# 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 Page 2. This instruction sheet is page 1, so you need to tell your printer to only print page 2.

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. 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.

6. 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.

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# Flavor Burst®

# CTP BASE-1S SYSTEMS

***Add 8 more flavors for 16 total from one spout!***

## BASE-1S SYSTEM

Double your customers' flavor choices by adding a Base-1S system to your existing freezer and Flavor Burst Color Touch Panel system. The special Injector / Blending Head allows you to connect your Flavor Burst cabinet and the Base cabinet to one spout, and use your Color Touch Panel to operate both cabinets. Offer 16 amazing flavors from just one freezer barrel!

The **CTP BASE SS-1S** works with your soft serve freezer and any CTP SS Series soft serve system.

The **CTP BASE BLD-1S** works with your soft serve freezer and any CTP BLD soft serve system.

The **CTP BASE BEV-1S** works with your frozen beverage freezer and any CTP BEV Series frozen beverage syrup system.

The **CTP BASE CBB-1S** works with your frozen beverage freezer and any CTP CBB Series frozen beverage syrup system.

**CTP BASE SS-2S**
**CTP BASE BLD-2S**
**CTP BASE CBB-2S**

**CTP BASE BEV-2S**

**CTP BASE BLD-1S**
Shown with Taylor C708 freezer
& Flavor Burst CTP 80BLD

**CTP BASE BEV-1S** *or*
**CTP BASE CBB-1S**
Shown with Taylor 428 freezer
& Flavor Burst CTP 80BEV
or CTP 80CBB

**CTP BASE SS-1S**
Shown with Taylor C708 freezer, C201
Cart & Flavor Burst CTP 80SS-INT

CTP BASE FCB-2S

***(Freezer and Flavor Burst system not included; BASE unit does not operate on its own)***

| MODEL | CABINET *width x height x depth* | BOXED DIMENSIONS *width x height x depth* | *total cubic* | WEIGHT | BOXED WEIGHT | ELECTRICAL | MIN. CIRCUIT AMP DRAW |
|---|---|---|---|---|---|---|---|
| CTP BASE SS-1S<br>CTP BASE BLD-1S<br>CTP BASE BEV-1S<br>CTP BASE CBB-1S | 9.75 x 31.375 x 27.25 in<br>*248 x 797 x 692 mm* | 12 x 34.5 x 35.5 in<br>*305 x 876 x 902 mm* | 3.39 cu. ft<br>*.10 cu. m* | 91 lbs<br>*41.3kg* | 97 lbs<br>*44.0 kg* | 115v 50/60Hz<br>230v 50/60Hz | 1<br>1/2 |

For pricing, availability, and ordering, please contact your local Taylor distributor or visit **www.taylor-company.com**

For other general questions or to learn about even more Flavor Burst flavoring systems, call 317-745-2952 or visit www.flavorburst.com.

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