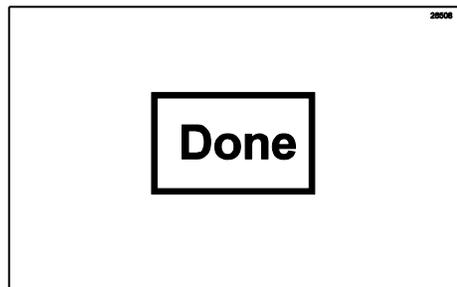


- Press the ADJUST SERVING SIZES key.



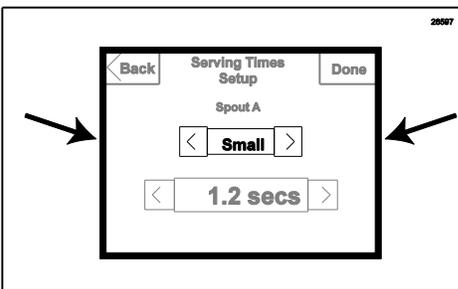
- Repeat Steps 6 and 7 to set timing for the other sizes.

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

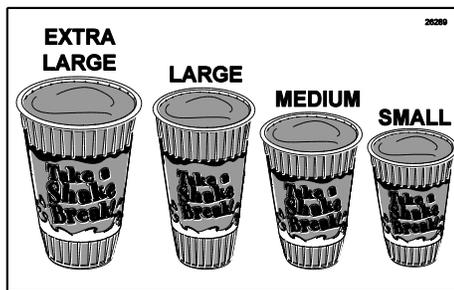


NOTE: IF THE SERVING TIMES SETUP KEY IS NOT SHOWING IN THIS MENU, SEE PREVIOUS SECTION "ENABLING THE TIMED SERVING SIZE DRAW MODE" AND FOLLOW STEPS 3, 4, AND 5.

- Select a size in the first box using the "<" and ">" keys.



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

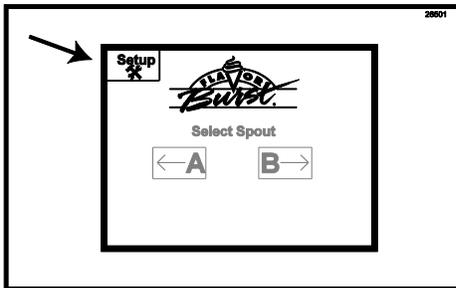


- Repeat these instructions to adjust the serving size timing for the other spout.

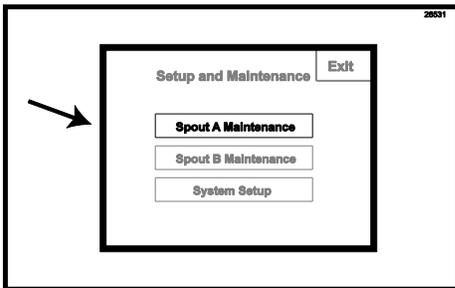
Adjusting the End of Serving Delay Timing

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.

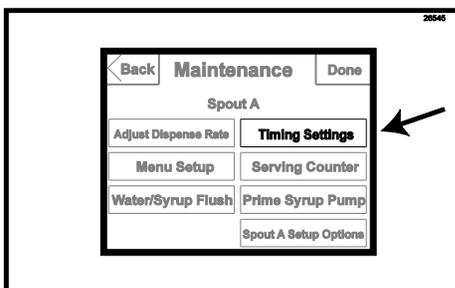
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



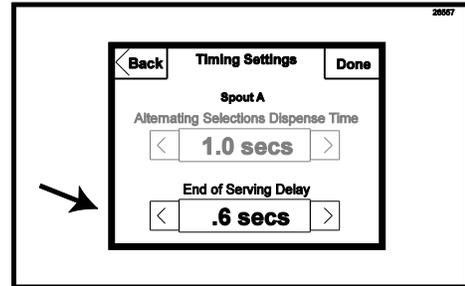
2. Press the **SPOUT A MAINTENANCE** key (or **SPOUT B MAINTENANCE** if you wish to set timing for the spout to the right).



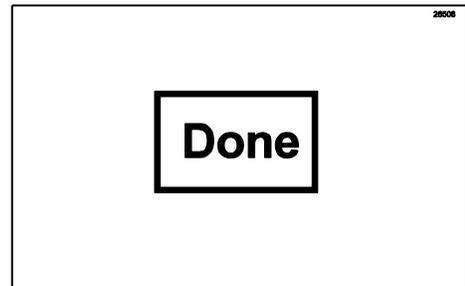
3. Press the **TIMING SETTINGS** key.



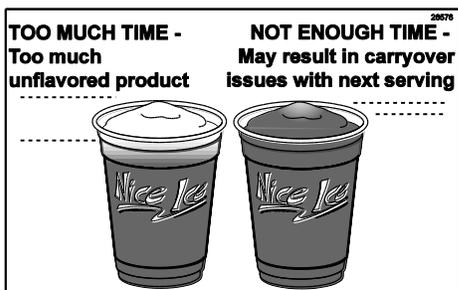
4. Under **END OF SERVING DELAY**, use the "<" and ">" to increase or decrease the timing between the syrup shut-off and the serving size alarm (or automatic product shut-off). A higher number increases the time unflavored product is dispensed before the serving size is complete. A lower number decreases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



5. 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.



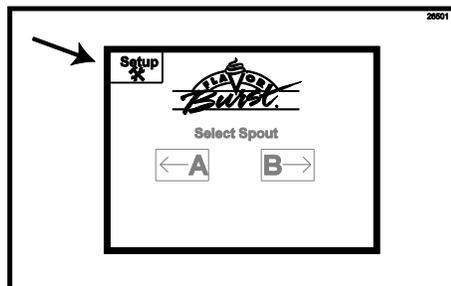
NOTE: TOO HIGH OF A SETTING MAY RESULT IN TOO MUCH UNFLAVORED PRODUCT AT THE END OF A SERVING. TOO LOW OF A SETTING MAY NOT PRODUCE ENOUGH UNFLAVORED PRODUCT TO CLEAR THE INJECTOR HEAD OF SYRUP, RESULTING IN FLAVOR CARRYOVER TO THE NEXT SERVING.

- Repeat these instructions for the other spout if you wish to adjust the serving size timing for both spouts.

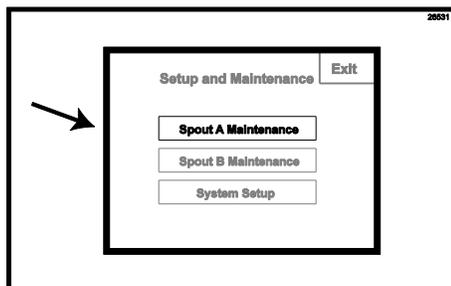
Assigning Flavors to the Menu

The TS 44BEV Touchscreen is preset with a list of available flavors that need to be changed to coordinate with syrups currently in the trays.

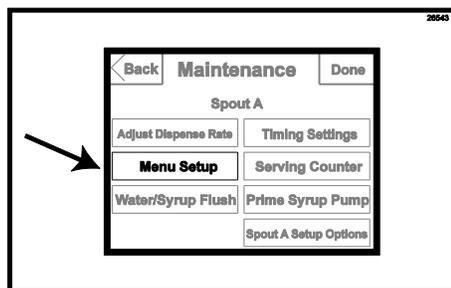
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



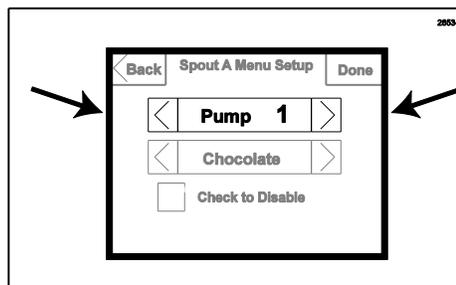
- Press SPOUT A MAINTENANCE.



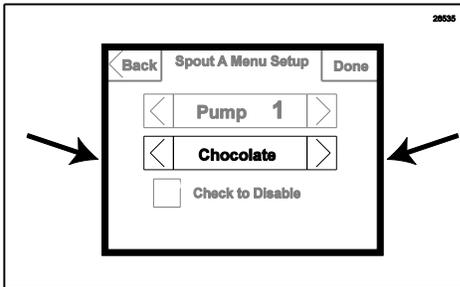
- Press the MENU SETUP key.



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



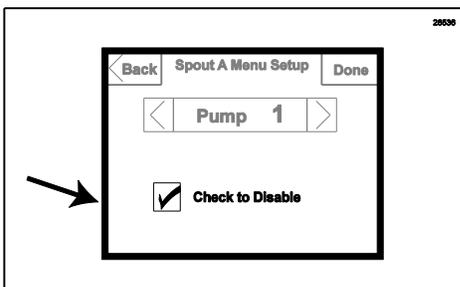
- Press the “<” and “>” keys beside the second box of flavor names until the correct flavor appears for syrup located in tray 1.



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

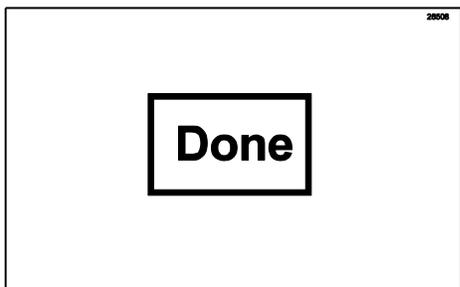
NOTE: IF YOU CANNOT FIND THE FLAVOR LABEL YOU NEED, YOU MAY NEED TO CREATE YOUR OWN. SEE SECTION “TOUCHSCREEN OPERATIONS – UPDATING AND CREATING TOUCHSCREEN LABELS.”

- If a pump is not going to be used, check the box next to “Check to Disable Pump” 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.

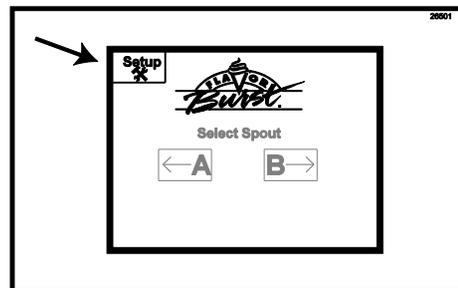


- Repeat these instructions to set up the flavor menu for Spout B. Choose Spout B options instead of Spout A when available.

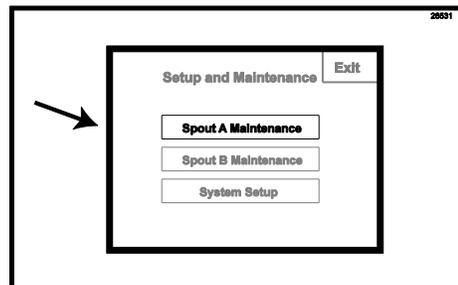
Adjusting Flavor Dispense Rate

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 44BEV system is adjustable for both flow and taste at any time.

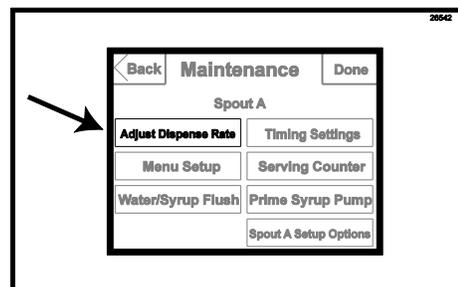
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



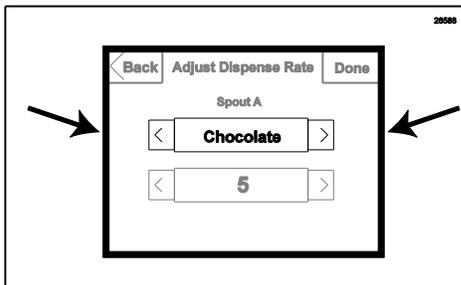
- Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if adjusting the dispense rate on a flavor that dispenses from Spout B).



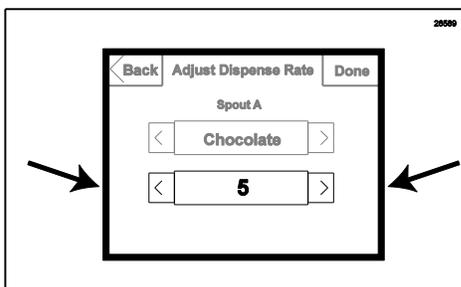
- Press the ADJUST DISPENSE RATE key.



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

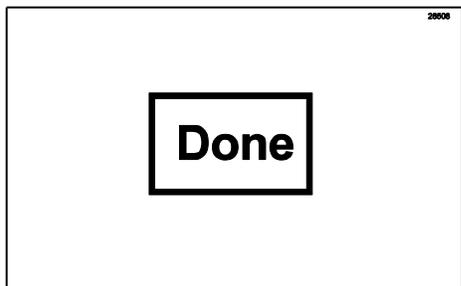


- Then, use the “<” and “>”keys to increase or decrease the flow rate in the second box. A higher number increases the amount of flavor per serving.



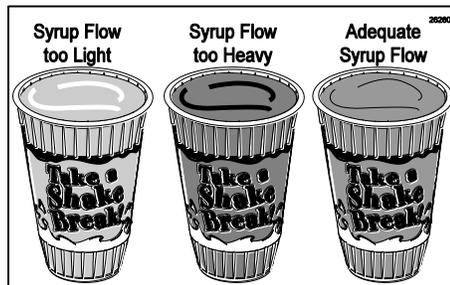
NOTE: THE STANDARD SETTING IS ‘5’, HOWEVER THIS SHOULD BE ADJUSTED IF NEEDED ACCORDING TO PRODUCT FLOW RATE, SYRUP FLAVOR STRENGTH AND PERSONAL PREFERENCE.

- Repeat Steps 4 and 5 to adjust the levels for other flavors.
- Press the DONE key to return to the main screen.



- Repeat these instructions to adjust the dispense rate for the other spout.

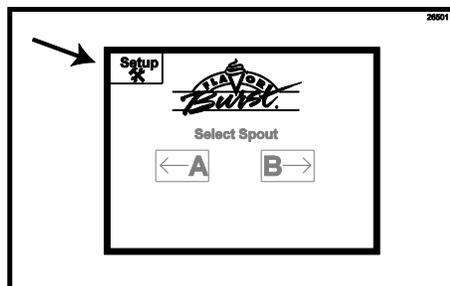
- Draw a serving for each flavor to determine if the settings are acceptable. Repeat Steps 1-8 to adjust any levels as needed.



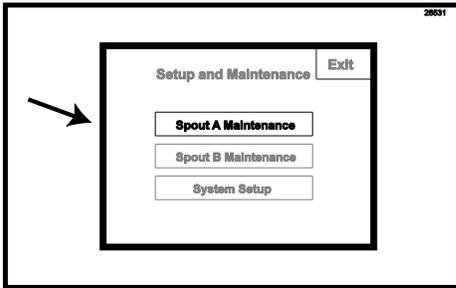
Adjusting Alternating Flavor Timing

The TS 44BEV 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.

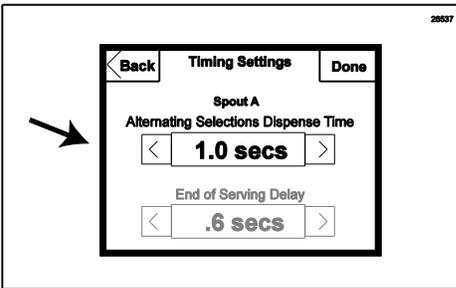
- From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



2. Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if adjusting the flavor timing for product dispensing from Spout B).

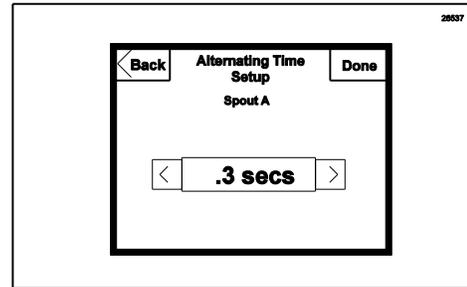


3. Under “Alternating Selections Dispense Time”, use the “<” and “>” to increase or decrease the flow time for each layer. A higher number increases the time each flavor is dispensed, creating thicker or wider layers. A lower number decreases the timing, creating more narrow layers.

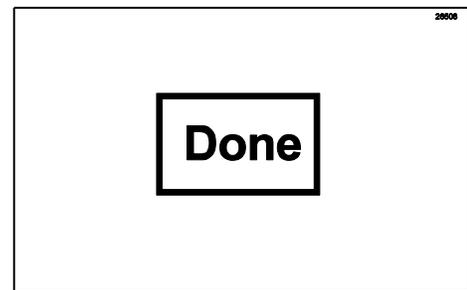


NOTE: TOO LOW OF A SETTING MIGHT RESULT IN BLENDING THE FLAVORS RATHER THAN CREATING DISTINCT LAYERS. TOO HIGH OF A SETTING MIGHT RESULT IN REACHING YOUR DESIRED SERVING SIZE BEFORE ALL THE FLAVORS HAVE CYCLED THROUGH.

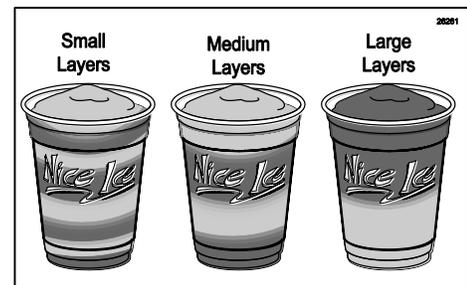
4. Use the “<” and “>” to increase or decrease the flow time for each layer. A higher number increases the time each flavor is dispensed, creating thicker or wider layers. A lower number decreases the timing, creating more narrow layers.



5. Press DONE to return to the main screen.



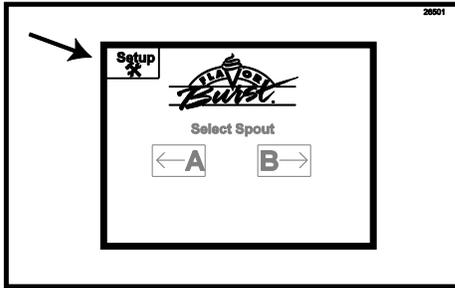
6. Repeat these instructions to set up the dispense rate for the other spout.
7. Draw a large multi-flavored serving to determine if the setting is acceptable. Repeat Steps 1-6 to adjust any levels as needed.



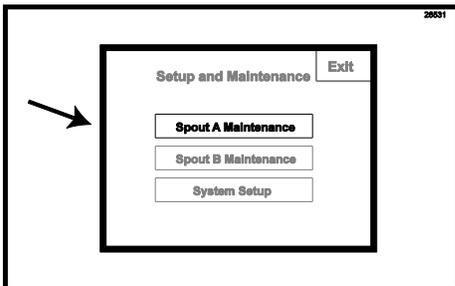
Enabling the Injector Flush Feature

The Injector Flush function allows the operator to flush sanitizer solution through the Blending 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.

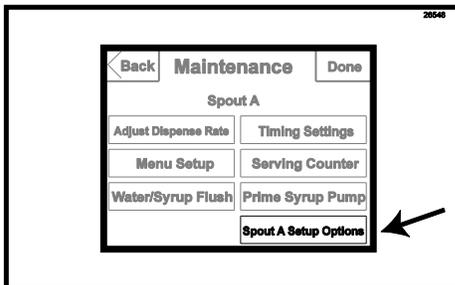
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



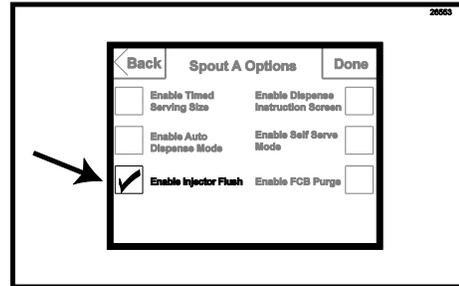
2. Press the **SPOUT A MAINTENANCE** key (or **SPOUT B MAINTENANCE** if enabling the Injector Flush on Spout B).



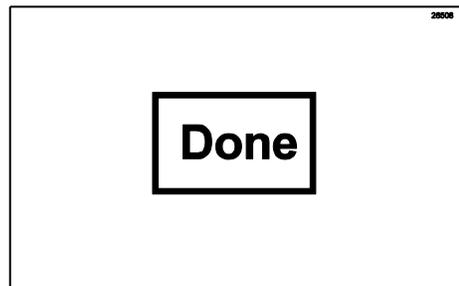
3. Press **SPOUT A SETUP OPTIONS** (or **SPOUT B SETUP OPTIONS**).



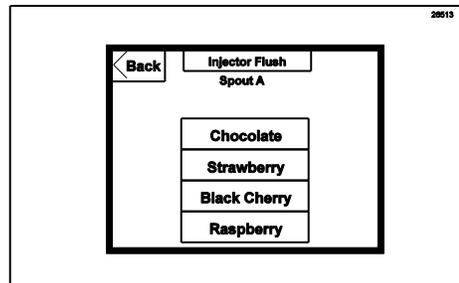
4. Check the **ENABLE INJECTOR FLUSH** box to activate the flush function. The Injector Flush key will then appear on the main menu above the flavor list. Or, deselect the box to remove the Injector Flush function.



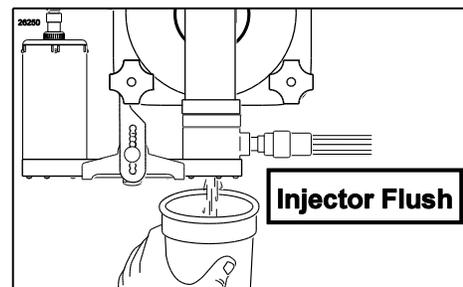
5. Press **DONE** to return to the main screen.



6. Select Spout A (or Spout B) to verify the Injector Flush key appears above the list of flavors.



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

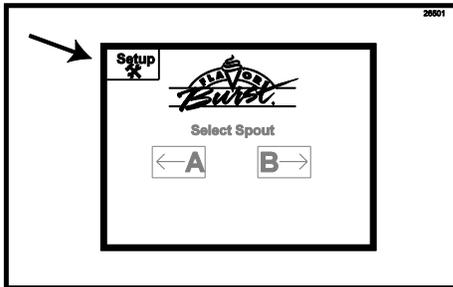


8. Repeat these instructions if you wish to enable Injector Flush on the second spout.

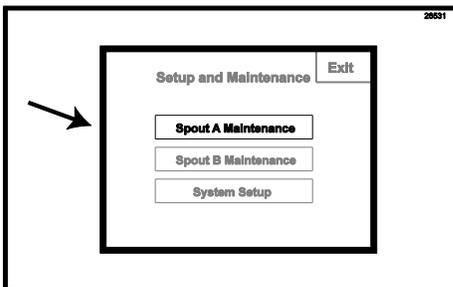
Accessing the Water / Syrup Flush Mode

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.

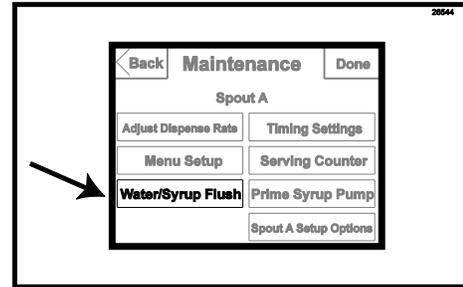
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



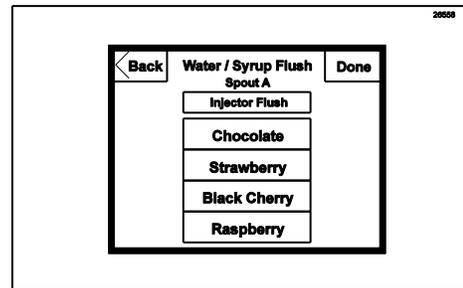
2. Press **SPOUT A MAINTENANCE** (or **SPOUT B MAINTENANCE** if flushing syrup lines attached to Spout B).



3. Press the **WATER / SYRUP FLUSH** key.



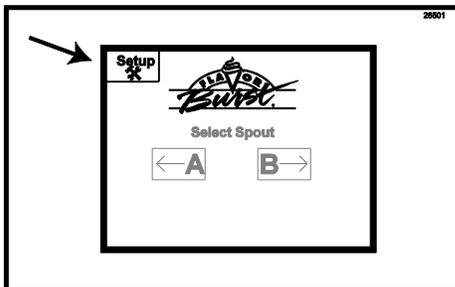
4. The system is now in the Water / Syrup Flush mode. To perform the Water / Syrup Flush to clear out a flavor line, see SCHEDULED MAINTENANCE "CIP – Phase 2: Syrup System Cleaning" for additional steps.



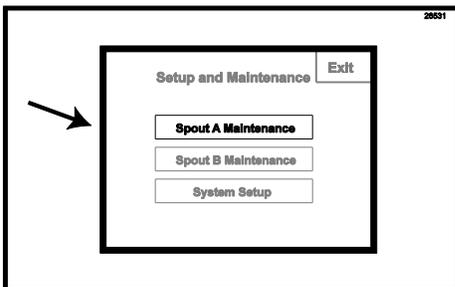
Accessing the Prime Syrup Pump Mode

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 Prime Syrup Pump mode allows the individual pumps to pump only syrup or only sanitizer solution (when connected to the pump flush tube) through the line without dispensing product. The Prime Syrup Pump mode is used when winterizing the unit and also in the Clean-In-Place process, detailed in the SCHEDULED MAINTENANCE section.

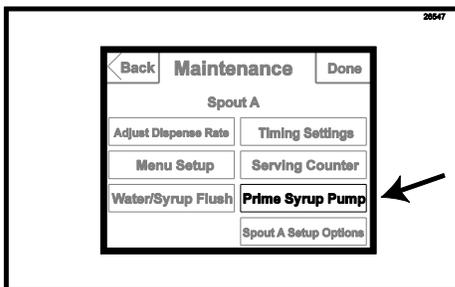
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



2. Press the **SPOUT A MAINTENANCE** key (or **SPOUT B MAINTENANCE** if the syrup dispenses from Spout B).



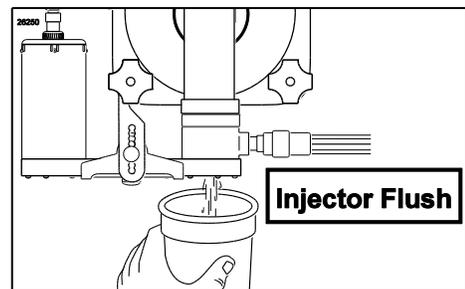
3. Press the **PRIME SYRUP PUMP** key.



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

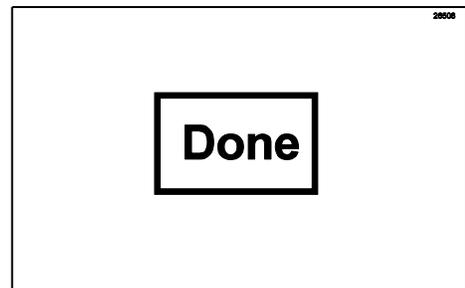


5. Press the **INJECTOR FLUSH** key to sanitize the Blending Head.



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

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

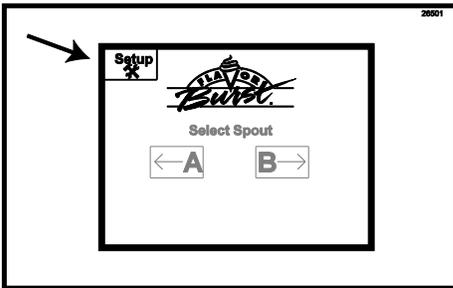


8. Repeat these instructions to prime the syrup pumps and lines for the other freezer.

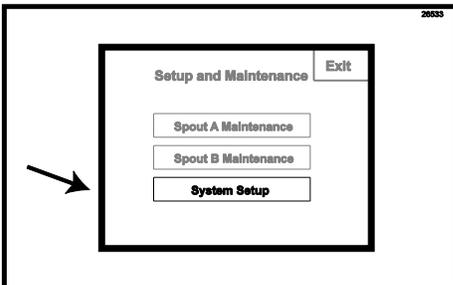
Enabling the Pass Code Feature

The TS 44BEV 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.

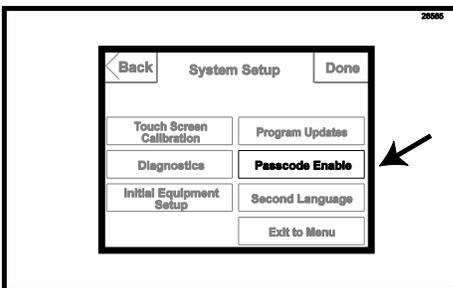
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the pass code if required (3141).



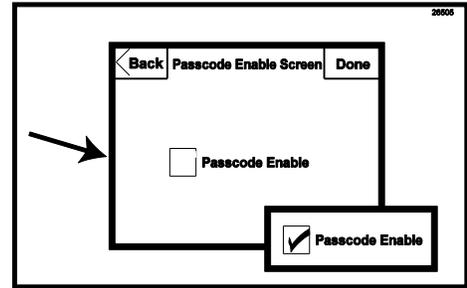
2. Press the SYSTEM SETUP key.



3. Press the PASSCODE ENABLE key.

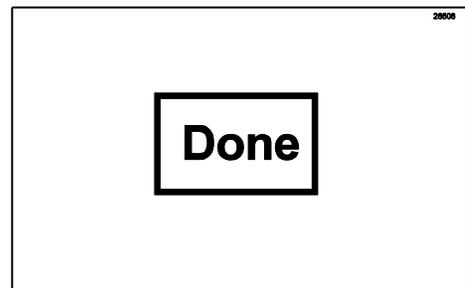


4. Check the PASSCODE ENABLE box to protect the Touchscreen settings with a pass code.

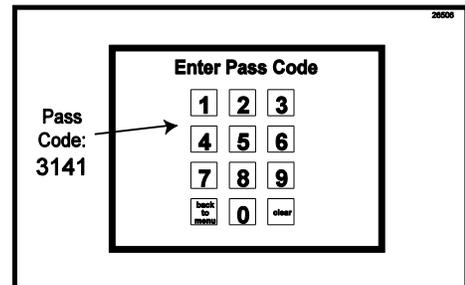


NOTE: TO REMOVE THE PASS CODE REQUIREMENT, PRESS THE PASS CODE ENABLE BOX UNCHECK IT.

5. Press DONE to return to the main screen.



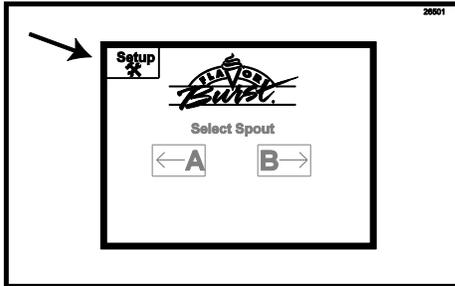
6. When the Pass Code screen appears, it looks like this.



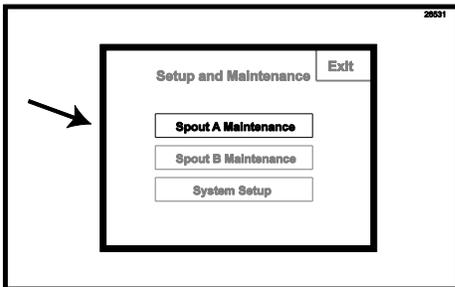
Accessing and Resetting the Serving Count

The TS 44BEV 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.

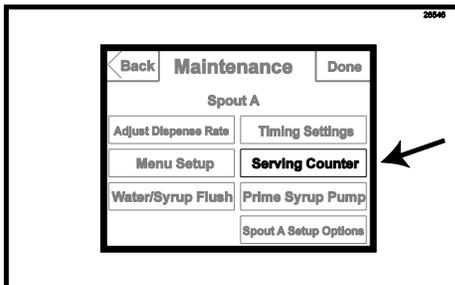
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



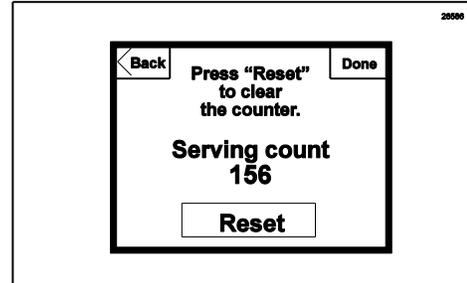
2. Press the SPOUT A MAINTENANCE key (or SPOUT B MAINTENANCE if you wish to access the serving count for the freezer on the right).



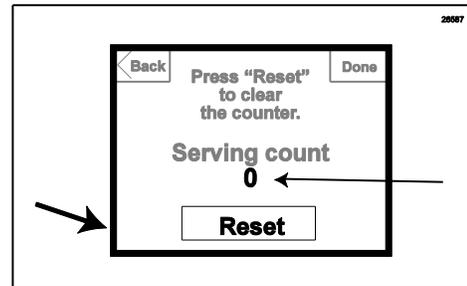
3. Press the SERVING COUNTER key.



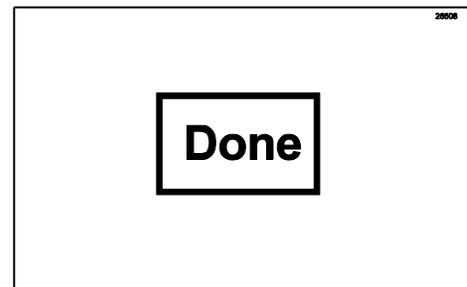
4. The number of servings dispensed from the spout selected is displayed in the center of the screen. This number represents the total number of servings for that particular spout since the Touchscreen count from when it was last reset. It does not represent the total servings since the system was installed.



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.

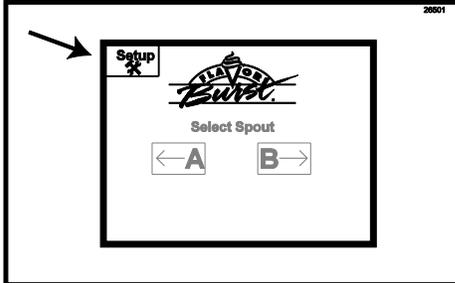


7. Repeat this process to access the serving count for the other spout.

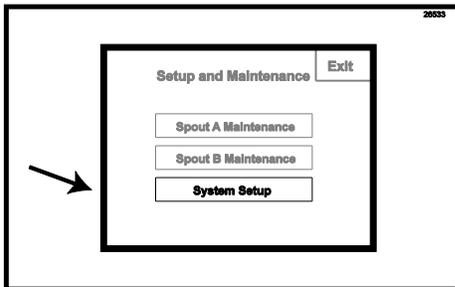
Accessing the Diagnostics Information

The TS 44BEV system displays the diagnostic information using these instructions.

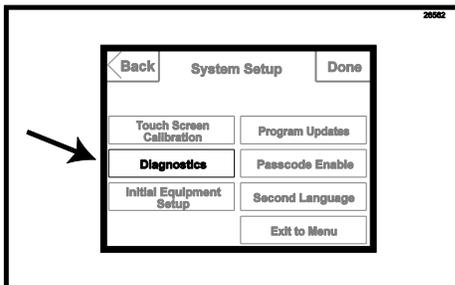
1. From the main menu screen, press the **SETUP** key in the upper left corner. Enter the password if required.



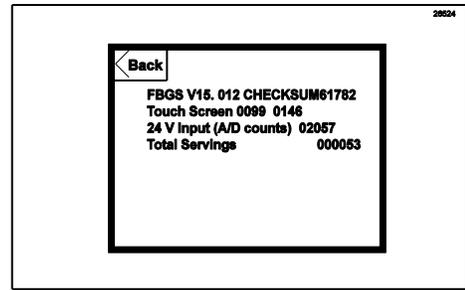
2. Press the **SYSTEM SETUP** key.



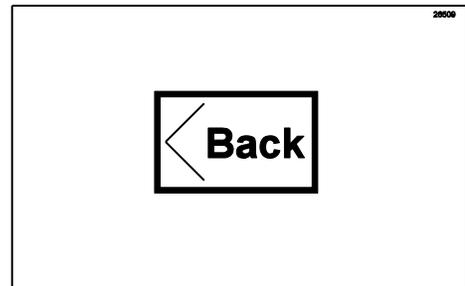
3. Press the **DIAGNOSTICS** key.



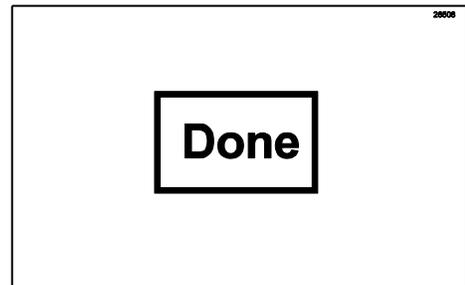
4. The diagnostics information is displayed on the screen.



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



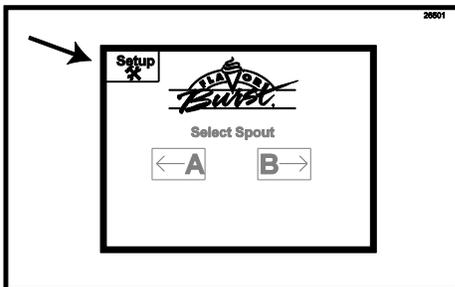
6. Press the **DONE** key to return to the main screen.



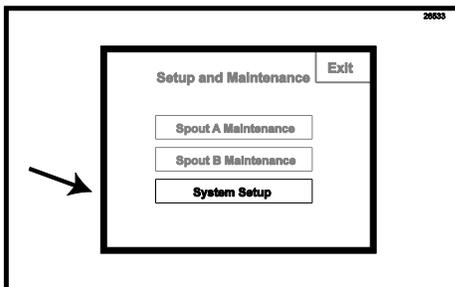
Enabling the Second Language Option

The TS 44BEV 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.

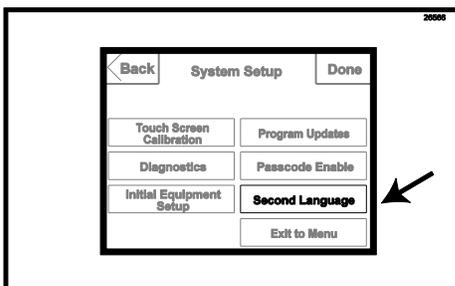
1. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



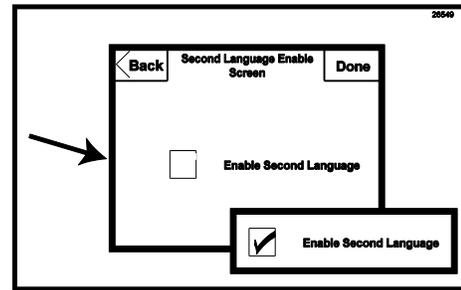
2. Press the SYSTEM SETUP key.



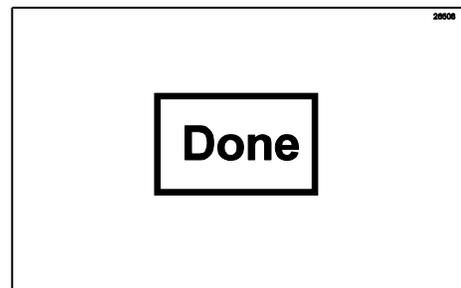
3. Press the SECOND LANGUAGE key.



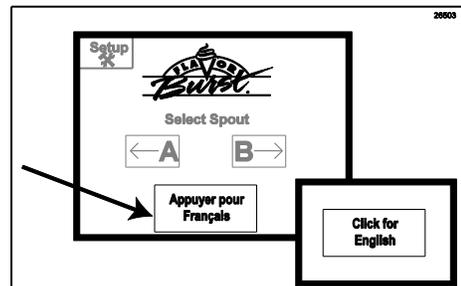
4. Press the box next to ENABLE SECOND LANGUAGE so that it is checked.



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



6. To display the Touchscreen in the alternate language, press the box at the bottom center of the screen.



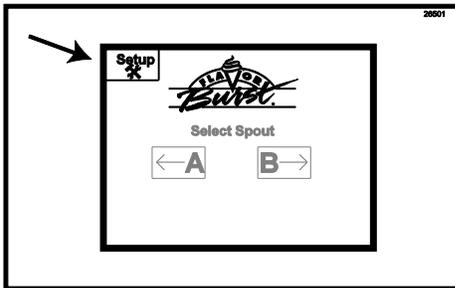
NOTE: TO DISABLE THE SECOND LANGUAGE FEATURE, REPEAT THESE INSTRUCTIONS AND UNCHECK THE BOX IN STEP 4.

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.

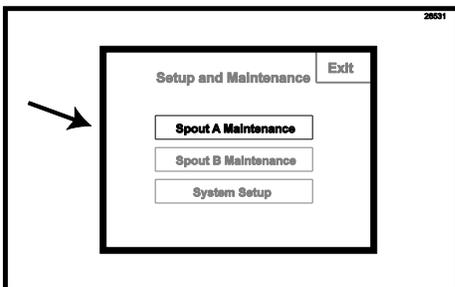
Enabling the Dispense Instruction Screen

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.

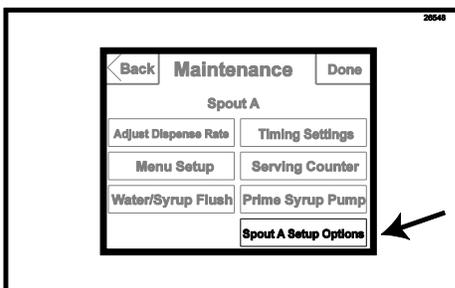
1. Press the SETUP key in the upper left corner. Enter the password if required.



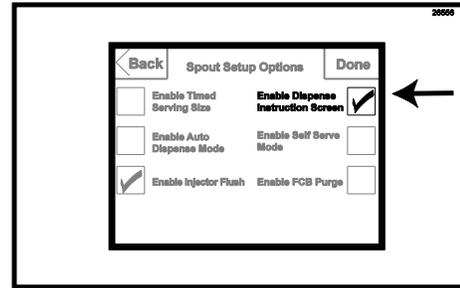
2. Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if setting up the dispense instruction screen for the freezer on the right).



3. Press SPOUT A SETUP OPTIONS (or SPOUT B SETUP OPTIONS).



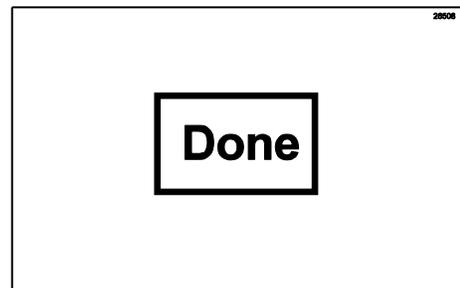
4. Press the box next to ENABLE DISPENSE INSTRUCTION SCREEN to check the box.



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.

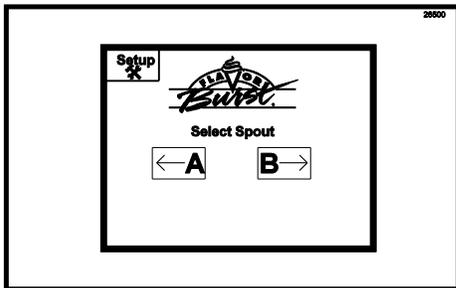
NOTE: “ENABLE AUTO DISPENSE MODE” AND “ENABLE FCB PURGE” ARE FOR USE WITH FROZEN CARBONATED BEVERAGE SYSTEMS ONLY.

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

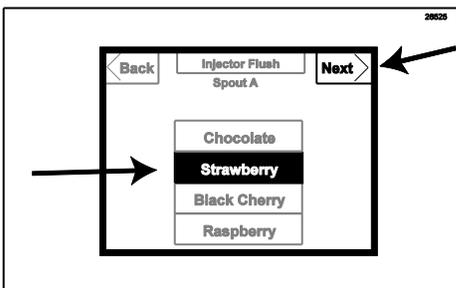


6. If desired, repeat these instructions to enable the Dispense Instruction Screen for Spout B.

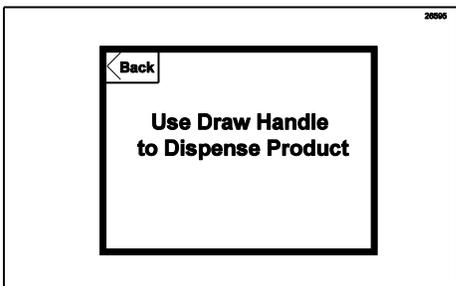
- To test the instruction screen, select a spout A or B.



- Select the flavor(s) and press the SERVE key in the upper right corner.



- The next screen will have written instructions about drawing the product. After a few moments, the screen will default to the main screen.

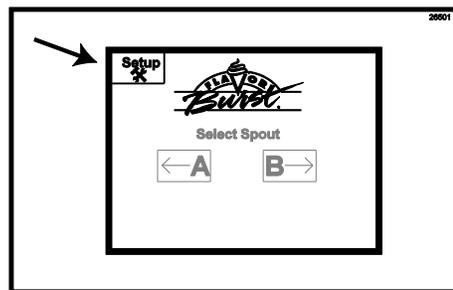


Enabling the Self Serve Mode

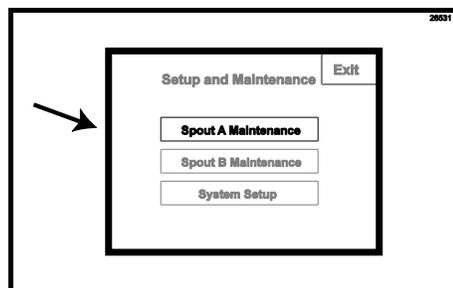
Enabling the Self Serve Mode adds a command to “make selections” on the main screen. It also makes the SETUP key invisible (although it is still active in the upper left corner), disables the Timed Serving Size option, and also disables the Injector Flush option.

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.

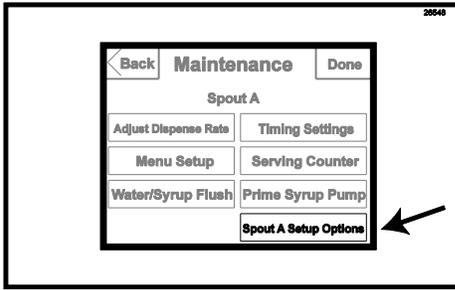
- Press the SETUP key in the upper left corner. Enter the password if required.



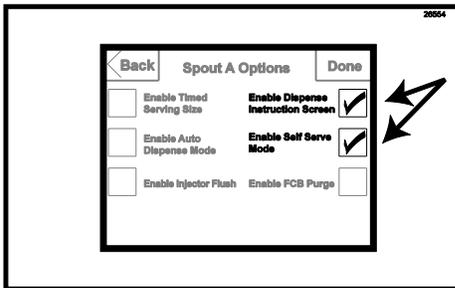
- Press SPOUT A MAINTENANCE (or SPOUT B MAINTENANCE if enabling the self serve mode for the freezer on the right).



- Press SPOUT A SETUP OPTIONS (or SPOUT B SETUP OPTIONS).



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

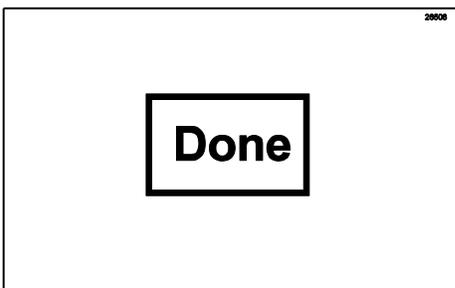


NOTE: INJECTOR FLUSH AND TIMED SERVING SIZE ARE NOT COMPATIBLE WITH THE SELF SERVE MODE.

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

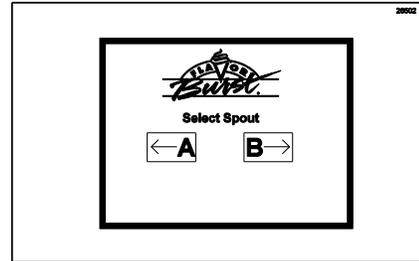
NOTE: IT IS RECOMMENDED (HOWEVER, NOT ESSENTIAL) TO ENABLE THE DISPENSE INSTRUCTION SCREEN WHEN USING THE SELF SERVE MODE. DESELECTING THE INSTRUCTION SCREEN ELIMINATES THE “NEXT” KEY AND THE OPERATOR CAN SIMPLY DRAW THE SERVING WITHOUT INSTRUCTION.

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



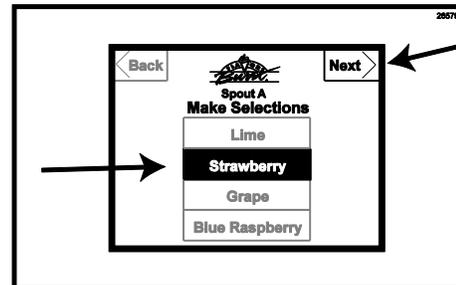
- If desired, repeat these instructions to enable the Dispense Instruction Screen for the other spout.

- To test the instruction screen, select a spout A or B.

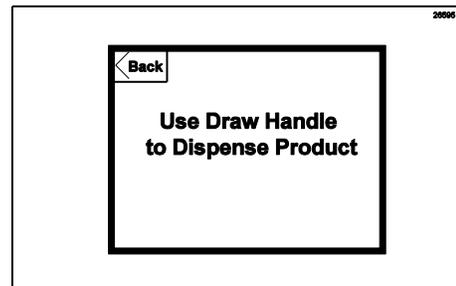


NOTE: THE SETUP KEY IN THE UPPER LEFT CORNER IS PRESENT, ALTHOUGH NOT VISIBLE.

- 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.



- The next screen shows 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 44BEV Touchscreen labels can be done by using most computer graphics programs, such as Photoshop, Paint Shop Pro, or Corel. The Flavors, Mixins, and Language files are then saved to a Secure Digital (SD) Card and transferred directly to the Touchscreen itself.

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

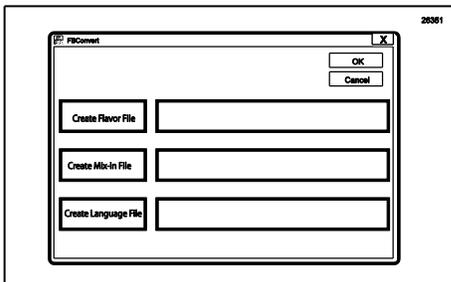
NOTE: ALL LABELS ARE BITMAPS AND NOT TEXT. A GRAPHICS PROGRAM MUST BE USED TO ALTER THE LABELS.

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

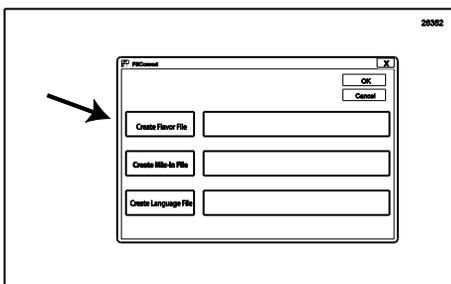
NOTE: ARIAL BOLD FONT WITH FONT SIZE BETWEEN 10 AND 14 IS USED MOST.

NOTE: THE GRAPHIC RESOLUTION MUST NOT BE RAISED OR LOWERED.

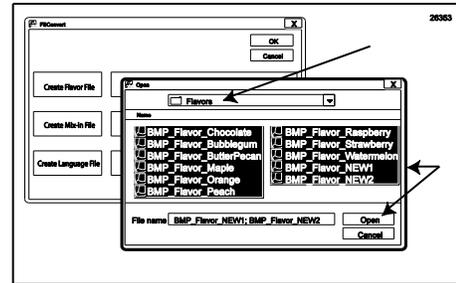
- Using a graphics program, make the desired changes and additional labels for the Touchscreen and load up the FBConvert program.



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

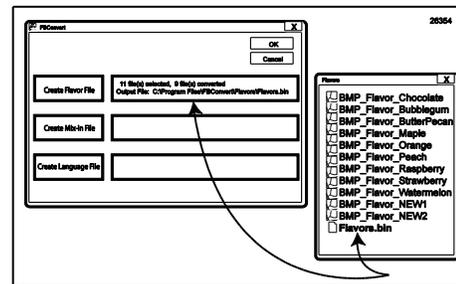


- Find the directory and select all of the labels you wish to import into the Touchscreen. Press "Open".

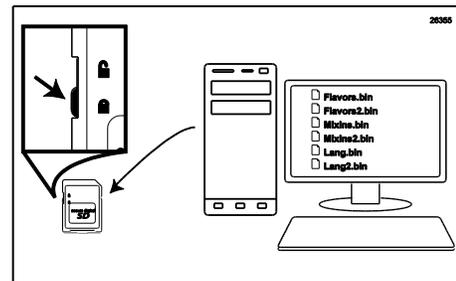


NOTE: ALL FLAVOR LABELS YOU WISH TO HAVE AVAILABLE ON THE TOUCHSCREEN NEED TO BE SELECTED, NOT JUST THE ALTERED OR NEW ONES.

- 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.

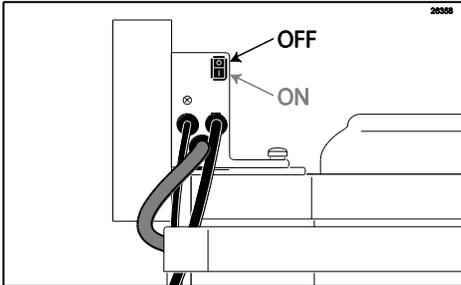


NOTE: THE TOUCHSCREEN WILL NOT IMPORT THE FILE IF IT IS NOT IN THE LOCKED POSITION.

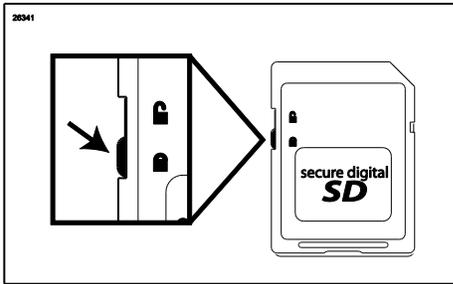
Uploading the Touchscreen Labels

Updates for the TS 44BEV 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.

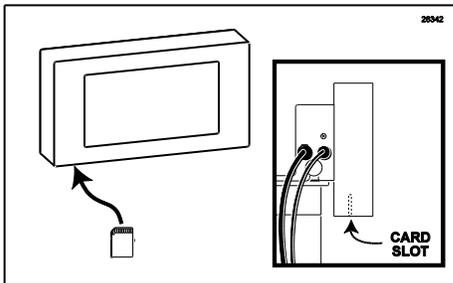
1. Turn off the Touchscreen.



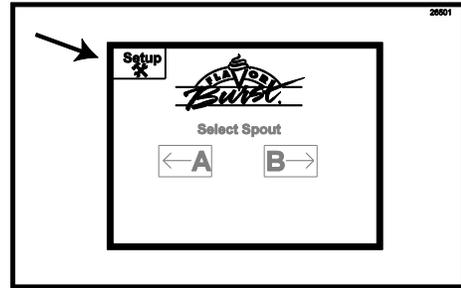
2. Ensure the slide-lock button on the Secure Digital (SD) Card is in the locked position.



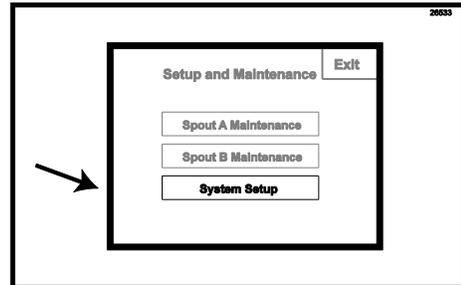
3. Insert the SD Card in the card slot underneath the edge of the Touchscreen with the card label facing towards the freezer.



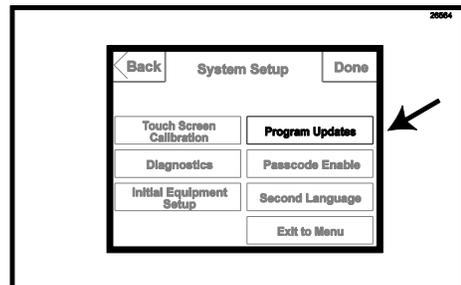
4. From the main menu screen, press the SETUP key in the upper left corner. Enter the password if required.



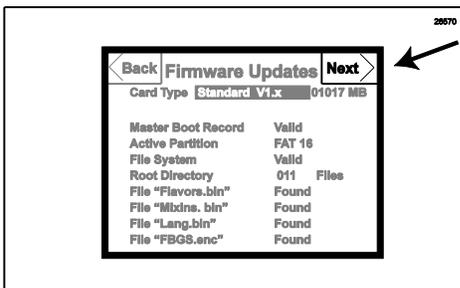
5. Press the SYSTEM SETUP key.



6. Press the PROGRAM UPDATES key.

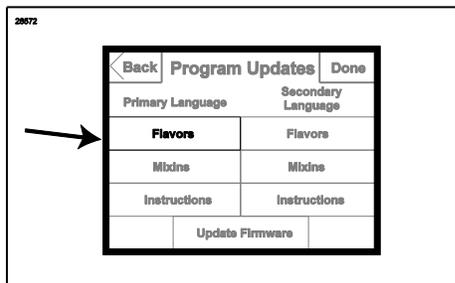


7. Wait a few seconds and then press NEXT.

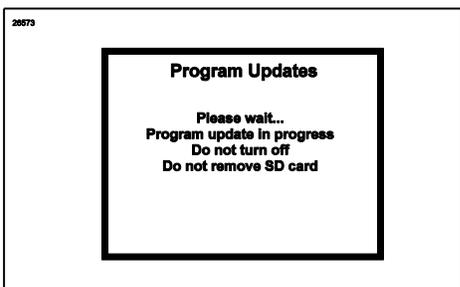


NOTE: IF THERE IS NO "NEXT" KEY, AND THE FILES LISTED ONSCREEN SAY "NOT FOUND", AND THE SD CARD IS IN THE LOCKED POSITION, THERE MAY BE AN ERROR WITH THE CARD.

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

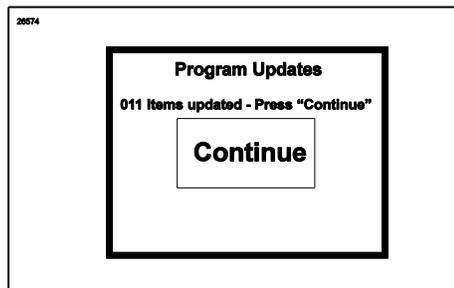


9. The screen will ask you to wait while it is updating. Depending on the content, this could take a few minutes.



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

10. 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.

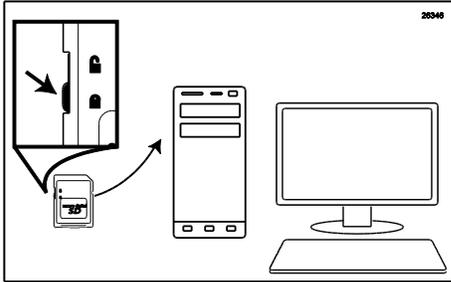
11. Repeat Steps 8-10 for other files that need to be updated (Flavors, Mixins, Instructions, Update Firmware).

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

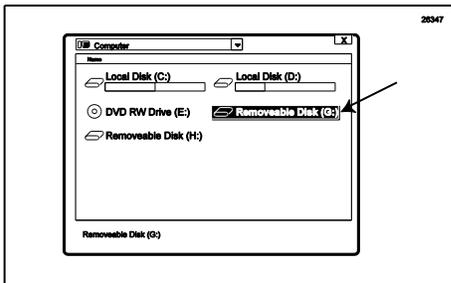
Reformatting the SD Card

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.

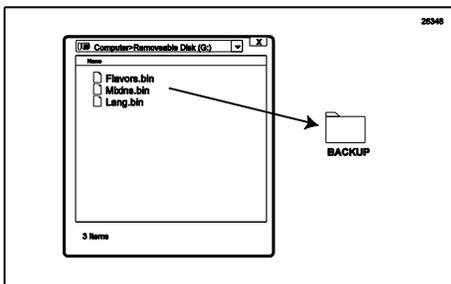
1. To format your card, ensure the switch on the card is in the locked position and insert it into a card reader on your computer.



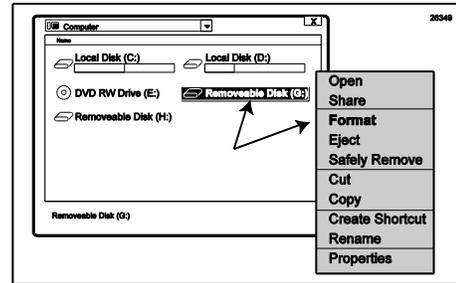
2. Click on My Computer and open the drive that contains the SD card.



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

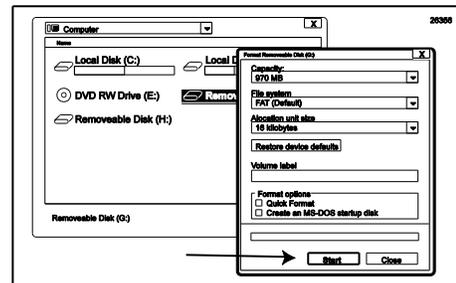


4. Go back to My Computer and right click on the SD card drive. Select "Format" from the list.

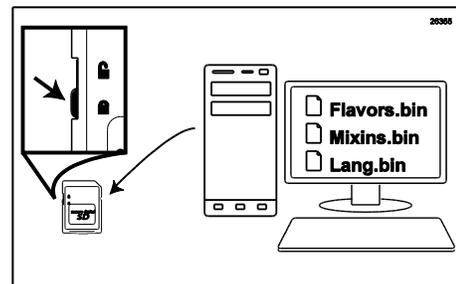


NOTE: BE SURE TO CLICK ONLY THE DRIVE WITH THE SD CARD. IT IS POSSIBLE TO ERASE YOUR COMPUTER'S HARD DRIVE CONTENTS IF YOU CLICK ON THE INCORRECT DRIVE.

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 44BEV 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

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

DAILY CLOSING PROCEDURES - page 26

- Blending 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
- Spout Adapter and o-rings
- Area Under the Cabinet
- Inside the Cabinet
- Blending 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 44BEV 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 104R-A	Blending Adapter with O-rings		Inspect and replace if necessary	Minimum
RUB 632	Lower O-Ring for Spout Adapter	X		
RUB 627	Upper O-Ring for ADPT 104R-A Spout Adapter	X		
INJ 321S	Gear Cartridge Shake (inspect daily)		Minimum	
RUB 601	Duckbill Check Valve		X	
RUB 651	Blending Head O-ring 2-020	X		
RUB 660	Larger Syrup Port O-ring	X		
RUB 652-RSS	Small Syrup Port O-ring	X		

RECOMMENDED MAINTENANCE ITEMS REPLACEMENT SCHEDULE

The following maintenance tools are recommended utensils for TS 44BEV 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 44BEV- _____
2. Serial Number _____
3. Voltage _____
4. Maximum Fuse Size _____ Amps
5. Minimum Wire Ampacity _____ Amps

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