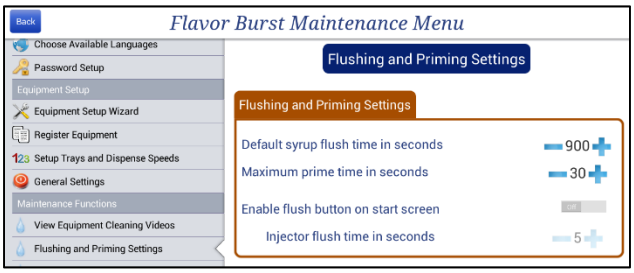
Flushing and Priming Settings

In this section, you can adjust how long the pumps will run during the Flush and Prime functions, how long the “Flush Spout” function flushes and whether or not the FLUSH SPOUT button appears on the main screen. You can also set the spout flush settings for a second spout if you have two spouts dispensing Flavor Burst product.

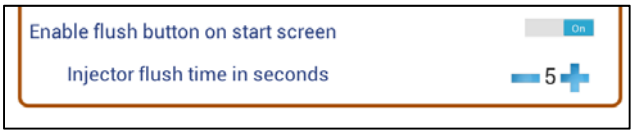
4. Press the “Flushing and Priming Settings” section in the Maintenance Menu.

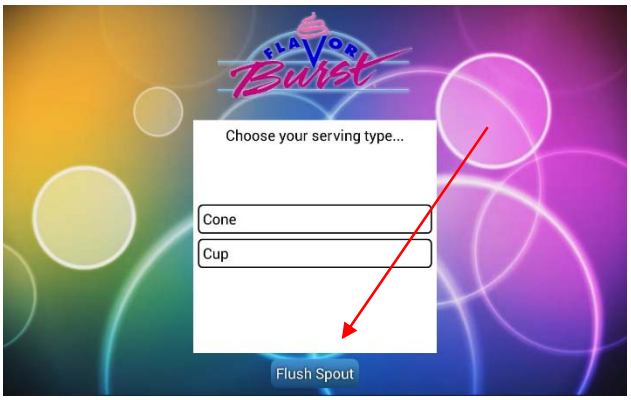


5. Set the “Default Syrup Flush Time.” This is how long the system pumps sanitizer solution through the syrup lines during routine maintenance or replacing flavors. In order to comply with sanitation guidelines, **a minimum of 900 seconds** is required to fully clean and sanitize a syrup line and pump.

6. Set the maximum time you wish to have syrup flow when priming a syrup line. When the priming function is activated, it will automatically shut off after this time unless the function is stopped or cancelled.

7. If you wish to have easy access to flushing the spout with sanitizer solution, you can enable a FLUSH SPOUT button on the main screen. You can also adjust how long the spout flushes when activated. If you find the spout is not clearing product during the flushing function, increase the Injector Flush Time.





NOTE: IT IS NOT RECOMMENDED THE “FLUSH SPOUT” BUTTON BE ACTIVATED IN SELF-SERVE ENVIRONMENTS. THOSE NOT FAMILIAR WITH THE EQUIPMENT MAY ACCIDENTLY ACTIVATE THE FLUSHING FUNCTION WITHOUT REALIZING WHAT IT DOES OR HAVE A CONTAINER TO CATCH THE SANITIZER SOLUTION.

NOTE: THIS OPTION IS NOT AVAILABLE FOR FCB SYSTEMS.

Flushing Functions

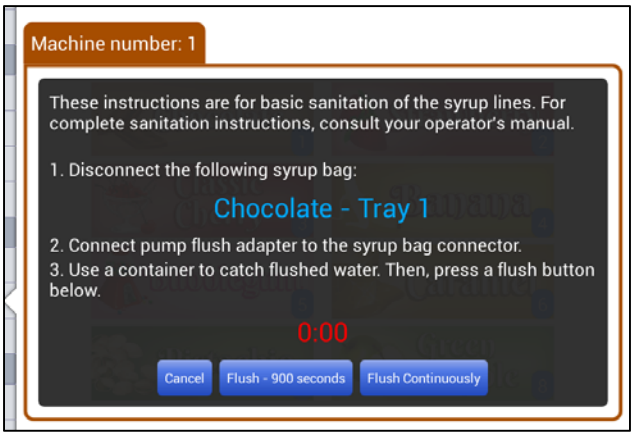
Flushing functions are used to clean and sanitize the syrup lines, syrup pumps, and spout. This is done whenever a syrup bag is switched with a different flavor, during the 30-day routine maintenance of the Clean-In-Place procedure, and when winterizing the unit. By connecting each syrup line to a special adapter, the system purges and sanitizes the line with sanitizer solution.

The Pump Flush Adapter for a soft-serve system has two connectors. One end connects to the flavor line and is used to pump sanitizer solution through the line and its pump. The other end is used to clean the Syrup Bag Adapter. The beverage Pump Flush Adapter only has a connection for the flavor line.

Always use fresh approved sanitizer solution according to manufacturer's instructions (no more than 2 days old. Use hot water for best sanitizing results.

1. Press the "Flushing Functions" section in the Maintenance Menu.

2. Select the flavor of the syrup line you are flushing.



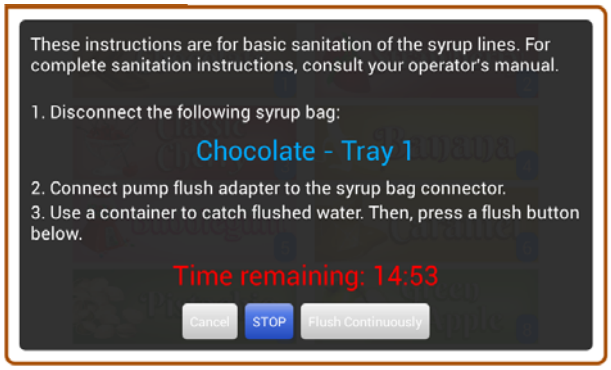
3. Disconnect the Syrup Bag Connector from the syrup bag.

4. Locate the Pump Flush Adapter under the bottom tray and connect it to the Syrup Bag Connector.

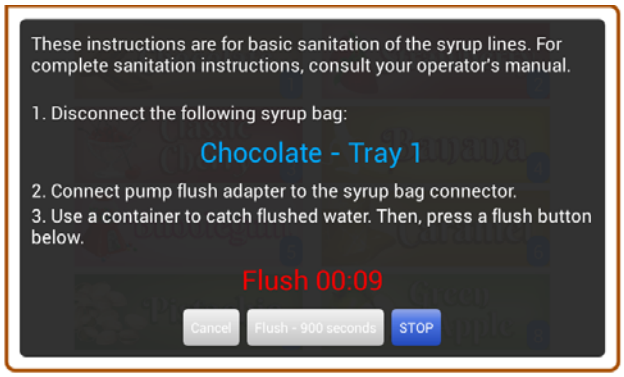
5. Place a container under the spout, or end of the syrup line.

6. Press one of the Flush buttons.

<u>FLUSH – XXX</u> SECONDS button will flush the line for predetermined time. The timer here counts down.



<u>FLUSH CONTINUOUSLY</u> button will continue indefinitely until you press the CANCEL button. There is a timer on the screen that will show how much time has passed.



NOTE: YOU MAY CANCEL THE FLUSH PROCEDURE AT ANY TIME BY TOUCHING THE CANCEL KEY. HOWEVER, THE SYSTEM ***MUST COMPLETE A FULL 15 MINUTE FLUSH PROCESS FOR EACH SYRUP LINE*** IN ORDER TO COMPLY WITH SANITATION GUIDELINES.

NOTE: WHILE THE FLUSH FUNCTION IS ACTIVE, YOU WILL NOT BE ABLE TO PERFORM OTHER FUNCTIONS ON THE TOUCH PANEL.

NOTE: TO CHANGE THE LENGTH OF TIME THE FLUSH PROCEDURES RUN, SEE "FLUSHING AND PRIMING SETTINGS" OF THE MAINTENANCE MENU.

7. Repeat these steps for other lines that need to be flushed, or disconnect the Pump Flush Adapter.

8. Clean and sanitize the Syrup Bag Adapter, Syrup Bag Connector and syrup bag fitment before reconnecting the syrup bag to the syrup line. For full cleaning instructions of the connectors and other related parts, see section SCHEDULED MAINTENANCE "Clean-In-Place Procedure".

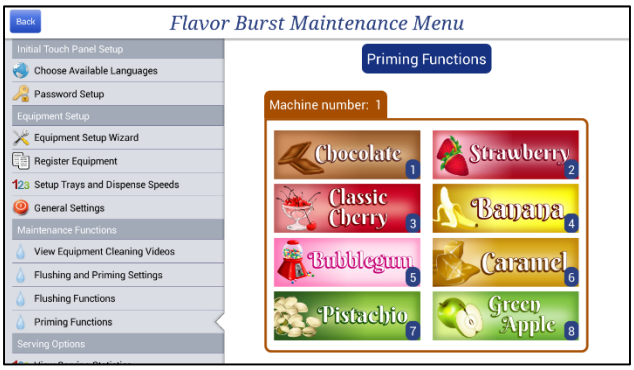
9. If there is more than one cabinet installed on this system, press the CHANGE MACHINE button to access that machine's syrup lines.

10. To simply flush the spout with sanitizer solution, place a container under the spout and press and hold FLUSH SPOUT until the spout is clear.

Priming Functions

The priming functions fills the syrup line with new or fresh syrup. This is typically done when switching flavors and after the syrup line has been flushed with sanitizer solution (see "Flushing Functions" above). It is also done to prime the lines with fresh syrup, since syrup can lose its flavor if it has been sitting in the syrup line for a few days without use.

1. Press the "Priming Functions" section in the Maintenance Menu.



2. Place a container under the spout to catch the purged syrup.

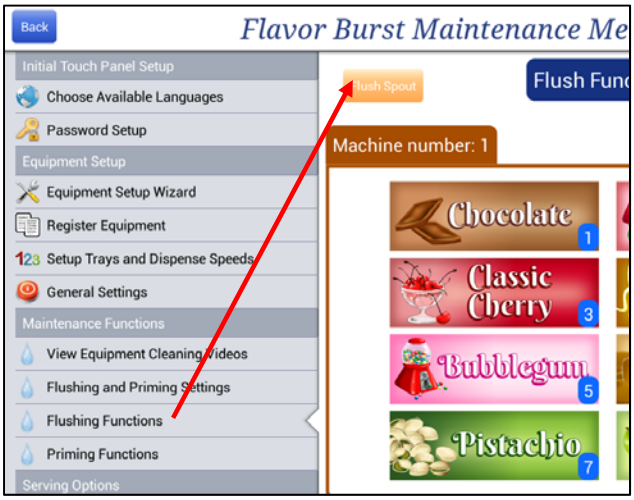
3. Select the flavor of the syrup line you are priming.

4. The syrup will start to pump through the line and shut off automatically after a preset time. If you need to stop the prime function early, or if the syrup is running fresh and undiluted, you can press the flavor button again to cancel the function.

NOTE: WHILE THE PRIME FUNCTION IS ACTIVE, YOU WILL NOT BE ABLE TO PERFORM OTHER FUNCTIONS ON THE TOUCH PANEL.

NOTE: TO CHANGE THE LENGTH OF TIME THE PRIMING PROCEDURE RUNS, SEE "FLUSHING AND PRIMING SETTINGS" OF THE MAINTENANCE MENU.

5. Flush the spout with sanitizer solution, by selecting the “Flushing Functions” section of the Maintenance Menu. Press and hold the FLUSH SPOUT button until the spout is clear of syrup.



NOTE: THE FLUSH SPOUT FEATURE IS NOT AVAILABLE ON FCB SYSTEMS.

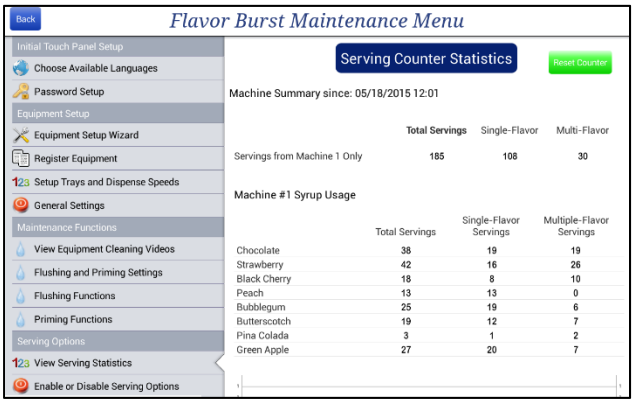
6. If there is more than one cabinet installed on this system, press the CHANGE MACHINE button to access that machine’s syrup lines.

View Serving Statistics

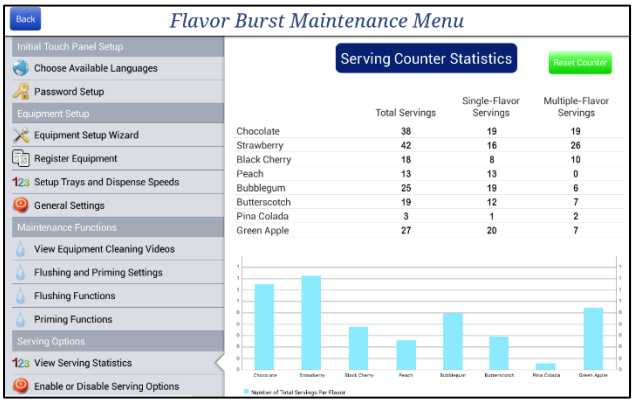
The Color Touch Panel records the serving counts for each freezer it is connected to. It also organizes those serving counts by flavors, so that you can see which flavors have been most popular and which have not been requested as often. Within the syrup-usage count, it further breaks down the flavor requests by whether it was used in a single-flavor serving or a multi-flavor serving. For example, Banana may be more popular when used with other flavors such as chocolate and banana, whereas Butter Pecan may have more servings as a single-flavor serving.

With this information, the operator can keep track of how many servings are dispensed since the date shown. The operator can better predict what flavors he or she may need and which ones to substitute out for a more popular flavor. The operator may also notice a pattern with the flavors being used for multi-flavored servings, and which to create “recipes”, or pre-programmed multi-flavored combinations so the customers can more easily access their favorite combinations.

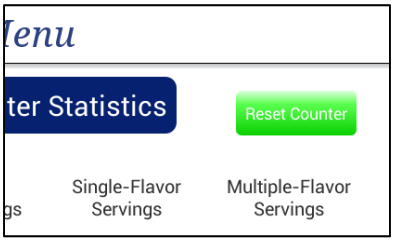
1. Press the “View Serving Statistics” section in the Maintenance Menu.



2. Total serving count, serving count by single and multi-flavored servings, and serving count according to the different flavors are recorded on this screen. Scroll down to see the syrup usage graph.



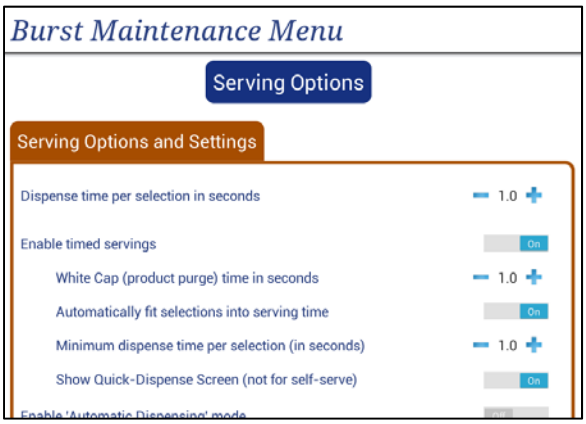
3. To reset the count, touch the RESET COUNTER button in the top corner. All the counter values will reset to “0” and the date/time will reset to the current date and time.



Enable or Disable Serving Options – Dispense Time & Timed Serving Options

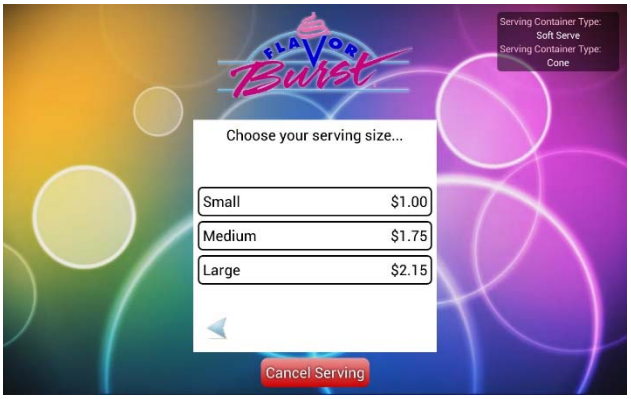
In the Enable or Disable Serving Options, the operator can set serving-specific options. This section covers only the first few options relating to selection (or flavor) time and timed serving features. The rest of the serving options are detailed in the next section.

1. Press the “Enable or Disable Serving Options” section in the Maintenance Menu.



2. “Dispense Time Per Selection” refers to the amount of time in seconds that each flavor will dispense in a multi-flavored serving. A higher the number results in wider, more distinct layers of flavors.

3. When the “Enabled Timed Servings” is set to ON, the operator will be asked to select a serving size when drawing a serving. The system will shut off syrup flow at a specific time during that serving based on the serving size selected. A beep sounds when this happens and the screen notifies the operator to finish the serving. This option helps keep consistent serving sizes and is helpful in the self-service environment.



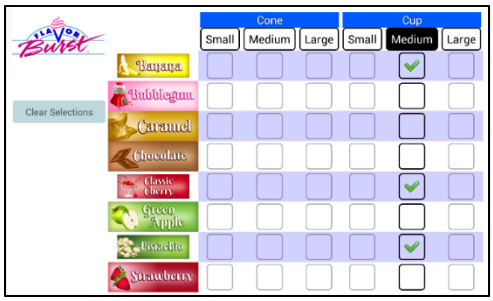
4. When “White Cap” is enabled with Timed Servings, the system shuts off syrup flow at a preset time before the serving is finished. A beep will sound and the screen will notify the operator to stop drawing product. The time between when the syrup stops flowing and that beep allows the spout to clear out residual syrup flavor. This results in a “white cap” of unflavored product on top of the serving and is an effective way to eliminate flavor carryover to the next serving. The White Cap time is how long the system dispenses the unflavored product before the beep sounds.

NOTE: IF NO WHITE CAP IS DESIRED, SET THE TIMING TO “0.0”

5. When the “Automatically Fit Selection Into Serving Time” (or “Auto-Fit”) option is OFF, the system can only fit a certain amount of flavors into each serving, depending on how long the serving dispenses and how long each flavor is set to dispense. With “Automatically Fit Selection” ON, the system will squeeze in an extra flavor selection or two into a serving by lowering the Dispense Selection Time as low as the “Minimum Dispense Time Per Serving”.

6. “Minimal Dispense Selection Time Per Serving” option is only available when the Auto-Fit is ON. This is the shortest amount of time each flavor will dispense when the Auto-Fit is active. It ensures that the Auto-Fit doesn’t allow too many flavors in one serving or make the dispense time of each flavor too short, which would result in blending flavors instead of layering them.

7. “Show Quick-Dispense Screen” places all of your serving options on one screen. Not recommended for self-service environment.



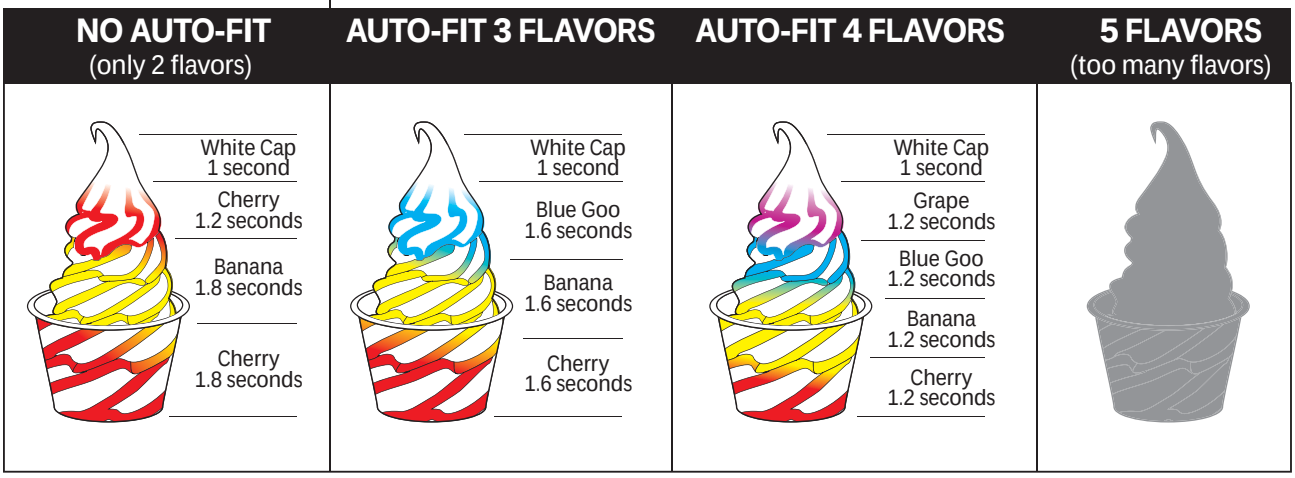
NOTE: FUNCTIONAL FOR 8-FLAVOR SYSTEMS ONLY.

8. The following example and table below show how all of these settings affect the serving.

SERVING OPTION SETTINGS
Total Serving Size Time: 5.8 seconds
White Cap Time: 1 second
Dispense Selection Time: 1.8 seconds
Auto-Fit: OFF
Min. Dispense Selection Time: N/A

SERVING OPTION SETTINGS
Total Serving Size Time: 5.8 seconds
White Cap Time: 1 second
Dispense Selection Time: 1.8 seconds
Auto-Fit: ON
Min. Dispense Selection Time: 1.2 sec.

26476



EXAMPLE SETTINGS:
Enable Timed Servings is set to ON.

Dispense Time for this particular serving size is set to 5.8 seconds. This means the operator draws the serving for 5.8 seconds. A beep then sounds, the screen notifies the operator to stop the serving. More information about this feature and how to adjust the time is detailed in the next section "Adjust Dispense Time Limits" of the Maintenance Menu.

The White Cap Time is set to 1 seconds. This means one second before the beep sounds (after 4.8 seconds into the serving), the Flavor Burst system will stop the flow of flavor and dispense unflavored product for 1 second.

The Dispense Time Per Selection is set to 1.8 seconds in this example. This means each flavor selected will dispense for 1.8 seconds, unless Auto-Fit is enabled.

Automatically Fit Selections (Auto-Fit) is shown OFF in the example's first serving. With this option OFF, the system will only dispense each flavor at the full Dispense Select Time (1.8 seconds in this example); if there is not at least 1.8 seconds left after the first flavors, the Touch Panel will not allow more flavors to be added.

Auto-Fit is shown ON in the rest of the example servings to illustrate how more flavors can be added and how the layers are adjusted to fit into the serving.

Minimal Dispense Selection Time is set to 1.2 seconds in this example. This means that Auto-Fit will only let enough flavors be selected to produce no less than 1.2 seconds of each flavor.

EXAMPLE EXPLANATION:
In the first serving of this example, only 2 flavors can be selected since there is not enough time in the serving for a third flavor. Each of the two flavors dispenses for 1.8 seconds. There is a little bit of time (1.2 seconds) before the White Cap kicks in, so the system dispense the first flavor again for that short layer.

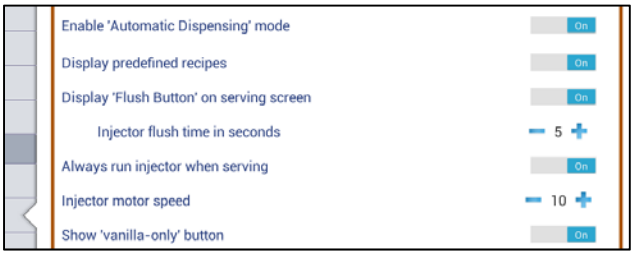
In the 2nd serving, Auto-Fit is enabled. If only two flavors are selected, the serving will look just like the first example. Auto-Fit allows a 3rd flavor to be selected. It evenly divides the time that syrup is dispensed into thirds, dispensing each of the three flavors for 1.6 seconds.

In the 3rd serving, there is enough serving time to allow a 4th flavor selected. Auto-Fit decreases the selection dispense time even further, so that each flavor dispenses for 1.2 seconds.

In this example, 5 flavors cannot be selected for this serving size, since the Minimum Dispense Time is set to 1.2 seconds. Splitting the dispense time five ways would be less than 1.2 seconds for each flavor. If you wish to have a 5th flavor, you would need to decrease the Minimum Dispense Time or increase your serving size Dispense Time.

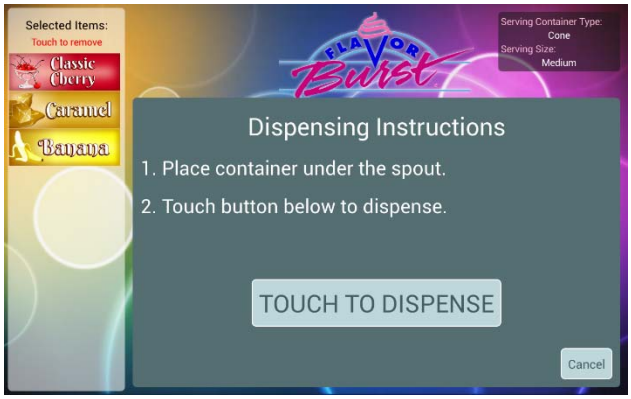
Enable or Disable Serving Options – continued

1. Press the “Enable or Disable Serving Options” section in the Maintenance Menu.

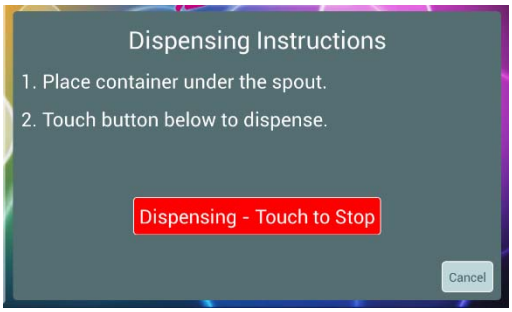


2. Currently, the “Enable Automatic Dispensing Mode” is only available for FCB systems with an Automatic Draw system installed. This mode adds a TOUCH TO DISPENSE button to the selection screen.

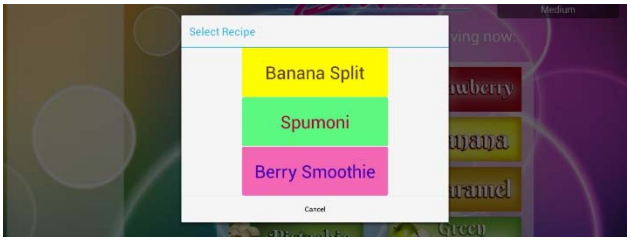
After the operator selects the desired flavor(s), they touch this button and receive detailed instructions on how to draw the serving. Another button is displayed for when they are ready to dispense.



The serving will automatically dispense until the stop button is touched, or until the serving size is reached.



3. Sets of flavors can be combined into one custom recipe for faster selection. For example, you can create a button for Banana Split, which would automatically select Chocolate, Banana and Strawberry. “Display Predefined Recipes” creates a USE RECIPE button on the flavor selection screen, so the operator can select these recipes. Recipes can be created and adjusted in the “Edit Recipes” section of the Maintenance Menu.



4. “Display Flush Button on Serving Screen” will create a button named FLUSH SPOUT on the main screen. This button allows the operator to flush the spout with sanitizer solution between servings. This clears out residual product and reduced carry-over to the next serving. The FLUSH SPOUT button can also be found under the “Flushing and Priming Settings” section. The “Display ‘Flush Button’” option is not recommended for the self-service environment.

   You can also adjust how long the spout flushes when activated using the “Injector Flush Time”. If the spout is not clearing product during the flushing function, increase the time.

NOTE: IT IS NOT RECOMMENDED THE “FLUSH SPOUT” BUTTON BE ACTIVATED IN SELF-SERVE ENVIRONMENTS. THOSE NOT FAMILIAR WITH THE EQUIPMENT MAY ACCIDENTLY ACTIVATE THE FLUSHING FUNCTION WITHOUT REALIZING WHAT IT DOES OR HAVE A CONTAINER TO CATCH THE SANITIZER SOLUTION.

NOTE: THIS OPTION IS NOT AVAILABLE FOR FCB SYSTEMS.

5. “Always Run Injector When Serving” option allows the Flavor Burst motor and gears to run even when syrup is not being dispensed (such as when serving a vanilla cone). It is required for CrunchiCreme systems, but it can also be helpful to create a more consistent serving experience between flavored and unflavored servings.

NOTE: THIS OPTION IS NOT AVAILABLE FOR FCB SYSTEMS.

6. “Injector Motor Speed” can be adjusted to increase or decrease the motor speed.

NOTE: THIS OPTION IS NOT AVAILABLE FOR FCB SYSTEMS.

7. “Show ‘vanilla-only’ button” option will display a Vanilla Only text in the “Selected Items” box on the left when no flavors are selected. When flavors are selected, a Vanilla Only button will appear under the flavors. When touched, this button will clear out the selected flavors, returning the serving selection back to vanilla.

8. If your Color Touch Panel is set up for FCB, a couple of FCB-specific options will be displayed in this section.

9. If you wish your FCB system to clear the spout of product at the end of each serving, tap the “FCB Post-Dispense Syrup Purge” option ON. The pump will push a small burst of air at the end of the serving to clear the spout. This will help reduce flavor carry-over and dripping between servings.

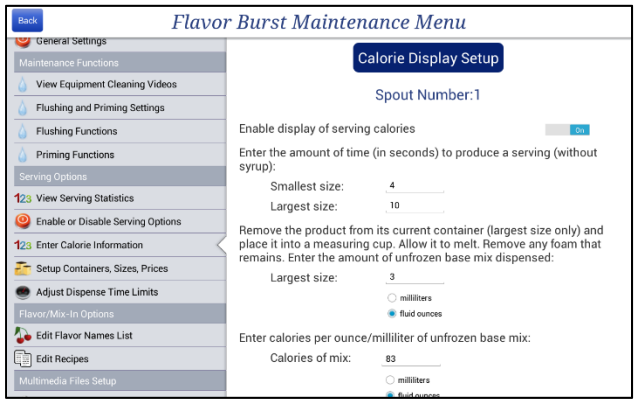
NOTE: THE “FCB POST-DISPENSE SYRUP PURGE” OPTION IS ONLY AVAILABLE WHEN TIMED SERVING SIZES IS ACTIVATED AND THE WHITE CAP OPTION IS USED.

10. If your FCB system has the Auto Draw Valve Upgrade, tap the “Enable ‘Automatic Dispensing’ Mode” option to ON.

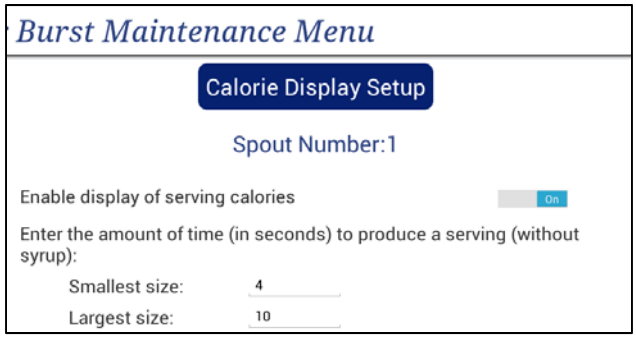
Enter Calorie Information

The Color Touch Panel's newest update has the option to display calorie information per serving. In this section, you will need to input your base mix's calorie information and the volume of product per each serving size. Also, if you are serving product in edible containers, such as cones, waffle bowls, etc, you will need to enter the calorie information of those items as well. If you add product after the serving, such as sprinkles, whipped cream, candy, etc, the calorie information will also need to be added in this section.

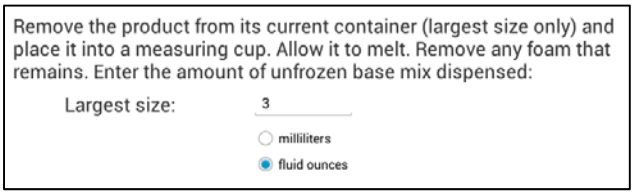
1. Press the "Enter Calorie Information" section in the Maintenance Menu. Enable the display of serving calories by sliding the toggle button "ON".



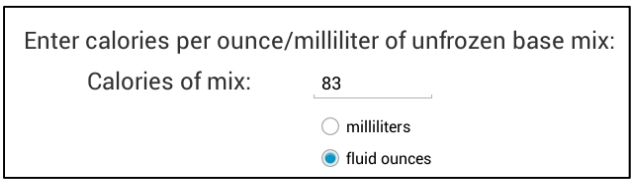
2. Using a timer, calculate how many seconds it takes to draw the smallest serving size and the largest serving size.



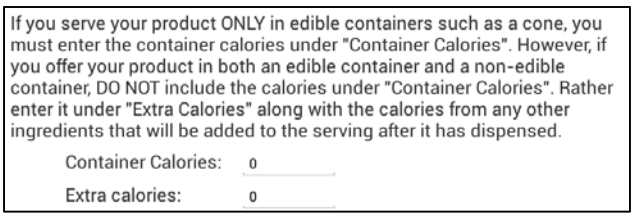
3. Take the large serving and place the product in a measuring cup. When it has completely melted, remove any foam and measure the unfrozen product. Input that volume measurement into the next section.



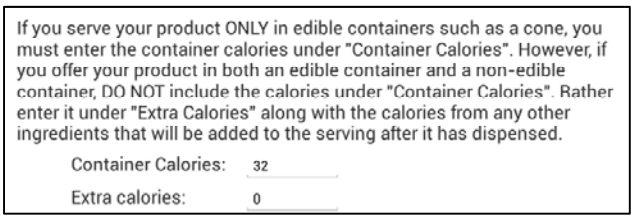
4. Find your base mix's nutritional statement and enter the calories per ounce/millileter of unfrozen base mix into the next section.



5. If you are only serving product in cups or inedible containers, enter 0 for "Container Calories."



6. If you are serving product in only one type of container and it is edible, such as a cone, enter the calorie count of that container in the "Container Calories" line.



7. If you are offering additional toppings, such as whipped cream, nuts, sprinkles, calculate the total maximum calories from these toppings that could possibly be added to your largest serving. Put this amount in the “Extra Calories” line. If you are not offering additional toppings, enter 0.

If you serve your product ONLY in edible containers such as a cone, you must enter the container calories under "Container Calories". However, if you offer your product in both an edible container and a non-edible container, DO NOT include the calories under "Container Calories". Rather enter it under "Extra Calories" along with the calories from any other ingredients that will be added to the serving after it has dispensed.

Container Calories: 0

Extra calories: 130

NOTE: REFER TO THE PRODUCTS’ MANUFACTURERS NUTRITIONAL INFORMATION TO CALCULATE THE CALORIE COUNT OF THE EDIBLE CONTAINERS AND ADDITIONAL TOPPINGS.

8. If Timed Servings is disabled and you are serving product in multiple containers (such as cups and sugar cones), enter the calorie count for the container with the lowest calories in the section “Container Calories.” Enter 0 if one of the container options is a cup.

   Then, calculate the total maximum calories from your highest-calorie edible container (ie, chocolate dipped waffle bowl) plus any additional toppings (whipped cream, candy, sprinkles, nuts) that might be served with your largest serving. Put this total in the “Extra Calories” line.

If you serve your product ONLY in edible containers such as a cone, you must enter the container calories under "Container Calories". However, if you offer your product in both an edible container and a non-edible container, DO NOT include the calories under "Container Calories". Rather enter it under "Extra Calories" along with the calories from any other ingredients that will be added to the serving after it has dispensed.

Container Calories: 0

Extra calories: 328

NOTE: REFER TO THE PRODUCTS’ MANUFACTURERS NUTRITIONAL INFORMATION TO CALCULATE THE CALORIE COUNT OF THE EDIBLE CONTAINERS AND ADDITIONAL TOPPINGS.

9. If Timed Servings is enabled, you will need to fill in each container type’s calorie information, and any additional calories that could be added to the largest serving in each container type.

Because certain containers are edible, you must specify if each container contains calories. Additionally, if there is the possibility that other ingredients will be added to the serving after it has dispensed, you will need to specify the additional calories added from those ingredients.

Cone

Container Calories: 32

Additional Calories: 0

Cup

Container Calories: 0

Additional Calories: 0

Waffle Cone

Container Calories: 182

Additional Calories: 0

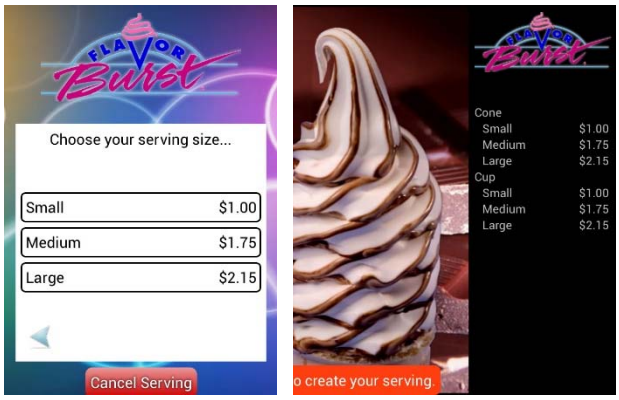
Bowl

NOTE: REFER TO THE PRODUCTS’ MANUFACTURERS NUTRITIONAL INFORMATION TO CALCULATE THE CALORIE COUNT OF EACH EDIBLE CONTAINER.

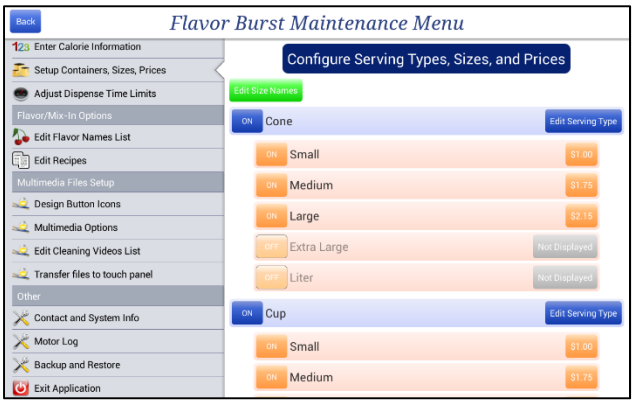
Setup Containers, Sizes, Prices

The Color Touch Panel has the option to ask the operator to choose from preset containers and sizes before they draw a serving. It can also display pricing for those options. In this section of the Maintenance Menu, the different sizes and/or containers can be chosen for the selection page and they can also be edited if you have special names you would like to use. The “Enable Timed Servings” setting must be ON in order to make these container, size and price selections. At least one size and container must be selected if the “Enable Timed Servings” is ON.

Serving containers, sizes and/or pricing can be displayed on the product selection screens as well as the video time-out screen with side panel enabled.



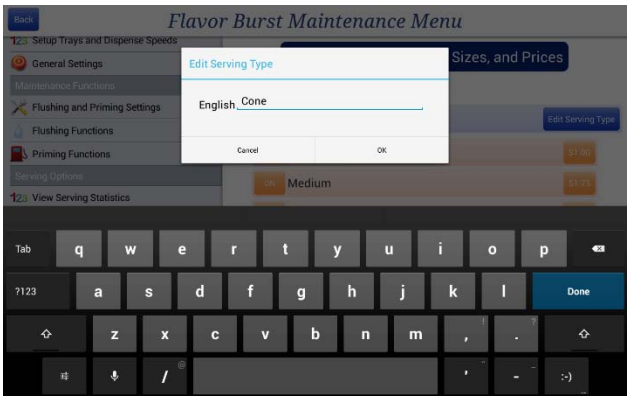
10. Press the “Setup Containers, Sizes, Prices” section in the Maintenance Menu.



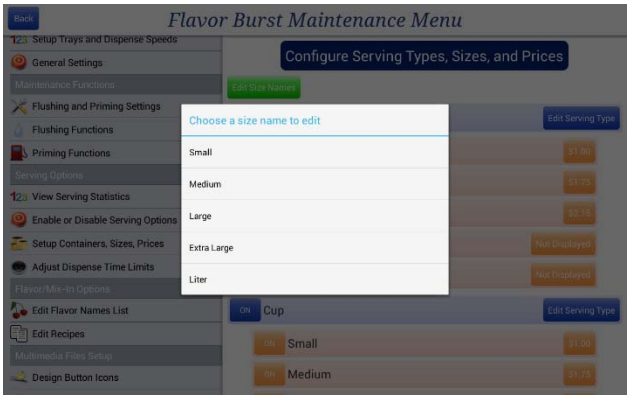
11. Enable the container types you wish to display by touching the button next to the container names to show ON. To disable the container types you do not want to show, press the button again to show OFF.

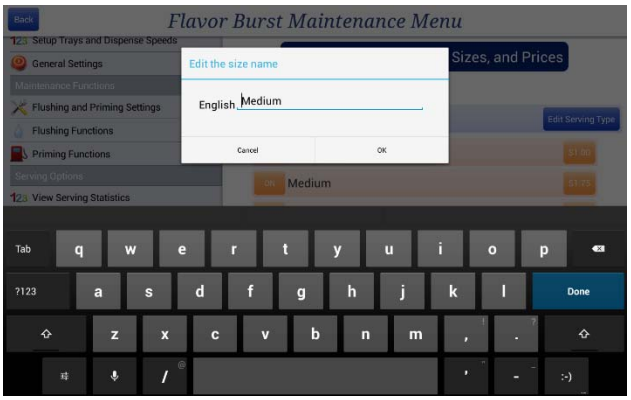
12. Touch the button next to each serving size you wish to display for each container type so that they show ON. When only one container type and one size is used, the product screen goes directly to the flavor selection screen. Otherwise, a container type and/or sizes are shown on screens for the operator to select before selecting flavors.

13. If you wish to change the container type name, press the EDIT SERVING TYPE button for each container.

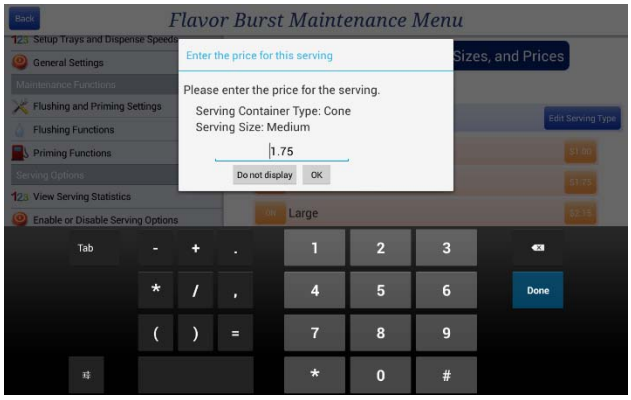


14. To change the names for the different sizes, press the EDIT SIZE NAMES button at the top left. Select a size to rename and then enter a new name.

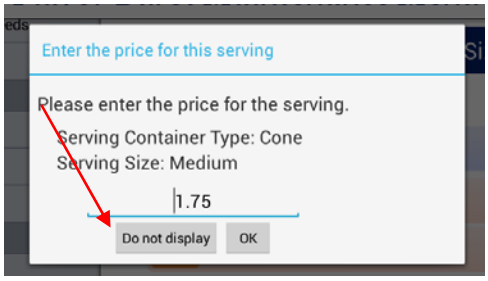


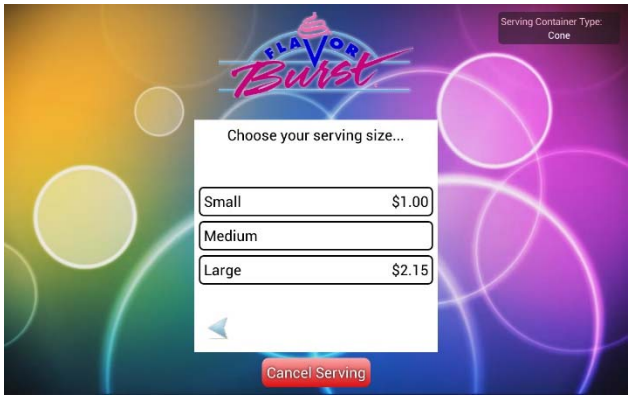


15. To change the pricing for each size, press the “Not Displayed” or pricing button on the right of each size and enter the new price.



16. If you do not want to display pricing on the selection screen, touch the price button, and then select the “Do Not Display” button or set the pricing to 0.00. The screen will show the sizes, but not prices.





NOTE: IF ONLY ONE CONTAINER AND ONE PRICE IS SELECTED, THE SYSTEM WILL NOT SHOW A SELECTION SCREEN SINCE THERE ISN’T MORE THAN ONE OPTION TO CHOOSE FROM.

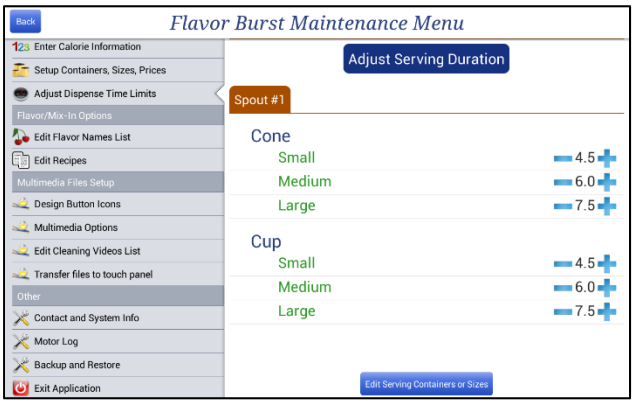
17. If the Flavor Burst is installed on more than one freezer spout, press the CHANGE MACHINE button to access that spout’s settings.

Adjust Dispense Time Limits

This screen allows the operator to define how long the system dispenses for each container type and serving size. These options are only visible if the “Enabled Timed Servings” is ON.

When setting the serving sizes for the first time, it might be helpful to use a stopwatch to time your servings first. Set “Enabled Time Servings” to OFF, draw all the different sized servings with their different containers, and make notes on how long it took to draw each one. Then, perform follow these instructions to set al the serving size times at once.

1. Press the “Adjust Dispense Time Limits” section in the Maintenance Menu.



2. Press the “+” or “-“ key next to each serving size to increase or decrease the serving size timing in seconds.

NOTE: IF YOU HAVE THE “WHITE CAP” FUNCTION ENABLED, YOU MAY WISH TO ADD THE WHITE CAP TIME TO THE SERVING SIZE TIMES.

3. If there are containers and/or sizes listed that you do not wish to use, press the EDIT SERVING CONTAINERS OR SIZES button. This will direct you back to the “Setup Containers, Sizes, Prices” section. Follow instructions in the previous section to make changes.

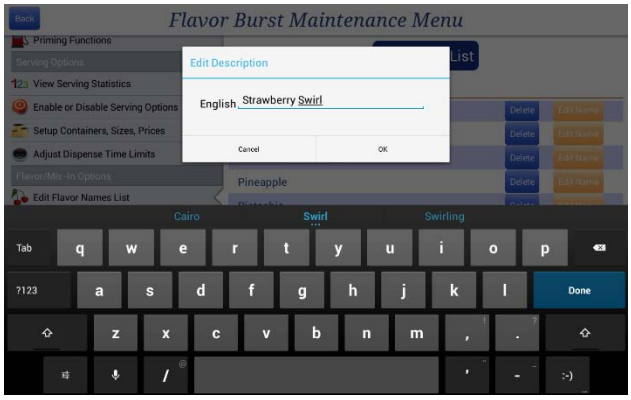
Edit Flavor Names List

The Flavor Names List includes all flavors, not just the ones currently installed in the trays. Add, change, or delete flavors from the master flavor list using this section.

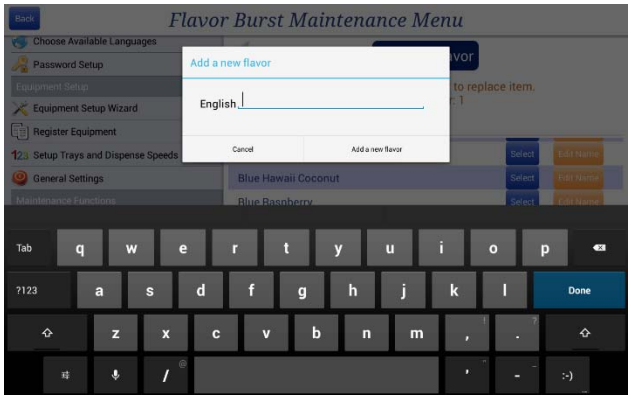
1. Press the “Edit Flavor Names List” section in the Maintenance Menu.

2. To delete a flavor from the menu, press the DELETE button next to the flavor name.

3. To change the flavor name, press the EDIT NAME button next to the flavor name.



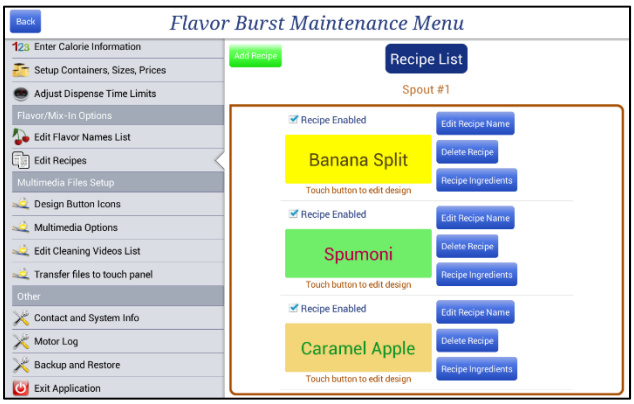
4. To create your own flavor name, press the ADD A NEW FLAVOR button at the bottom.



Edit Recipes

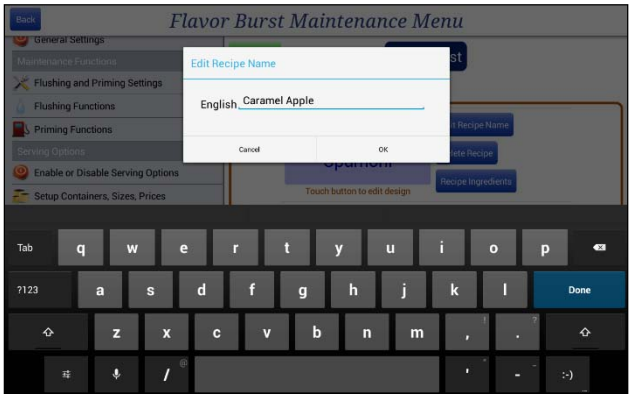
This screen allows the operator to create, change, or delete recipes from the flavor button list. A recipe is a single name and button that is created that combines 2 or more flavors. This is used to simplify the flavor selection process for popular multi-flavor selections, or to create a special name for the multi-flavored serving. For example, the operator can create a Banana Split flavor button. When it is selected, it will flavor the serving with chocolate, banana and strawberry flavors.

1. Press the “Edit Recipes” section in the Maintenance Menu.

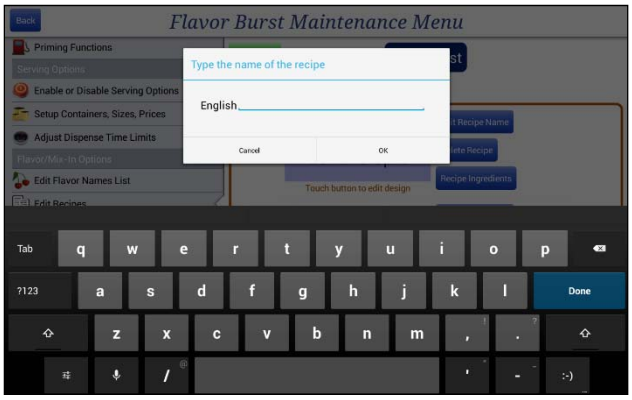


2. To show the recipe button on the flavor selection screen, check the box next to “Recipe Enabled”. To remove it from the selection screen, touch and uncheck the box.

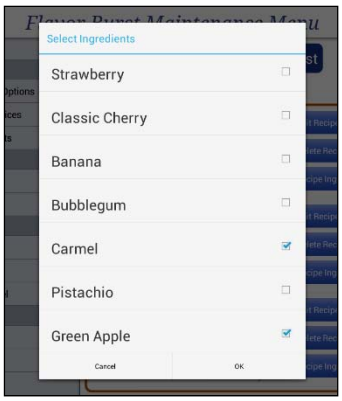
3. To change a recipe name, press EDIT RECIPE NAME and change the name.



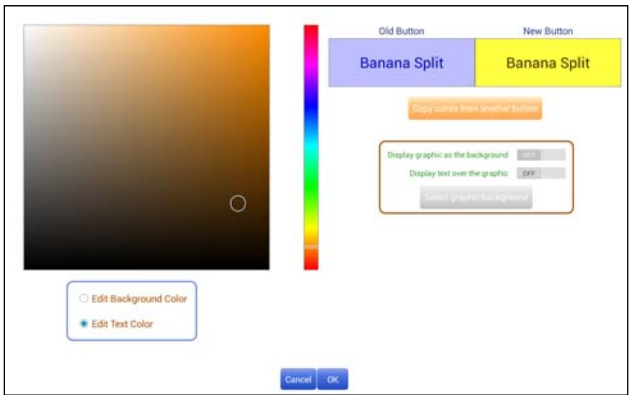
4. Touch the ADD RECIPE button at the top left. Type in a name for your recipe. The recipe will appear in the recipe list.



5. To add or change the ingredients in a recipe, touch the RECIPE INGREDIENTS button of the recipe. Then, select the flavors that go with the recipe.



6. To change the button design, touch the recipe button. The next screen allows you to edit background colors, change the text color, and display a graphic. See the next section "Design Buttons" to adjust these features.

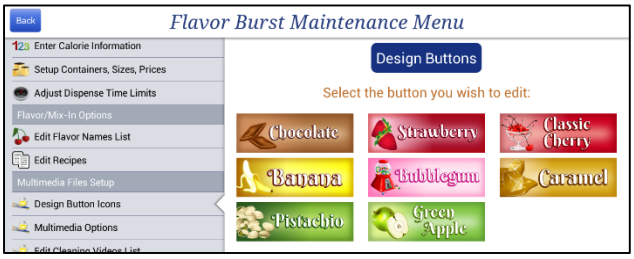


7. To delete a recipe, press the DELETE RECIPE button.

Design Button Icons

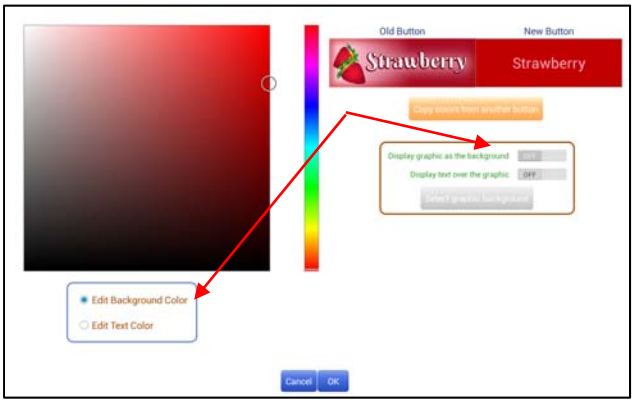
All the flavor buttons displayed on the Touch Panel are customizable. The "Design Button Icons" program allows the operator to change colors, text and graphics of a flavor button.

1. Press the "Design Button Icons" section in the Maintenance Menu.

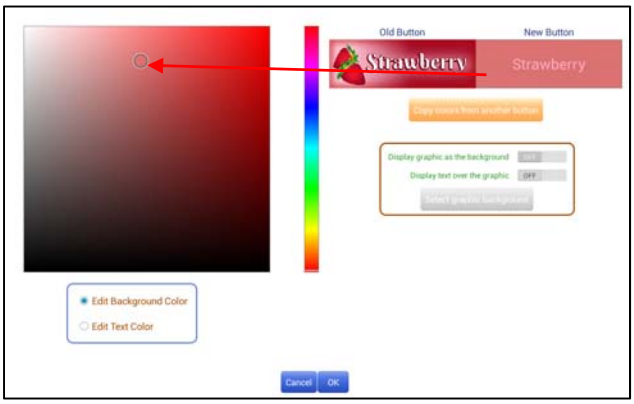


2. Select the flavor button you wish to edit.

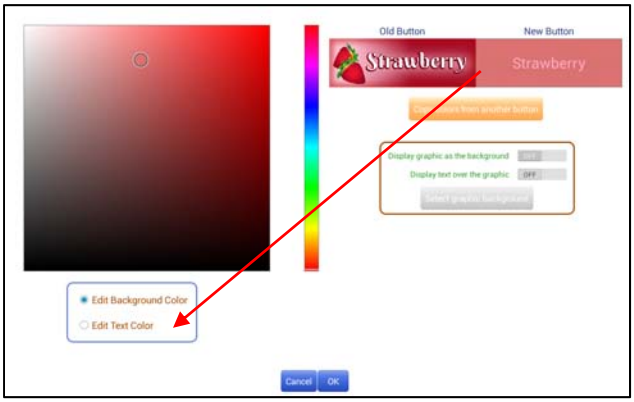
3. To change the background to a simple solid color, tap the bar next to "Display Graphic as the Background" to OFF. Then select the "Edit Background Color" point under the color spectrum box.



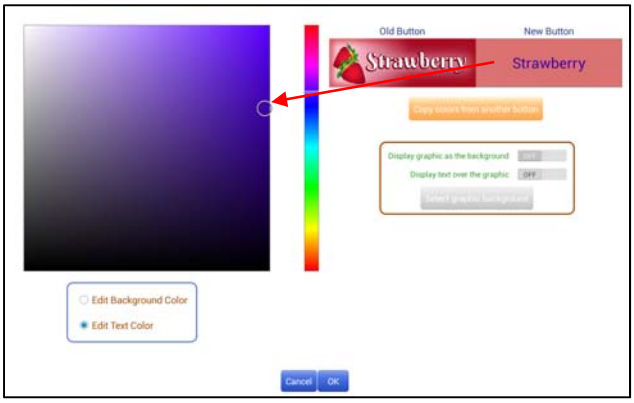
4. Select a general color from the color spectrum slide in the middle of screen. Then, select a shade of that color by touching an area within the box to the left.



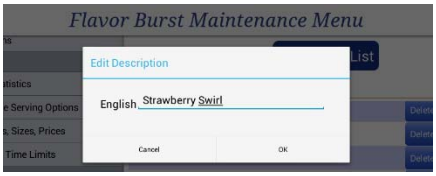
5. To display the flavor name in text over the background, tap the bar next to “Display Text over the Graphic” to ON.



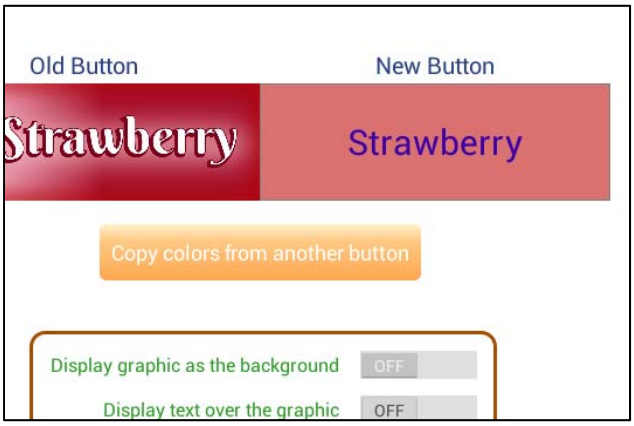
6. Edit the text color by selecting the “Edit Text Color” point and selecting a color from the color spectrum slide.

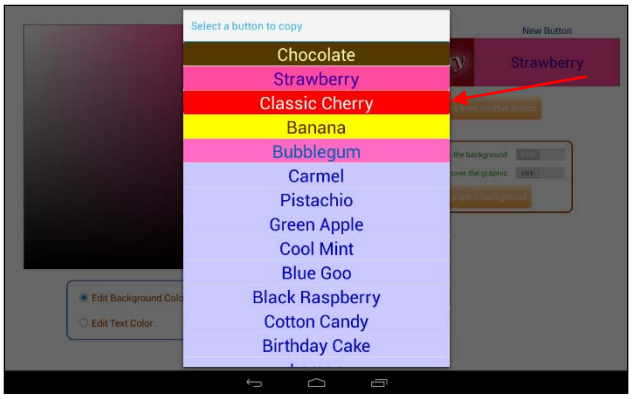


7. To change the flavor name in the text, go to “Edit Flavor Names List” in the Maintenance Menu, find the flavor name you wish to change, touch EDIT NAME, and then type in the new name. When you return to the button icons, the new name should appear.

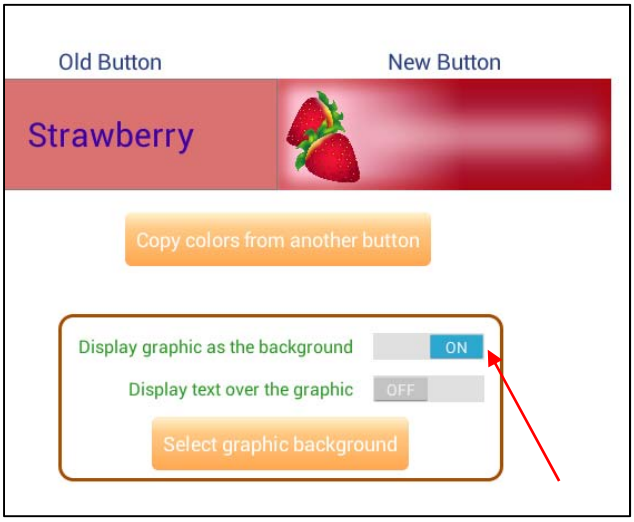


8. If you have already designed background and text colors of other flavors and would like to use them for the current flavor, press COPY COLORS FROM ANOTHER BUTTON. Make your selection from the buttons shown. Your current flavor button will display these background and text colors.

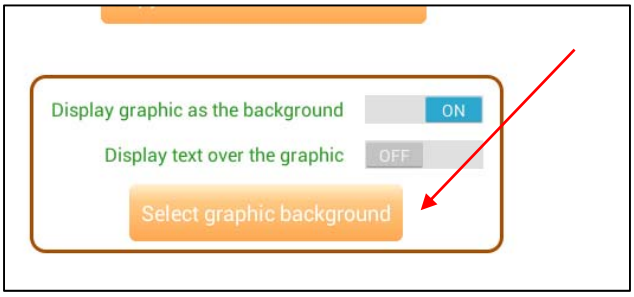




9. The Touch Panel contains graphics for most flavors. To select a graphic, tap the "Display Graphic as the Background" option to ON.

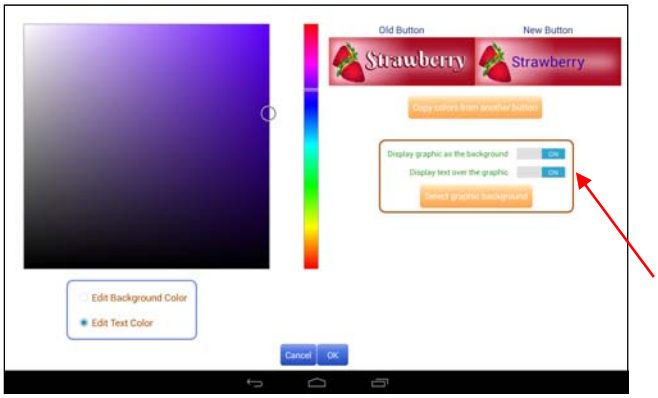


10. Press the SELECT GRAPHIC BACKGROUND button, locate the Items folder with the graphics and select the graphic you wish to assign to the button. You can choose a graphic with the flavor name already embedded, or you can choose a graphic that is blank and add text to it later.



NOTE: MORE GRAPHICS CAN BE UPLOADED TO THE TOUCH PANEL. SEE "TRANSFER FILES TO TOUCH PANEL" FOR MORE INFORMATION.

11. If you are using a background graphic without a flavor name, you can display text on top of the graphic, edit the text color, and change the text flavor name. Ensure the "Display Graphic as the Background" and the "Display Text Over the Graphic" options are both ON. Then, refer to Steps 5-7 to customize the text.



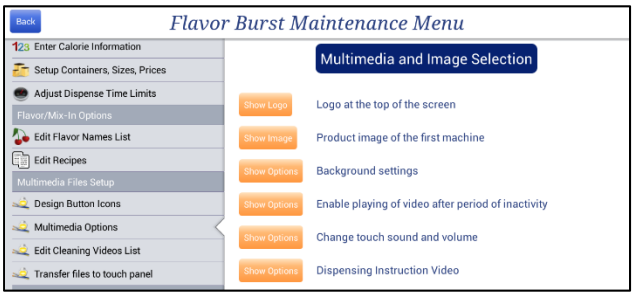
12. When you are satisfied with the design of the flavor button, press the OK button at the bottom.

13. To enable the recipes button on the flavor selection screen, go to the "Enable or Disable Serving Options" of the Maintenance Menu and activate the "Display Predefined Recipes" option.

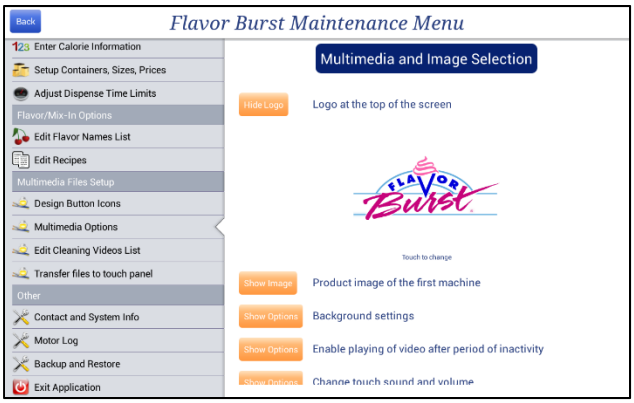
Multimedia Options

This screen allows the operator to display different colors, images, and videos shown in various areas of the Touch Panel's programming. This option is used when changing product images, logos, and even video on the main screen. You can also select advertising screens and videos to run while the freezer is not being used. If you wish to upload your own designs and videos, see section "Transfer Files to Touch Panel".

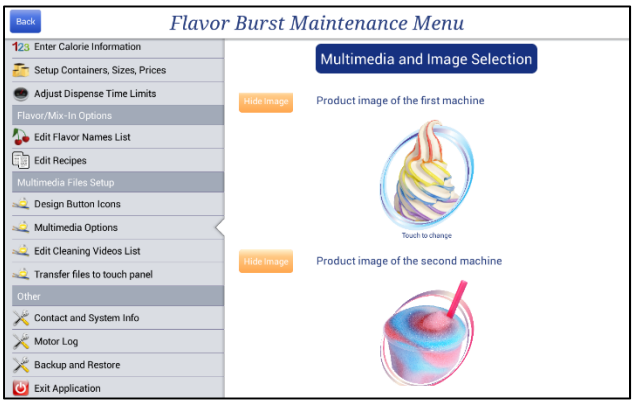
1. Press the "Multimedia Options" section in the Maintenance Menu. Enter the Administrator Password if prompted.



2. To change the logo at the top of the main screen, press the button SHOW LOGO. Touch the logo image to access the gallery and select the new logo.

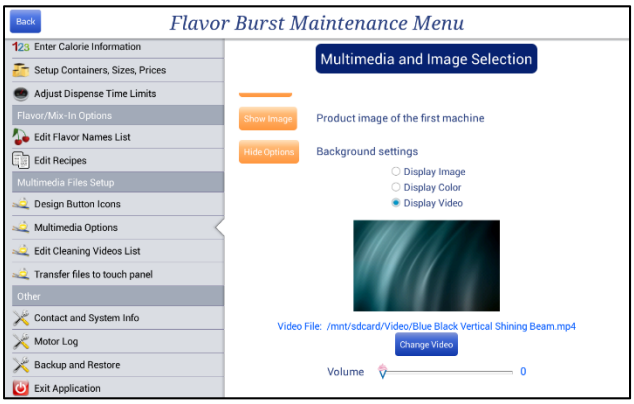


3. If your system dispenses two different kinds of products, the main screen will ask the operator to choose which product to dispense. To change the product image on the main screen, press the button SHOW IMAGE of the first and second machines. Touch the product image to access the gallery and select the new image for each spout.



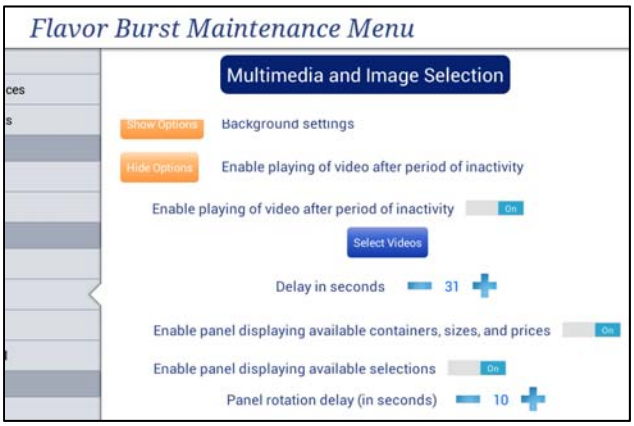
NOTE: SYSTEMS DISPENSING ONLY ONE PRODUCT TYPE WILL NOT SHOW A PRODUCT IMAGE ON THE MAIN SCREEN.

4. To change the background of the main screen, select SHOW OPTIONS next to "Background Settings. You can change the background color, select a graphical background, or display a video on the product and flavor selection screens.

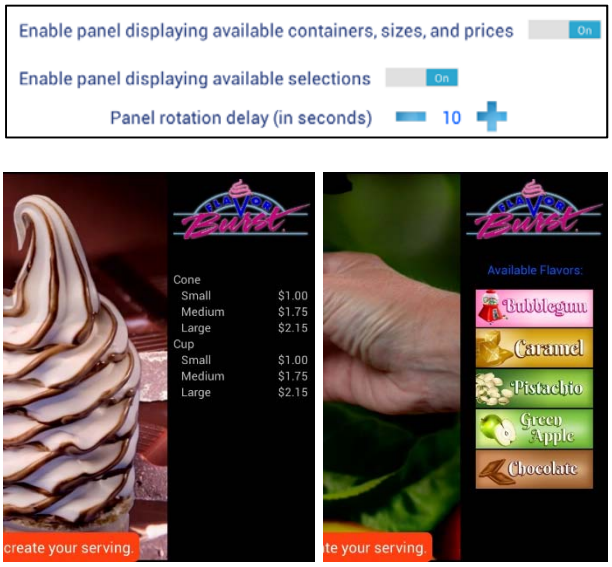


NOTE: IF A VIDEO IS SELECTED, IT IS RECOMMENDED THAT THE VIDEO LOOP AND BE RELATIVELY SHORT.

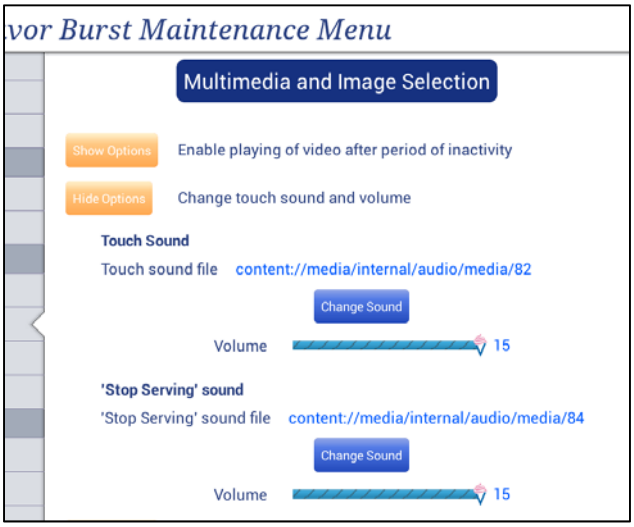
5. To display a video on the screen during periods of inactivity, select the SHOW OPTIONS button next to “Enable Playing of Video” and tap the bar to ON. Under these options you can choose your video from the gallery as well as select how long of a delay you want before the video activates. You can also enable the panel to display available containers, sizes and prices, and selections in a bar to the right of your video.



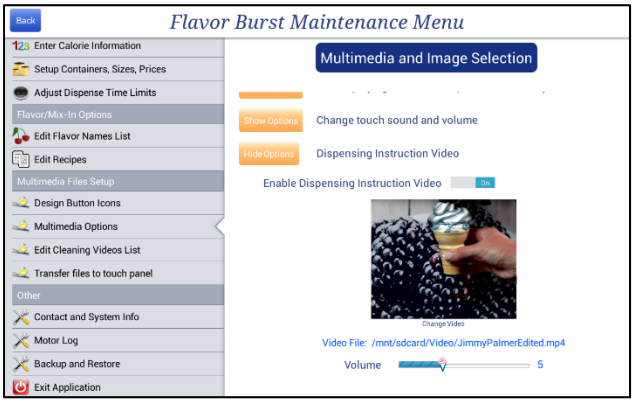
6. You can also enable the panel to display available containers, sizes and prices, along with flavor selections in a bar to the right of your video. When both options are enabled, each set will display for a designated amount of time. Change that timing under “Panel Rotation Delay”.



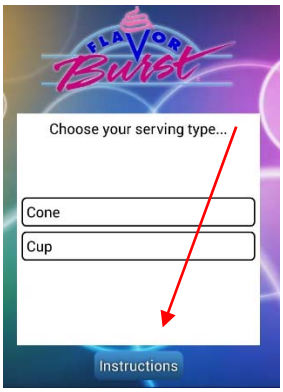
7. To adjust the sound and volume the Touch Panel makes when it is touched and when it alerts the operator to stop serving product, touch the SHOW OPTIONS button next to “Change Touch Sound and Volume” and make your adjustments.



8. Touch the SHOW OPTIONS button next to “Dispensing Instruction Video” to enable or disable the instructional video, change the video, and adjust the volume.



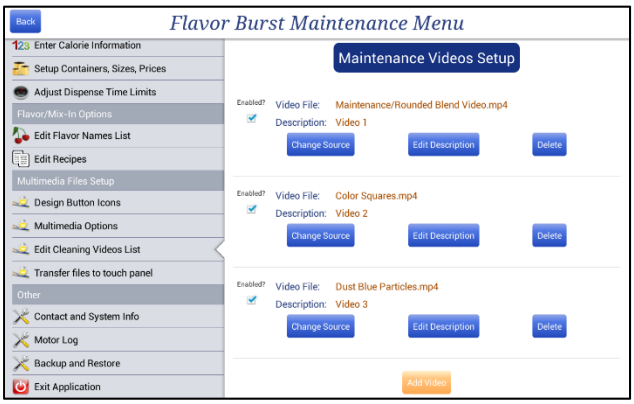
When enabled, an INSTRUCTIONS button is added to the selection screens. When touched, it will display the video.



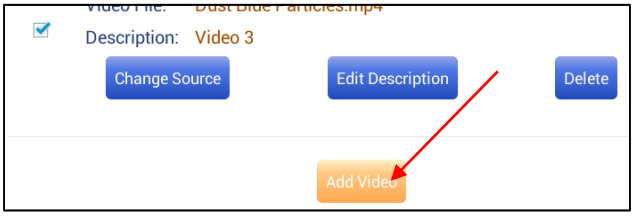
Edit Cleaning Videos List

This section allows the operator to add, delete, enable, disable, or rename the videos available in the Equipment Cleaning Videos section. The videos must first have been uploaded to the Color Touch Panel, which is outlined in the next section “Transfer Files to Touch Panel.”

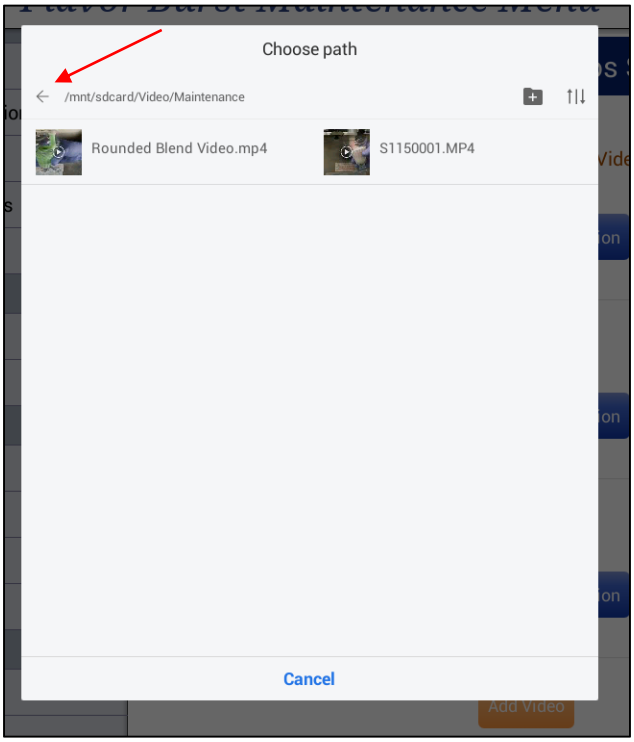
1. Press the “Edit Cleaning Videos List” section in the Maintenance Menu. Enter the Administrator Password if prompted.



2. To add a new video to the list, touch the “Add Video” at the bottom of the screen.

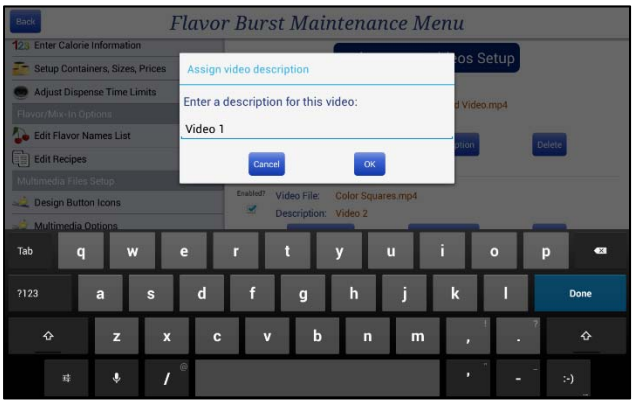


3. Select the video you wish to add to the list. If you cannot find the video, back out of the folder and choose a different folder patch by touching the small arrow at the upper left until you find the video you wish to use.

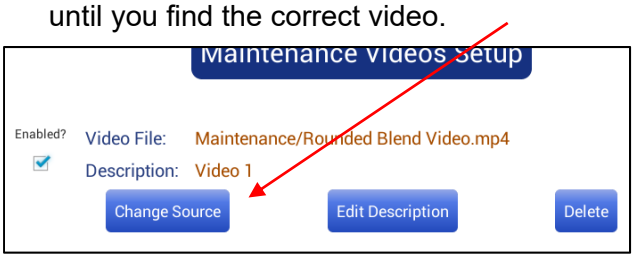


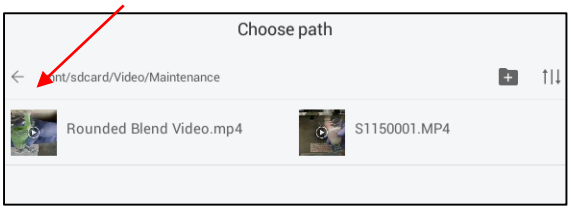
NOTE: IF THE VIDEO HAS NOT BEEN LOADED ONTO THE COLOR TOUCH PANEL, SEE SECTION “TRANSFER FILES TO TOUCH PANEL” FOR INSTRUCTIONS ON HOW TO UPLOAD NEW VIDEOS TO THIS DEVICE.

4. Create a description or name for the new video. The Equipment Cleaning Videos List will display this name.

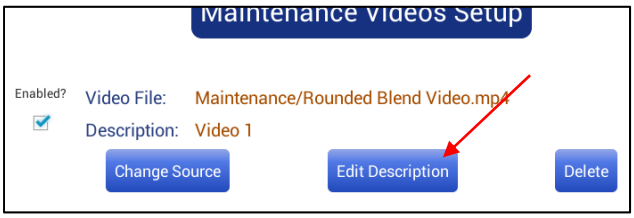


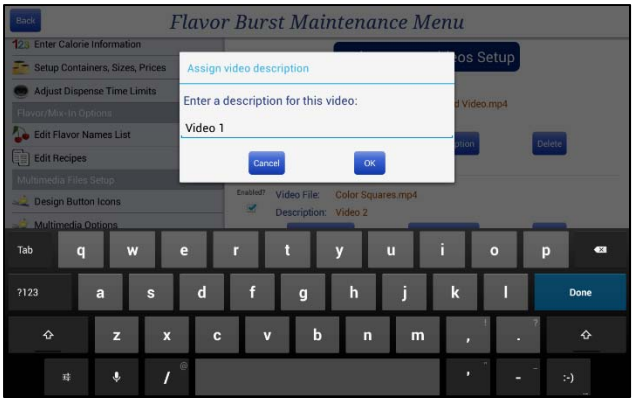
5. To change a video in the list to a different video, touch the CHANGE SOURCE button. Then, select the video you wish to use. If you cannot find the video, back out of the folder and choose a different folder patch by touching the small arrow at the upper left until you find the correct video.



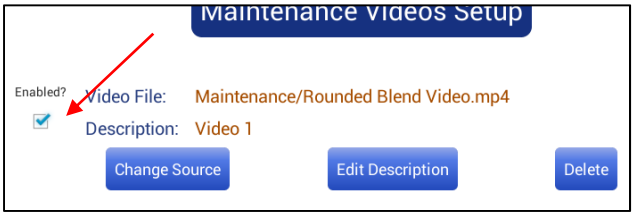


6. To edit the video description, touch the EDIT DESCRIPTION button.

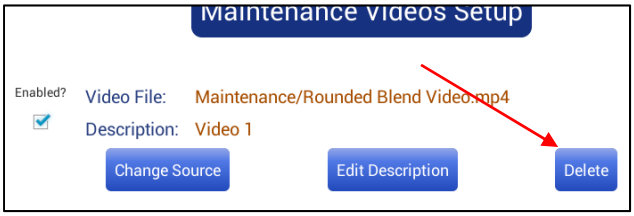




7. To keep the video in the setup list, but hide it from the Equipment Cleaning Videos list, touch the box under the "Enabled?" section next to the Video File so that it is unchecked. To add it back to the Videos list, touch it again to check the box.



8. To delete the video from the Maintenance Videos Setup list, press the DELETE button.

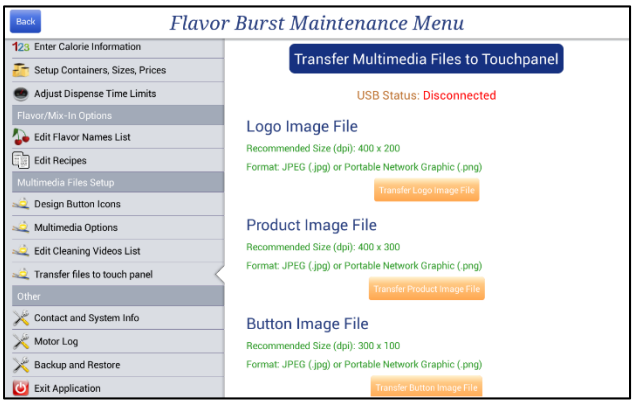


NOTE: DELETING THE VIDEO FROM THE SETUP LIST DOES NOT DELETE THE VIDEO FROM THE COLOR TOUCH PANEL. YOU CAN ADD THE VIDEO BACK TO THE LIST BY PRESSING "ADD VIDEO" AND SEARCHING THE FILE.

Transfer Files to Touch Panel

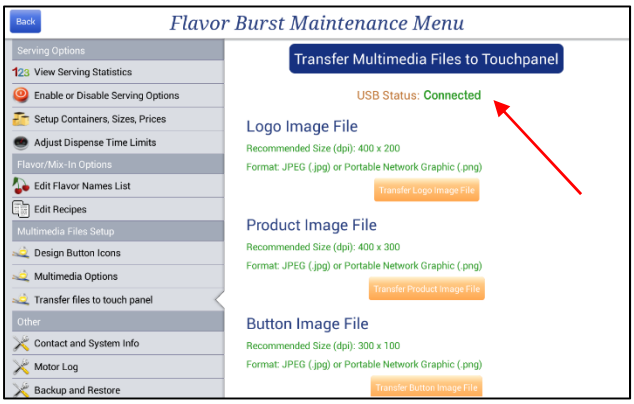
New files can be uploaded directly to the Touch Panel via USB drive, making the Touch Panel very customizable. Store or brand logos, custom photos and graphics, and even videos can be used to attract the attention of your customers and seamlessly integrate Flavor Burst system into your store's environment.

1. Press the "Transfer Files to Touch Panel" section in the Maintenance Menu. Enter the Administrator Password if prompted.

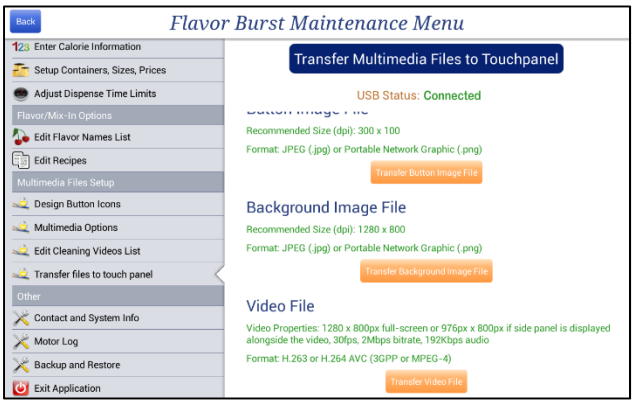


2. Ensure the files on your USB drive are PNG files or JPG files, and are the correct size for their purpose. Size (dpi) requirements are outlined on the screen.

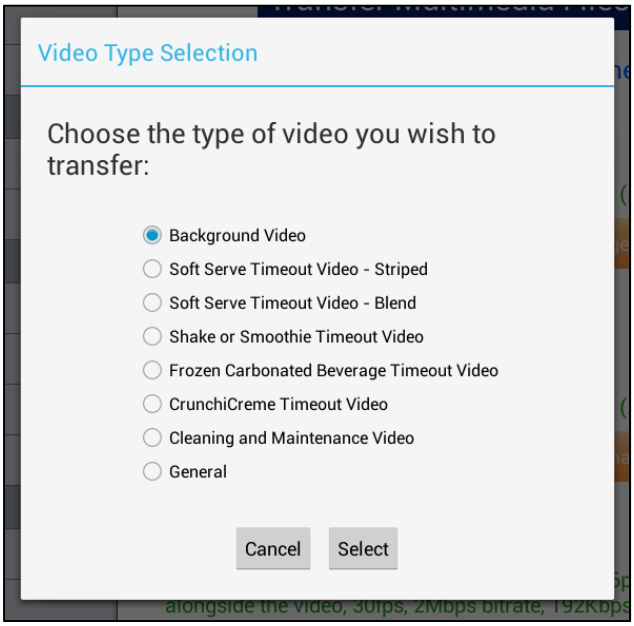
3. Insert the thumb drive with your new files into the USB port underneath the Touch Panel. The USB Status at the top should read "Connected."



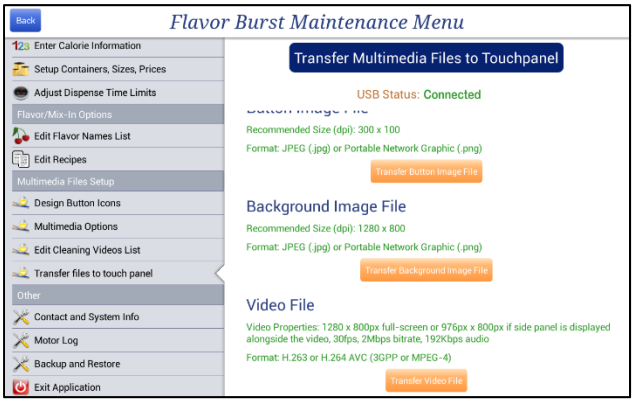
4. The five different TRANSFER buttons ensure the new files are uploaded from the thumb drive to the correct gallery folders. There are five different types of files you can upload: logos, product images, button images, background images, and videos. Upload each of your new files to the appropriate folders by selecting the corresponding TRANSFER button.



5. When uploading a video file, select the type of video you are uploading so that the file is saved in the appropriate folder.



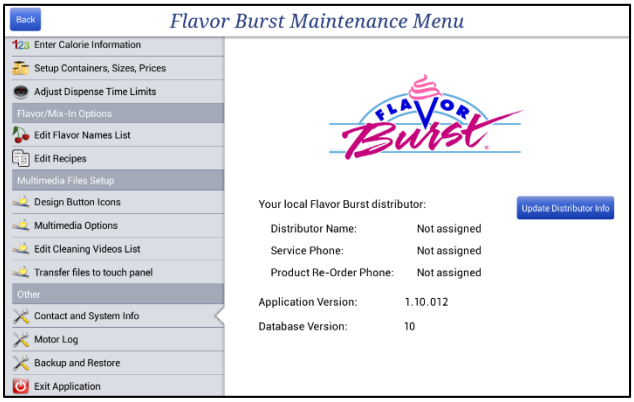
6. A window will appear displaying the files and folders on the USB drive. Select the file you wish to upload.



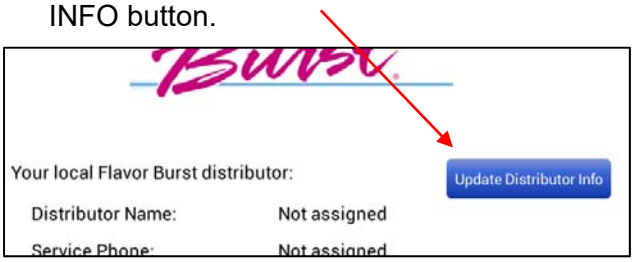
7. When all the files have been uploaded, remove your USB device. The new images should appear in their gallery folders when you search for them.

Contact Information

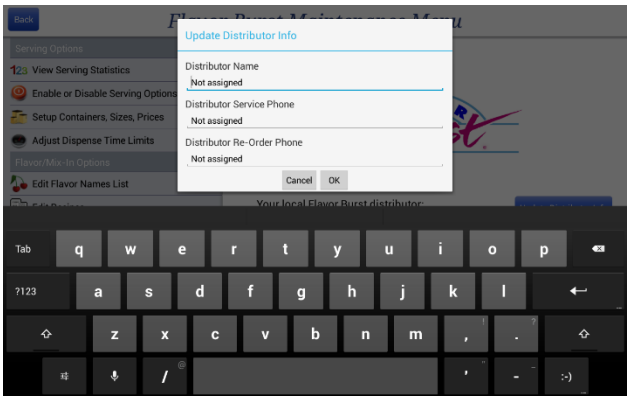
This screen shows the name, the service number and the product re-order number of your local distributor. It also shows information on the Flavor Burst App Version and Database Version, which may help in troubleshooting in the future.



1. To add or update your distributor's information for easy access to their phone number, touch the UPDATE DISTIBUTOR INFO button.



2. Add or change your distributor's name and contact information in the spaces provided. If you don't know this information, find your local distributor at www.taylor-company.com

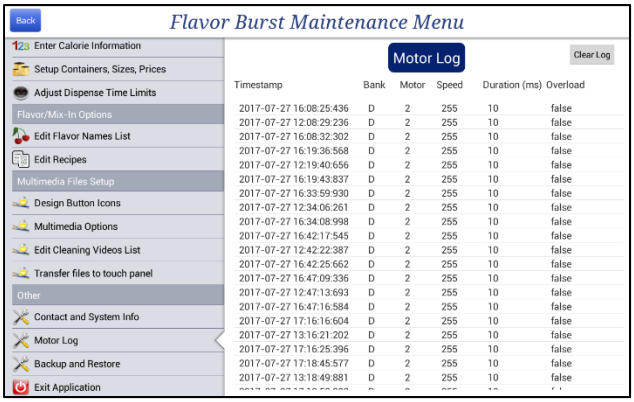


3. The Application Version will be shown here also. Compare this program version to the most recent file on Flavor Burst's website. Visit www.flavorburst.com/support/ and touch "Color Touch Panel Files" to find instructions on how to update your panel to the most current program.

Application Version:	1.10.012
Database Version:	10

Motor Log

This screen shows all the commands sent to the pumps and Injector Motors. It should be cleared periodically.



1. Press the "Motor Log" section in the Maintenance Menu.

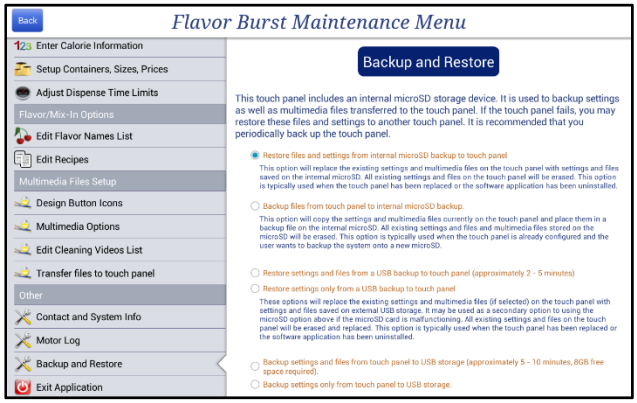
2. If you wish to clear the Motor Log, press the CLEAR LOG button in the right corner.

Backup and Restore

When a microSD card is installed into the inside of the Touch Panel, the system continuously copies files and settings to the card. In the event of a Touch Panel failure, the files can be transferred over to a new Touch Panel, saving your settings and data.

1. Always back up your files on a regular basis, especially after all the settings have been made in the previous Maintenance Menu sections. There are a few different options to back up your files and restore them. Please read through the options below.

2. Access the "Backup and Restore" section in the Maintenance Menu and make your selection to either backup files to a microSD card or USB device, or restore files from a microSD card or USB device. See steps below for detailed explanations of each option.



3. <u>Restore files and settings from internal microSD backup to Touch Panel</u>

   This option erases the existing setting and multimedia files on your Touch Panel and replaces them with ones saved on the internal microSD. This restore option is typically used when the Touch Panel has been replaced or the software application has been uninstalled.

4. <u>Backup files from Touch Panel to internal microSD backup.</u>

   This option copies settings and multimedia files currently on the Touch Panel to a backup file on the internal microSD. It will erase any files that were on the microSD card and replace them with the files on your Touch Panel. This option is typically used when the user has configured the Touch Panel to their liking and wants to back up the new settings onto a new microSD card.

5. <u>Restore settings and files from a USB backup to Touch Panel (approximately 2-5 minutes)</u>

   This option erases current settings and multimedia files on the Touch Panel and replaces them with ones saved on an external USB storage. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. This option is typically used when the Touch Panel has been replace or the software application has been uninstalled.

6. <u>Restore settings only from a USB backup to Touch Panel</u>

   This option erases current settings on the Touch Panel and replaces them with ones saved on an external USB storage. This option maintains the multimedia files on your Touch Panel. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. This option is typically used when the Touch Panel has been replaced or the software application has been uninstalled.

7. <u>Backup settings and files from Touch Panel to USB storage (approximately 5-10 minutes, 8GB free space required)</u>

   This option copies settings and multimedia files currently on the Touch Panel to external USB storage. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. This option is typically used when copying all the files of one Touch Panel to another panel.

8. <u>Backup settings only from Touch Panel to USB storage.</u>

   This option copies settings (but not multimedia files) currently on the Touch Panel to external USB storage. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. This option is typically used when upgrading the app and copying settings to the new app.

9. When restoring files and/or settings from a microSD card or USB storage device, insert the card or device into the Touch Panel first. The microSD card slot is inside the panel, on the electronics board and requires removing the back cover. The USB port is on the underside of the panel and can be accessed externally.

10. With the card or device inserted, and a backup or restore option selected, a SYNCHRONIZE NOW button will appear at the bottom of this screen. Touch the button to either replace the current Touch Panel files / settings with the ones on the microSD card or USB storage device, or to copy Touch Panel files / settings to a card or device.

Exit Application, Sleep Mode, Shut Down

When the Touch Panel is not in use for long periods of time, you may wish to put the screen in sleep mode or shut down the program to help preserve the life of the Touch Panel. You may also wish to exit the Flavor Burst App entirely, and access the Touch Panel's Android system.

1. To exit the Maintenance Menu and return to the product screen, press the BACK button in the top left corner.

2. To close the whole Flavor Burst application, press the "Exit Application" section in the Maintenance Menu. Enter the Administrator Password if prompted.

3. The Flavor Burst program should close and the Android's operating system should appear.

4. To open the Flavor Burst program, search the app section for the program, touch the icon, and if you agree to the "Terms of Use", touch the ACCEPT TERMS button.

5. To put the screen in sleep mode without closing the application, simply press the power button once behind the screen. The screen will go dark. To wake the screen up, press the power button again.

6. To totally shut down the screen, press and hold the power button until you are prompted to shut down the screen. Press the button again to turn it on. It may take a few seconds for the screen to wake.

PAGE INTENTIONALLY
LEFT BLANK

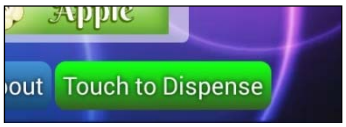
TESTING THE CTP SYSTEM

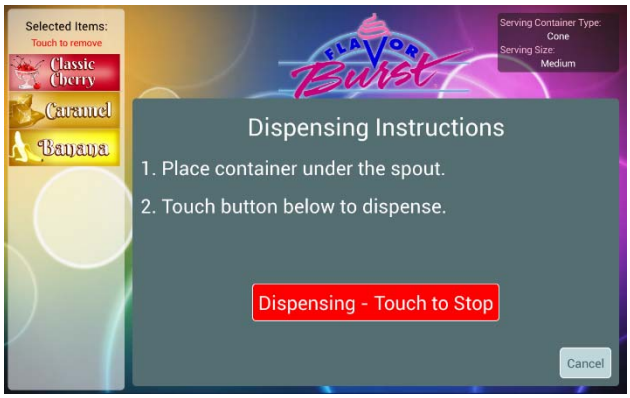
Once the system is enabled to dispense flavors, test each flavor to ensure they all dispense properly and that the Injector/Blending Assembly operates correctly. Draw several servings choosing all the different options available for your setup to verify the Color Touch Panel settings are acceptable.

NOTE: EQUIPMENT AND PRODUCT IMAGES MAY DIFFER FROM YOUR SETUP. HOWEVER, THE INFORMATION AND INSTRUCTIONS STILL APPLY.

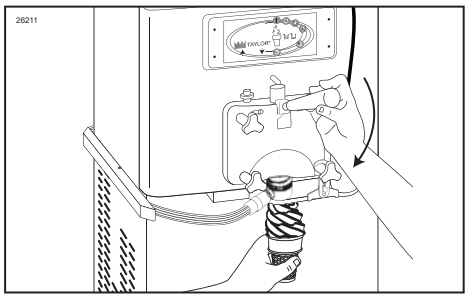
1. Make your serving selections on the serving screen(s).

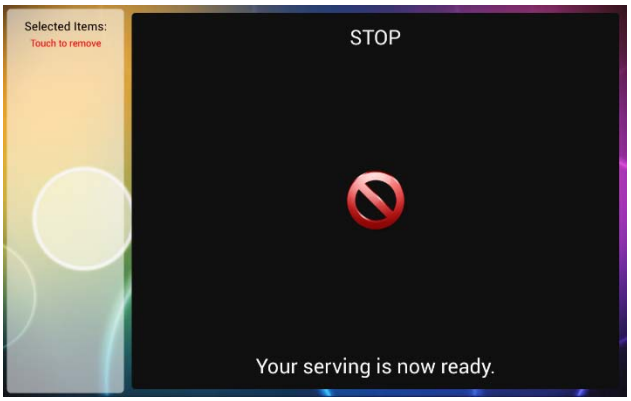
2. <u>AUTOMATIC DISPENSING MODE</u>**:** If your screen shows a TOUCH TO DISPENSE button (typically only on FCB systems), tap this button to dispense rather than using the draw handle. Touch it again when you are nearly finished serving.





3. <u>MANUAL DRAW:</u> Hold a container under the spout to catch flavor product. Pull the draw handle down to dispense product. If you have the timed servings enabled, draw the serving until the system sounds a beep and the screen notifies you to stop drawing product. Return the handle to the closed position at the end of the serving.



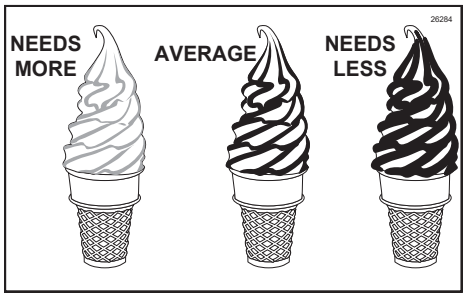


NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, PRESS THE SWITCH AGAINST THE DRAW HANDLE WHILE MOVING THE DRAW HANDLE INTO THE FULL "OPEN" POSITION. THIS ACTIVATES THE FLOW OF SYRUP TO THE SPOUT.

NOTE: IF THE FREEZER IS EQUIPPED WITH A DRAW HANDLE SWITCH, RELEASE THE SWITCH ONE SECOND BEFORE CLOSING THE SERVING. THIS WILL STOP THE FLOW OF SYRUP WHILE GIVING THE UNFLAVORED PRODUCT ENOUGH TIME TO CLEAR THE INJECTOR HEAD OF EXTRA FLAVORING AND REDUCE CARRYOVER.

NOTE: THE SYSTEM DISPENSES THE FLAVORS IN THE ORDER THEY WERE SELECTED. ALLOW ENOUGH TIME FOR EACH OF THE FLAVORS TO CYCLE THROUGH. IF THE SERVING IS CUT OFF TOO SOON THE SYSTEM MAY NOT DISPENSE ALL THE CHOSEN FLAVORS IN YOUR SERVING.

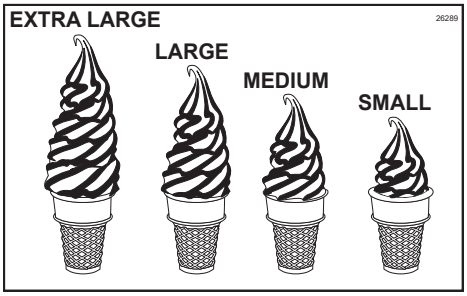
4. Evaluate your serving for both appearance and taste. Look and taste the serving to ensure the syrup level is acceptable. Draw servings of the other flavors to evaluate their syrup dispensing levels.



NOTE: ADJUST THE DISPENSE SPEEDS OF THE FLAVORS IN THE “SETUP TRAYS AND DISPENSE SPEEDS” SECTION OF THE MAINTENANCE MENU.

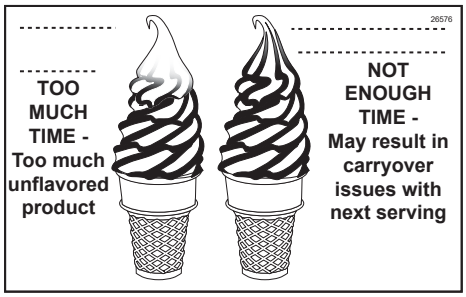
NOTE: YOU CAN ALSO ADJUST THE FLAVOR STRENGTH IN A SERVING BY SLOWING OR SPEEDING UP THE FREEZER’S DRAW RATE.

5. If the timed servings setting is enabled, draw different serving sizes and compare them to see if the size of each serving is what you expected.



NOTE: CHANGE THE SERVING SIZE TIMES IN THE “ADJUST DISPENSE TIME LIMITS” SECTION OF THE MAINTENANCE MENU.

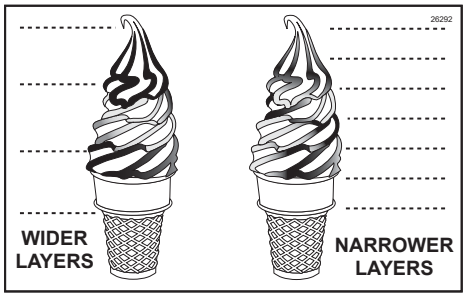
6. If the white cap option is enabled, see if syrup product has cleared the Injector Head. Make sure there is not too much unflavored product at the top of your serving.



NOTE: ADJUST THE WHITE CAP TIME IN THE “ENABLE OR DISABLE SERVING OPTIONS” SECTION OF THE MAINTENANCE MENU.

NOTE: THE WHITE CAP OPTION IS ONLY AVAILABLE WHEN TIMED SERVING SIZES IS ACTIVATED.

7. Draw multi-flavored servings to evaluate if the layer timing is what you expected. A shorter dispense time results in narrower layers; a longer dispense time results in wider layers. You can fit more flavor selections in a serving with narrow layers, however, the layers may blend together. Wider layers will show a more distinct color and flavor difference between layers, but will have limitations on how many flavors can be dispensed in one serving.

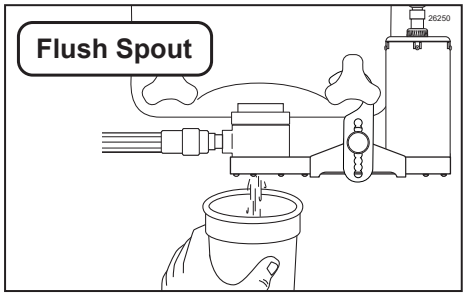


NOTE: ADJUST THE FLAVOR SELECTION TIME IN THE “ENABLE OR DISABLE SERVING OPTIONS” SECTION OF THE MAINTENANCE MENU.

8. Make any other adjustments to settings in the Maintenance Menu settings as needed.

9. If a syrup line fails to operate when tested, select that flavor on the Touch Panel and draw the serving again to verify the syrup pump is malfunctioning. Contact your local distributor for help.

10. On occasion it may be desirable to sanitize the Injector Head between servings. Simply hold a container under the dispensing spout and press FLUSH SPOUT.



NOTE: IF NO “FLUSH SPOUT” KEY IS SHOWN ON THE SCREEN, YOU CAN FLUSH THE SPOUT BY ACCESSING THE MAINTENANCE MENU AND SELECTING THE “FLUSHING FUNCTIONS” SECTION.

NOTE: FLUSHING OPTION NOT AVAILABLE ON FCB SYSTEMS.

© 2018 Flavor Burst is a registered trademark of the Flavor Burst Company. Taylor is a registered trademark of the Taylor Company. All rights reserved.