

# 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 Burst® PREMIUM BLENDED BEVERAGE

## THE PRODUCT

### MULTI-FLAVORED TREATS, FROM A SINGLE FREEZER BARREL

- Offer up to 8 different flavors with one unit.
- Select multiple flavors for new or favorite combinations such as banana split, berry mix, or a rainbow twist! With 8-flavors, there are hundreds of possible combinations.
- Use with a variety of freezer models and frozen beverage bases to flavor shakes, slushes, smoothies, and frozen cocktails.

### ONE-STEP PROCESS

- Simply select as few or as many flavors as you like from the Color Touch Panel menu, and you are ready to draw the serving!
- Delicious flavors are blended throughout the base product as it dispenses, automatically changing from one flavor to the next with no additional steps.

### FLAVOR BURST SYRUPS

- The syrups are specially formulated for Flavor Burst systems and are concentrated to give each serving that perfect burst of flavor.
  - Each syrup is packaged in easy-to-install 1-gallon bags with an 24-month shelf life.
  - No refrigeration is needed.
  - Each gallon bag yields up to 180 shake or 435 slush servings\*. That's 1,440 shake or 3,480 slush servings\* just from your first 8 flavors!
- (\*based on 10-second dispense time per serving, at a level 10 syrup dispense rate)

### 17 DELICIOUS FLAVORS

From classics like chocolate, strawberry, and banana, to exciting flavors like blue raspberry, cotton candy, and cinnamon bun, Flavor Burst syrups provide variety to keep your menu selection fresh and colorful.



For pricing, availability, and ordering, please contact your local Taylor distributor. To find one near you, visit [www.taylor-company.com](http://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](http://www.flavorburst.com).

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# Flavor Burst® PREMIUM BLENDED BEVERAGE

## THE EQUIPMENT



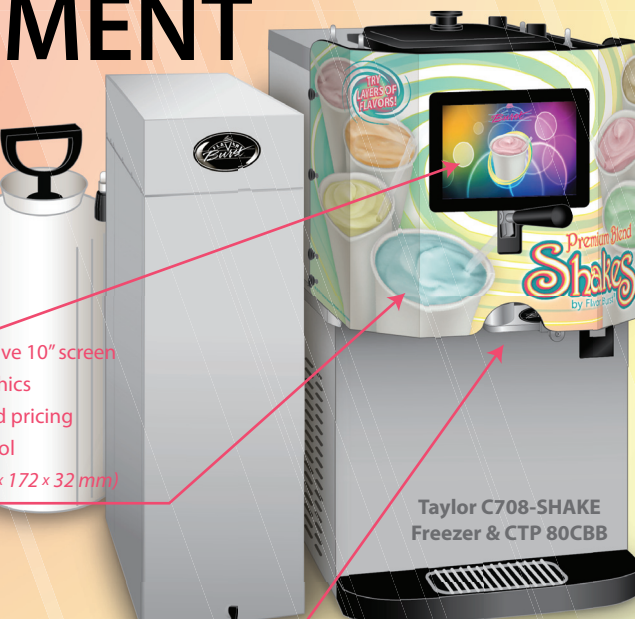
### COLOR TOUCH PANEL

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



### FAC 301K & POP 5530

- Facade and decorative wrap hides equipment, cables, and freezer controls
- Slides up for easy access to freezer controls, Blending Assembly, and freezer door
- Houses Color Touch Panel above the handle
- Compatible with the C708-SHAKE freezer
- SOLD SEPARATELY



Taylor C708-SHAKE Freezer & CTP 80CBB



### BLENDING ASSEMBLY

- Delivers flavors directly to the spout opening
- Blends flavors thoroughly with base mix as it dispenses
- Easy to install and 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
- Size: 11.5 x 6 x 2 in (292 x 153 x 51 mm)

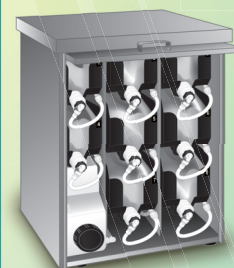
### CABINET FEATURES

- Four 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 80CBB

- Standard 8-flavor tall and narrow cabinet
- Large 3-gallon external sanitizer tank



### CTP 80CBB-DLX

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



Taylor 428 Freezer & CTP 80CBB

Taylor 430 Freezer & CTP 80CBB



### CTP 80CBB-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



### CTP 80CBB-INT

- Integrated 8-flavor cabinet designed to fit within the Taylor C201 mobile cart (Taylor C201 cart sold separately)
- 2-gallon internal sanitizer tank

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 80CBB	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. m	110 lbs 49.9 kg	143 lbs 64.9 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80CBB-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. m	133 lbs 60.3 kg	166 lbs 75.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80CBB-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. m	100 lbs 43.4 kg	133 lbs 60.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2
CTP 80CBB-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. m.	89 lbs 40.4 kg	122 lbs 55.3 kg	115v 50/60Hz 230v 50/60Hz	1 1/2