

PRINTING INSTRUCTIONS

1. Always print a test sheet before printing a batch of sheets. Once you have adjusted all the settings and have a successful print, then print a batch using those settings.
2. Print only Pages 2-3. This instruction sheet is page 1, so you need to tell your printer to only print pages 2 and 3.
3. Print at the file's "Original Size", "100%", or "Actual Size". Do not scale down the artwork or "fit to page". Doing so will end up printing all the extra registration/printers marks around the border. These marks are used by printing companies, should you need to have this file printed professionally. But if you are printing these yourself from a standard printer, setting the print size to the original size (or 100%) will exclude the registration/printer marks around the border. Find the section of your printer options named "Reduce/Enlarge", "Zoom", "Page Size", "Scale", or other similar names.
4. Print without borders or print edge-to-edge if your printer has this option. This will maximize the art area on your sheets and minimize the white border around the edges. Sometimes this option is in a more detailed or advance section of your printer options. Not all printers have this option. If your printer does not have this option, and the white border is cutting off more than you would like, you may scale down the artwork size to approximately 97%. You will still have a white border, but less artwork will be cut off by the border.
5. Print "double-sided" or "2-sided" if your printer has this option, when printing 2-page sales sheets. Again, make sure only pages 2 and 3 are selected, or this instruction page will print with your art pages. The double-sided option may be in a more detailed or advance section of your printer options. If your printer does not have this option, you will have to print one side, load the printed page into the feeder, and print the second side. Start by doing one page at a time to make sure you get the orientation of the printed page in the feeder correct. Then, when you have a successful double-sided print, print the rest in batches.
6. Set the Print Quality to the best detail setting. Sometimes this level is also called "high resolution" or "Photo" quality. Much of the text on these pages is small. Printing at a higher quality level will help keep the text and images clear and legible. Sometimes this option is in a more detailed or advance section of your printer options.
7. Use premium paper stock or card stock to get the best image and colors. Using thin paper may cause the inks to bleed through to the other side. Print a test page to ensure the quality is acceptable.

Flavor Blend

by FLAVOR BURST®

THE PRODUCT

9 FLAVORS, 1 FREEZER SYSTEM!

- Turn your one-flavor freezer into a frozen treat factory by adding a Flavor Burst system.
- Offer up to 9 different flavors, for a variety that keeps your menu selection fresh, colorful and exciting!
 - ~ Chocolate Swirl
 - ~ Strawberry
 - ~ Black Cherry
 - ~ Banana Ripple
 - ~ Tropical Orange
 - ~ Cool Mint
 - ~ Vanilla (or other base mix flavor)
 - ~ Blue Raspberry
 - ~ Cotton Candy
 - ~ Pistachio Nut
 - ~ Butter Pecan
 - ~ Mocha Cappuccino
 - ~ Birthday Cake

ONE-STEP PROCESS

- Simply select a flavor from the Color Touch Panel menu, and you're ready to draw the serving! The soft serve is blended with flavor as it dispenses.
- Like things simple? Opt not to select any flavors and draw a serving for a classic vanilla cone.

MULTI-FLAVORED PRODUCT

- Select multiple flavors for new or favorite combinations, such as strawberry cake, spumoni, mocha-mint, or rainbow whirl!
- With an 8-flavor unit, there are literally hundreds of combination possibilities.
- Simply select as few or as many flavors as you like and the system will automatically layer the flavors as product is drawn.



FLAVOR BURST SYRUPS

- Each syrup is specially formulated and concentrated for the Flavor Burst systems to give each serving a colorful blast of flavor.
- Each syrup is packaged in easy-to-install 1-gallon bags with a 2-year shelf life.
- No refrigeration is needed.
- Each gallon bag yields approximately 400 5.0 oz servings - that's about 3,200 servings from your first 8 flavors!

For pricing, availability, and ordering, please contact your local Taylor distributor.

To find one near you, visit www.taylor-company.com

For other general questions or to learn about even more Flavor Burst flavoring systems, call 800-264-3528 or visit www.flavorburst.com.

Flavor Burst "CTP" BLEND MODELS

THE EQUIPMENT



COLOR TOUCH PANEL

- Full-color, high resolution, touch-sensitive 10" screen
- Upload videos, pictures, logos and graphics
- Customize flavor names, icons, container sizes, and product pricing
- Easy self-serve mode with portion control
- Dimensions: 10.25 x 6.75 x 1.25 in (261 x 172 x 32 mm)



INJECTOR ASSEMBLY

- Delivers flavors directly to the spout
- Special gear and screens to blend syrups with soft serve
- Easy to install / remove for cleaning
- Fully detachable drive motor
- Adapter kits available for a variety of freezer models
- Direct sanitizer line that allows for easy cleaning between servings
- Dimensions: 9.25 x 7.5 x 2 in (235 x 191 x 51 mm)



CABINET FEATURES

- Five models with different stainless steel cabinet styles
- Light-weight trays to hold the bags of syrup
- Easy to connect and disconnect syrup lines
- Sanitizer tank that provides clean-in-place sanitation for syrup lines



CTP 80BLD

- Standard 8-flavor stand-alone cabinet
- Large 3-gallon external sanitizer tank

CTP 40BLD-JR

- 4-flavor mini cabinet
- 2-gallon external sanitizer tank
- Designed to fit in small cabinets and spaces
- Fits inside the Taylor C201 mobile cart (Taylor C201 cart sold separately)



CTP 80BLD-INT

- Integrated 8-flavor cabinet designed to fit within the Taylor C201 mobile cart (Taylor C201 cart sold separately)

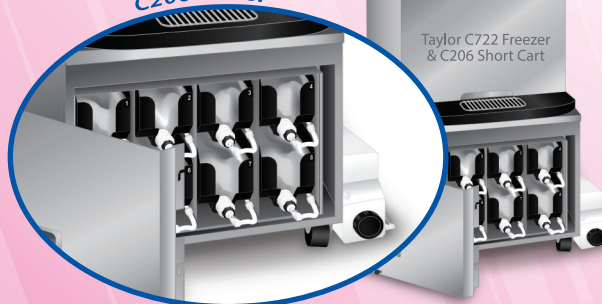
Fits inside the C201 Cart!



CTP 80BLD-INT-2S

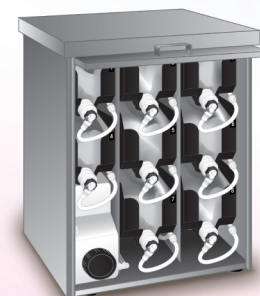
- Integrated 8-flavor cabinet designed to fit within the Taylor C206 mobile carts (Taylor C206 carts sold separately)
- 2-gallon external sanitizer tank

Fits inside the C206 Carts!



CTP 80BLD-DLX

- Shorter, wider 8-flavor stand-alone cabinet with lift front door
- 2-gallon internal sanitizer tank
- External power supply mounted on the back panel
- Electronics Box size: 9.5 x 3.5 x 19 in (241 x 89 x 483 mm)



MODEL	CABINET width x height x depth	SANITIZER TANK width x height x depth	BOXED DIMENSIONS width x height x depth total cubic	BOXED WEIGHT	CRATED WEIGHT	ELECTRICAL	MIN. CIRCUIT AMP DRAW
CTP 80BLD	9.75 x 31.375 x 27.25 in 248 x 797 x 692 mm	8.25 x 24 x 8.25 in 210 x 610 x 210 mm	12 x 34.5 x 35 in 305 x 876 x 889 mm .10 cu. ft	110 lbs 49.9 kg	143 lbs 64.9 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80BLD-DLX	17 x 22.75 x 28.125 in 432 x 578 x 714 mm	N/A inside cabinet	26.5 x 29.25 x 18.75 in 674 x 743 x 477 mm .24 cu. ft	133 lbs 60.3 kg	166 lbs 75.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80BLD-INT (Taylor cart not included)	14.375 x 18.25 x 27.5 in 365 x 464 x 699 mm	N/A inside cabinet	26.5 x 29.25 x 18.75 in 674 x 743 x 477 mm .24 cu. ft	100 lbs 43.4 kg	133 lbs 60.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80BLD-INT-2S (Taylor cart not included)	19.5 x 13.25 x 24.5 in 496 x 337 x 623 mm	6 x 7.5 x 19 in 152 x 191 x 483 mm	21.5 x 21.25 x 26.75 in 546 x 540 x 680 mm .20 cu. ft	89 lbs 40.4 kg	122 lbs 55.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 40BLD-JR (Taylor cart not included)	11.75 x 17.5 x 26.875 in 299 x 445 x 683 mm	6 x 7.5 x 19 in 152 x 191 x 483 mm	12 x 34.5 x 35 in 305 x 876 x 889 mm .10 cu. ft	85 lbs 38.6 kg	118 lbs 53.6 kg	115v 50/60Hz 230v 50/60Hz	1 1/2