GS

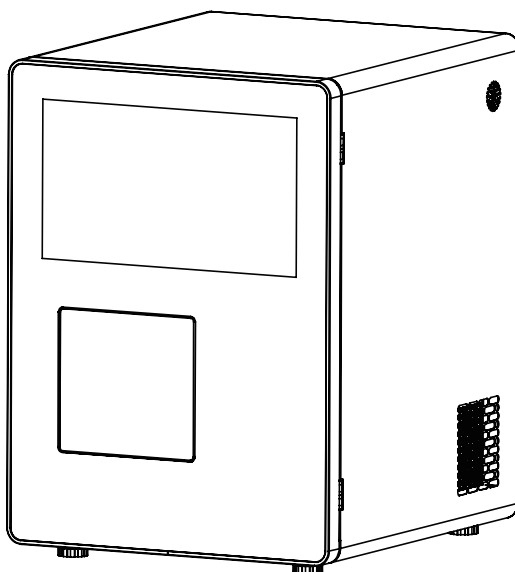# GS801 Protein Shake Vending Machine

User manual

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CONTENTS

1.Specification

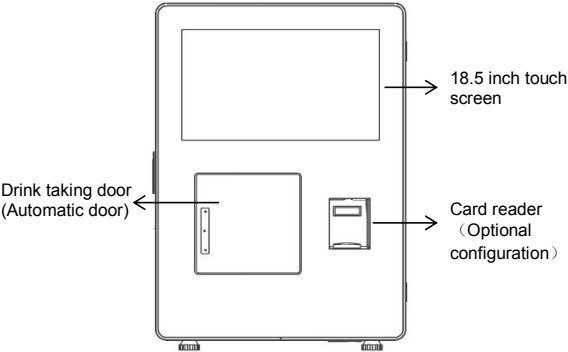|	
Product model	GS801 protein shake vending machine
External dimension	520mm（W）*585mm（D）*720（H）
Power consumption	AC120V 60Hz 1800W15A
Maximum power	1800W
Standby power	20W
Net weight	60KG
Screen	18.5 inch capacitive touch screen
Payment methods	Coin payment, bill payment, card payment, QR payment
Capacity of canisters	4L powder canister*4
Cup dispenser	No cup dispenser, support Self-brought cups
Self-brought cup size	Paper cup or shaker cup, with a height of 100-150mm and a diameter of the cup opening ranging from 65-90mm.
Mixer	Track conveyance with adjustable time and speed, single-cup mixing
Water supply ways	Automatic water supply, pump water supply from bucket/purified tap water
Water output	Cooling+heating
Refrigeration Method	Compressor Refrigeration
CPU/internal storage	Quad core 64 bit Cortex-A552.0GHz/2GRAM/32GROM
GPU	GPUMali-G52-2EE
operating system	Android11
WiFi	2.4G+5G
Backend System	Remote monitoring + back-end early warning + fault prompt + membership management + promotion management
Drinks outlet way	Automatic door
Optional configuration	External cap remover

2. Preautions of machine use

*Important preautions, please read this form carefully!	
Power supply standard	Since this equipment is equipped with multiple electrical components, including high-voltage parts, and its shell is made of metal, all power supplies for the equipment must have standard grounding wires! The power cord should be used in line with the power standard. (If the grounding is not configured due to site restrictions, please contact the local electrician for grounding paving.)
Heat dissipation	There are heat dissipation and air inlets on the side and back of the equipment, so these three sides should be kept at least 15cm away from the obstacle wall.
Network	Please place the equipment in a location with strong network signal. The equipment provides both 4G network interface and WIFI network interface, and the wife network supports 2.4G and 5GHz signals.
Water supply	Please use purified water that can be drunk directly. If tap water is used, it must be purified by a water purifier to avoid food safety hazards and hard water quality that may cause scaling in the internal pipeline of the machine and stop its operation.
Transort equipment	When transporting the equipment, please use a special forklift tool. Do not transport the equipment upside down or horizontally, and do not move the casters for long distances. During transportation, the water stored in the equipment must be drained, and the materials in the equipment must be emptied. After the equipment is transported, it needs to be inspected according to the installation process of a new machine. The refrigeration system must be left for 24 hours before being turned on after transportation. When handling in winter, attention should be paid to keeping warm to avoid frostbite of some accessories.
Waterproof and rainproof	This equipment is not for outdoor use. Please use it in an indoor environment to avoid water immersion and water ingress, which may cause damage to the equipment and the risk of electric leakage. Excessively strong or dim light may affect the visual effect. Please choose a softly lit area for use.

Food safety	Operators of the equipment must hold a health certificate. High voltage inside, please do not operate if you are not a staff member! Be sure to use compliant and safe raw materials, and use them within the shelf life in a standardized manner to avoid material deterioration. During the operation cycle of the equipment, please pay attention to food safety issues in all aspects!
Specified Consumables	Please use the cup type specified by our company: cup height of 100-150mm, cup opening diameter of 65-90mm.
Other preautions	Be sure to arrange full-time personnel to study the operation and maintenance manual provided by our company. Only trained personnel can carry out routine maintenance operations.

3.1 Design details of product external structure

Front

18.5 inch touch screen

Drink taking door (Automatic door)

Card reader （Optional configuration）

Side1

Lock

Side2

Loudspeaker hole

dehumidification vent of cleaning

Heat dissipation vent of compressor

Back

Master switch

Heat dissipation vent

Cold tank draine

Hot tank drain

Water inlet (for bottled water or purified water with pressure of 0-0.4Mpa)

Wastewater drain outlet

Overflow drip interface

3.2 Design details of product internal structure

Driver

Leakage protection

X: 772.98 mm
Y: -153.24 mm

Powder

Z-axis

Mainboard

Leakage protection switch

Water outlet nozzle

unloading motor

Cup-hanging assembly

Mixing head

X-axis

Solenoid valve

unloading motor

Cleaning chamber

Compresso
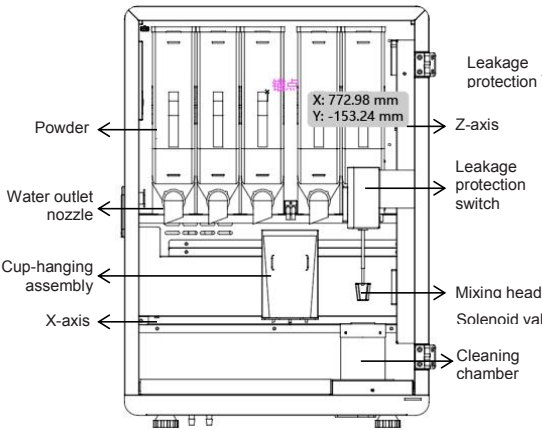
Diagram of Android Interface on the Front Door
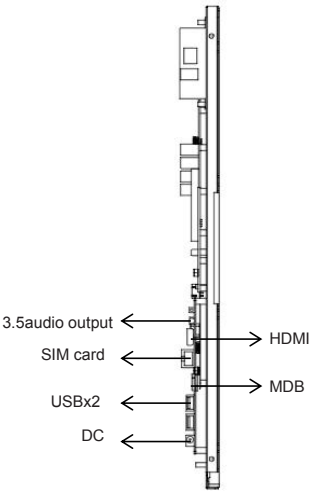
Diagram of Android and Control

MDB

Payment control board

Display high-voltage board

Touch panel

3.5audio output

HDMI

Front door control board board

SIM card

MDB

USBx2

DC

Android board
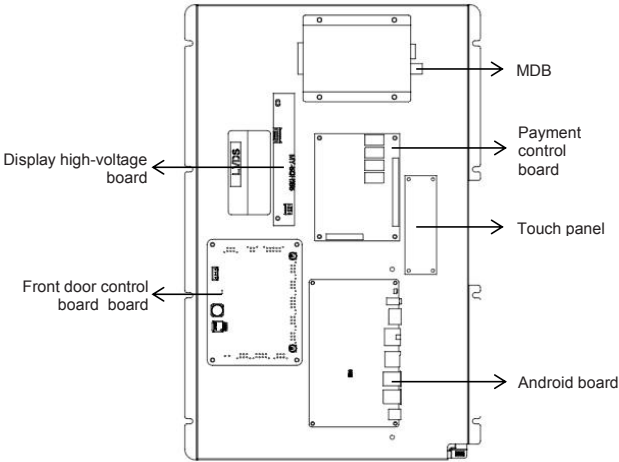
4.Installation and testing of machine

4.1 Instructions for power-on and startup

（1）Preparations before power-on include: Prepare materials and purified water source. The site must have a grounded socket that can provide a stable power supply of more than 2KW. Note that the equipment cannot be placed in unprotected outdoor places, and pay attention to sunscreen and waterproof measures.
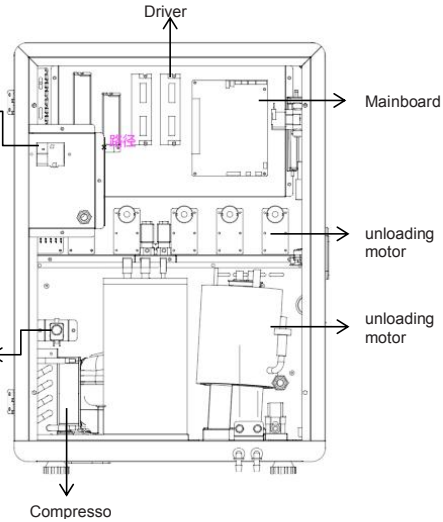
(2) The machine only has one switch.

The master switch of the machine
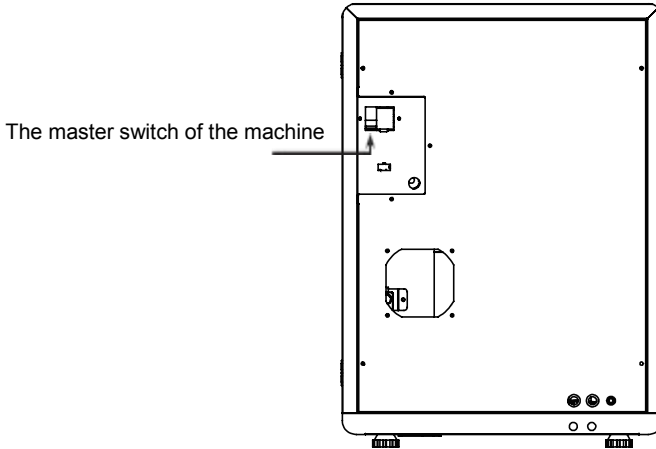
4.2 Installation of WIFI and 4G antennas

Connect the antenna to the Wi-Fi (4G signal) adapter on the top of the machine.

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4.3 Installation of powder canisters

1. Insert the cassette into the motor shaft
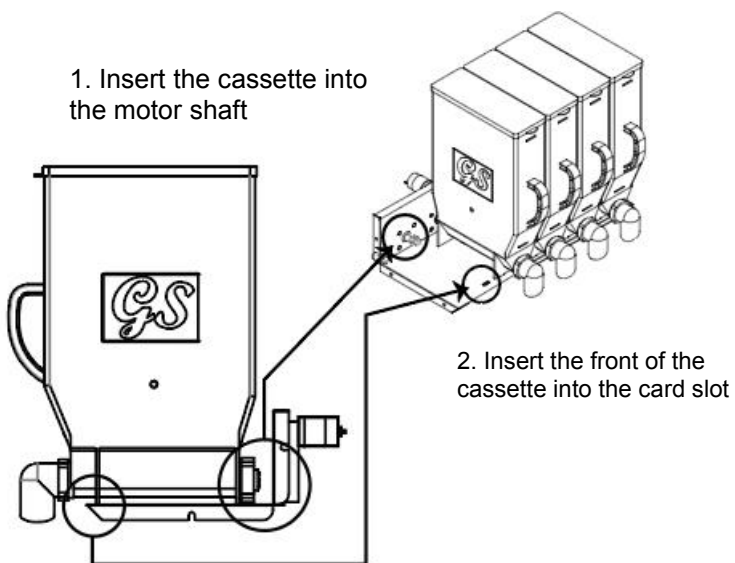
2. Insert the front of the cassette into the card slot

4.4 Replenishment of powder ingredients

(1) Rotate the powder output nozzle 180° in the direction of the arrow to make the powder output nozzle face upwards.

(2) Lift the front end of the ingredient powder canister handle slightly and pull it forward.

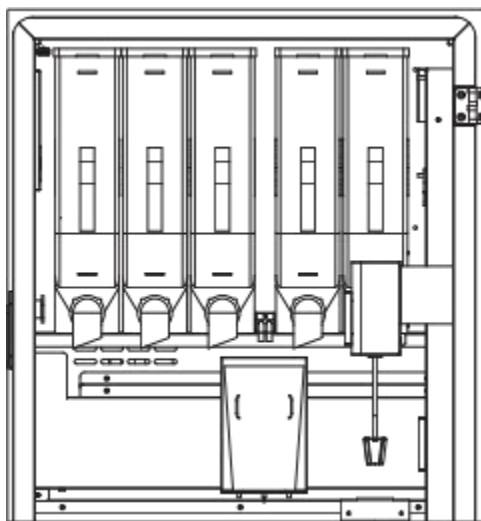(3) Open the cover of the ingredient powder canister and pour the raw material into it.

(4) Align the connecting sleeve at the rear of the ingredient powder canister with the ingredient unloading motor shaft and insert it.

(5) Rotate the powder output nozzle at the front of the ingredient powder canister by 180 degrees to make the powder output nozzle face downwards.

(Pull out forward)

（Open the lid and pour in the powder）

Discharge motor shaft

Insert

connection sleeve

rotate180°

rotate180°
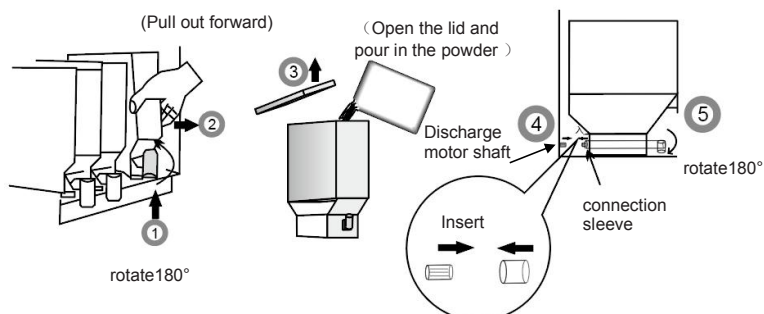
4.5 Installation of waste water tray

The water tray can be directly placed at the bottom left of the track
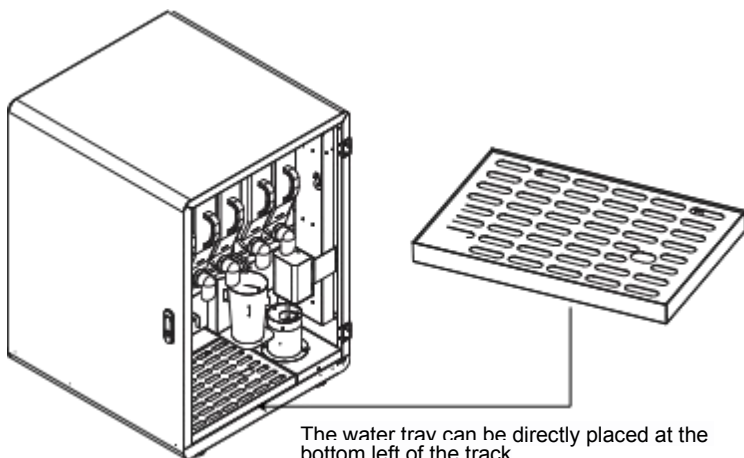
5. Small screen menu settings

When leaving the factory, the equipment has been configured to the optimal design state according to customer requirements. Please do not change the settings at will. If you do need to change, please contact our after-sales personnel and proceed under professional guidance.

Small screen

Keyboard plate
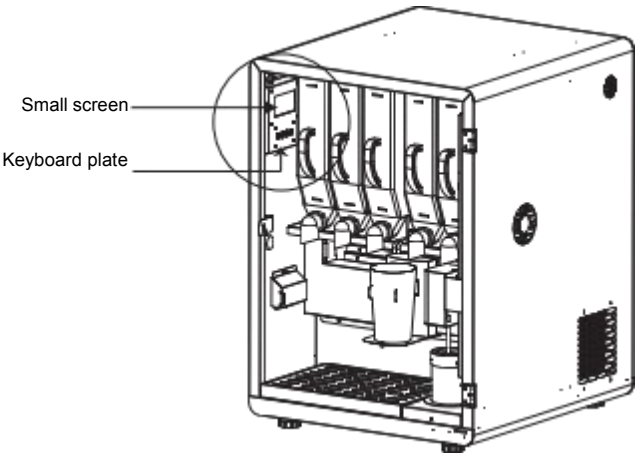
Menu information

Menu setting

parameter setting
Functional test
Front door operation
About the machine

Information:Display the equipment's name and version information

Menu | OK | + | -
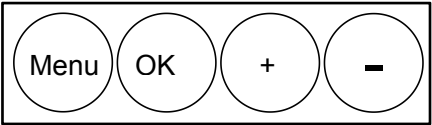
Press 'Menu' button to enter the setting menu, press again for return; click '+' for the drop-down selection, click ' -' for the pull-up selection; click ' Confirm' to enter the corresponding function, click ' Confirm' to enter the corresponding function, and click "Menu" to exit and return.

Parameter Settings

General Settings
Water Volume Correction
Rail Settings
Mixing Settings
Cleaning Settings

General Settings

1	Function of hot tank	Enabled (default): The function of hot tank is enabled and can produce hot water Disabled: The function of hot tank is disabled and cannot produce hot water
2	Function of cold tank	Enabled (default): The function of cold tank is enabled and can produce cold water. Disabled: The function of cold tank is disabled and cannot produce cold water
3	Buzzer	Enabled (default): The mainboard buzzer can produce a "beep" sound. Disabled: The mainboard buzzer is muted.
4	Loudspeaker	Enabled (default): The mainboard's audio module can produce sounds according to functions. Disabled: The motherboard's audio module is muted.
5	The lowest temperature of hot water	0-100℃: It cannot exceed the high temperature value of hot water; Used to set the minimum allowable temperature of hot water in the hot water tank; Default: 80℃
6	The highest temperature of hot water	0-100℃: It cannot be lower than the low temperature value of hot water; Used to set the maximum allowable temperature of hot water in the hot water tank; Default: 85℃
7	The lowest temperature of cold water	0-25℃: It cannot exceed the high temperature value of cold water; When the temperature of cold water is lower than this value, the cold water tank stops cooling; Default: 5℃
8	The highest temperature of cold water	0-25℃: It cannot be lower than the low temperature value of cold water; When the temperature of cold water is higher than this value, the cold water tank starts cooling; Default: 8℃
9	Volume of voice	0-25: Volume of voice broadcast by the on-board voice module; Default: 20 (Note: Not the volume of Android)
10	Voice test	1-8: By selecting different values, you can test the broadcast effect of up to 8 voices.
11	Cooling delay (m)	0-180m: Set the waiting time between when the entire unit is powered on and before the cold tank starts; Default: 5m
12	Idle alternate dehumidification duration (m)	0-250m: Duration of each cycle of the dehumidification fan running in idle state; Default: 1m ✱When it is difficult for the hot air inside the machine to be discharged, it is recommended to use the alternate dehumidification function. The machine will alternately start the dehumidification fan during idle time. Setting it to 0 means not using the function of alternately starting the dehumidification fan.
13	Idle alternate stop dehumidification duration (m)	0-250m: Duration of each cycle of the dehumidification fan stopping in idle state; Default: 4m

5.1.1 Water Volume Calibration

Note: Before the equipment leaves the factory, the calibration parameters have been measured and completed during the production process. It is not recommended to use the water volume calibration function for new equipment! When there is a generally large deviation (greater than 15g) between the target water volume and the actual water volume, and there are no other abnormalities with the water circuit components, water volume calibration can be performed to minimize the deviation. The final deviation can be limited to ≤10g.

1	Channel Number	1–16: Channel numbers for the material troughs used for calibration. Only one channel's water volume needs to be calibrated, and the other channels will be synchronized for calibration; Default: 1
2	Water Outlet Type	Cold/(Cold: Default): Indicates that the current calibration is for cold water. Hot: Indicates that the current calibration is for hot water.
3	Calculate Pulse	(Non-modifiable) The target pulse calculation value of the flow meter when calibrating a specified water volume.
4	Actual Pulse	(Non-modifiable) The actual number of pulses generated by the flow meter when calibrating a specified water volume.
5	Pulse inertia	1–100: The difference between the actual pulse and the calculated pulse, which should be ≤2 pulse counts. There may be slight variations among products of different batches. Default: 12.
6	Adjust Boundary Limits	Upper Limit/Upper: The target water output (g) represents the maximum allowable value for normal water dispensing. Lower Limit/Lower: The target water output (g) represents the minimum allowable value for normal water dispensing. *The water output (g) within the range defined by the upper and lower limits, inclusive, constitutes the valid range for water volume adjustment. For water volumes outside this range, a reasonable deviation in water output cannot be guaranteed.
7	Water Output (g)	10-65530: The amount of water to be adjusted for deviation. Taking a regular 14-ounce paper cup for making drinks as an example, the recommended lower limit for water output adjustment is set to 50(g), and the upper limit is set to 300(g). *When the water output is less than 50g, the deviation is difficult to control.
8	Non-calibrated Water Output	Test Function: To dispense a specified amount of water without using calibration parameters; two pieces of information are determined based on the actual weight of the dispensed water: 1. Obtain the initial deviation from the target water amount and use this deviation to determine the starting set value for calibrating the deviation; 2. Compare with the water output of the calibrated water dispense to determine the actual calibration accuracy of the calibration parameters.
9	Calibration Deviation (g)	(-32768) - (+32767): The adjustment value for the deviation between the target water output and the actual water output.
10	Calibrated Water Output	Test Function: To test the absolute deviation between the calibrated water amount and the target water amount; the absolute deviation can be further reduced by adjusting the Calibration Deviation (g); the absolute deviation should be controlled within 5g.

How to Calibrate Water Volume Deviation

Water volume deviation is divided into two types based on water temperature: hot water deviation and cold water deviation. Both types of deviations require separate calibration. Taking the calibration of one hot water channel with a target cup capacity of 14 ounces as an example.

First, complete the preparations before calibration:

1.Ensure that the water circuit and the heating tank are full of water.

2.Control the first hot water channel to dispense a stream of water to purge air from the hot water pipeline and the heating tank.

3.Ensure that the water temperature reaches the normal dispensing temperature.

4.Enter the water volume calibration mode.

5.Set the channel number to 1.

6.Set the water type to hot water.

7.Set the pulse inertia to the default value of 12.

8.Set the calibration boundary to the lower limit value (calibrate the minimum water output first).

9.Set the water output (g) to 50.

10.Execute three non-calibrated water dispensing tests and measure the net water output in grams for each test; refer to this data as A[1,2,3] below.

11.Calculate the average of the two closest values in data A[1,2,3] and use it as the result a of the non-calibrated water dispensing test.

12.Set the difference between the water output (g) and a to the calibration deviation (g) (which can be negative).

13.Execute three calibrated water dispensing tests and measure the water output in grams for each test; refer to this data as B[1,2,3] below.

14.Calculate the average of the two closest values in data B[1,2,3] and use it as the result b of this calibrated water dispensing test.

15.Compare the water output (g) with b and adjust the current calibration deviation (g) value based on the actual situation.

16.Repeat steps 14 to 15 until the deviation between the calibrated water output result and the water output (g) is less than 5 grams; (the factory-set deviation should be less than 3 grams).

17.At this point, the calibration of the lower limit value for hot water is complete.

18.Return to step 8, set the calibration boundary to the upper limit value (calibrate the maximum water output next), set the water output (g) to 300, and repeat steps 10 to 17 to complete the deviation calibration for the upper limit value of hot water.

19.Return to step 6, set the water type to cold water, and repeat steps 8 to 18 to complete the deviation calibration for the upper and lower limits of cold water. * By selecting only one channel from 1 to 16 for calibration, the water output deviation calibration for both cold and hot water of all channels can be completed!

To adjust the deviation based on existing calibration data, simply follow steps 13 to 17 to complete the corresponding (cold/hot water, upper/lower) deviation adjustment.

5.1.3 Rail Settings

Note 1: Before the equipment leaves the factory, the rail parameters have been measured and completed during the production process. It is not recommended to use the rail setting function for new equipment! The following situations may require the use of the rail setting function:

1.When the deviation between the actual coordinate position of the workstation and the target coordinate position exceeds 1mm, the coordinate setting function needs to be used.

2.When the rail's execution speed is too slow, the execution noise is too loud, or the execution speed is too fast leading to missed steps, the speed setting function needs to be used.

3.When the overall offset of all workstation coordinates occurs due to assembly, structural dimensions, or replacement of parts, the unified coordinate setting function needs to be used.

4.When it is desired to restore the factory coordinate parameters, the coordinate restoration function needs to be used.

Note 2: The GS801 model does not have a Y-axis.

Orbit Speed Setting	X Max Speed	25-3000:Set the maximum execution speed for the X-axis; Default: 3000
	Z Max Speed	25-3000:Set the maximum execution speed for the Z-axis; Default: 3000
Unified Coordinate Setting	Reference Station Number	1 - 9 : Reference station number for uniformly adjusting deviations
	X	0.0-MaxDouble: X-coordinate value of the reference station; Unit: mm; Step: 0.5mm
	Z	0.0-MaxDouble: z-coordinate value of the reference station; Unit: mm; Step: 0.5mm

When all the X-coordinates need to be adjusted by the same distance in the same direction, you can use the unified coordinate setting to adjust the X-deviation distance for all coordinates, instead of manually adjusting each coordinate individually. By adjusting the coordinate value of a certain reference station number, all station coordinates will be synchronously adjusted by the same distance. For example, if station number 1 is taken as the reference station and the X-axis of station number 1 is increased by 1mm, then the X-axis coordinate values of stations 2 to 9 will also be synchronously increased by 1mm on top of their original coordinate values.

Independent Coordinate Setting	Independent Coordinate Setting	*1-9*:station Number to Adjust Coordinates
	X	0.0-MaxDouble: X-coordinate Value of the Station; Unit: mm; Step: 0.5mm
	Z	0.0-MaxDouble: Z-coordinate Value of the Station; Unit: mm; Step: 0.5mm

When there are deviations in the coordinate values of individual stations, independent coordinate setting needs to be used to make corresponding adjustments to the coordinates.

5.1.4 Mixing settings

Unified Mixing Settings

Speed	15-100:Unified mixing speed; unit: %; default: 25
Number	1-15:Number of mixing cycles; default: 3
Mixing time	1 -255 : Duration of each mixing action; unit: S; default: 2
Mixing pause	1-15 :Duration of mixing pause between cycles; unit: S; default: 2
Test settings	Test function: To test the execution effect of current mixing parameters
	Special note: The mixer will rotate during execution; please stay away from the mixer before performing this function

Independent Mixing Settings

Unloading Channel Number	1-16:Unloading Channel Number Index, used to determine which channel's mixing parameters to set
Speed	15-100:Mixing speed for the current channel recipe; unit: %; default: 25
Number	1-15:Number of mixing cycles; default: 3
Mixing time	1-255:Duration of each mixing action; unit: S; default: 2
Mixing pause	1-15:Duration of mixing pause between cycles; unit: S; default: 2
Test settings	Test Function: To test the execution effect of current mixing parameters; Special Note: The mixer will rotate during execution; please stay away from the mixer before performing this function!

If a production recipe utilizes two or more material feeding channels, and the mixing parameters for each channel are different, then the final mixing execution parameters are derived from the combination of the maximum values of all parameters across the channels. This is illustrated specifically through the following table:

For example, consider a production recipe involving mixing parameters for two material feeding channels, namely 1# and 2#, as follows. Note that the coordinate restoration function is required. Note 2: The GS801 model does not have a Y-axis.

Channel number	Speed	Number	Mixing time	Mixing Pause
1#	50%	3	5S	2S
2#	35%	4	3S	3S
Then, the results of taking the maximum values for each mixing parameter are as follows in the table, and the final mixing action will be executed according to the table below.				
	Speed	Number	Mixing time	Mixing Pause
	50%	4	5S	3S

Cleaning settings

Upper and lower cleaning	Yes: (Default) Using an up-and-down motion to dynamically clean the mixer
	No: Fixed at the cleaning position, cleaning the mixer at a fixed point
Vertical Distance	1– 63: The distance moved up and down during vertical cleaning; Unit: mm; Default: 20
Mixing Mode	0 :Fixed Speed: Continuous mixing until the set time is reached.间
	1 : Mix for a period of time for each set, then stop for a period of time, and repeat until the set number of sets is completed.
Speed	15-100: Mixing Speed for Cleaning Mixer; Unit: %; Default: 30
Number	1-15: Number of Cycles for Mixing Action; Default: 1
Mixing time	1-255 :Duration of Mixing Action per Cycle; Unit: S; Default: 5
Mixing pause	1-15:Duration of Stopping Mixing per Cycle; Unit: S; Default: 2
Test settings	Test Function: To test the execution effect of the current mixer cleaning parameters;;
	Special Note: During execution, the mixer will rotate and the Z-axis will move; Please stay away from the mixer and Z-axis before executing this function.

2.Function Test

Drain the Water Circuit	Function: Remove all water from the machine
Below is the complete operating procedure for executing the "Drain Water Circuit" function: Firstly, remove the water suction pipe from the water bucket or close the water supply valve, and disconnect the pressurized water supply pipe from the water inlet of the machine. Secondly, execute the Drain Water Circuit function through the small screen. Finally, open the cold water tank drain and hot water drain respectively, and wait for the function to complete. After the function completes, the machine will continuously beep in a "beep-beep" cycle until it is powered off. At this point, the machine has drained the majority of the water. Re-close the cold water tank drain and hot water drain. * Note: After executing the Drain Water Circuit function, the machine needs to be powered on again to operate normally	
Full Function Inspection	Function: To check the execution results of all basic functions of the machine and provide feedback on the functional status of the components.
Sensor Status	Information: Used to view the input status of main sensors. * Can only be exited using the Confirm/OK button.

Status Display Instructions

Display Content	Explanation
X0	X-axis at Initial Position (Leftmost)
X1	Waste Water Tank Water Level Reached Warning Level
X4	Z-axis at Initial Position (Topmost)
X6	Water Tank Water Level Reached Maximum Detection Point
X7	Water Tank Water Level Reached or Exceeded Minimum Detection Point
X10	Cup on Cup Holder

3. Front door operation

| Front Door Operation	Function: To open the cup retrieval window.
Closing the Door	Function: To close the cup retrieval window.

6. Components maintenance methods

Friendly Reminder: Please unplug the power socket before cleaning. Do not use chemicals such as benzene, zinc, or sodium hydroxide for scrubbing. To ensure the normal operation of your machine and produce delicious and healthy drinks, we recommend cleaning the following parts every week. If the machine is out of service, please empty the water tank, remove the powder materials, and keep it clean!
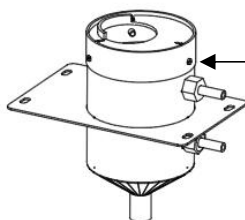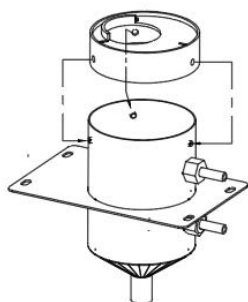
Mixing head

1. Clamp the clamping tool tightly onto the motor shaft to prevent it from rotating.

2.Insert the hand nut wrench into the middle gap of the mixing head and fit it onto the fixed nut on the lower side, then unscrew the nut clockwise
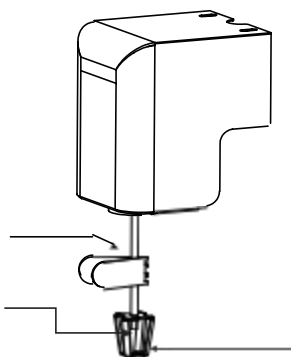
3.After unscrewing the nut, turn the mixing head clockwise to detach it

Cleaning compartment

The round hole on the side of the silicone cover is fitted onto the linear locating pin.

Powder Canisters

After pouring out the raw material, soak it in water to dissolve any solidified parts, then rinse it thoroughly with clean water. Dry the inside of the powder canister with a cloth or a hair dryer, and then add raw material powder according to usage.

  (Moisture can cause the raw material to solidify and hinder discharge. Be sure to clean it once a week. If clogging occurs, first check if the raw material has solidified and caused the blockage, and immediately clean it to resolve the issue.)

Waste water tray

After draining the water in the waste water tray, soak it in water for cleaning. Dry it thoroughly and put it back in its place. Clean it once a day.

7. After-sale service

1.Working time:

 Working days：8:00--20:00　　　Holidays：8：30--18:00

2.Service Content:
(1) Provide machine installation/operation/debugging guidance service.
(2) Provide comprehensive training.
(3) Provide remote technical support.
(4) Provide after-sales on-site service when necessary.

3. Warranty Scope
(1) One-year free warranty for the whole machine.
(2) During the warranty period, if parts need to be replaced due to quality issues with the product itself, the replacement of parts will be provided free of charge.
(3) In principle, after-sales issues are primarily addressed through remote guidance, supplemented by on-site handling. We will assist customers in resolving related issues by providing corresponding accessories, operational methods, and videos.
(4) Failures caused by factors such as non-compliance with operating specifications, human factors, site conditions, and force majeure are not covered by the free warranty.

8. Bill of materials

No.	Component Name	Qty	Placement location	Details
1	Complete set of powder canisters	4	Carton box for Accessories	
2	Complete set of water pumps	1	Carton box for Accessories	
3	Complete set of waste water tray	1	On the bracket of the waste water tray	
4	Wifi antenna	2	Carton box for Accessories	Installed by the customer on the nut at the top of the machine (only available on remote-controlled machines)
5	User manual、certificate of qualification	1	Carton box for Accessories	
6	Pipe plug	1	At the lower water pumping connector	
7	Complete set of water pipes	1	Carton box for Accessories	
8	key	2	Tied to the power cord	
9	Waste water bucket	1	Carton box for Accessories	

9. Common faults and solutions

Fault Code	Fault Analysis	Countermeasures and Solutions
E01	Water tank is empty.	Refill water; troubleshoot the water level switch for malfunctions.
E02	The cup dispenser has no cups	Reload cups; troubleshoot the residual cup sensor for malfunctions
E04	Sensor abnormality	Check if the hot and cold water NTC sensors are abnormal; check if the water level switch is abnormal.
E11	Instant Module Offline	Troubleshoot the communication section of the instant motherboard
E12	Foreign Object on Track	Check if there are foreign objects on the track preventing it from resetting or reaching the station.
E13	Payment Module Offline	Troubleshoot the communication section of the payment module.
E14	Front Door Module Offline	Troubleshoot the communication section of the front door module.
E19	Pressure Boost Pump Failure	Troubleshoot Pressure Boost Pump Components
E20	Emptying Solenoid Valve Failure	Troubleshoot Emptying Solenoid Valve Components
E21	Water Outlet Solenoid Valve Failure	Troubleshoot Water Outlet Solenoid Valve Components
E22	Fault in Cup Dropper No. 1	Cup jammed in cup dropper; repair and inspect cup dropper components
E25	First Preheat upon Power-on	First preheat upon power-on, please wait
E26	First Cooling upon Power-on	First cooling upon power-on, please wait
E27	Flow meter Fault	Repair and inspect flow meter components
A05	Thermal Tank Fault	Thermal tank heating timeout, check for temperature switch protection
A06	Cold Tank Fault	Cold tank cooling timeout, check compressor components
A09	Cup Holder with Cup	There is an unretrieved drink or foreign object in the cup holder; abnormal laser opposing sensors
A10	Bucket #1 has no water	Water extraction from Bucket #1 timed out, replace Bucket #1

10. Warranty card

Warranty Card				
User profiles			**Time**	
Customer name		Contact number		
Address				
Model		Equipment number		
Purchasing date		purchasing Price		
Maintenance record	Maintenance time	Cause of failure and maintenance		

Warranty Instructions

Please keep this card properly as it serves as proof for maintenance and repairs.

The product is warranted for 1 year from the date of purchase.

During the warranty period, under normal use and maintenance, if there are any issues with the machine's components, materials, or craftsmanship that result in malfunction, upon verification, our company will provide maintenance and replacement of parts.

Within the warranty period, our company reserves the right to refuse service or charge for materials and services in the following circumstances:

(1) Failure to provide the warranty card and valid purchase receipt.

(2) Damage caused by unnatural or abnormal external forces.

(3) Damage resulting from disassembly or repair by unauthorized service providers.

(4) Malfunctions and damage caused by natural disasters or other force majeure events.

(5) Any intentional damage.

5. Our company reserves the right to final interpretation of all contents.

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