

Flavor Burst CC8

Quick Reference Guide

Important Note:

This reference guide contains essential information to ensure proper operation of your Flavor Burst CC8 unit. Please read and understand the contents of this reference guide before operating the equipment.

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CC8 Maintenance Schedule

DAILY MAINTENANCE:

Morning:

- Assemble Auger and Hopper.

Mid-Day (or when necessary):

- Change the Auger and Blending Hopper. It is beneficial to change both parts periodically to prevent build-up of residual product in the Blending Hopper. This will help prevent product from clogging the Hopper as well as reducing stress on the Injector motor.

Evening:

- Before closing, check the candy levels to see if they are adequate for the next day. If any containers need to be filled, fill them at that time. Note: For finer products such as Butterfinger or Heath, it is recommended that the containers be no more than half full.
- If you are using a cooling hood with your CC8, check the lid of the silica gel container whenever you refill the canisters. If the lid is pink, the canister will need to be recharged according to the instructions printed on the bottom of the silica gel canister. When properly charged, this container reduces condensation within the cooling hood. Note that the more frequently the silica gel canister is exposed to the humidity of the warm air, the more frequently the canister will need to be recharged. Therefore, it is recommended that product canisters be filled to their proper levels all at the same time whenever the cooling hood is removed.
- Remove and clean the Auger and the Hopper.

WEEKLY MAINTENANCE:

- Remove and shake the container modules. Check to be sure there is no product build-up in the dispenser impeller chambers. Clean, but do not immerse the motor housing with a moist towel and dry thoroughly.
- Replace the desiccant packets in the containers
- Recharge the silica gel canister if necessary if a cooling hood is being used.

CC8 PRODUCT GUIDELINES

Part Number	Description	Use Restrictor Disk	No Agitator Needed	Use Longer 2-inch Agitator	Use Slower Dispensing Speed	Fill Container only Half Full	Keep Temperature under 70 Degrees	Desiccant Recommended for Product Freshness
CC-10045	Oreo			X		X		
CC-10095	Wintergreen Mint	X			X			
CC-10125	Mocha Cappuccino	X			X			
CC-10135	Apple Cinnamon	X			X			
CC-10145	Cotton Candy	X			X			
CC-10155	Peppermint	X			X			
CC-10165	Orange Kreme	X			X			
CC-20015	Semi-Sweet Mini Chips						X	
CC-20025	Mini Reeses							X
CC-20030	Heath Pieces					X	X	X
CC-20035	Chocolate Coated Heath			X		X	X	X
CC-20065	Butterfinger			X		X	X	X
CC-20075	Rainbow Nerds	X	X		X			
CC-20085	M&M Minis						X	X
CC-20105	Rainbow Sprinkles	X	X		X			

General Guidelines:

*****FOR BEST RESULTS, THE PRODUCT MUST BE: FRESH, COOL, DRY AND CHOPPED TO THE PROPER SIZE*****

Products must be 5/16 inch or smaller in diameter (Mini-M&M size). A special CC8 Candy Grinder is available from your local distributor that will allow you to chop other products to the required size. All products must be dry. Sticky products, such as caramel and certain chocolates, should not be used in the CC8 system.

Flavor Burst™

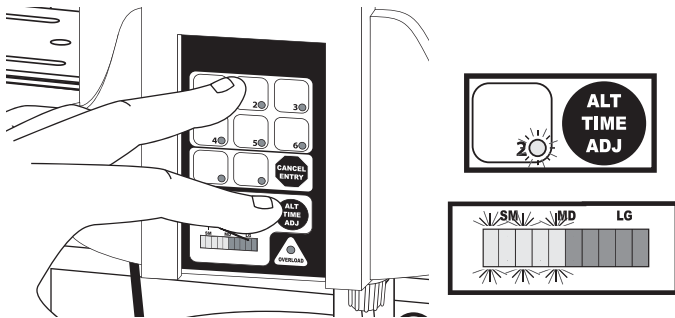
CW 194 KEYPAD OVERLAY - AUTO

Keypad Operations: Adjusting Ingredient Concentration, Alternating Ingredient Timing, & Serving Size Timing

The CW 194 CC8 keypad allow the operator to adjust and set certain keypad operations. The concentration of ingredients can be adjusted to allow more or less ingredients per serving. When choosing more than one ingredient for the serving, the operator can adjust the timing in change of ingredients from one layer to the next. Thus, the operator determines how wide the layers of flavor will be per serving. Also, the operator can preset the CC8 unit to automatically shut off the flow of ingredients when a particular serving size is finished dispensing. This allows for consistent serving sizes. Follow the instructions to adjust and set each keypad operation. Contact your local distributor for more information.

A ADJUSTING INGREDIENT CONCENTRATION

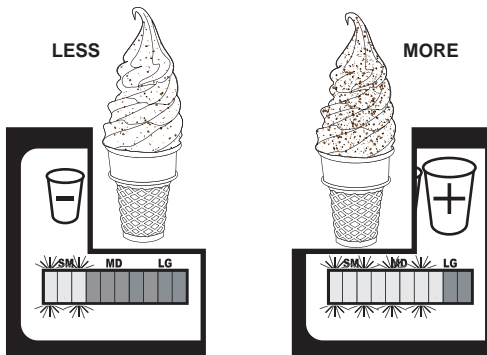
- 1 Press and hold the ALT TIME ADJ and #2 keys simultaneously until the keypad lights flash.



- 2 Select the number of the flavor that is to be adjusted (1-8).



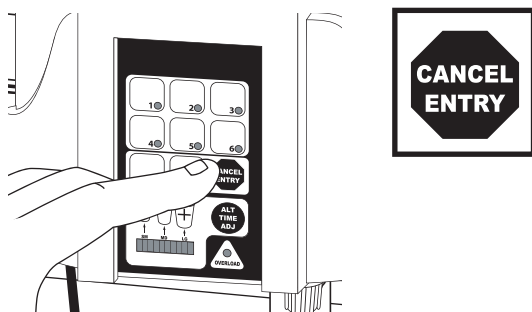
- 3 To increase the ingredient concentration (ie, add more ingredients to the serving), press the LARGE CUP (+) key. To decrease the concentration (ie, for less ingredients) press the SMALL CUP (-) key.



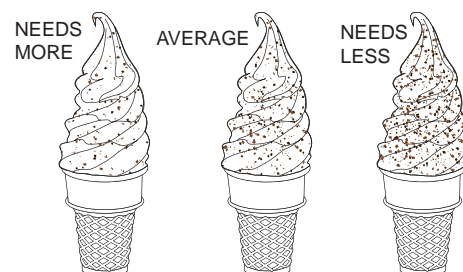
- 4 Repeat steps 2 and 3 to adjust for each flavor that needs to be adjusted for concentration.



- 5 Press CANCEL ENTRY to set the adjustments and exit the mode.

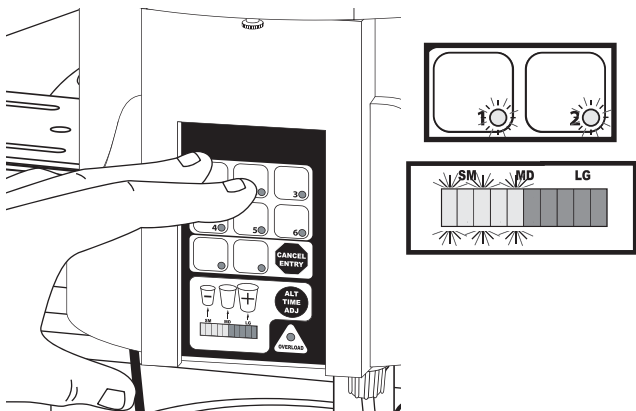


- 6 Draw a serving to determine if the adjustment is satisfactory. Repeat this process for each flavor that needs to be adjusted.



B ADJUSTING ALTERNATING INGREDIENT TIMING

- 1** Press and hold the #1 and #2 keys simultaneously until the keypad lights flash.

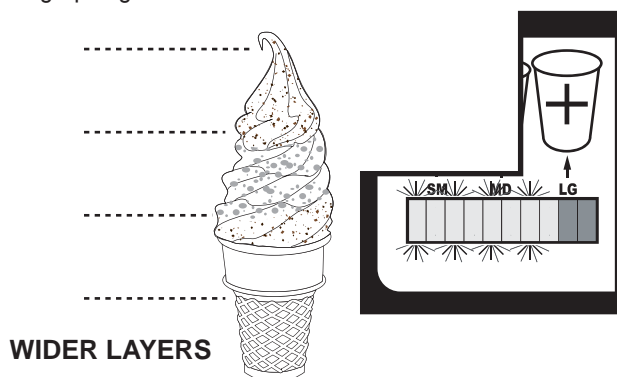


- 2** The number of lighted bars in the graph represent the length of time each layer is dispensed. Use the following chart to determine the bar graph setting needed for the desired dispense time for each ingredient layer.

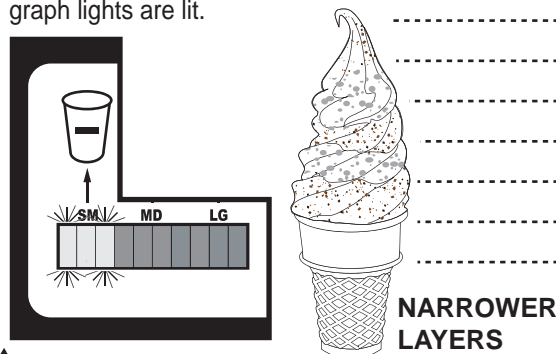
ALT. INGREDIENT TIMING

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

- 3** To increase the timing (for wider layers), press the LARGE CUP (+) key until the correct number of bar graph lights are lit.



- 4** To decrease the timing (for more narrow layers), press the SMALL CUP (-) key until the correct number of bar graph lights are lit.

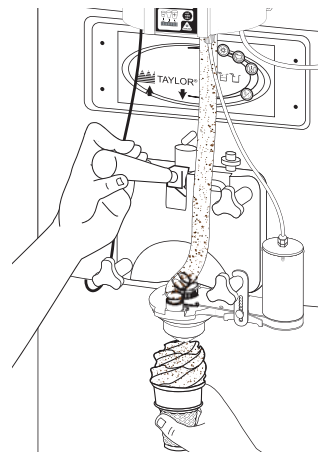


NOTE: IF THIS IS THE FIRST TIME ALTERNATING INGREDIENT TIMING HAS BEEN SET, SET THE TIMING TO ONE LIGHT (.5 SECONDS), DRAW A SERVING, AND THEN ADJUST THE TIMING FOR WIDER LAYERS IF NEEDED.

- 5** Press the Cancel Entry key to set the adjustment and exit the mode.

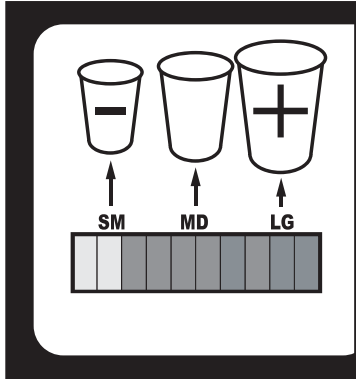


- 6** Draw a serving to determine if the adjustment is satisfactory. Repeat this process until the correct ingredient concentration is achieved.

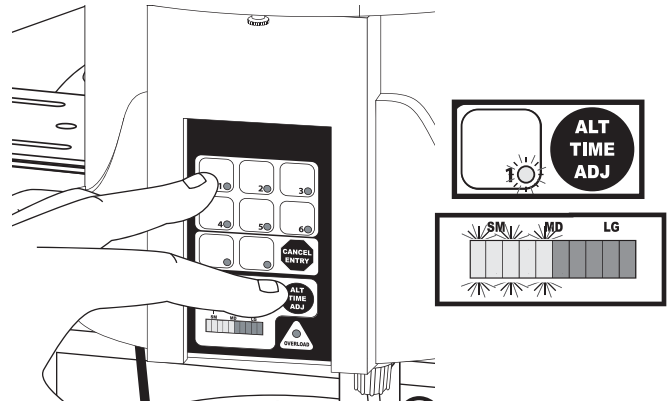


C SETTING SERVING SIZE TIMING

- 1** Determine which serving size to adjust. To adjust the small serving, press the SMALL CUP (-) key. To adjust the large serving, press the LARGE CUP (+) key. The medium serving is the default serving size; there is no key to press so proceed to the next step.



- 2** Press and hold the ALT TIME ADJ and #1 keys simultaneously until the keypad lights flash.



- 3** The number of lighted bars in the graph represent the length of time the serving is dispensed. Use the following chart to determine the bar graph setting needed for the desired serving size time.

SM / MED SIZE TIMING

1 Light	= INFINITE*
2 Lights	= 2 seconds
3 Lights	= 3 seconds
4 Lights	= 4 seconds
5 Lights	= 5 seconds
6 Lights	= 6 seconds
7 Lights	= 7 seconds
8 Lights	= 8 seconds
9 Lights	= 9 seconds
10 Lights	= 10 seconds

LARGE SIZE TIMING

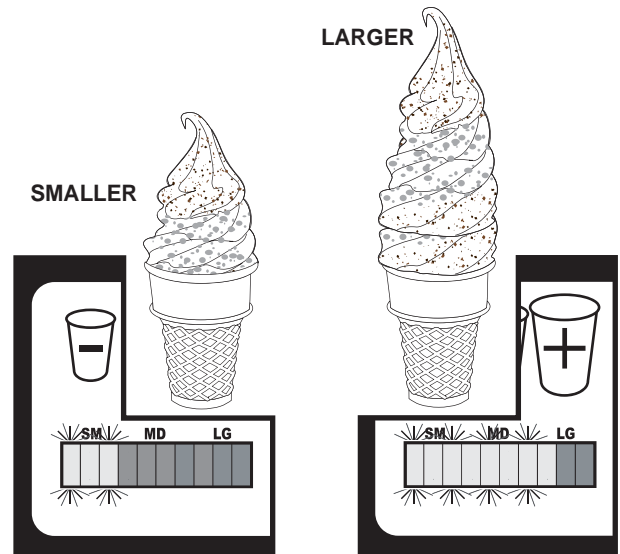
1 Light	= INFINITE*
2 Lights	= 4 seconds
3 Lights	= 5 seconds
4 Lights	= 6 seconds
5 Lights	= 8 seconds
6 Lights	= 10 seconds
7 Lights	= 12 seconds
8 Lights	= 14 seconds
9 Lights	= 16 seconds
10 Lights	= 18 seconds

*INFINITE: Ingredients will flow as long as the draw switch is engaged.



NOTE: ENSURE THE CORRECT TIMING CHART IS USED FOR THE CORRESPONDING SERVING SIZE.

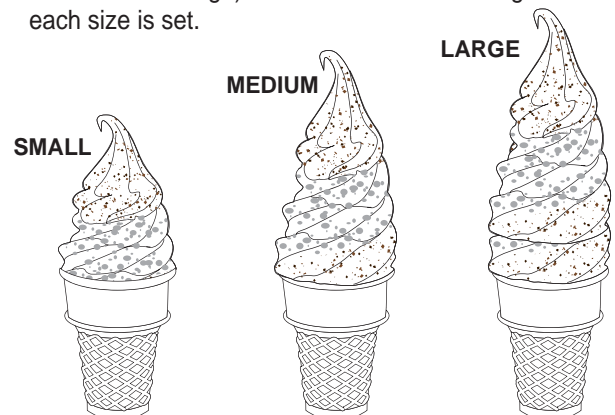
- 4** For a larger serving, press the LARGE CUP (+) key. For a smaller serving, press the SMALL CUP (-) key until the correct number of bar graph lights are lit.



- 5** Press the Cancel Entry key to set the adjustment and exit the mode.



- 6** Repeat this process for each serving size (small, medium and large) until the correct serving time for each size is set.



Operational Troubleshooting Guidelines for the CC8 System

(Cross-Referenced to the Helpful Guidelines Sheet)

Problem: Product transfer tube becomes plugged with product while drawing a serving.

Solution: See paragraphs 1, 2, 4, 6, 9, and 10.

Problem: A dispensing module does not dispense product while drawing a serving from the freezer.

Solution: See paragraphs 1, 2, 5, 6, 9, 10, and 11.

Problem: The blender motor tends to turn very slowly or stall, causing the system to 'overload' while drawing a serving.

Solution: See paragraphs 4, 10, and 12.

Problem: Product tends to 'bridge' inside the product containers.

Solution: See paragraphs 5, 6, and 9.

Problem: Products such as chocolate, caramel, and others that contain chocolate coating tend to get soft and do not flow freely from the system.

Solution: See paragraph 9.

Problem: Product dispenser tends to shut off well before the serving size has been achieved.

Solution: See paragraphs 3 and 11

Problem: Product dispenser tends to shut off after the serving size has been achieved.

Solution: See paragraph 3.

Problem: After the serving has been drawn from the freezer, product remains in the blending hopper creating carry-over.

Solution: See paragraphs 2, 3, 9, and 10.

Helpful Guidelines for Successful Operations of the CC8

1. If your freezer has a manual spigot switch on the handle, always engage draw switch when drawing any product from the freezer, even when no selection is made. This is necessary to prevent product from pushing up into the auger causing wetness on the auger. This causes fine product to accumulate on the auger, stopping the flow of ingredients to the product.
2. If your freezer has a manual spigot switch on the handle, engage the switch about 1 second before opening the draw valve. Release the switch about 2 seconds before closing the draw valve. This will synchronize the flow of ingredients with the flow of product and help prevent residual carry-over of product into the next serving.
3. When the draw switch is integrated into the freezer, the operator has 3 different serving sizes available with adjustable automatic shut-off time. To prevent or reduce carry-over to the next serving, set the shut-off time according to the size of the serving. (See the Operator's Manual for instructions.) The operator can also reduce carry-over by opening and closing the draw valve momentarily after the initial closing of the draw valve. This procedure is called 'topping-off' the serving.
4. In the middle of a busy period, change the Auger and Blending Hopper. An additional CW 107 Auger and CW 109 Blending Hopper are provided with the system. It is beneficial to change both parts in the middle of an operating period to prevent build-up of residual product in the Blending Hopper. When fine product builds up in the Hopper, there is additional stress on the blender motor.
5. Certain products will tend to 'bridge' in the containers from ambient humidity, freezer vibrations, and the weight of product. With those products, it is best to fill the containers only half full, allowing the product to stay fresh and flow freely through the system. Some of the products concerned are as follows: Butterfinger, Heath Toffee, and other finer ground products. Always use the longer (2-inch) product agitators in the impeller chamber with these products.
6. Do not use soft ingredient products in the CC8. Products that are too soft will tend to stick to the moving parts and obstruct the flow path of the products. When using cookies, be sure the cookies are not soft, as they will not flow through the system. If the cookies are soft, allow them to dry for 2-3 days before grinding them.
7. Certain products, such as Nerds, Rainbow Confetti, and Sprinkles are free flowing products and dispense rather quickly. Other products such as Butterfinger, Oreo, Heath Toffee dispense at a slower rate. Use the individual dispensing module speed adjustment to adjust the proper dispensing rate for each product. (See the Operator's Manual for instructions.)

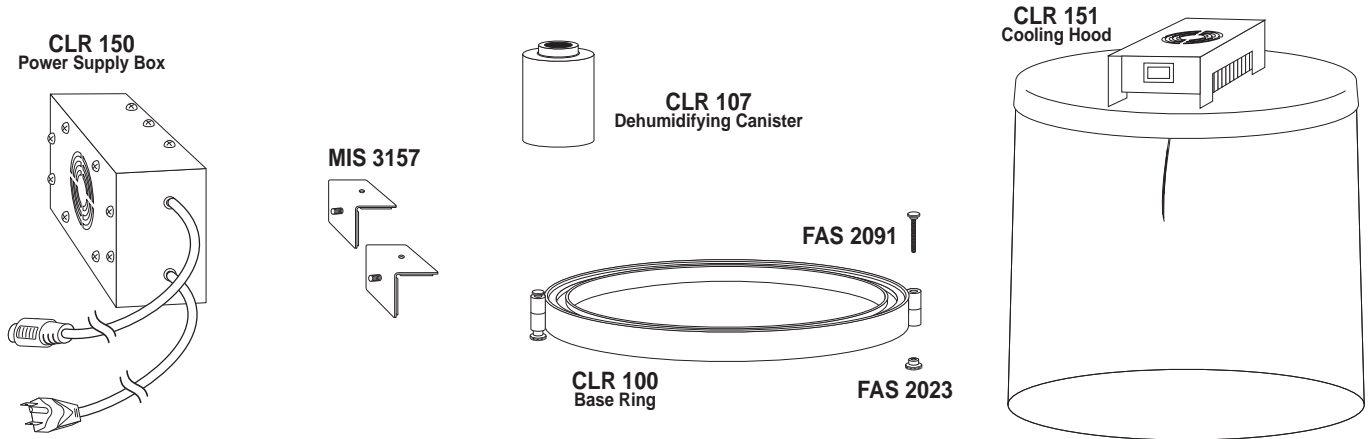
8. Refrain from 'mushrooming' a cone or other serving by holding the cone/cup too tightly against the draw spout opening, making the flow of product push down against the product in the cone or cup. This procedure causes backpressure against the product flow, forcing product to back-up into the Blending Hopper. This creates moisture on the auger, eventually creating buildup of residual product on the auger and then eventual blockage. The cone should be held closely against the outlet but not to where the freezer has to force the product out.
9. Keep ambient temperatures at 70 degrees or less. This will prevent chocolate products from softening and causing product blockage problems in the system. If temperatures are higher or if you have problems with some products becoming too soft to dispense freely, contact your distributor for information regarding a product cooling hood.
10. Products that are too large to flow freely through the system will cause blockage in the system. Use products that are no larger than a Mini M&M. The largest size the system will accommodate is 5/16" or smaller—the approximate size of the Mini M&M. Your CC8 distributor will have product choppers available that will chop the products to the proper size.
11. If a dispensing module tends to stall and not dispense product, check the following areas:
 - Is ingredient product jammed between the agitator and the container wall? If the ingredient product flows easily such as Nerds, Cotton Candy, Orange Kreme, Apple Cinnamon, and other hard ingredients, remove the metal agitator and allow the product to dispense without the agitator. Remove the restrictor disk if it is in place.
 - Remove the dispensing module and bend the electrical contacts on the module outward slightly so that there is better surface contact.
 - Check the spade connectors on the Carousel harness to be sure that the spade connectors are intact.
 - With the agitator in place, turn the agitator to check if the gear motor turns.
 - Check the dispensing rate adjustment. If it is set too low, it may be too low for the product that is being dispensed.
 - Check the dispense time to be sure that it is not set too low.
12. The control keypad showing 'overload' would indicate that there is a problem in the blending hopper. See paragraph 4 to eliminate the problem.

Flavor Burst™

CLR 2000 CC8 Cooling Hood Assembly

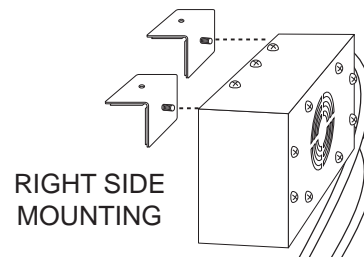
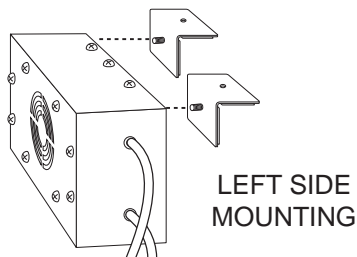
Installation, Operation Tips, Maintenance

The Cooling Hood Assembly keeps the CC8 product ingredients at a manageable temperature when external temperatures may otherwise cause the ingredients to melt and clog the system. Use the following instructions to install and maintain the Cooling Hood Assembly and follow the operation tips to maximize the effectiveness of the CC8 system. For further information, contact your local distributor.

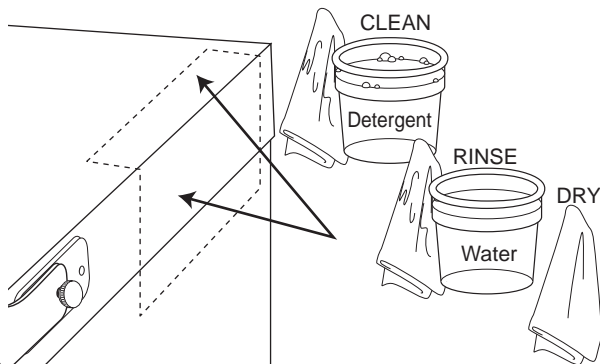


INSTALLATION OF THE COOLING HOOD ASSEMBLY

- 1 Determine which side of the freezer to mount the Cooling Hood Power Supply Box. The two mounting brackets can be unscrewed from the back of the Box and reinstalled in the other set of screw holes so that the Box can be mounted on either side of the freezer. Install the mounting brackets accordingly.

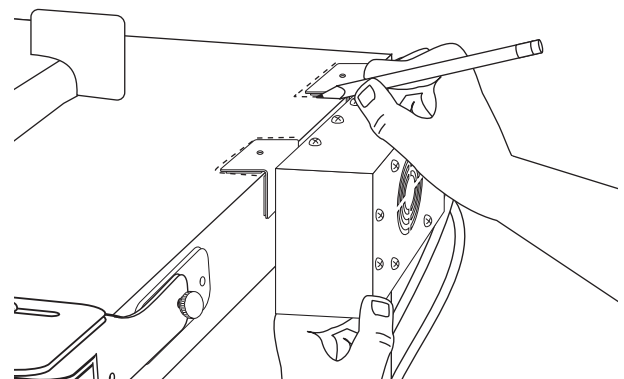


- 2 Clean and dry the area where the Box is to be mounted.

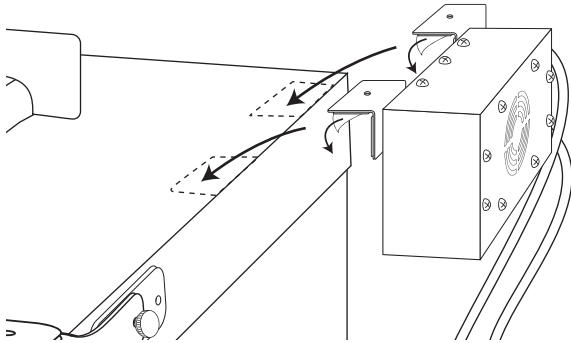


NOTE: ENSURE THE BOX IS MOUNTED IN AN AREA WHERE SPILLAGE WILL NOT OCCUR. ENSURE THE BOX DOES NOT COVER ANY AIR VENTS THAT ARE CRITICAL TO VENTING THE FREEZER

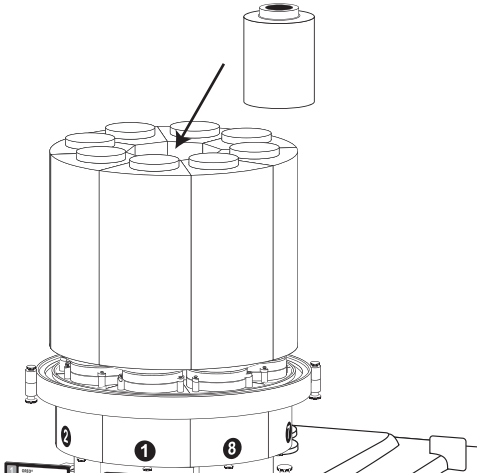
- 3 Position the Box assembly in the desired mounting position on the freezer and mark around the brackets with a soft lead pencil.



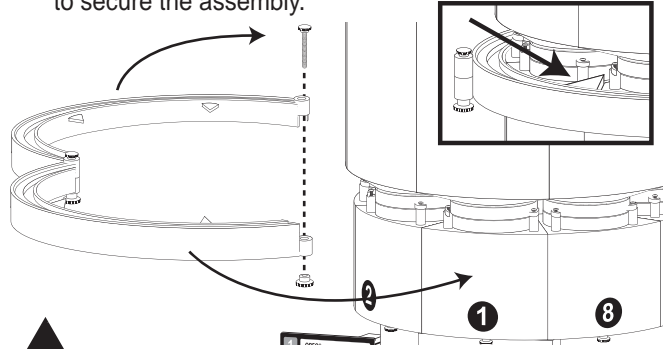
- 4** Remove the protective tape from the adhesive strips and press the brackets into place within the markings on the freezer.



- 6** Place the dehumidifying canister in the center of the CC8 containers. Ensure that the canister is at room temperature or cooler and that the indicator cap shows blue. Recharge the canister if the indicator is pink. Keep the canister box for recharging the canister.

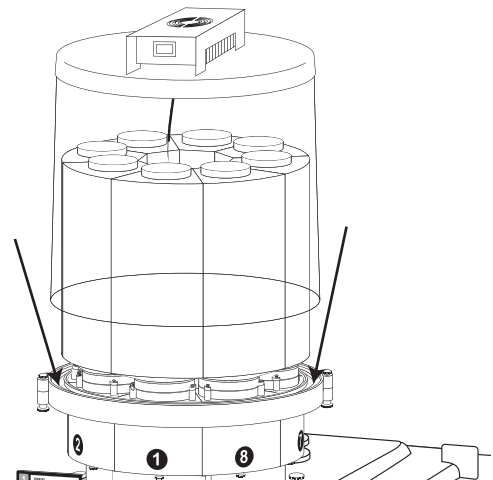


- 5** Open the base ring by removing one thumb screw and thumb nut. Place the ring around the Mounting Base modules so that the triangular notches rest between the containers. Install the thumbscrew and nut, then tighten to secure the assembly.



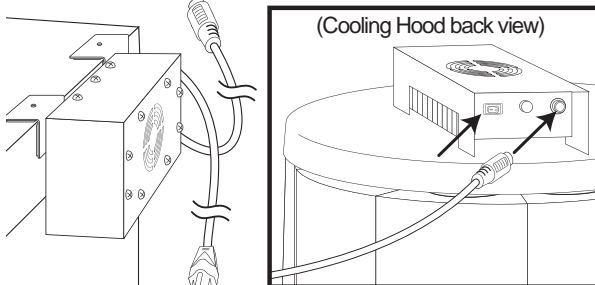
NOTE: ENSURE THE WEATHER STRIPS WITHIN THE BASE RING ARE FACING UPWARD.

- 7** Place the Cooling Hood over the containers so that the base of the hood sits flat upon the weather stripping in the base ring. The temperature display should face directly in front and the thermometer lead should hang down within the center of the containers.



- 8** Connect the power cable to the back of the Cooling Hood and connect the power supply to a grounded outlet. Then turn the power switch on the Cooling Hood to "ON".

(To Cooling Hood)



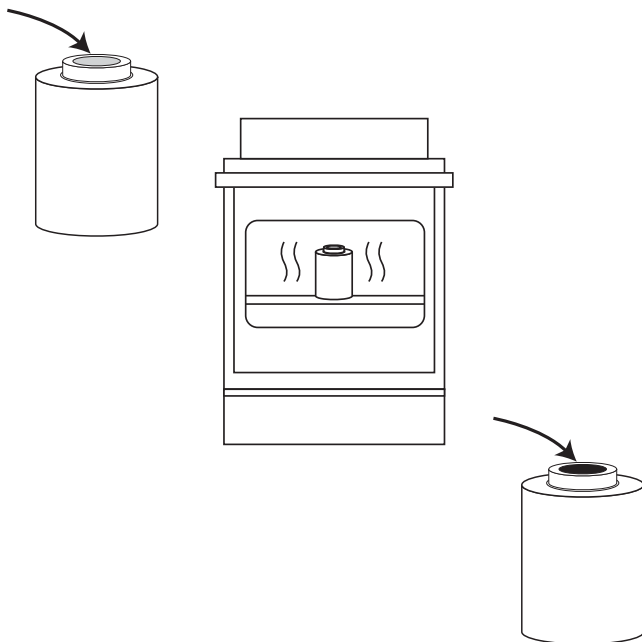
(To Grounded Outlet)

OPERATION TIPS

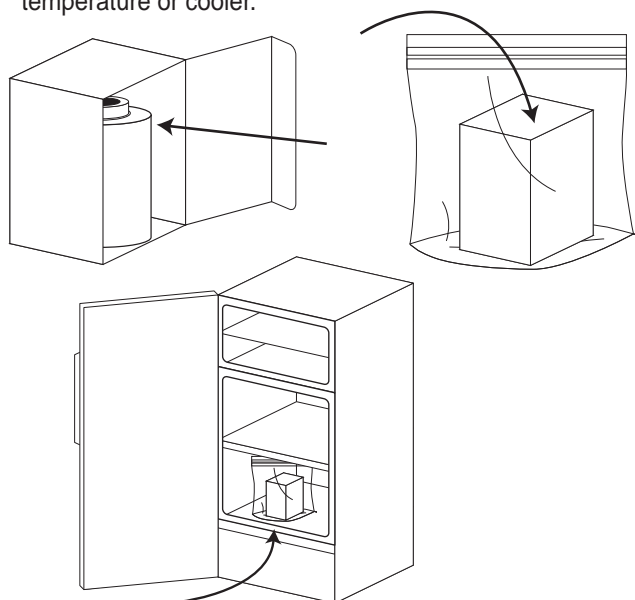
- Allow the Cooling Hood to operate overnight to cool product ingredients before external temperatures rise.
- When replacing ingredients during warmer temperatures, ensure the Cooling Hood is removed from the CC8 machine for as short of a period as possible.
- Keep chilled ingredients on hand for refilling empty containers during the day.
- Fill containers #3 and #7 with ingredients that require the most cooling. The airflow pattern of the Cooling Hood cools these containers more than the others.
- Turn off the Cooling Hood when external temperatures fall below 67 degrees Fahrenheit to avoid the coolsink from freezing up over time and stopping the internal fan. If this occurs, see Step #3 under MAINTENANCE OF THE COOLING HOOD ASSEMBLY.

MAINTENANCE OF THE COOLING HOOD ASSEMBLY

- 1A** When the indicator on the dehumidifying canister turns pink, recharge the canister by placing it in an oven for 3 hours at 350 degrees Fahrenheit. The indicator will turn a dark blue color when it is charged.

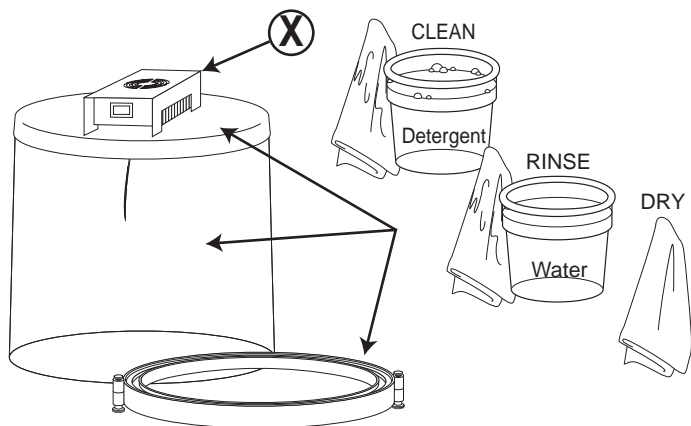


- 1B** Carefully remove the canister from the oven and place it in the canister box or a similar cardboard box. Place the box within a plastic air-tight bag and place it in a refrigerator or freezer until the canister cools to room temperature or cooler.



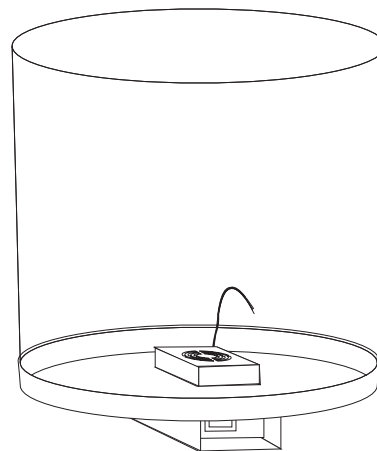
NOTE: NEVER PLACE A WARM CANISTER IN THE CC8 SYSTEM. IT IS RECOMMENDED AN EXTRA CHARGED AND COOLED CANISTER BE KEPT ON HAND FOR EASY AND QUICK REPLACEMENT.

- 2** On occasion the Cooling Hood will need to be washed. Unplug the hood from the power box. Use a single service towel dampened with warm detergent water to clean the Cooling Hood parts, taking care not to get moisture near the electrical parts or fans. Rinse using a dampened towel and dry thoroughly.



ELECTRICAL HAZARD: DO NOT RINSE OR USE AN EXCESSIVE AMOUNT OF WATER OR DETERGENT IN CLEANING THE HOOD. FAILURE TO COMPLY MAY RESULT IN SERIOUS ELECTRICAL SHOCK OR ELECTROCUTION.

- 3** Turn off the Cooling Hood when external temperatures fall below 67 degrees Fahrenheit to avoid the coolsink from freezing up over time and stopping the internal fan. If the coolsink does freeze up, turn off the Cooling Hood, remove it from the machine and allow the ice build-up to melt upside down. Remove the water from the hood and dry thoroughly before installing it again.



Flavor Burst®

CG 200 CC8 Candy Chopper Kit

Operations

The CG 200 Candy Chopper chops larger candy, nut, and cookie pieces into particles small enough to be used with the Flavor Burst® CC8 systems. Follow the instructions to operate the Chopper. Contact your local Flavor Burst® distributor for more information.



NOTE: DO NOT USE SOFT PRODUCT IN CHOPPER OR CC8 SYSTEM. INGREDIENTS THAT ARE SOFT OR STICKY AT ROOM TEMPERATURE WILL CLOG THE CHOPPER AND CC8 SYSTEM.

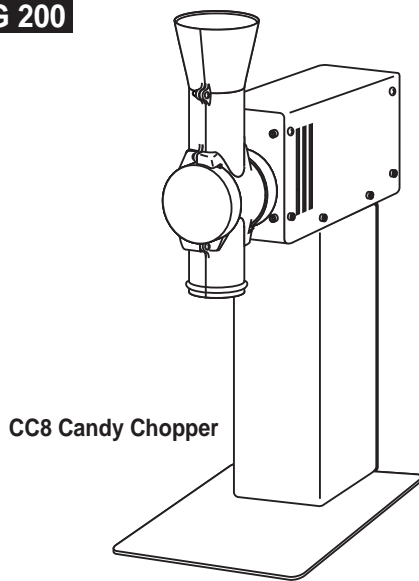


NOTE: COOL OR FREEZE INGREDIENTS TO AID IN CHOPPING EFFECTIVENESS.



NOTE: NEVER INSERT NON-FOOD PRODUCT, UNAPPROVED CC8 FOOD PRODUCT OR BODY PARTS INTO THE CHOPPER OPENINGS.

CG 200



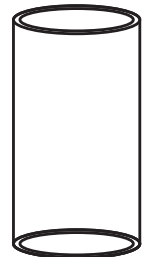
CW 183
Chopper Funnel



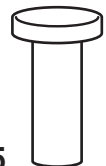
MIS 3176
8" x 12" Bags



CG 114
Acrylic Tube

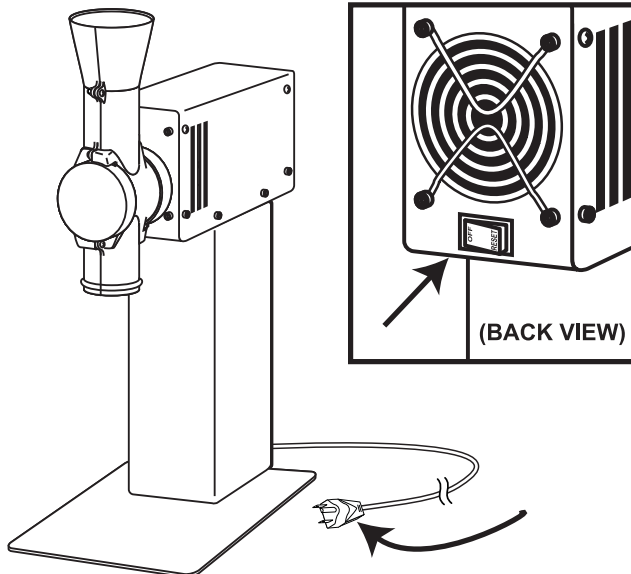


CG 115
Chopper Stomper



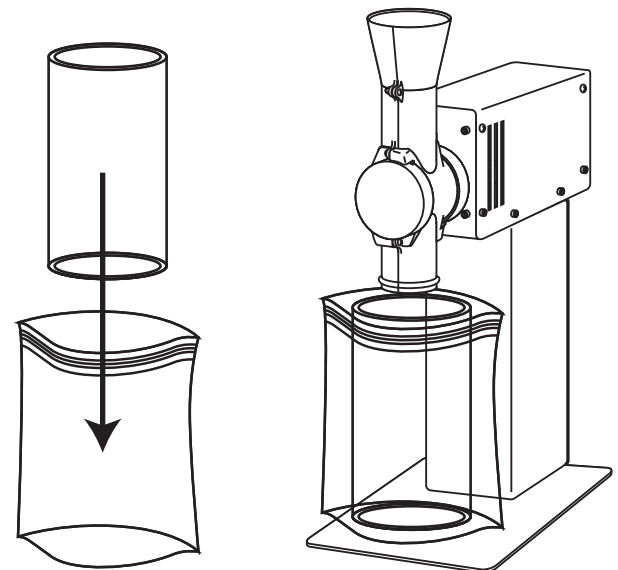
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Ensure the Candy Chopper switch is in the off position and then plug the Candy Chopper into a power source.

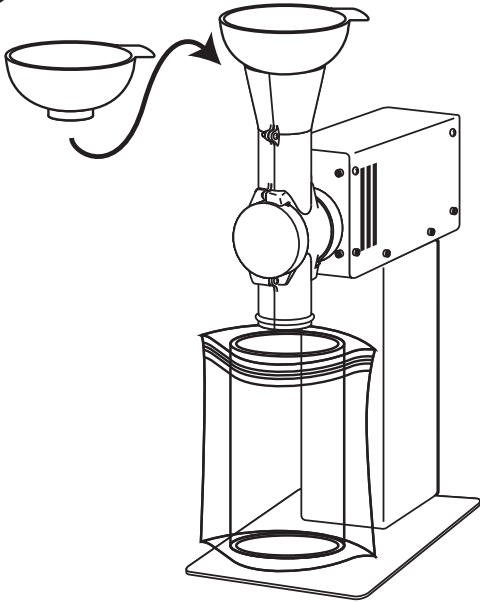


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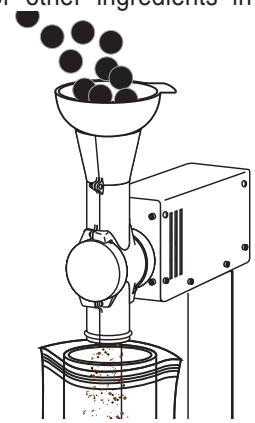
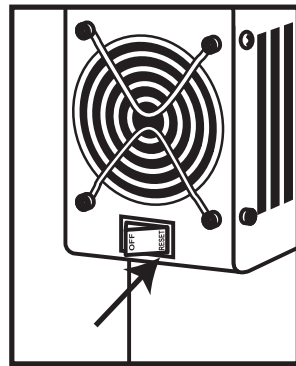
Place the acrylic tube inside one of the plastic bags and place them directly under the Candy Chopper spout.



- 3** Place a funnel on top of the Chopper.



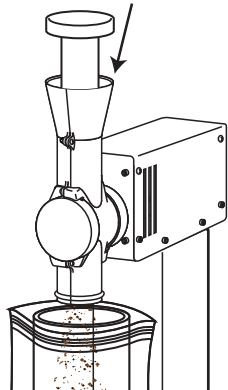
- 4** Turn the switch to the ON position and slowly place **approved** candies, nuts or other ingredients in the funnel.



! **NOTE:** DO NOT USE SOFT PRODUCT IN CHOPPER OR CC8 SYSTEM. INGREDIENTS THAT ARE SOFT OR STICKY AT ROOM TEMPERATURE WILL CLOG THE CHOPPER AND CC8 SYSTEM.

! **NOTE:** COOL OR FREEZE INGREDIENTS TO AID IN CHOPPING EFFECTIVENESS.

- 5** If the product gets clogged above the Chopper blades, remove the funnel and use the stomper to push the product down until it's chopped. If the Chopper remained clogged, unplug it and clean it according to cleaning instructions.

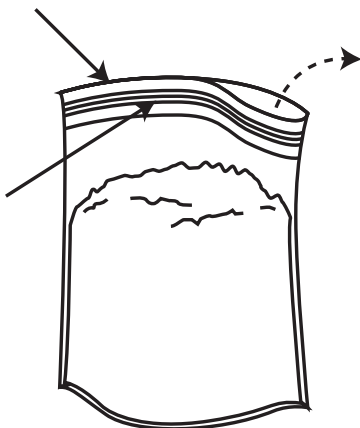


! **NOTE:** NEVER INSERT NON-FOOD PRODUCT, UNAPPROVED CC8 FOOD PRODUCT OR BODY PARTS INTO THE CHOPPER OPENINGS.

- 6** When the bag is full or there is no more product to chop, turn the Chopper off and remove the acrylic tube from the bag.



- 7** Seal the bag while pressing the air out to keep the product fresh. Store the bag in a cool place until use.



- 8** Clean the Chopper, tube, funnel(s) and stomper after daily use according to instructions.

