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-2S SYSTEMS

Add 8 more flavors to another spout!

BASE-2S SYSTEM

Want to expand your existing Flavor Burst to an additional freezer spout? The Base 2S system allows you to connect another 8-flavor cabinet to a second spout or freezer, operated by your existing Flavor Burst Color Touch Panel. Add a set of syrups to the chocolate side of your twist machine, or offer more flavors from the second barrel of your FCB freezer. You can even add your base system to an entirely different freezer, offering Flavor Burst soft serve from one and Flavor Burst frozen beverages from another.

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

CTP BASE FCB-2S

CTP BASE BEV-2S

The **CTP BASE SS-2S** works with a soft-serve freezer and any Color Touch Panel-operated Flavor Burst syrup-striping system.

The **CTP BASE BLD-2S** works with a soft-serve freezer and any Color Touch Panel-operated Flavor Blend syrup-blending system.

The **CTP BASE BEV-2S** works with a frozen beverage freezer and any Color Touch Panel-operated Flavor Burst syrup system.

The **CTP BASE CBB-2S** works with a frozen beverage freezer and any Color Touch Panel-operated Flavor Burst syrup system.

The **CTP BASE FCB-2S** works with a frozen carbonated beverage (FCB) freezer and any Color Touch Panel-operated Flavor Burst syrup system.

CTP BASE BLD-2S
Shown with Taylor C723 freezer
& Flavor Burst TS 80SS-INT-2S

CTP BASE BEV-2S *or*
CTP BASE CBB-2S
Shown with Taylor 432 freezer
& Flavor Burst CTP 80BEV

CTP BASE FCB-2S
Shown with Taylor C300 freezer
& Flavor Burst CTP 80FCB

CTP BASE SS-2S
Shown with Taylor 632 freezer
& Flavor Burst CTP 80BEV

(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-2S CTP BASE BLD-2S CTP BASE BEV-2S CTP BASE CBB-2S CTP BASE FCB-2S	9.75 x 31.375 x 27.25 in *248 x 797 x 692 mm*	12 x 34.5 x 35.5 in *305 x 876 x 902 mm*	8.51 cu. ft *.24 cu. m*	93 lbs *42.2 kg*	99 lbs *45.0 kg*	115v 50/60Hz 230v 50/60Hz	1 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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