



Flavor Burst® Soft Serve System
Touch Panel
Operator's Manual
Manual No. 513840

Flavor Burst® Stoelting® Ready Color Touch Panel

Operations Manual*

**for installation and maintenance information on your Color Touch Panel, please consult your Flavor Burst model's full Operations Manual.*



For questions, support, and ordering parts, contact Stoelting Company's White Glove Service.

Phone: 1-800-319-9549

Warranty & Installation Form

An installation form is provided with every STL-80SS system, located inside the unit with this manual. It is important that the operator / installer completely fill out the installation documents accompanying the unit before using this system. Any questions or concerns regarding the warranty should be clarified upon delivery or installation. For warranty details please refer to Stoelting's website www.stoeltingfoodservice.com.

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FCC Conformity Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

FCC warning:

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

INTRODUCTION

Congratulations on your purchase of the Flavor Burst Stoelting-Ready flavoring system. This manual goes over the different settings and options associated with your new Color Touch Panel and its program. For operations and maintenance instructions on the Flavor Burst equipment itself, please refer to your model's complete Operations Manual.

The Color Touch Panel is a 10" high resolution, full-color, touch-controlled command center for your Flavor Burst system. The panel not only displays the flavors available with your Flavor Burst system, it can also be set up to show different container options (cups, cones, waffle cones, etc), different sizes, and even show pricing. Create and name your own flavor combinations and set up a special flavor button for your "recipe". Change the flavor names, button graphics, logos, background images and even videos. Upload your own creations to your Touch Panel through a USB connection.

Your Color Touch Panel also operates many of the clean-in-place functions of your equipment. You can clean out the spout with sanitizer solution at the push of a button on the screen. When the flavor lines are connected to the sanitizer tank, it flushes the insides of the lines, pumps and fitments with sanitizer solution.

The Color Touch Panel can also advertise for you. Set up the screen to display rotating images and messages or a full video while the freezer is not in use.

Most of the system's operations and even maintenance functions are operated by the panel, so becoming familiar with it and understanding all of the available options is important. This manual will walk you through each section and explain each feature.

NOTE: EQUIPMENT AND PRODUCT IMAGES IN THIS MANUAL MAY DIFFER FROM YOUR CURRENT SETUP. HOWEVER, THE INFORMATION AND INSTRUCTIONS CONCERNING THE COLOR TOUCH PANEL APPLY TO MOST FREEZERS, FLAVOR BURST EQUIPMENT, AND FROZEN PRODUCTS.

SAFETY PRECAUTIONS

Always follow these safety precautions when operating the Flavor Burst® system:



DO NOT operate the system without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor system performance, health hazards, or personal injury.



DO NOT operate the system unless it is properly grounded. Failure to follow this instruction may result in electrocution.



DO NOT operate the system with larger fuses than specified on the system data label. Failure to follow this instruction may result in electrocution or damage to the machine. Consult your electrician.



DO NOT put objects or fingers in the door spout. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.



The STL cabinet system must be placed on a level surface capable of supporting at least 220 lbs of weight. Failure to comply may result in personal injury or equipment damage.



DO NOT install the unit in an area where a water jet could be used, and do not use a water jet to clean or rinse the system. Failure to follow these instructions may result in serious electrical shock.



CAUTION There is a risk of explosion if the battery is replaced by an incorrect type.

AVERTISSEMENT Il y a un risque d'explosion si la batterie est remplacée par un type incorrect.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.



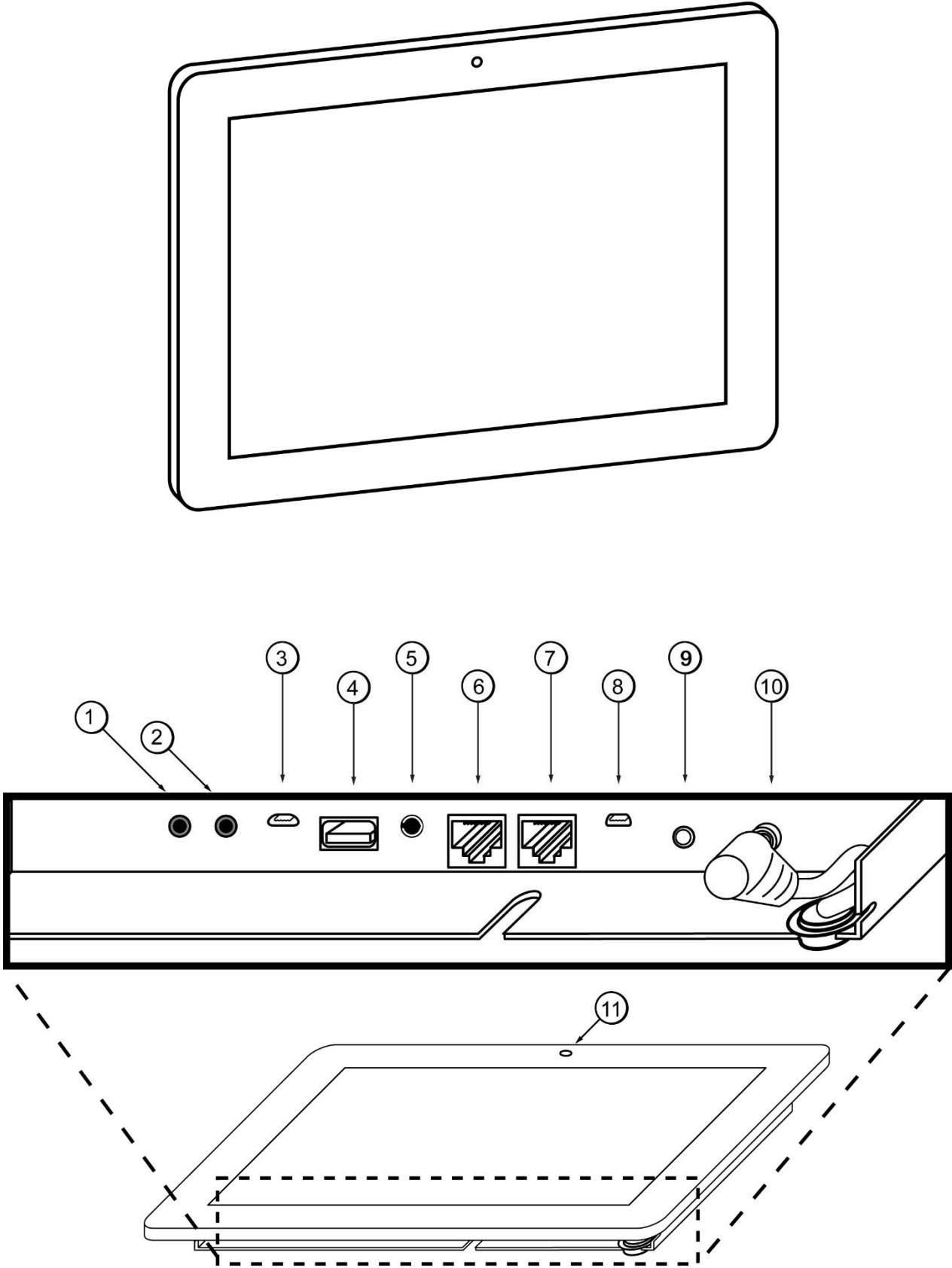
NOTE: Operations Manual subject to change. Contact White Glove Service for the most recent updates.

COLOR TOUCH PANEL – PORTS & FEATURES

General System Overview (See Figure 1)

ITEM	DESCRIPTION	FUNCTION
1	SWITCH PORT #2	Secondary switch port used if switch port #1 fails, or when using the Color Touch Panel to receive information from two freezers (for the “44” Dual Spout models and Base Unit models)
2	SWITCH PORT #1	Primary switch port for the draw / spigot switch to receive information from the freezer.
3	MICRO USB PORT	(NOT USED BY OPERATOR) For in-house programming use only.
4	USB PORT	Allows for uploading information from or copying information to a micro USB device.
5	STEREO JACK	Allows for connecting speakers to the Color Touch Panel.
6	RJ45 PORT #2	(FOR FUTURE USE) Secondary communications port provides additional serial communications and two additional switch ports.
7	RJ45 PORT #1	Primary communications port allows power to be supplied from the driver board, and allows communication to / from driver board.
8	MICRO HDMI PORT	Allow the programming from the Color Touch Panel to be displayed on a secondary monitor.
9	POWER BUTTON	Powers the Color Touch Panel on and off.
10	POWER SWITCH PORT	Connects the externally mounted power button to the Color Touch Panel and allows it to be turned on / off from outside the Panel casing.
11	CAMERA	(FOR FUTURE USE) Allows for video recording and taking pictures of whatever is within range of the camera.

Color Touch Panel – Ports & Features



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DRAWING A SERVING

This section is a quick reference on how to draw a Flavor Burst serving with the Color Touch Panel. If this is your first time operating the panel, it is recommended you walk through the next section “Initial Setup” of this manual to customize and familiarize yourself with the panel and all its features. Although the panel comes with general default settings, your flavor buttons and product images may not match up to what you are serving. Once the panel is set up with your preferences, test the system and the panel settings.

Follow these instructions to draw a Flavor Burst serving.

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

The selection screen can be set up to display product choices (if the system is dispensing from two spouts), container choices, and/or sizes. Select the product type from the product selection screen. These directions will take you through each of these selection options.

1. If the system is set up to display the Quick Dispense menu screen, make your flavor selection(s) within the container and/or size options shown. Then proceed to Step 6.

	Cone			Cup		
	Small	Medium	Large	Small	Medium	Large
Banana	☐	☐	☐	☐	☒	☐
Bubblegum	☐	☐	☐	☐	☐	☐
Caramel	☐	☐	☐	☐	☐	☐
Chocolate	☐	☐	☐	☐	☐	☐
Classic Cherry	☐	☐	☐	☐	☒	☐
Green Apple	☐	☐	☐	☐	☐	☐
Pistachio	☐	☐	☐	☐	☒	☐
Strawberry	☐	☐	☐	☐	☐	☐

Clear Selections

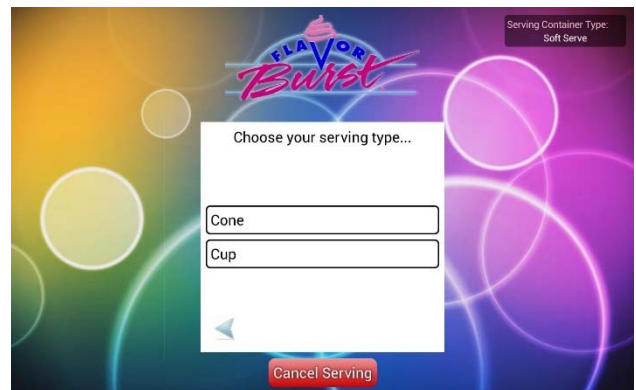
NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

2. If the Flavor Burst system is attached to two spouts, select the product type / spout you wish to draw from.



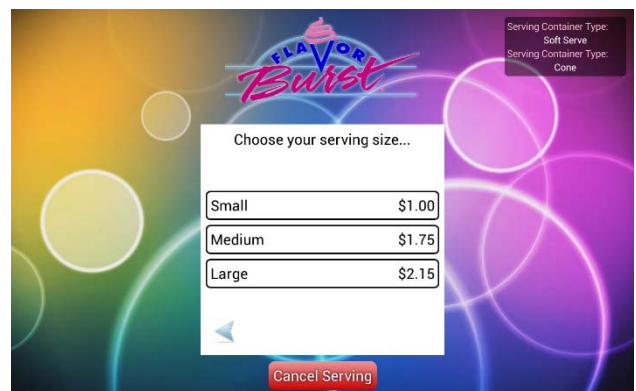
NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

3. The screen may show options to select a container type. If so, make your selection.



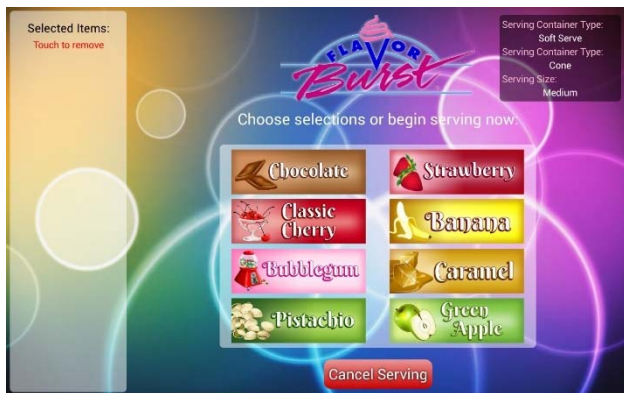
NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

4. The next screen may show options to select a size. If so, make your selection.



NOTE: THIS SCREEN IS AN OPTIONAL SETTING AND MAY NOT APPEAR.

- Make your flavor selections on the next screen by touching the flavor button. Once a flavor is selected, the button moves to a list on the left. To deselect a flavor, touch the button again and it will disappear from the list.



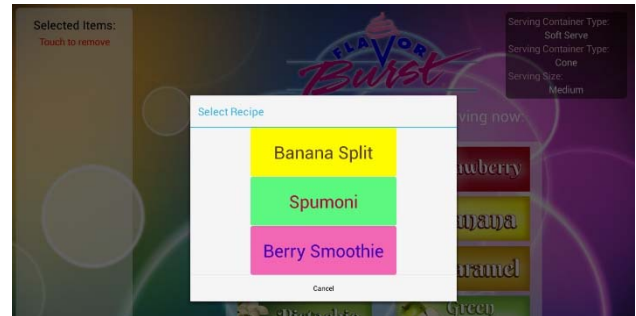
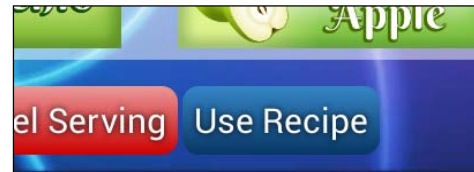
NOTE: FLAVORS WILL DISPENSE IN THE ORDER THEY ARE SELECTED, AND WILL REPEAT THE CYCLE UNTIL THE SERVING IS DONE.

NOTE: SERVING SIZE MAY DETERMINE HOW MANY FLAVORS CAN BE SELECTED. FOR EXAMPLE, A SMALL SERVING MAY ONLY ALLOW TWO FLAVORS BECAUSE IT IS SET TO DISPENSE FLAVORS FOR A PRESET TIME. TO ADJUST THE SERVING SIZE TIME OR FLAVOR DISPENSE TIME, SEE SECTIONS “ENABLE OR DISABLE SERVING OPTIONS” AND “ADJUST DISPENSE TIME LIMITS” OF THE MAINTENANCE MENU.

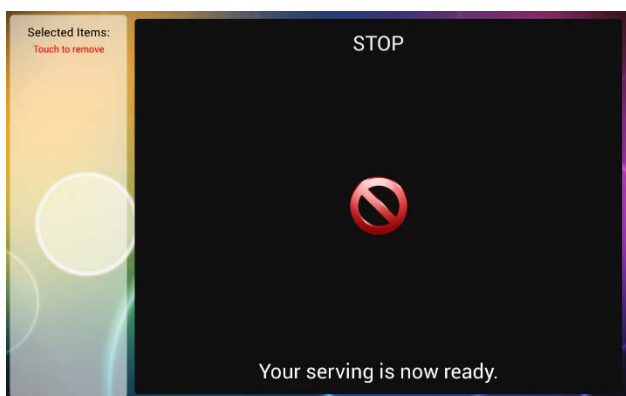
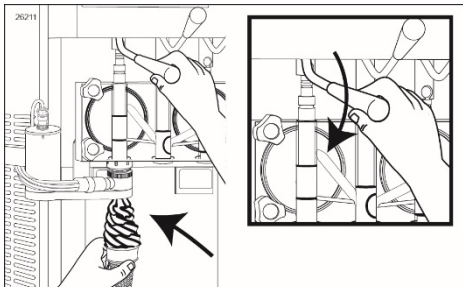
NOTE: IF A FLAVOR BURST BASE UNIT IS ALSO ATTACHED TO THE SAME SPOUT AS YOUR STANDARD UNIT, 16 FLAVOR CHOICES MAY APPEAR ON THE MENU.



NOTE: IF THE SCREEN SHOWS AN OPTION TO USE A RECIPE, YOU CAN PRESS THE “USE RECIPE” BUTTON AND SELECT A PRE-PROGRAMMED COMBINATION OF FLAVORS.



6. **MANUAL DRAW:** 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.

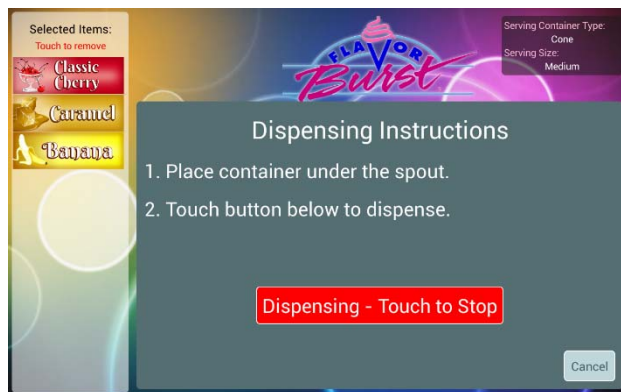
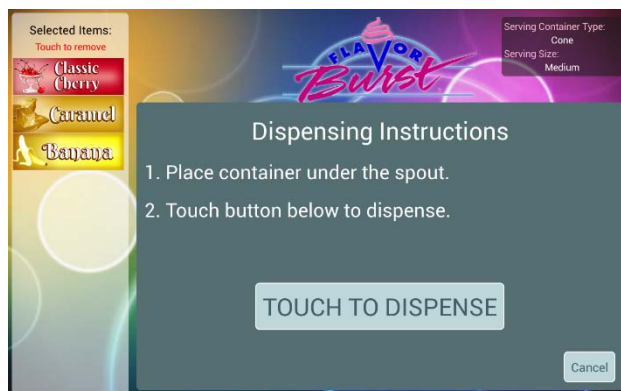
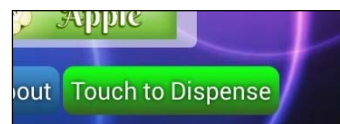


NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, PRESS THE SWITCH AGAINST THE DRAW HANDLE WHILE MOVING THE DRAW HANDLE INTO THE FULL "OPEN" POSITION. THIS ACTIVATES THE FLOW OF SYRUP TO THE SPOUT.

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 TO THE NEXT SERVING.

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.

7. **AUTOMATIC DISPENSING MODE:** If your screen shows a TOUCH TO DISPENSE button, tap this button to dispense rather than using the draw handle. Tap it again when you are nearly finished with the serving.



NOTE: AUTOMATIC DISPENSING MODE IS TYPICALLY ONLY USED WITH FCB SYSTEMS THAT HAVE THE AUTO DRAW UPGRADE.

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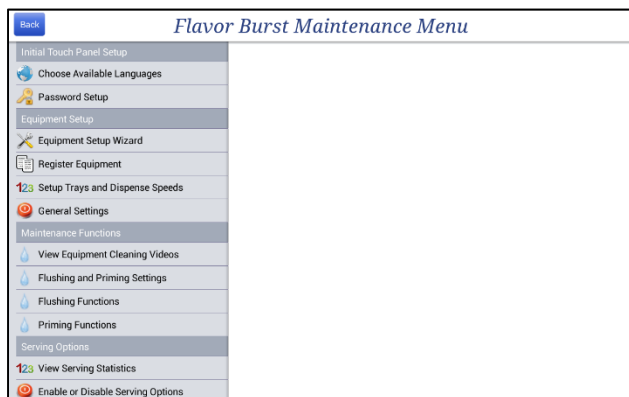
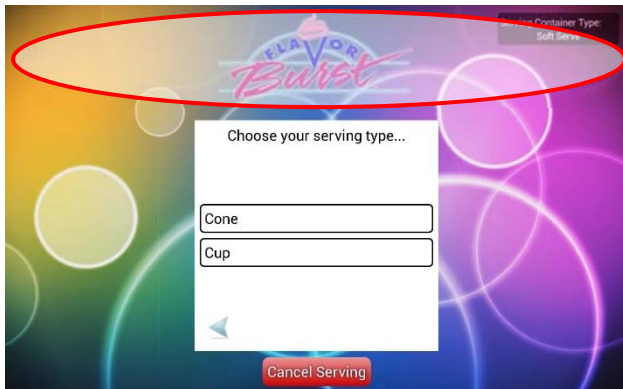
INITIAL SETUP & SETTINGS

The Touch Panel is designed with the operator in mind. Some instructions and explanations are given on the screen itself, however this manual will further detail each of the Touch Panel's features and options. When setting up your Color Touch Panel for the first time, walk through each section of the Maintenance Menu to familiarize yourself with how it operates and customize the panel to your preferences.

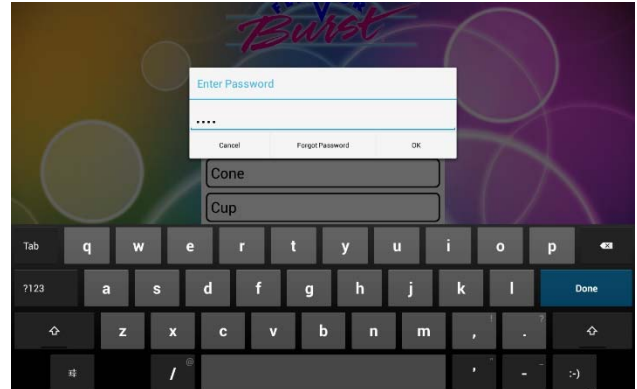
Accessing Flavor Burst Maintenance Menu

The Maintenance Menu is where all of your Touch Panel Settings are outlined for easy access. Through the menu, the operator can perform maintenance procedures and change settings on the system. A password may be required to gain access to this menu.

1. Press and hold any area on the upper Touch Panel until the Maintenance Menu appears.



2. If the screen asks for a password, enter the password. If the password is forgotten, a procedure has been established to obtain a password override. Please contact Flavor Burst Company for more details. The left-hand side of the screen lists the various maintenance and setup options. Pressing an option will open a panel to the right to allow configuration changes.



3. To exit the Maintenance Menu, press the BACK key at the top left.

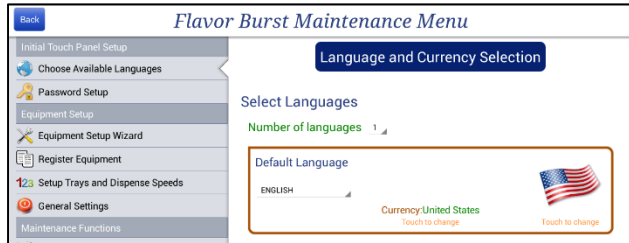


NOTE: SOME SCREENS, SUCH AS THE "EQUIPMENT SETUP WIZARD", MAY OPEN UP IN A FULL SCREEN VIEW WITH THE MAINTENANCE MENU BAR HIDDEN. PRESS "CANCEL" OR "BACK" TO RETURN TO THE MAINTENANCE MENU AND THEN PRESS "EXIT APPLICATION" TO RETURN TO THE MAIN PRODUCT SCREEN.

Choose Available Languages

The Touch Panel is programmed to display different languages. You can choose one default language, or set up the panel for two languages, which is important for a multilingual workplace and self-serve applications. You can also set up the Panel to display various currencies when displaying prices for different products and sizes.

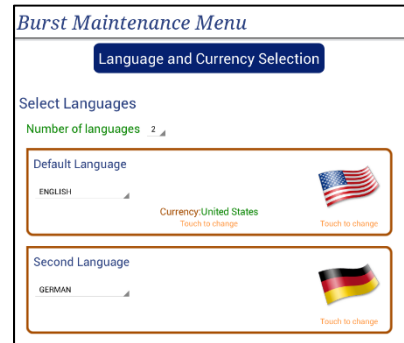
1. Press the “Choose Available Languages” tab of the Maintenance Menu.



2. Select the number of languages you want available on the Touch Panel.
3. Select the default language for the Touch Panel. The Maintenance Menu will always be in the default language.
4. If you would like to change the currency, touch the “Currency” and make your selection.
5. If you would like to change the flag icon, touch the flag and then make your selection from the available flag images in the gallery.

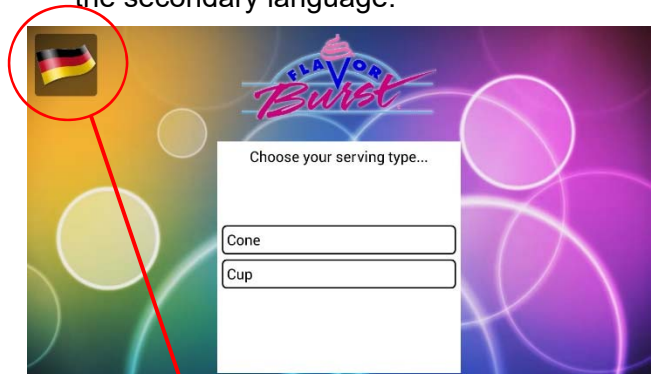


6. If you are displaying more than one language, choose your Second Language, currency and flag icon. When selected, this secondary language will display on the product and dispense screens.



NOTE: THE MAINTENANCE MENU WILL ONLY DISPLAY IN THE DEFAULT LANGUAGE. TO CHANGE THE LANGUAGE OF THE MAINTENANCE MENU, SELECT ONE AS YOUR DEFAULT LANGUAGE.

7. To see if your languages are set up correctly, press the BACK button at the top left of the screen to return to the main screen. The main screen will show the default language. If you opted for a second language, a small flag will be visible on the screen. Press the flag and walk through the draw screens to see them displayed in the secondary language.



Password Setup

OPERATOR PASSWORD: There are two levels of passwords available for the Touch Panel. The Operator Password is established so that the general public does not have access to the Maintenance Menu. If the store owner does not enable the Operator Password, anyone that has access to the Touch Panel can enter the Maintenance Menu and change some of the system settings and display settings.

With the Operator Password enabled, the Maintenance Menu is blocked for those that do not know the password and they can only perform the basic functions of drawing a serving. This is perfect for the self-service environment, where many people will have access to the Color Touch Panel.

If the freezer and Flavor Burst are being maintained and cleaned by someone other than you, simply let them know the Operator Password and they will be able to access the maintenance functions of the Maintenance Menu. With the password, they can change flavors, flush lines, prime lines, and set up or change syrup flavors. They will also have access to the product type, pricing, and container information displayed on the screen. If you do not wish to share this password with certain employees or the public, they can be blocked from the Maintenance Menu entirely.

If the equipment is not in a self-service environment and you wish everyone to have access to the maintenance functions, simply turn off the Operator Password. The sensitive settings of the Color Touch Panel will still be protected by the Administrator Password.

ADMINISTRATOR PASSWORD: This password comes standard with your Color Touch Panel. It serves to prevent customers and your staff from changing important settings without your authorization, such as setup connections and passwords. It also helps to prevent inappropriate material being inadvertently uploaded and displayed on the Touch Panel. The Administrator Password cannot be removed from the programming, but it can be changed. The password has to be at least 4 characters, but can be as simple or complex as you like. Sharing the password with others allows them access to these

sensitive areas, so only share this password with those you trust won't abuse the Touch Panel's features.

The Administrator Password protects the "Password Setup", "Communications Setup", "Equipment Setup Wizard", "Multimedia Options" and "Transfer Files" sections of the Maintenance Menu.

If a password is forgotten, a procedure has been established to obtain an override password. Contact Flavor Burst Company for more information.

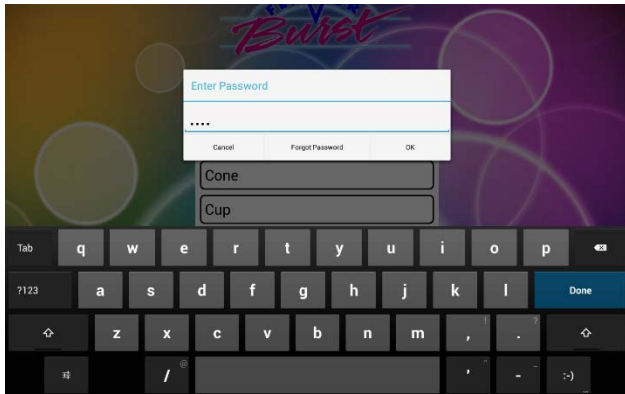
1. Press the "Password Setup" section in the Maintenance Menu. Enter the Administrator Password if prompted.
2. To require an Operator Password to protect access to the Maintenance Menu, tap the blue bar to ON. To remove the password protection, tap the bar to OFF.

The screenshot shows the 'Flavor Burst Maintenance Menu' interface. On the left is a sidebar with options: Initial Touch Panel Setup, Choose Available Languages, Password Setup, Equipment Setup, Equipment Setup Wizard, Register Equipment, Setup Trays and Dispense Speeds, General Settings, Maintenance Functions, View Equipment Cleaning Videos, Flushing and Priming Settings, Flushing Functions, Priming Functions, Serving Options, View Serving Statistics, and Enable or Disable Serving Options. The main content area is titled 'Password Maintenance' and contains two sections. The first section, 'Change Operator Password', has a toggle switch for 'Require Operator password for access to Maintenance Menu' (currently OFF), followed by two input fields: 'Enter a new Operator password (minimum 4 characters)' and 'Type the password again'. Below these is a 'Not enough characters' error message. The second section, 'Change Administrator Password', has a similar layout with a toggle switch (currently OFF) and two input fields: 'Enter a new Administrator password (minimum 4 characters)' and 'Type the password again'.

3. To change the Operator Password, type in the new password on each line.
4. To change the Administrator Password, choose a different password and type it into each line.

NOTE: THE ADMINISTRATOR PASSWORD CANNOT BE TURNED OFF. ONLY SHARE THE PASSWORD WITH THOSE YOU TRUST WON'T CHANGE THE SETTINGS WITHOUT YOUR APPROVAL.

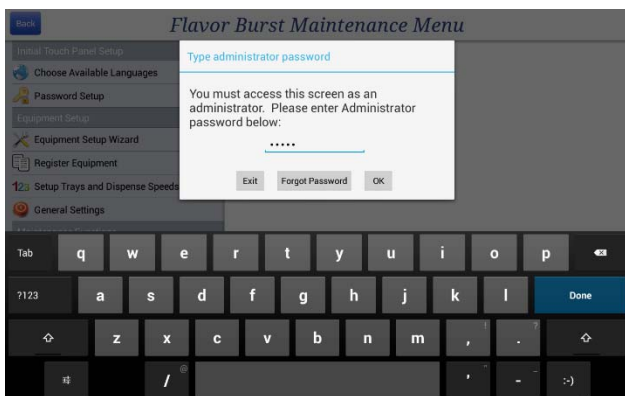
5. To test the Operator Password, press the BACK key at the top left to return to the product screen. Then, press and hold the logo (or top center) of the screen until a box appears asking for a password. Type in the Operator Password and press OK.



NOTE: IF THE OPERATOR PASSWORD IS NOT ENABLED, THE MAINTENANCE MENU SHOULD APPEAR WITHOUT ASKING FOR A PASSWORD.

NOTE: THE ADMINISTRATOR PASSWORD WILL ALSO GIVE YOU ACCESS TO THE MAINTENANCE MENU AS WELL AS ALL OF ITS MENU SECTIONS.

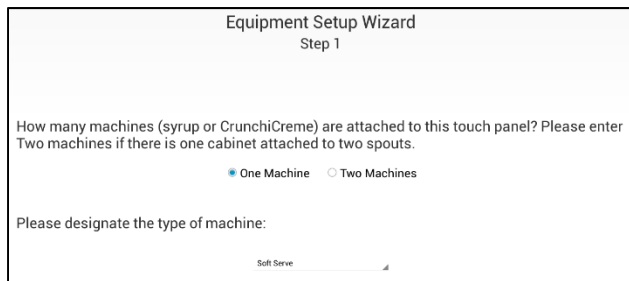
6. To test the Administrator Password, select one of the protected sections, such as “Multimedia Options”. The password box should appear. Type in the Administrator Password and press OK to access the restricted area.



Equipment Setup Wizard

The Equipment Setup Wizard is a program designed to guide the operator and installer through the process of setting up the hardware of the whole system. This process may involve handling the electronics board and connections inside the cabinet. If you do not feel comfortable doing so, please contact White Glove Service.

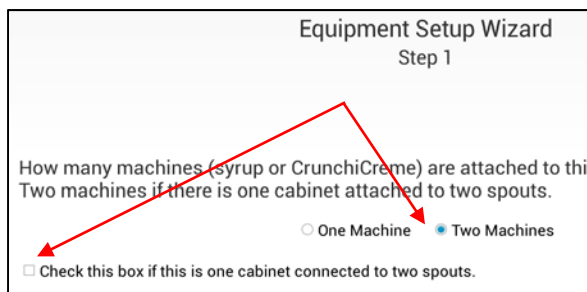
1. Press the “Equipment Setup Wizard” section in the Maintenance Menu. Enter the Administrator Password when prompted.
2. Select the number and types of machines installed on your system.



3. If you have only *one* Flavor Burst system attached to *one* spout, press NEXT at the bottom of the screen and skip to Step 6.

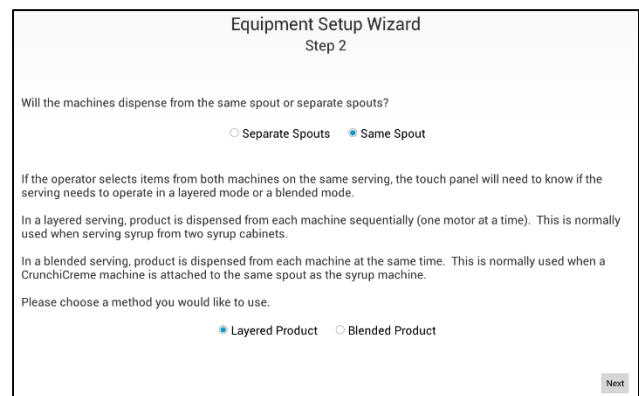
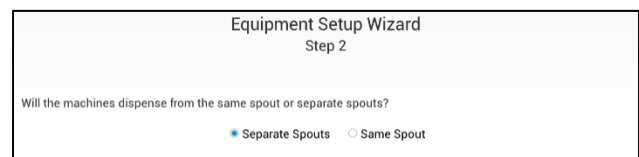
If you have *one* Flavor Burst system attached to *two* spouts, select the “Two Machines” option and proceed to the next step.

If you have two systems attached to two different spouts, check the box shown. Then press NEXT and skip to Step 5.



4. If you have two Flavor Burst cabinets operating from one Touch Panel (i.e. if there is a Base unit attached to the main Flavor Burst system), you will need to tell the system if they are both connected to the same spout (model Base-1S) or separate spouts (Base-2S).

When on the same spout, the system will need to know whether to layer the flavors, one after the other, on a multi-flavored serving, or whether to dispense flavors simultaneously from each cabinet which creates a blend of flavors. The layered product is recommended for syrup-based systems. The blended product is an option for the CrunchiCreme system.



NOTE: “BLENDED” PRODUCT IS NOT COMMONLY USED. CHOOSING TO BLEND FLAVORS MAY RESULT IN UNDESIRABLE BLENDED FLAVORS AND COLOR.

5. Next, type in a name for the spout(s). The system will use this name when walking the operator through the serving process.



NOTE: NAMING THE SPOUTS IS ESPECIALLY HELPFUL WHEN THE SYSTEM IS ATTACHED TO TWO SPOUTS OR ON A MULTI-BARREL FREEZER.

6. Assign a product type for the spout(s).

Equipment Setup Wizard
Step 4

Now it is time to assign a description for the type of product(s) that will be served from each spout. Some options may be as follows:

- Soft Serve
- Shake
- Frozen Yogurt
- FCB
- Frozen Carbonated Beverage
- Shake
- Slush
- Smoothie
- CrunchiCreme
- Frozen Cocktails.

You could even use a proprietary trade name such as JavaLatte.

If more than one product is being served from one spout, you can combine the descriptions such as Soft Serve and CrunchiCreme.

Please enter a description of the product type being dispensed from each active spout:

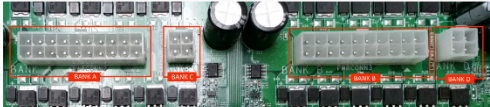
English

Spout #1: Soft Serve

Next

7. Designate which pump and injector cables connect to which ports on the electronics board inside the cabinet top. If only one cabinet is attached, the cables can be attached to either port set. By default, they are typically attached to Connector A and Connector C.

Step 4



There are pump/motor connectors labeled A and B on the driver board. Please choose which connector is used by each Flavor Burst machine:

Flavor Burst Machine #1: Connector A

There are two injector connectors located on the driver board labeled C and D. Each dispensing spout needs to be assigned to an injector connector.

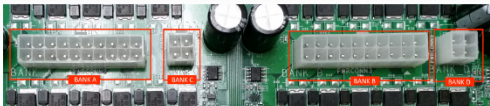
SPOUT 1 (): Connector C

Each machine requires a switch to activate it. Please choose which switch input that will be assigned to each spout:

SPOUT 1 (): Switch Port 1

If two cabinets are attached, the system needs to know which ports are being used for each cabinet and spout. Follow the cables from each cabinet to the electronics board to determine which cabinet is connected to which ports.

Equipment Setup Wizard
Step 4



There are pump/motor connectors labeled A and B on the driver board. Please choose which connector is used by each Flavor Burst machine:

Flavor Burst Machine #1: Connector A

Flavor Burst Machine #2: Connector B

There are two injector connectors located on the driver board labeled C and D. Each dispensing spout needs to be assigned to an injector connector.

SPOUT 1 (): Connector C

SPOUT 2 (): Connector D

Each machine requires a switch to activate it. Please choose which switch input that will be assigned to each spout:

NOTE: IF YOU ARE UNSURE, CONTACT WHITE GLOVE SERVICE FOR INSTRUCTIONS ON HOW TO CHECK YOUR CONNECTIONS.

8. Scroll down and select the switch input for the spout(s). The switch tells the Touch Panel to activate when a serving is drawn from the freezer. A hardwired switch connects the Touch Panel to the freezer through a cable. A wireless switch sends a signal from a wireless transmitter to the Touch Panel without the need for cables. Your freezer must be equipped with an internal switch receptor to be compatible with a wireless switch transmitter.

Each machine requires a switch to activate it. Please choose which switch input that will be assigned to each spout:

SPOUT 1 (): Switch Port 1

Select a Switch Port...

- Switch Port 1
- Switch Port 2
- Wireless Switch 1
- Wireless Switch 2

9. At the bottom right of the screen, press FINISH EQUIPMENT SETUP when you are done with the settings. Test your system, especially if two cabinets are attached to the Touch Panel or if the system is attached to two spouts. Ensure the Injector Motors and the syrup pumps operate with the correct spout and in conjunction with what is shown on the Color Touch Panel screen.

Are you sure you wish to save the new settings?

No Yes

Finish Equipment Setup

10. If the system has two cabinets attached to the one Touch Panel, some of the screens will show a green CHANGE MACHINE button. This button gives you access to the settings for the second cabinet, in order to change flavors, clean the cabinet lines and pumps, etc.

Flavor Burst Maintenance Menu

Initial Touch Panel Setup

Choose Available Languages

Password Setup

Equipment Setup

Equipment Setup Wizard

Register Equipment

Setup Trays and Dispense Speeds

Tray Configuration

Machine number: 1

Select a flavor to change.

Tray	Enabled	Description	Dispense Speed
1	✓	Chocolate	Dispense Speed 8
2	✓	Strawberry	Dispense Speed 8

Change Machine

Register Equipment

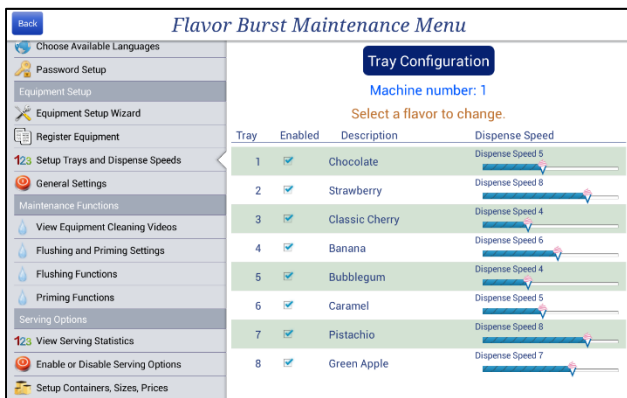
At the time of this manual's printing, this menu function is currently unavailable. Check with Flavor Burst Company for updates to the programming.



Setup Trays and Dispense Speeds

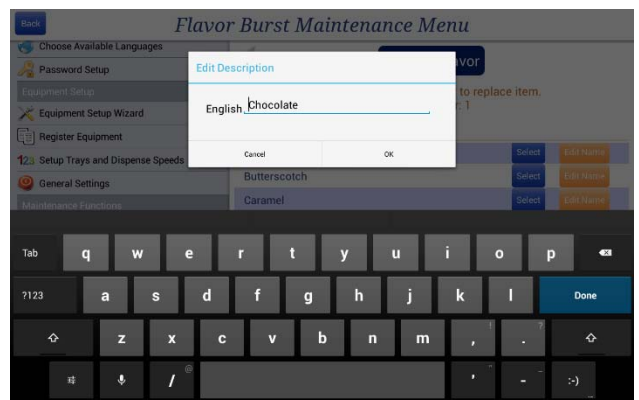
These settings allow the operator to enable and disable pumps to allow or prevent dispensing, change the syrup name of each tray, and also change the rate at which the syrup is dispensed.

1. Press the "Setup Trays and Dispense Speeds" section in the Maintenance Menu.

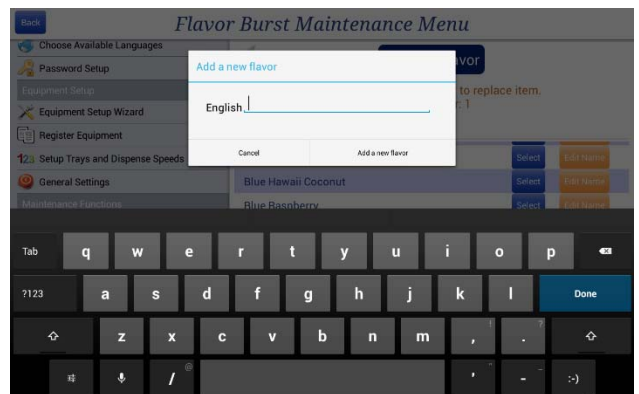


2. To enable a flavor and have it appear in the flavor selection menu, ensure the box is checked under the "Enabled" column. You may uncheck the box to disable a flavor and prevent it from being used.
3. To increase the rate of syrup being dispensed for each flavor, slide the Flavor Burst icon to the right. The higher the number (up to level 10), the more syrup is dispensed per serving. To decrease the rate, slide the icon to the left.

4. To change the flavor name for a tray, touch the flavor description. Select the new flavor name from the list that appears or edit the name to create your own flavor name.



5. To add additional flavors to the list, select the ADD A NEW FLAVOR button at the bottom of the screen.

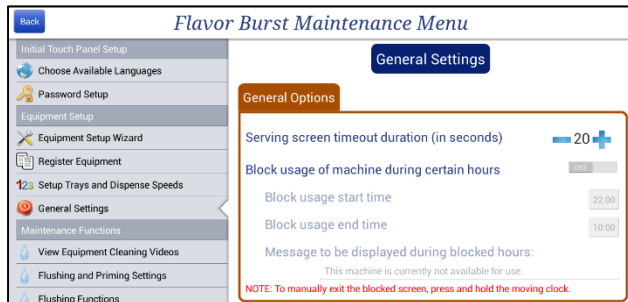


6. If there is more than one cabinet installed on this system, press the CHANGE MACHINE button to access the settings for that machine's trays and flavors.

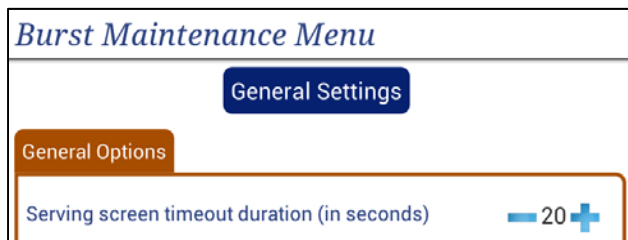
General Settings

The settings under “General Settings” pertain to the system overall. They are not necessarily tied to what kind of machines are installed. For example, the “Serving screen timeout duration” setting allows the operator to define how long the Touch Panel waits while inactive before it begins a multimedia presentation.

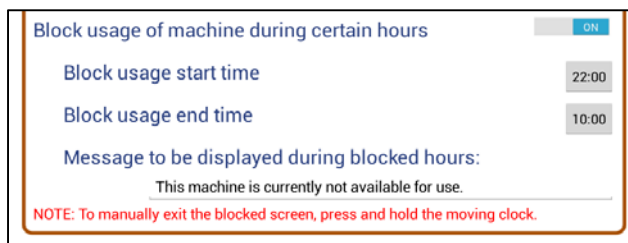
1. Press the “General Settings” section in the Maintenance Menu.



2. Select how long you wish the Touch Panel to wait on one screen before it times out.



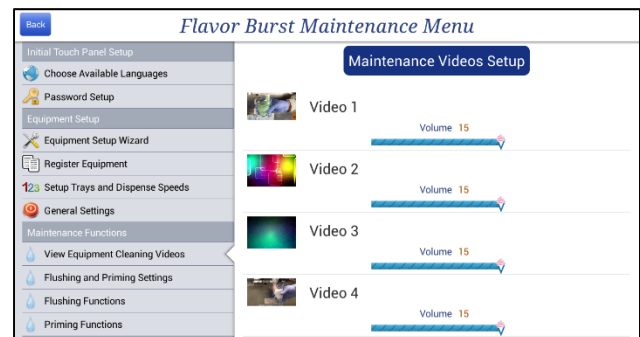
3. If you wish, you can block the usage of the machine during certain hours. You can set the starting and end time of when it will be blocked, as well as write a message to display on the screen during that time.



View Equipment Cleaning Videos

The new update for the Touch Panel allows for cleaning and instructional videos to be uploaded for viewing by the operator. This section allows the operator to view the videos. To delete, upload, name and edit the videos, see section “Edit Cleaning Videos List”.

1. Press the “View Equipment Cleaning Videos” section in the Maintenance Menu. You can adjust the volume on this screen also.



2. Touch the video you wish to view and the video will automatically start. If you wish to rewind, fast-forward, or pause the video, touch the screen to access the command bar at the bottom.

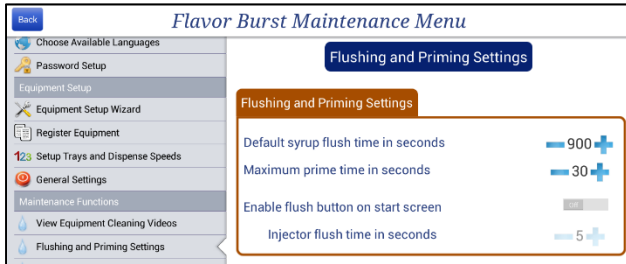


3. To close the video and exit back to the Maintenance Menu, touch the “Close” button at the upper right corner of the screen.

Flushing and Priming Settings

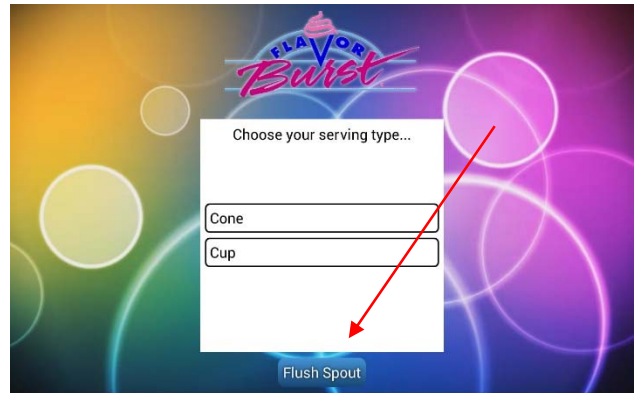
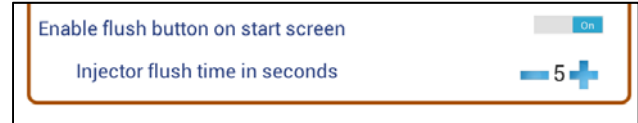
In this section, you can adjust how long the pumps will run during the Flush and Prime functions, how long the “Flush Spout” function flushes and whether or not the FLUSH SPOUT button appears on the main screen. You can also set the spout flush settings for a second spout if you have two spouts dispensing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

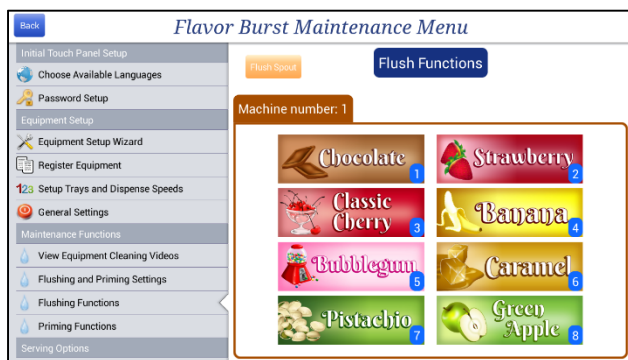
Flushing Functions

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.

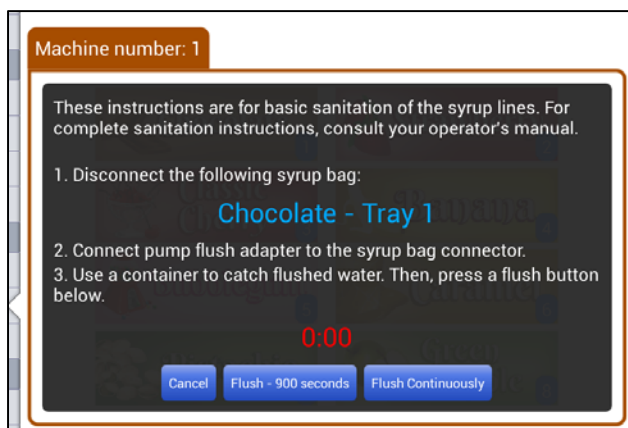
The Pump Flush Adapter for a soft-serve system has two connectors. One end connects to the flavor line and is used to pump sanitizer solution through the line and its pump. The other end is used to clean the Syrup Bag Adapter. The beverage Pump Flush Adapter only has a connection for the flavor line.

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

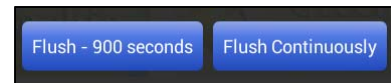
1. Press the "Flushing Functions" section in the Maintenance Menu.



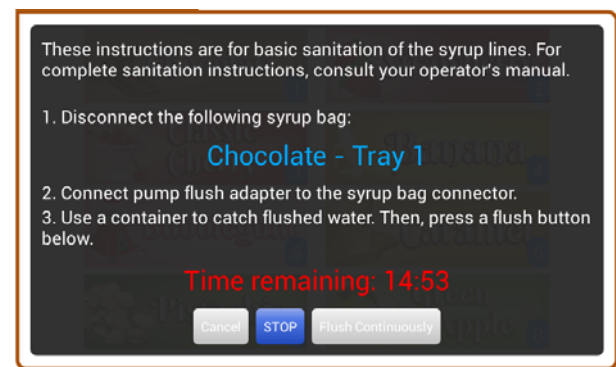
2. Select the flavor of the syrup line you are flushing.



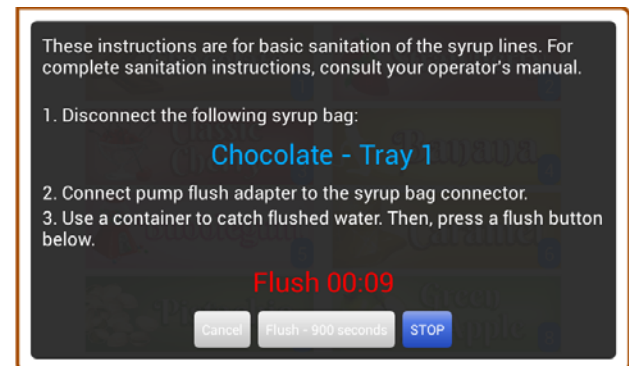
3. Disconnect the Syrup Bag Connector from the syrup bag.
4. Locate the Pump Flush Adapter under the bottom tray and connect it to the Syrup Bag Connector.
5. Place a container under the spout, or end of the syrup line.
6. Press one of the Flush buttons.



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



FLUSH CONTINUOUSLY 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.

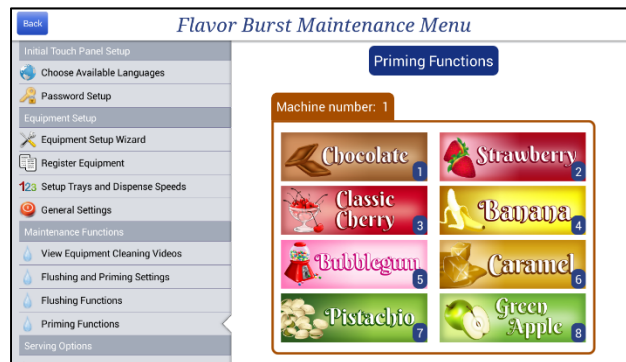
NOTE: TO CHANGE THE LENGTH OF TIME THE FLUSH PROCEDURES RUN, SEE “FLUSHING AND PRIMING SETTINGS” OF THE MAINTENANCE MENU.

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.

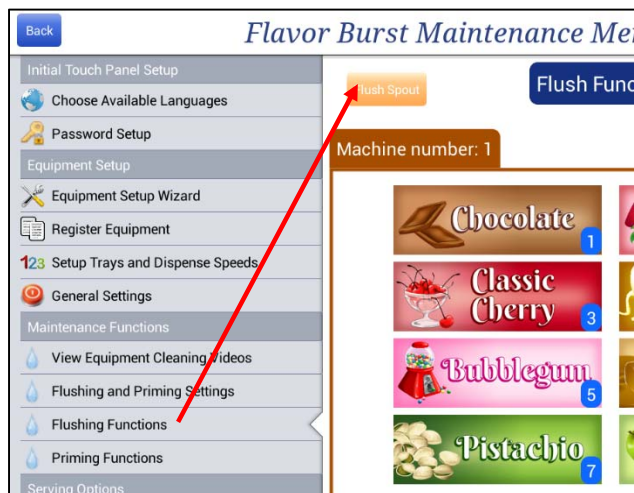


2. Place a container under the spout to catch the purged syrup.
3. Select the flavor of the syrup line you are priming.
4. The syrup will start to pump through the line and shut off automatically after a preset time. If you need to stop the prime function early, or if the syrup is running fresh and undiluted, 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.

- 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.

- 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.

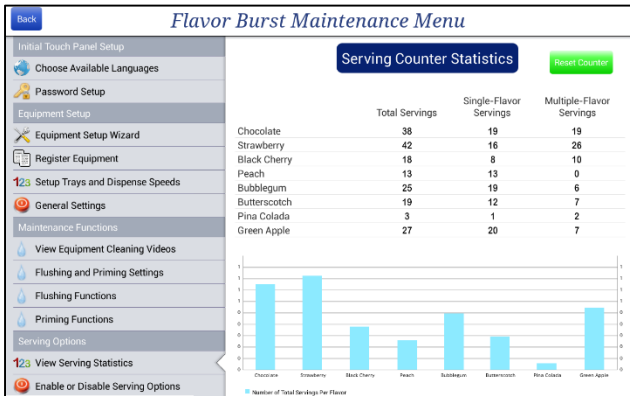
With this information, the operator can keep track of how many servings are dispensed since the date shown. The operator can better predict what flavors he or she may need and which ones to substitute out for a more popular flavor. The operator may also notice a pattern with the flavors being used for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

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

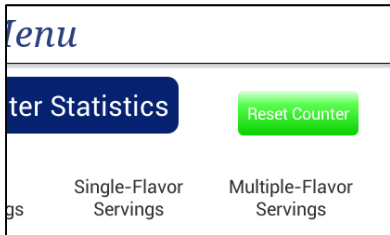
Machine Summary since: 05/18/2015 12:01			
	Total Servings	Single-Flavor	Multi-Flavor
Servings from Machine 1 Only	185	108	30

Machine #1 Syrup Usage			
	Total Servings	Single-Flavor Servings	Multiple-Flavor Servings
Chocolate	38	19	19
Strawberry	42	16	26
Black Cherry	18	8	10
Peach	13	13	0
Bubblegum	25	19	6
Butterscotch	19	12	7
Pina Colada	3	1	2
Green Apple	27	20	7

- 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.



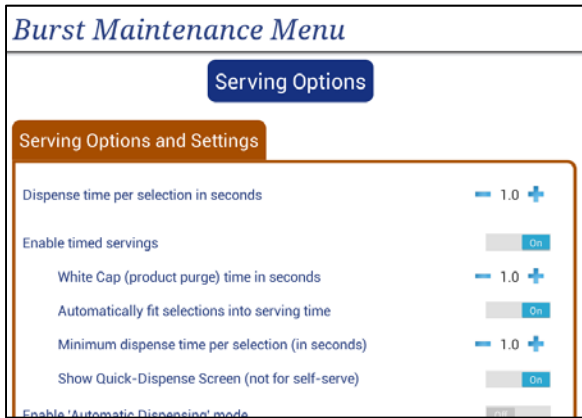
- To reset the count, touch the RESET COUNTER button in the top corner. All the counter values will reset to “0” and the date/time will reset to the current date and time.



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

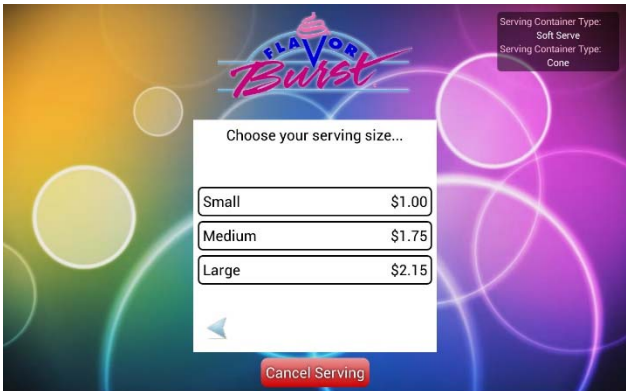
In the Enable or Disable Serving Options, the operator can set serving-specific options. This section covers only the first few options relating to selection (or flavor) time and timed serving features. The rest of the serving options are detailed in the next section.

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



- “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.

- 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.

The screenshot shows the 'Flavor Burst' Quick-Dispense Screen. It features a grid of buttons for selecting flavors and sizes. The flavors listed are Banana, Bubblegum, Caramel, Chocolate, Classic Cream, Green Apple, Peach, and Strawberry. The sizes are categorized under 'Cone' (Small, Medium, Large) and 'Cup' (Small, Medium, Large). The 'Cup' category is currently selected, and the 'Medium' size is highlighted. The 'Classic Cream' and 'Peach' flavors have green checkmarks in the 'Medium' size column, indicating they are selected.

	Cone			Cup		
	Small	Medium	Large	Small	Medium	Large
Banana					✓	
Bubblegum						
Caramel						
Chocolate						
Classic Cream					✓	
Green Apple						
Peach					✓	
Strawberry						

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

NO AUTO-FIT (only 2 flavors)	AUTO-FIT 3 FLAVORS	AUTO-FIT 4 FLAVORS	5 FLAVORS (too many flavors)
 White Cap 1 second Cherry 1.2 seconds Banana 1.8 seconds Cherry 1.8 seconds	 White Cap 1 second Blue Goo 1.6 seconds Banana 1.6 seconds Cherry 1.6 seconds	 White Cap 1 second Grape 1.2 seconds Blue Goo 1.2 seconds Banana 1.2 seconds Cherry 1.2 seconds	

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.

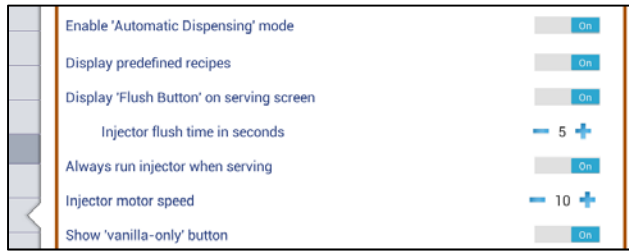
In the 2nd serving, Auto-Fit is enabled. If only two flavors are selected, the serving will look just like the first example. Auto-Fit allows a 3rd flavor to be selected. It evenly divides the time that syrup is dispensed into thirds, dispensing each of the three flavors for 1.6 seconds.

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

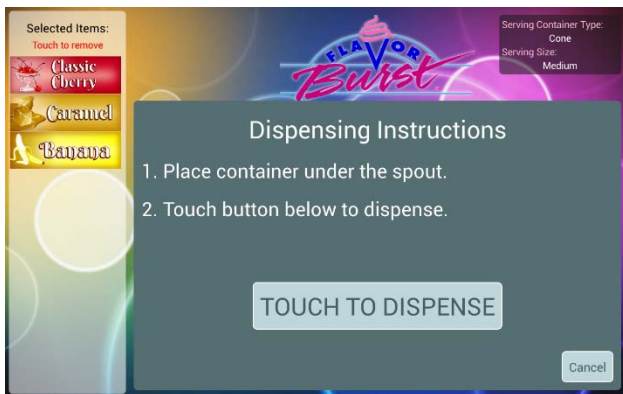
1. Press the “Enable or Disable Serving Options” section in the Maintenance Menu.



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.



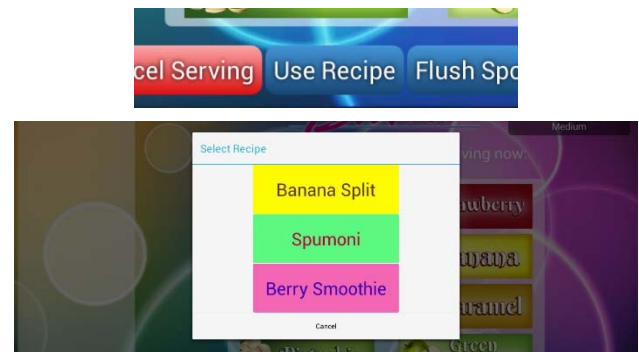
After the operator selects the desired flavor(s), they touch this button and receive detailed instructions on how to draw the serving. Another button is displayed for when they are ready to dispense.



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

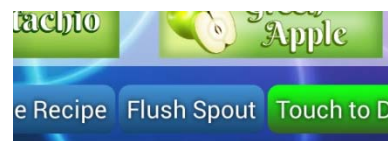


3. Sets of flavors can be combined into one custom recipe for faster selection. For example, you can create a button for Banana Split, which would automatically select Chocolate, Banana and Strawberry. “Display Predefined Recipes” creates a USE RECIPE button on the flavor selection screen, so the operator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

The screenshot shows the 'Flavor Burst Maintenance Menu' with a sidebar on the left containing various settings options. The main area is titled 'Calorie Display Setup' and includes a 'Spout Number: 1' label. It features a toggle for 'Enable display of serving calories' set to 'ON'. Below this, there are input fields for 'Smallest size: 4' and 'Largest size: 10'. A text instruction reads: 'Remove the product from its current container (largest size only) and place it into a measuring cup. Allow it to melt. Remove any foam that remains. Enter the amount of unfrozen base mix dispensed:'. This is followed by a 'Largest size: 3' input field and radio buttons for 'milliliters' and 'fluid ounces' (selected). At the bottom, there is a section for 'Enter calories per ounce/milliliter of unfrozen base mix:' with 'Calories of mix: 83' and the same unit selection options.

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

This screenshot is a closer view of the 'Calorie Display Setup' screen. It shows the 'Spout Number: 1' and the 'Enable display of serving calories' toggle set to 'ON'. The 'Enter the amount of time (in seconds) to produce a serving (without syrup):' section has 'Smallest size: 4' and 'Largest size: 10' entered. The 'Largest size: 3' field and unit selection (fluid ounces selected) are also visible.

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.

This screenshot focuses on the instruction: 'Remove the product from its current container (largest size only) and place it into a measuring cup. Allow it to melt. Remove any foam that remains. Enter the amount of unfrozen base mix dispensed:'. It shows the 'Largest size: 3' input field and the 'fluid ounces' radio button selected.

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

This screenshot shows the 'Enter calories per ounce/milliliter of unfrozen base mix:' section. It displays 'Calories of mix: 83' and the 'fluid ounces' radio button selected.

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

This screenshot shows the bottom section of the 'Calorie Display Setup' screen. It includes a text instruction: '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.' Below this, 'Container Calories: 0' and 'Extra calories: 0' are entered.

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.

This screenshot shows the bottom section of the 'Calorie Display Setup' screen. It includes a text instruction: '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.' Below this, 'Container Calories: 32' and 'Extra calories: 0' are entered.

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.

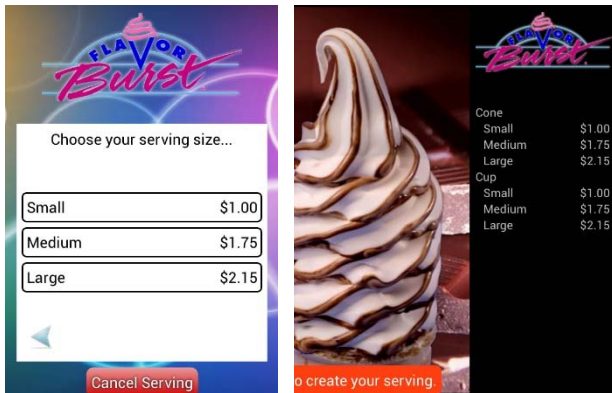
Cone
Container Calories: 32
Additional Calories: 0
Cup
Container Calories: 0
Additional Calories: 0
Waffle Cone
Container Calories: 182
Additional Calories: 0
Bowl

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

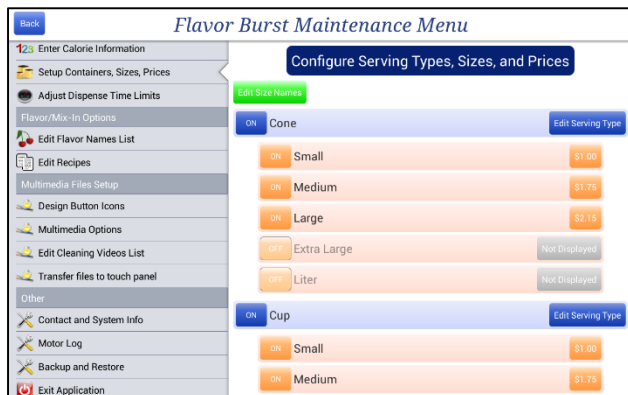
Setup Containers, Sizes, Prices

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.



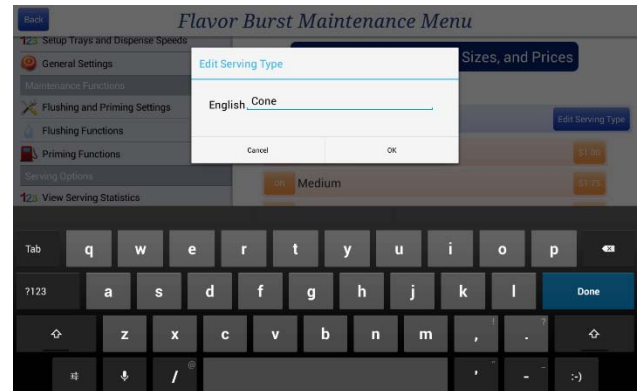
10. Press the “Setup Containers, Sizes, Prices” section in the Maintenance Menu.



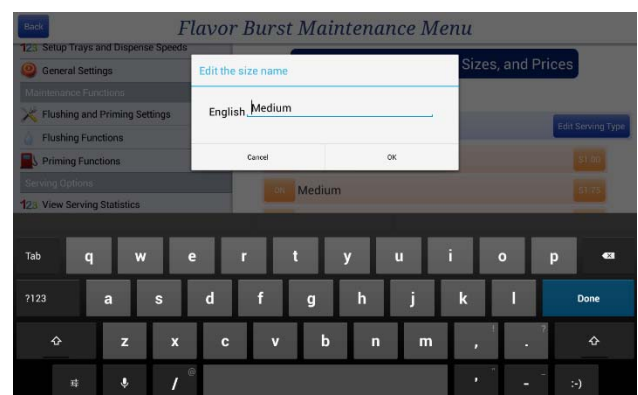
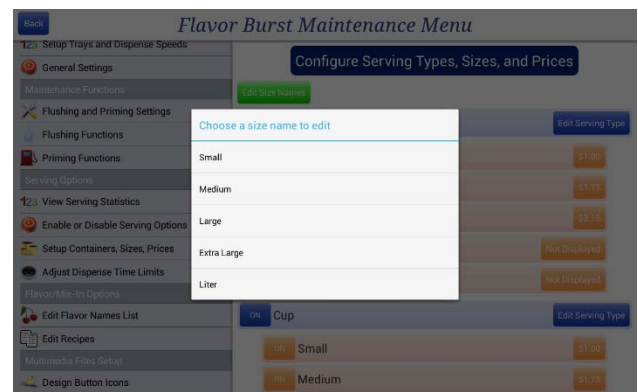
11. Enable the container types you wish to display by touching the button next to the container names to show ON. To disable the container types you do not want to show, press the button again to show OFF.

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.

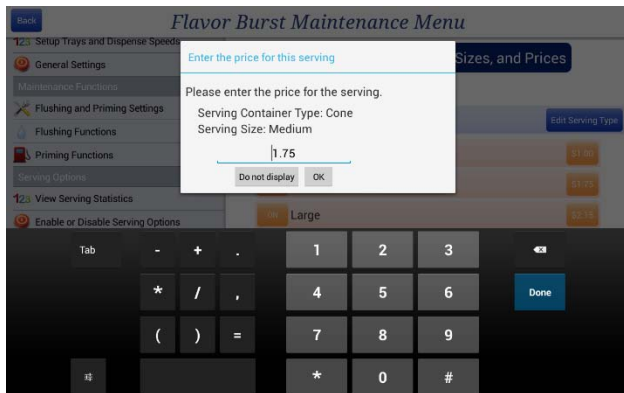
13. If you wish to change the container type name, press the EDIT SERVING TYPE button for each container.



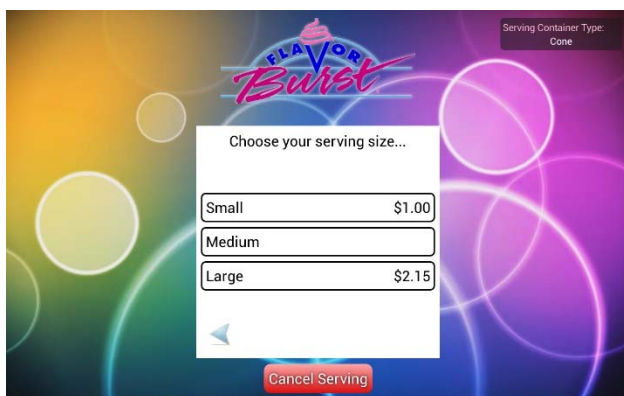
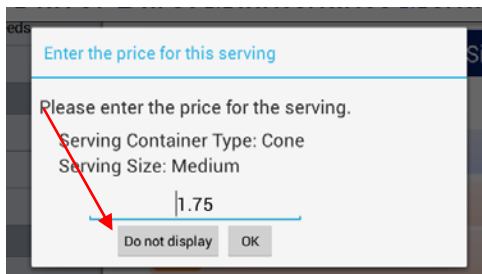
14. To change the names for the different sizes, press the EDIT SIZE NAMES button at the top left. Select a size to rename and then enter a new name.



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 at 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.

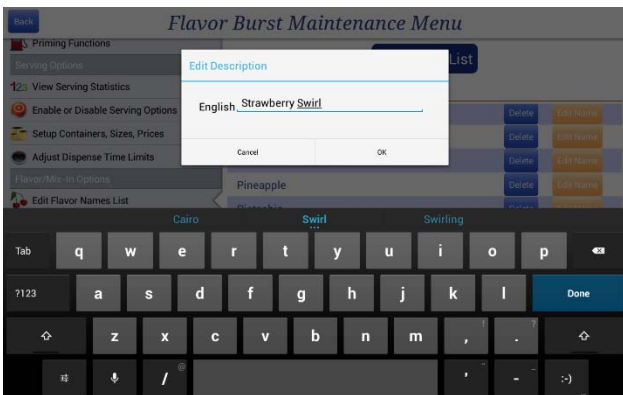
Edit Flavor Names List

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.

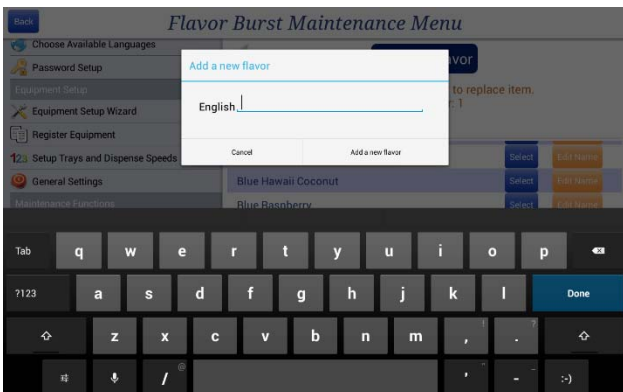
1. Press the “Edit Flavor Names List” section in the Maintenance Menu.



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.



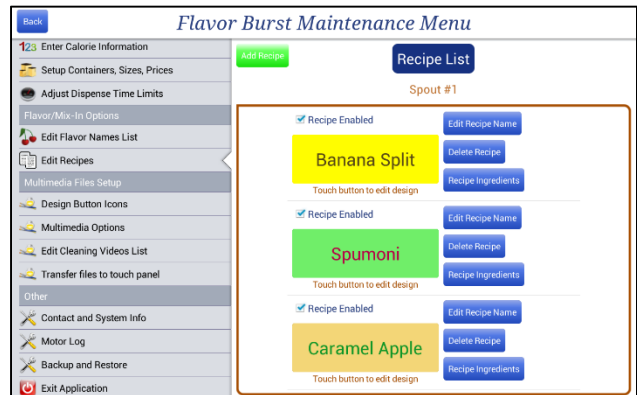
4. To create your own flavor name, press the ADD A NEW FLAVOR button at the bottom.



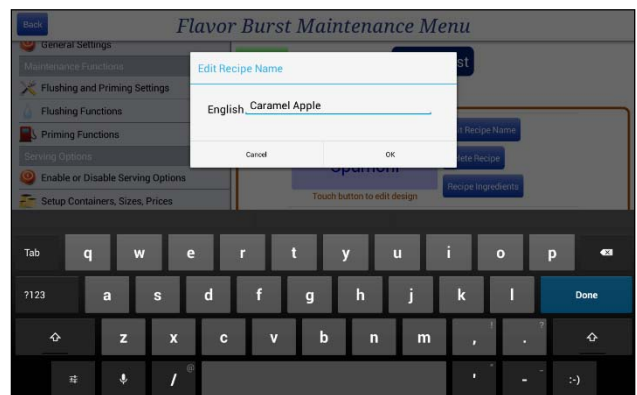
Edit Recipes

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.

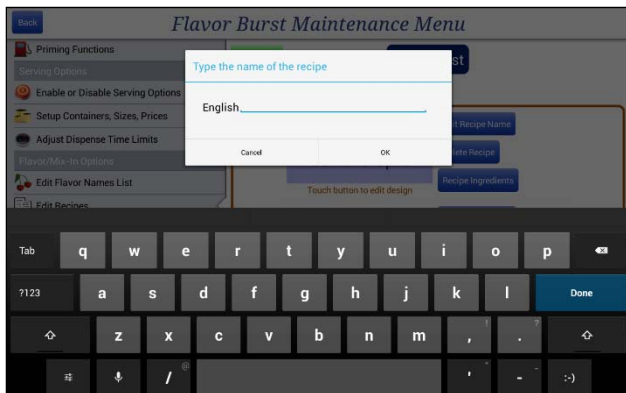
1. Press the “Edit Recipes” section in the Maintenance Menu.



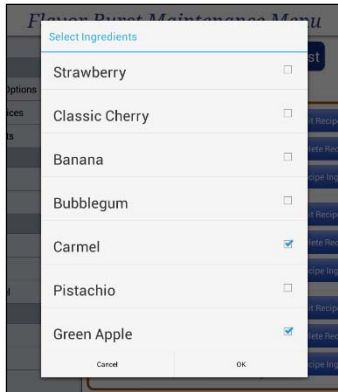
2. To show the recipe button on the flavor selection screen, check the box next to “Recipe Enabled”. To remove it from the selection screen, touch and uncheck the box.
3. To change a recipe name, press EDIT RECIPE NAME and change the name.



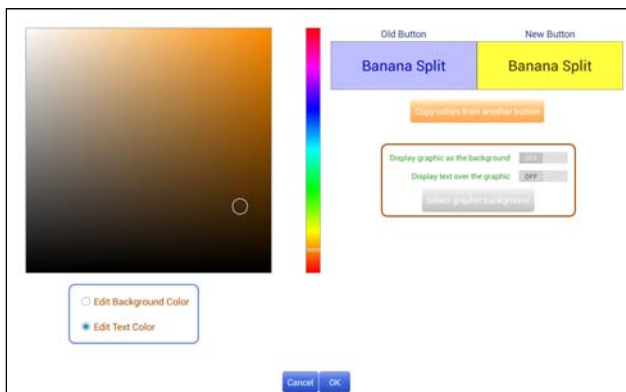
- Touch the ADD RECIPE button at the top left. Type in a name for your recipe. The recipe will appear in the recipe list.



- 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.



- 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.



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

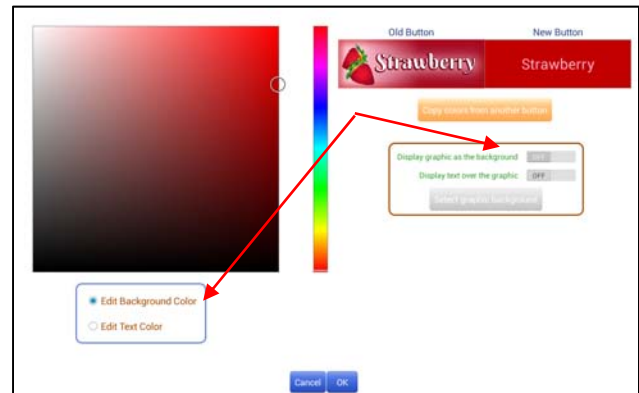
Design Button Icons

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.

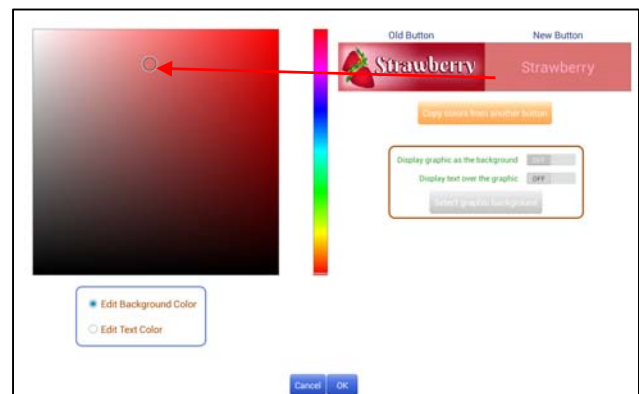
- Press the "Design Button Icons" section in the Maintenance Menu.



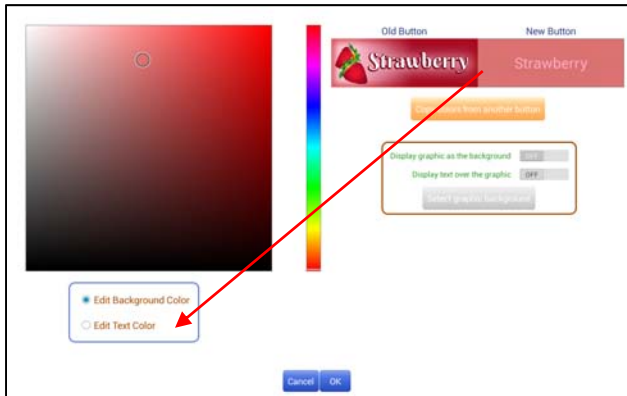
- Select the flavor button you wish to edit.
- To change the background to a simple solid color, tap the bar next to "Display Graphic as the Background" to OFF. Then select the "Edit Background Color" point under the color spectrum box.



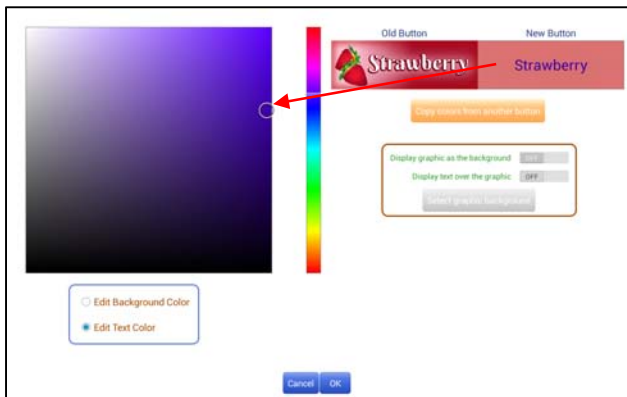
- Select a general color from the color spectrum slide in the middle of screen. Then, select a shade of that color by touching an area within the box to the left.



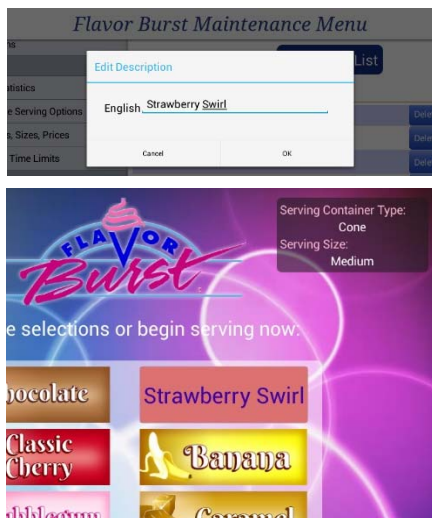
- To display the flavor name in text over the background, tap the bar next to “Display Text over the Graphic” to ON.



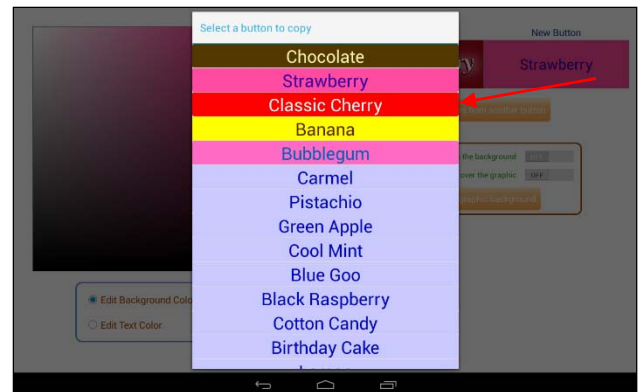
- Edit the text color by selecting the “Edit Text Color” point and selecting a color from the color spectrum slide.



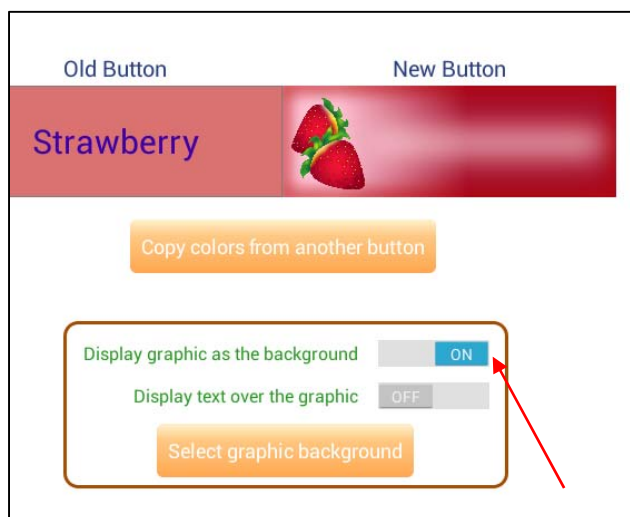
- To change the flavor name in the text, go to “Edit Flavor Names List” in the Maintenance Menu, find the flavor name you wish to change, touch EDIT NAME, and then type in the new name. When you return to the button icons, the new name should appear.



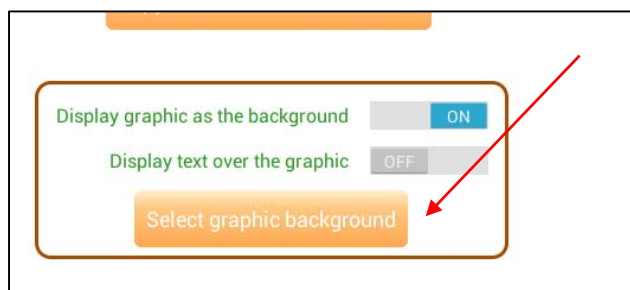
- If you have already designed background and text colors of other flavors and would like to use them for the current flavor, press COPY COLORS FROM ANOTHER BUTTON. Make your selection from the buttons shown. Your current flavor button will display these background and text colors.



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

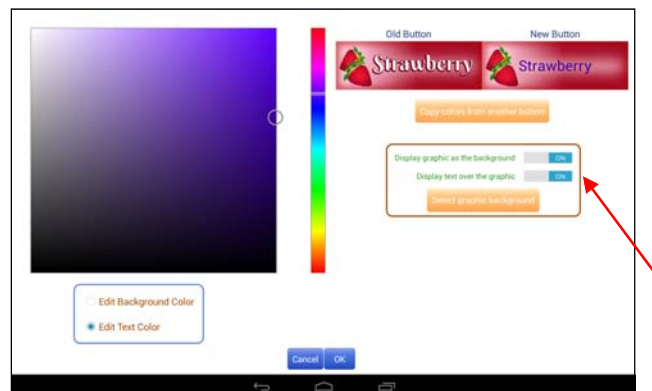


10. Press the SELECT GRAPHIC BACKGROUND button, locate the Items folder with the graphics and select the graphic you wish to assign to the button. You can choose a graphic with the flavor name already embedded, or you can choose a graphic that is blank and add text to it later.



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.

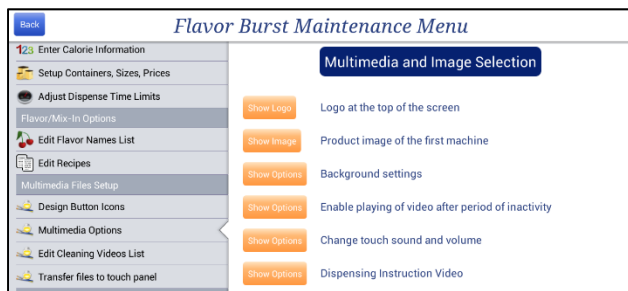


12. When you are satisfied with the design of the flavor button, press the OK button at the bottom.
13. To enable the recipes button on the flavor selection screen, go to the “Enable or Disable Serving Options” of the Maintenance Menu and activate the “Display Predefined Recipes” option.

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".

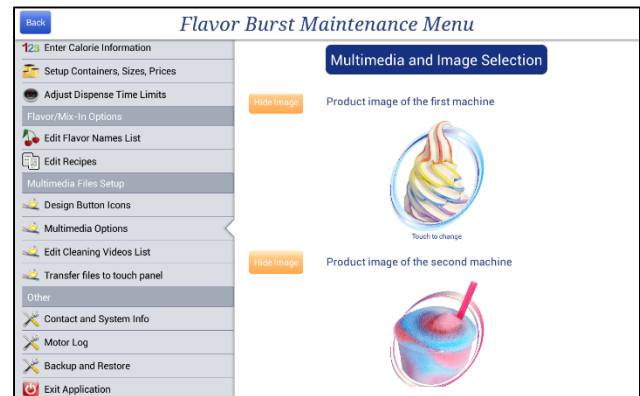
1. Press the "Multimedia Options" section in the Maintenance Menu. Enter the Administrator Password if prompted.



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.

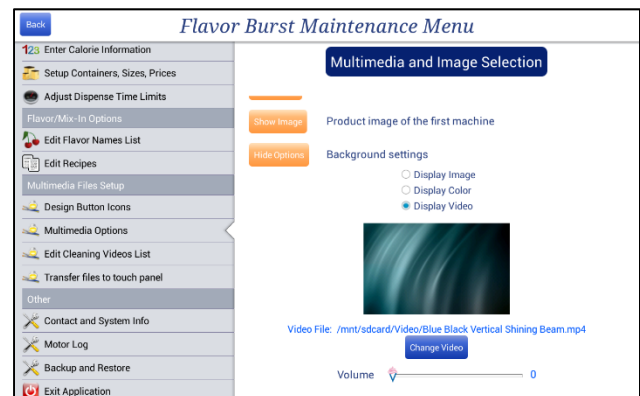


3. If your system dispenses two different kinds of products, the main screen will ask the operator to choose which product to dispense. To change the product image on the main screen, press the button SHOW IMAGE of the first and second machines. Touch the product image to access the gallery and select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



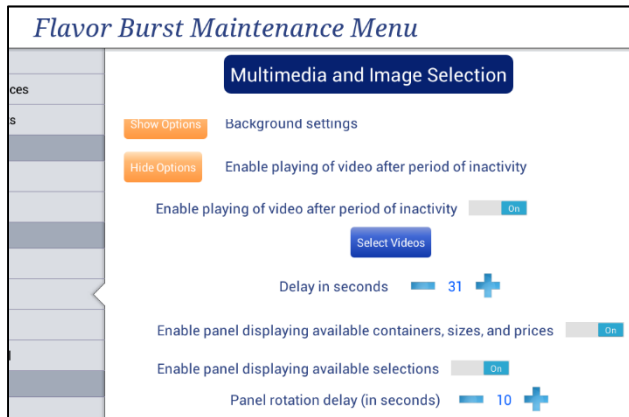
NOTE: SYSTEMS DISPENSING ONLY ONE PRODUCT TYPE WILL NOT SHOW A PRODUCT IMAGE ON THE MAIN SCREEN.

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.

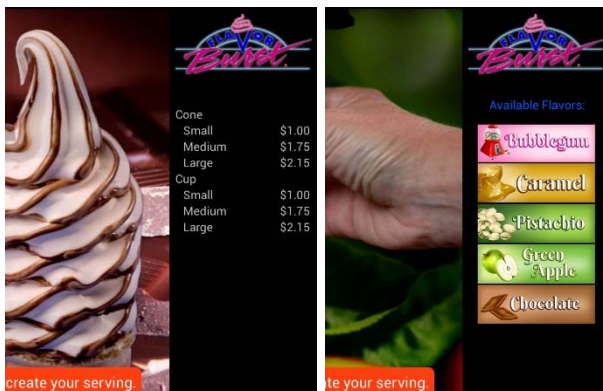
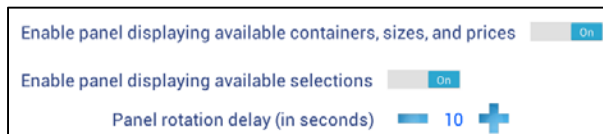


NOTE: IF A VIDEO IS SELECTED, IT IS RECOMMENDED THAT THE VIDEO LOOP AND BE RELATIVELY SHORT.

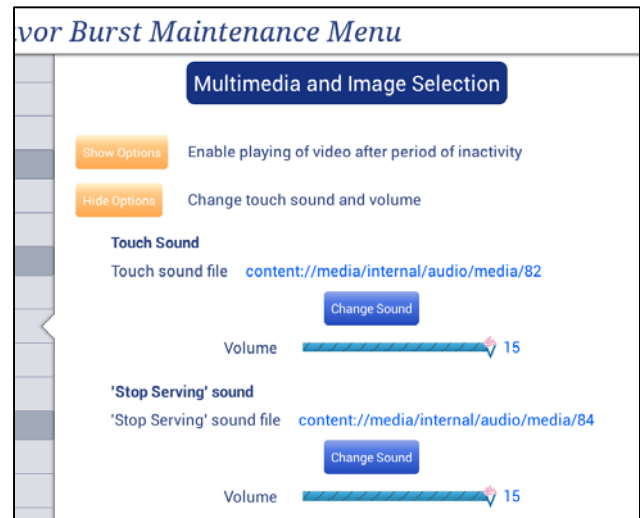
- To display a video on the screen during periods of inactivity, select the SHOW OPTIONS button next to “Enable Playing of Video” and tap the bar to ON. Under these options you can choose your video from the gallery as well as select how long of a delay you want before the video activates. You can also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



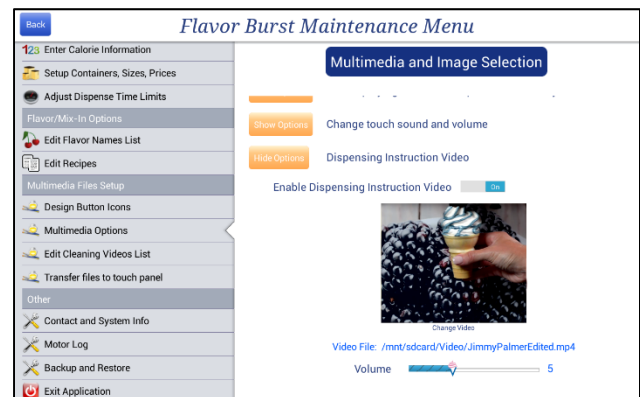
- You can also enable the panel to display available containers, sizes and prices, along with flavor selections in a bar to the right of your video. When both options are enabled, each set will display for a designated amount of time. Change that timing under “Panel Rotation Delay”.



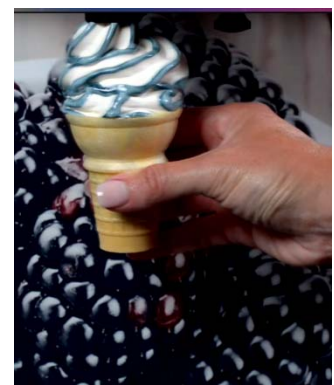
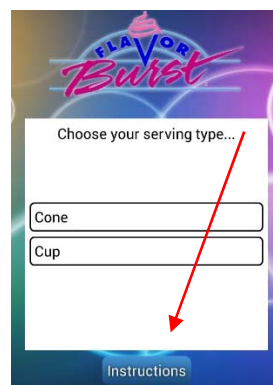
- To adjust the sound and volume the Touch Panel makes when it is touched and when it alerts the operator to stop serving product, touch the SHOW OPTIONS button next to “Change Touch Sound and Volume” and make your adjustments.



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



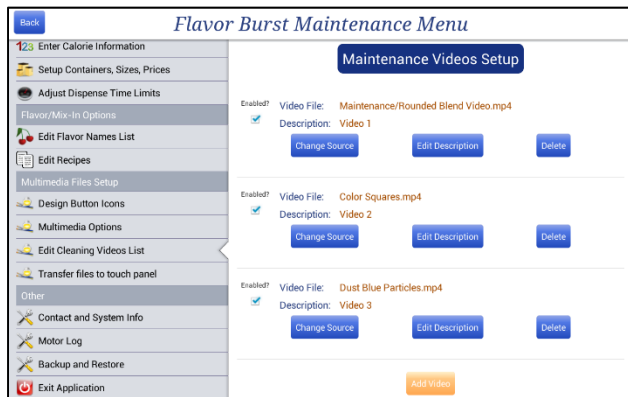
When enabled, an INSTRUCTIONS button is added to the selection screens. When touched, it will display the video.



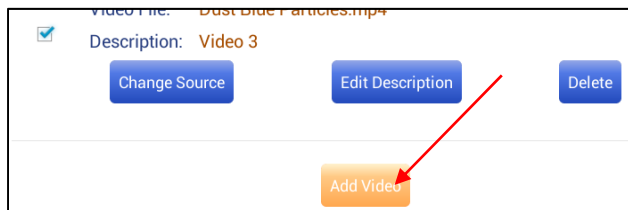
Edit Cleaning Videos List

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.”

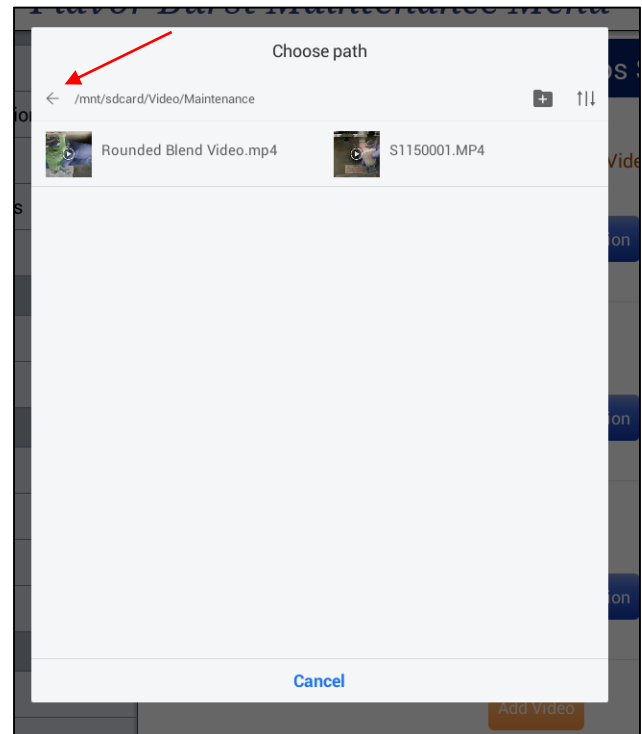
1. Press the “Edit Cleaning Videos List” section in the Maintenance Menu. Enter the Administrator Password if prompted.



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

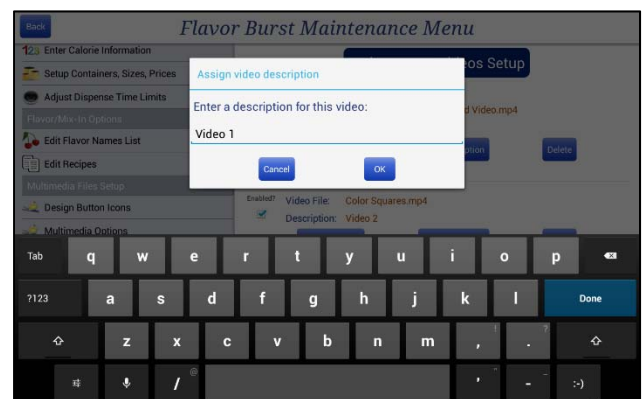


3. Select the video you wish to add to the list. If you cannot find the video, back out of the folder and choose a different folder path by touching the small arrow at the upper left until you find the video you wish to use.

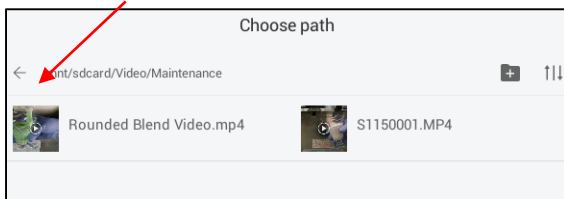
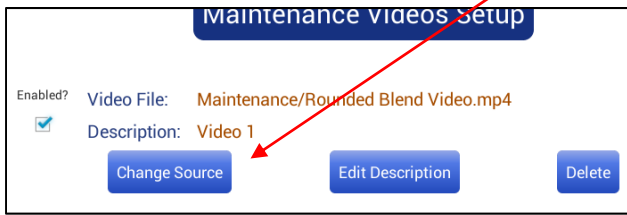


NOTE: IF THE VIDEO HAS NOT BEEN LOADED ONTO THE COLOR TOUCH PANEL, SEE SECTION “TRANSFER FILES TO TOUCH PANEL” FOR INSTRUCTIONS ON HOW TO UPLOAD NEW VIDEOS TO THIS DEVICE.

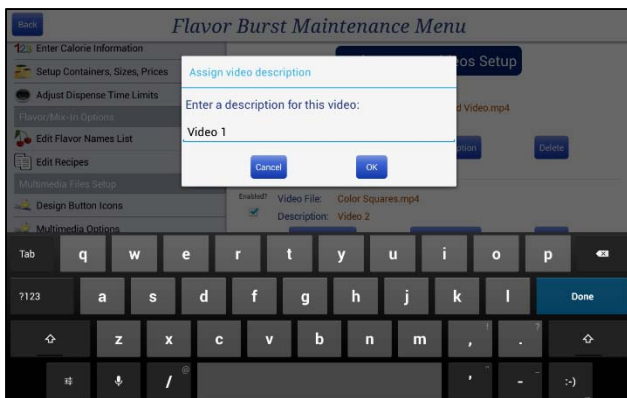
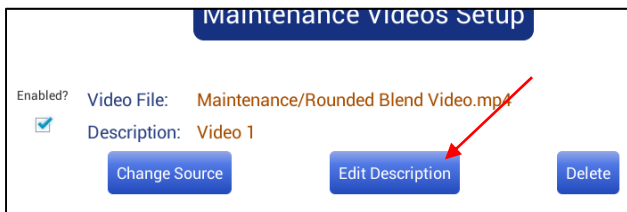
4. Create a description or name for the new video. The Equipment Cleaning Videos List will display this name.



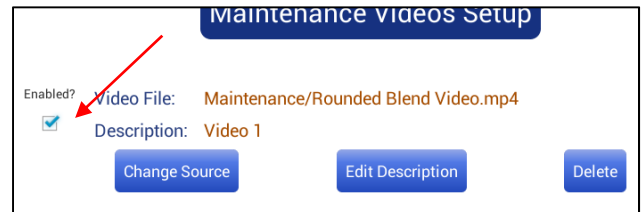
- To change a video in the list to a different video, touch the CHANGE SOURCE button. Then, select the video you wish to use. If you cannot find the video, back out of the folder and choose a different folder path by touching the small arrow at the upper left until you find the correct video.



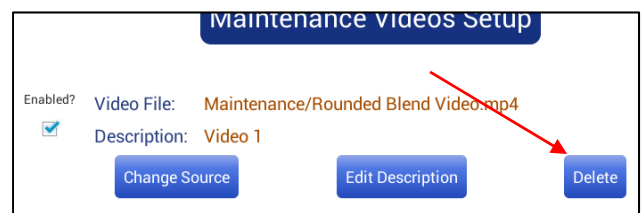
- To edit the video description, touch the EDIT DESCRIPTION button.



- 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.



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

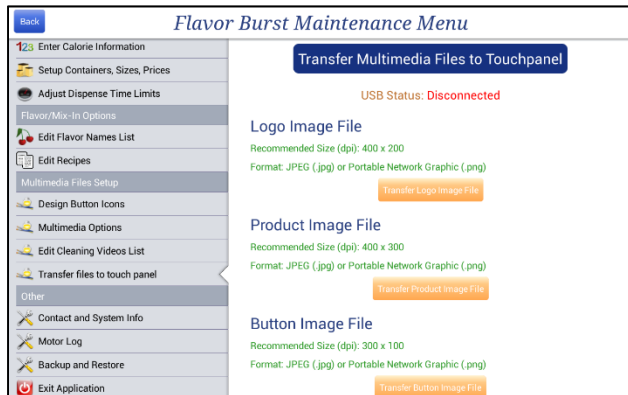


NOTE: DELETING THE VIDEO FROM THE SETUP LIST DOES NOT DELETE THE VIDEO FROM THE COLOR TOUCH PANEL. YOU CAN ADD THE VIDEO BACK TO THE LIST BY PRESSING "ADD VIDEO" AND SEARCHING THE FILE.

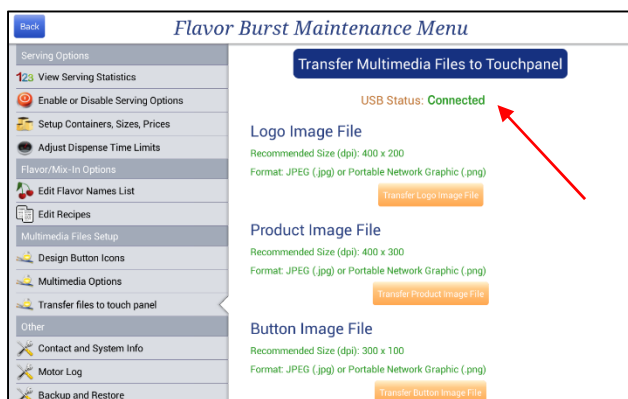
Transfer Files to Touch Panel

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.

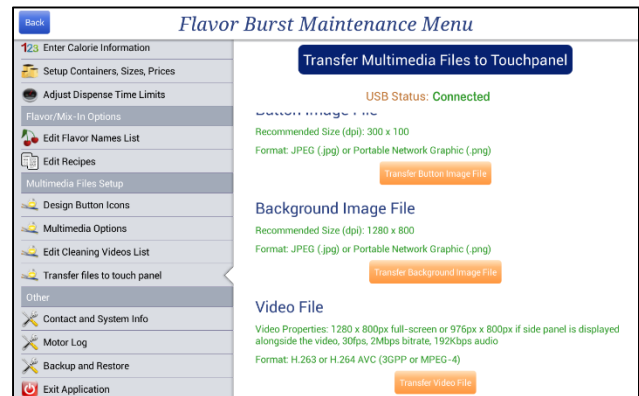
1. Press the "Transfer Files to Touch Panel" section in the Maintenance Menu. Enter the Administrator Password if prompted.



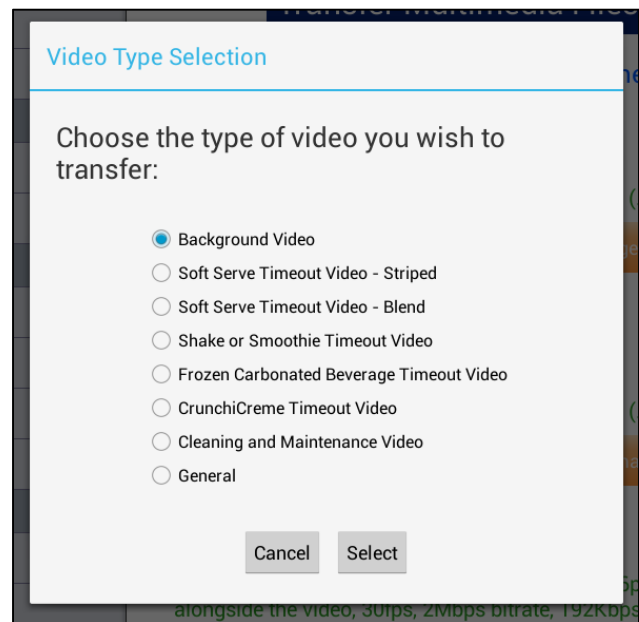
2. Ensure the files on your USB drive are PNG files or JPG files, and are the correct size for their purpose. Size (dpi) requirements are outlined on the screen.
3. Insert the thumb drive with your new files into the USB port underneath the Touch Panel. The USB Status at the top should read "Connected."



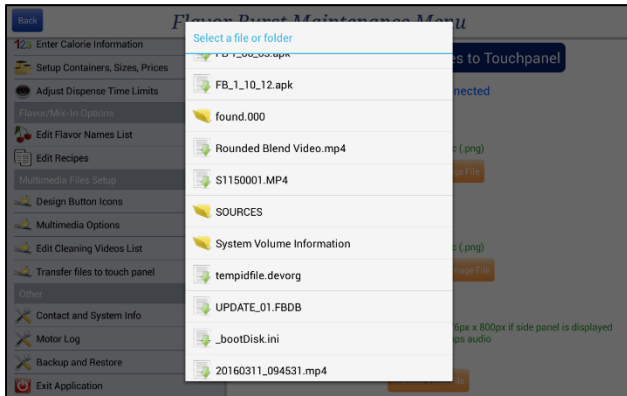
4. The five different TRANSFER buttons ensure the new files are uploaded from the thumb drive to the correct gallery folders. There are five different types of files you can upload: logos, product images, button images, background images, and videos. Upload each of your new files to the appropriate folders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



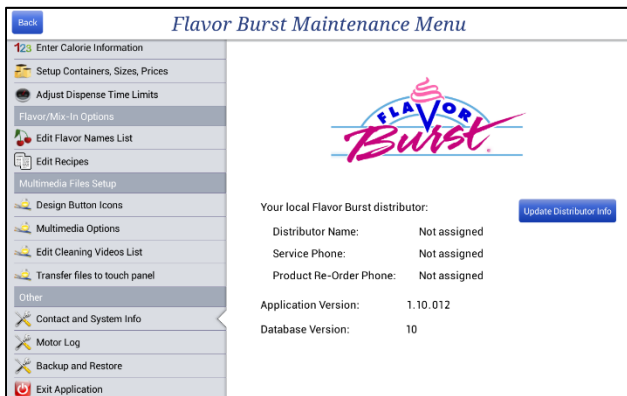
- A window will appear displaying the files and folders on the USB drive. Select the file you wish to upload.



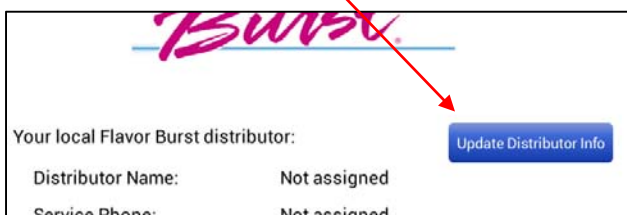
- When all the files have been uploaded, remove your USB device. The new images should appear in their gallery folders when you search for them.

Contact Information

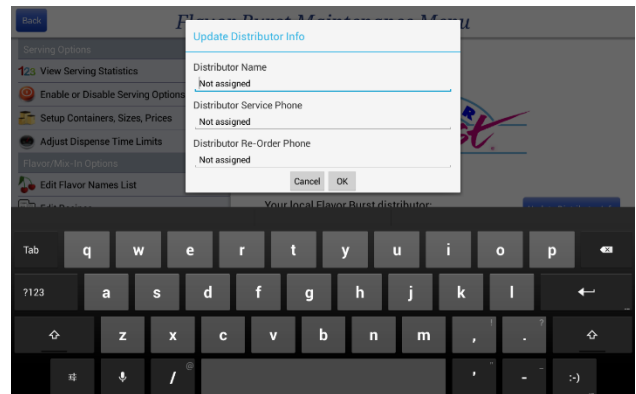
This screen shows the name, the service number and the product re-order number of your local distributor. It also shows information on the Flavor Burst App Version and Database Version, which may help in troubleshooting in the future.



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



- Add or change your distributor's name and contact information in the spaces provided. If you don't know this information, contact White Glove Service.



- 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.

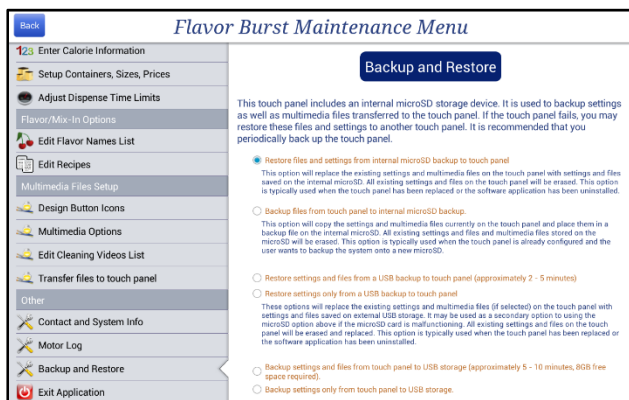
Motor Log							Clear Log
Timestamp	Bank	Motor	Speed	Duration (ms)	Overload		
2017-07-27 16:08:25.436	D	2	255	10	false		
2017-07-27 12:08:29.236	D	2	255	10	false		
2017-07-27 16:08:32.302	D	2	255	10	false		
2017-07-27 16:19:36.568	D	2	255	10	false		
2017-07-27 12:19:40.656	D	2	255	10	false		
2017-07-27 16:19:43.937	D	2	255	10	false		
2017-07-27 16:33:59.930	D	2	255	10	false		
2017-07-27 12:34:06.261	D	2	255	10	false		
2017-07-27 16:34:08.998	D	2	255	10	false		
2017-07-27 16:42:17.545	D	2	255	10	false		
2017-07-27 12:42:22.387	D	2	255	10	false		
2017-07-27 16:42:25.662	D	2	255	10	false		
2017-07-27 16:47:09.336	D	2	255	10	false		
2017-07-27 12:47:13.693	D	2	255	10	false		
2017-07-27 16:47:16.584	D	2	255	10	false		
2017-07-27 17:16:16.604	D	2	255	10	false		
2017-07-27 13:16:21.202	D	2	255	10	false		
2017-07-27 17:16:25.396	D	2	255	10	false		
2017-07-27 17:18:45.577	D	2	255	10	false		
2017-07-27 13:18:49.881	D	2	255	10	false		

- Press the "Motor Log" section in the Maintenance Menu.
- 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. Restore files and settings from internal microSD backup to Touch Panel

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. Backup files from Touch Panel to internal microSD backup.

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

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 replaced or the software application has been uninstalled.

6. Restore settings only from a USB backup to Touch Panel

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

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. Backup settings only from Touch Panel to USB storage.

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.

☒ Restore settings and files from a USB backup to touch panel (approximately 2 - 5 minutes)

☐ Restore settings only from a USB backup to touch panel

These options will replace the existing settings and multimedia files (if selected) on the touch panel with settings and files saved on external USB storage. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. All existing settings and files on the touch panel will be erased and replaced. This option is typically used when the touch panel has been replaced or the software application has been uninstalled.

☐ Backup settings and files from touch panel to USB storage (approximately 5 - 10 minutes, 8GB free space required).

☐ Backup settings only from touch panel to USB storage.

These options will copy the settings and multimedia files (if selected) that are currently on the touch panel and place them onto external USB storage. It may be used as a secondary option to using the microSD option above if the microSD card is malfunctioning. Select the "settings only" option when upgrading the app to copy settings to the new app. When copying the configuration from one physical touch panel to another, you should select the first option to move ALL the files

Synchronize Now

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.

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TESTING THE TOUCH PANEL SETTINGS

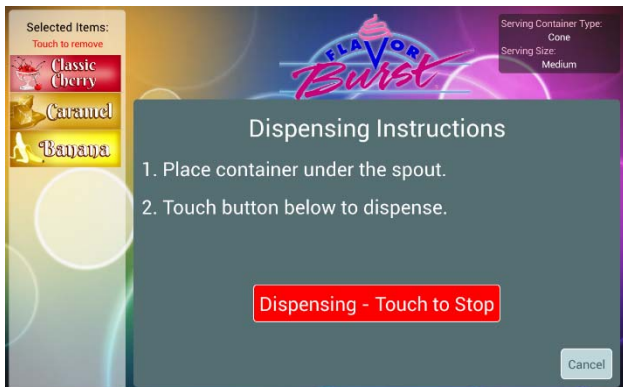
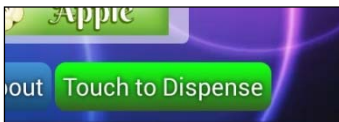
Once the system is enabled to dispense flavors, test each flavor to ensure they all dispense properly and that the Injector/Blending Assembly operates correctly. Draw several servings choosing all the different options available for your setup to verify the Color Touch Panel settings are acceptable.

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

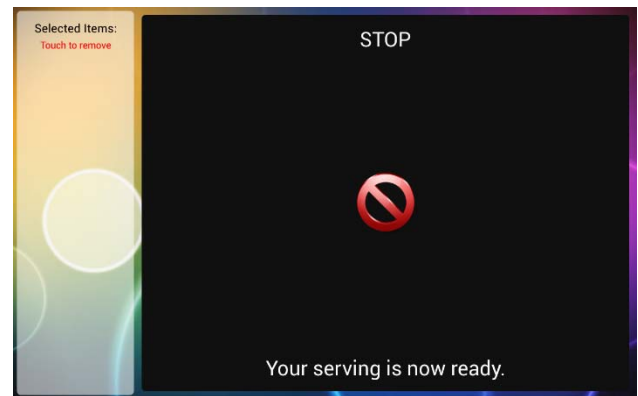
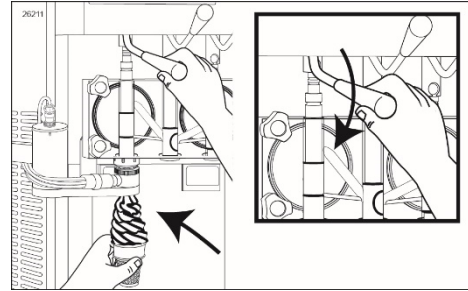
1. Make your serving selections on the serving screen(s).



2. **AUTOMATIC DISPENSING MODE:** 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. **MANUAL DRAW:** 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.

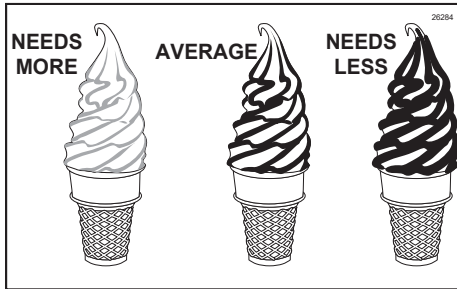


NOTE: IF YOUR SYSTEM HAS A DRAW HANDLE SWITCH, PRESS THE SWITCH AGAINST THE DRAW HANDLE WHILE MOVING THE DRAW HANDLE INTO THE FULL "OPEN" POSITION. THIS ACTIVATES THE FLOW OF SYRUP TO THE SPOUT.

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.

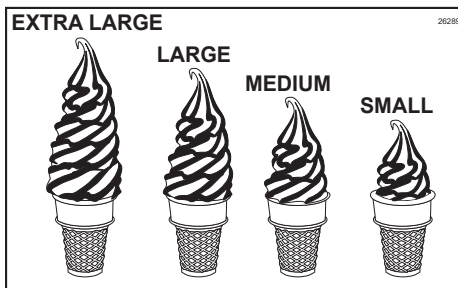
4. Evaluate your serving for both appearance and taste. Look and taste the serving to ensure the syrup level is acceptable. Draw servings of the other flavors to evaluate their syrup dispensing levels.



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

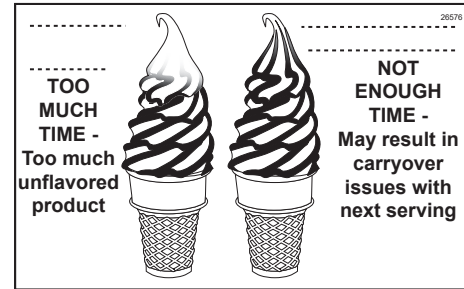
NOTE: YOU CAN ALSO ADJUST THE FLAVOR STRENGTH IN A SERVING BY SLOWING OR SPEEDING UP THE FREEZER’S DRAW RATE.

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.

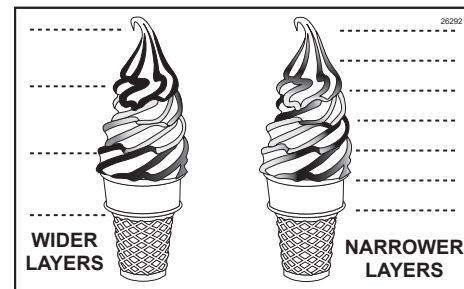
6. If the white cap option is enabled, see if syrup product has cleared the Injector Head. Make sure there is not too much unflavored product at the top of your serving.



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

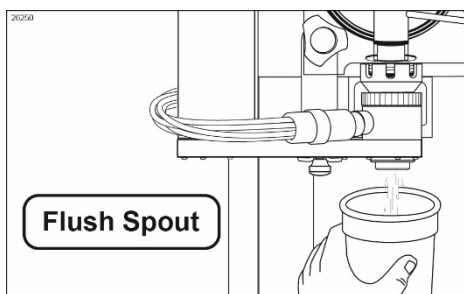
NOTE: THE WHITE CAP OPTION IS ONLY AVAILABLE WHEN TIMED SERVING SIZES IS ACTIVATED.

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 White Glove Service 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.

