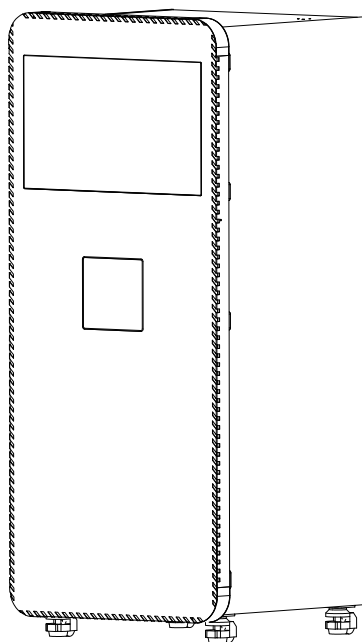


GS805

Protein Shake Vending Machine

User manual

GS



Wuhan Gao Sheng Wei Ye Technology Co., Ltd
www.gscoffeevending.com

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I . Specifications for the machine

Model	GS805 protein shake vending machine
Voltage	220V ~50Hz 9A 1800W
Output powder	Maximum: 1800W, Standby: 180W
Size	757mm (width)*670mm (depth)*1800 (height)
Gross weight	145KG
Screen	27 inch touch screen
Payment	Cash, card, QR
Canister	4L x 7 pcs
Cup dispenser	Automatic dispenser
Cup capacity	14oz paper cup, 100-120pcs
Mixing way	Orbital transfer + adjustable time and speed, single cup mixing
Water supply	Pump water/tap water
Cold/hot	Cold/hot
Cooling system	Compressor/ Electronic cooling system
Backend system	Remote monitoring+warning backend+error inform+promotion management+ ads display
Drink output	Automatic door
CPU	RK3568 quad-core Cortex-A551.8-2.0GHz
GPU	GPUMali-G52-2EE
Operation system	Android
Option	Cup lid

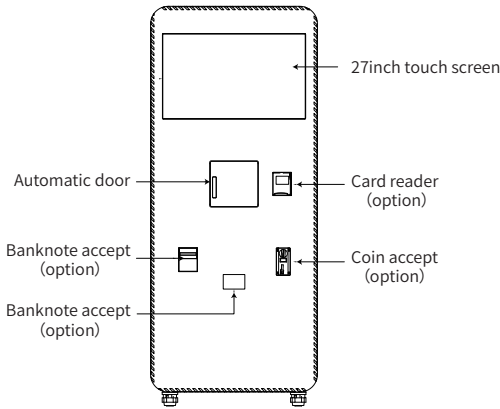
II . Precautions for the use of equipment

*Important notes, please read this form carefully!	
Power Standards	Because the device has several built-in electrical components, high-voltage components, and the device housing is made of metal, the power supply of all equipment must have a standard ground wire! The power supply cable must be used in accordance with the power standards of the cable (If the site limitations of the wiring is not equipped with grounding, please contact the local electrician for grounding installation.)
Equipment heat dissipation	The sides and back of the device have cooling and air intake ports, so these three sides A clearance of 15cm or more should be maintained from the barrier wall.
Internet connect	The device is equipped with 4G network connection function, please place the device in a location with strong network signal to avoid affecting the normal function. The device provides 4G network interface and WIFI network interface at the same time, and the wife network supports 2.4G and 5GHz signals.
Water supply	Please use pure water that can be directly consumed, such as tap water must go through a water purifier to avoid food safety hazards and hard water will make the internal piping of the machine scale and stop working.
Movement notice	If the equipment is to be transported, please use special forklift tools, do not transport the equipment upside down or flat, casters cannot travel long distances. The transportation process must be emptied of the water stored in the equipment, empty the equipment materials. After the equipment transportation is completed, the equipment should be checked in accordance with the process of installing the new machine, and the refrigeration system should be static after transportation. The refrigeration system should be left to stand for 24 hours after the transportation is completed before it is turned on. In winter, it is necessary to pay attention to keep warm to avoid frostbite of some parts.

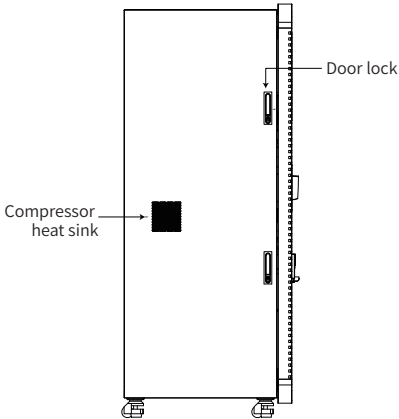
Waterproof and rainproof	The device is not an outdoor device, please use it in an indoor environment, avoid soaking and water ingress to avoid damage to the device and the risk of electric leakage, etc.; too strong or too dark a light may affect the visual effect, please choose a softly lit area to project the device.
Food and safety	Always use compliant and safe raw materials, use materials within their shelf life, avoid deterioration of materials, and emphasize food safety at all stages of the equipment's life cycle!
Reminders to use specified consumables	Please use our company's special 14 or 16 ounces 89mm mouth paper cups and matching cup lids, and other supplies. Keep the paper cups and lids stacked loosely, don't make them too tight, or it will cause falling cups, falling lids, and lid pressing problems! (See the paper cup and lid drawings in the appendix).
Other matters	Please arrange special people to study our company give operation manual, after training people can do every day keep care work.

III-1 External structural design details of machine

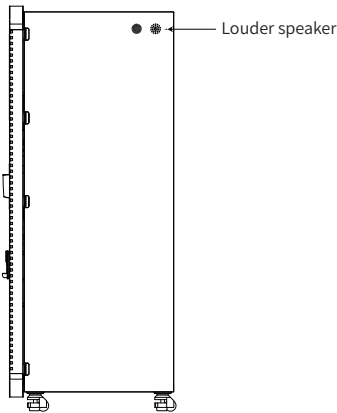
Front



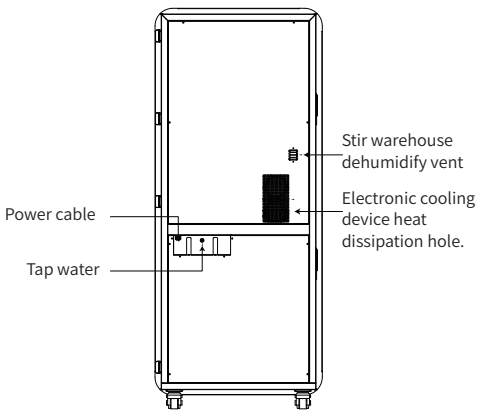
Side 1



Side 2

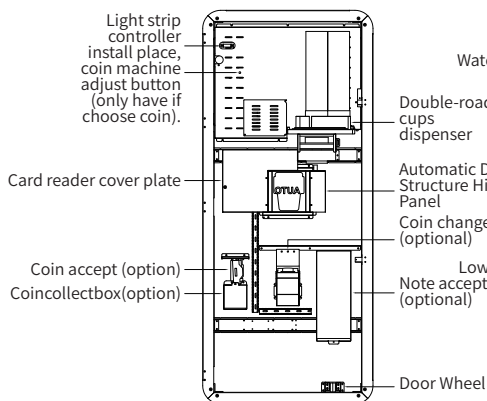


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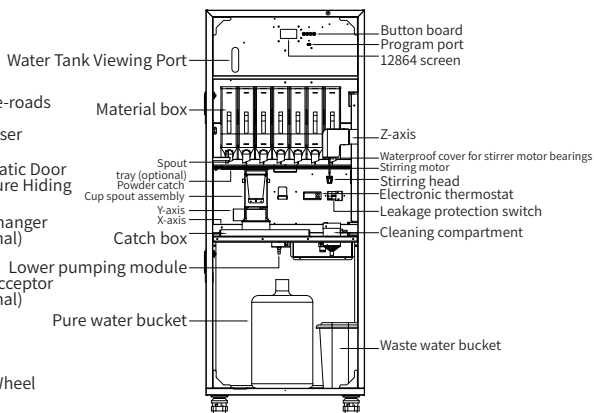


III-2 Internal structural design details of machine

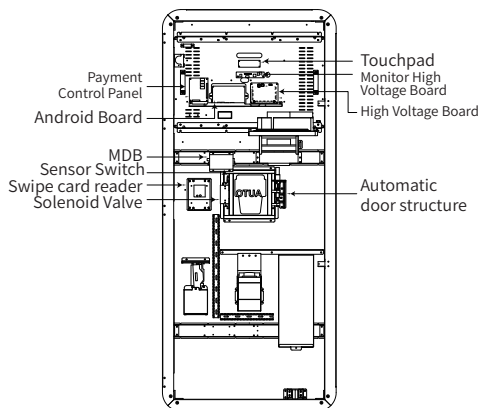
Door internal 1



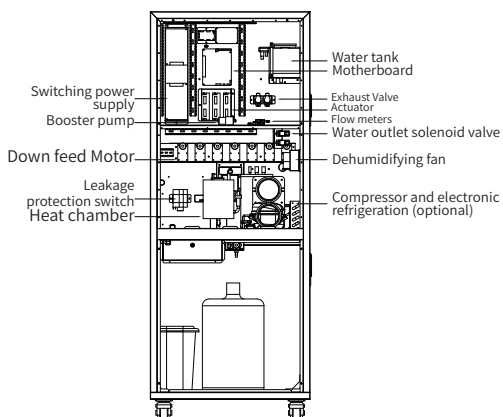
Front internal 2



Front internal 2



Back internal

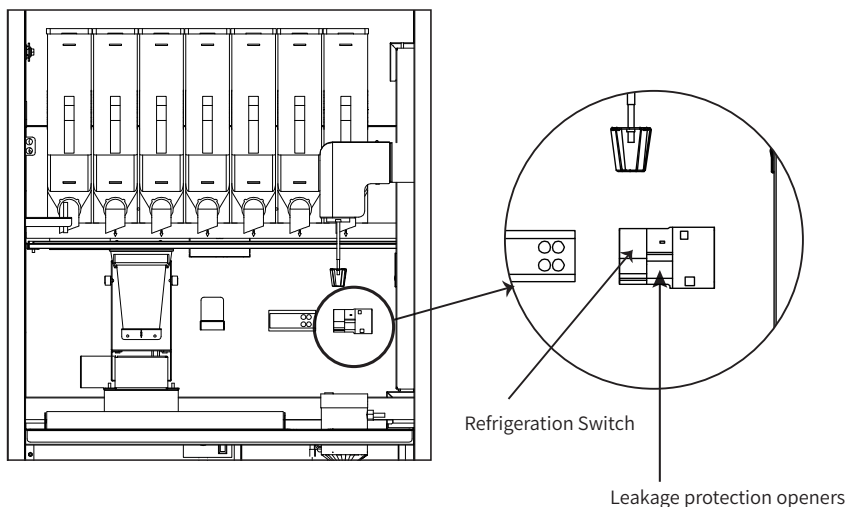


IV. Intallation and testing

1.Power-on and start-up instructions

(1) Preparation work before energizing includes: preparing materials and purified water sources, the site must have a socket with grounding, able to provide a stable power supply of more than 2KW, pay attention to the equipment cannot be placed in unprotected outdoor places, pay attention to the sun and waterproof and other protective measures.

(2) Switch Description.

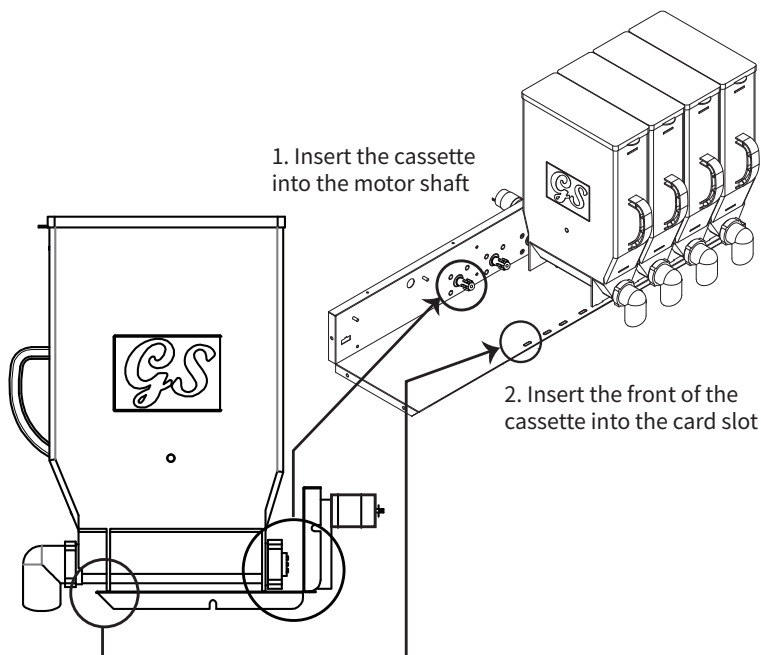
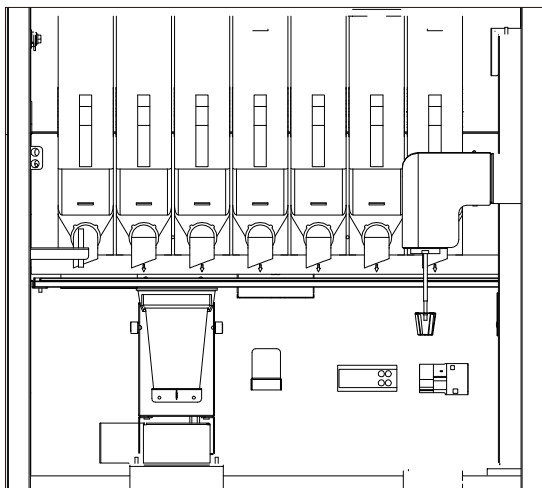


Switch as shown :

Refrigeration switch on the left

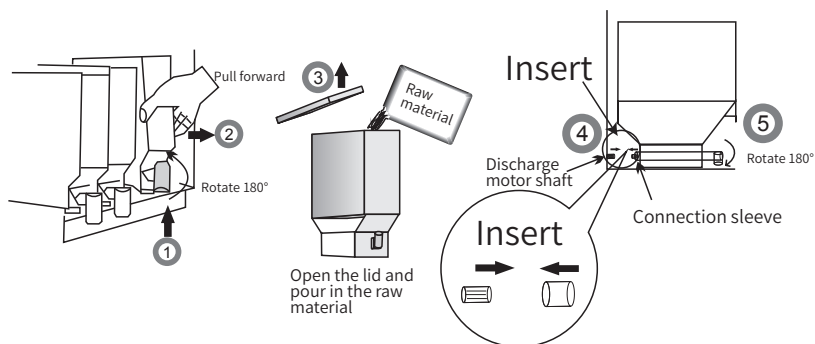
On the right side is the leakage protection air switch, which controls the power supply of the whole machine.

2.Canister installation



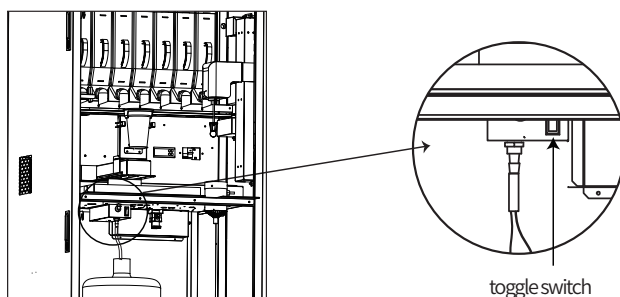
3. Ingredients filling

- (1) Rotate the discharge nozzle 180° in the direction of the arrow so that the nozzle is facing upwards.;
- (2) Gently lift the front of the ingredient cartridge handle and pull it forward;
- (3) Open the lid of the container and pour the ingredients into the canister;
- (4) Align the “Connection Sleeve” at the rear of the cassette with the “Outfeed Motor Shaft” and insert it into the cassette.;
- (5) Rotate the nozzle on the front of the cassette 180° so that the discharge nozzle is facing downwards.;



4. Pump water setting

- (1) If you are using a water purifier, switch on the bottom of the machine to switch to the water purifier water intake, and store the pump's pumping hose.;
- (3) If you are using a barrel of water, pay attention to switching the pump and regularly check the water inlet to avoid clogging to affect the water.

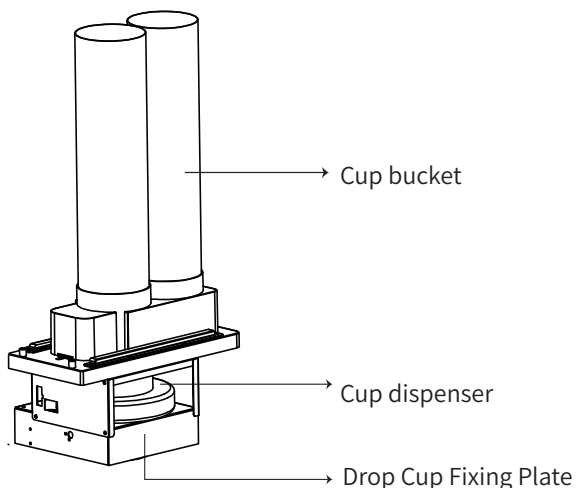


*Be sure to switch off the machine before each bucket change before operation

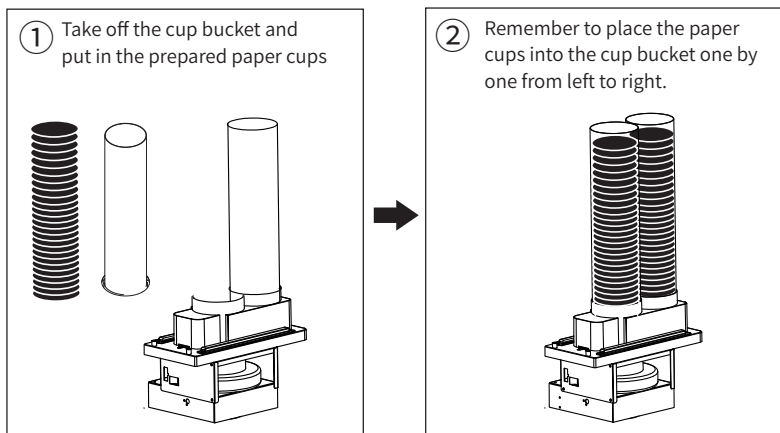
5. Paper cups filling

Warm tips: Avoid using deformed or wet paper cups. Before placing the paper cups, please spread the paper cups out first to avoid the paper cups from being stuck or not coming out, or coming out more than one cup.

Please use paper cups for the cup dropper! Place the cups in the cup dropper in order with the mouths facing up.

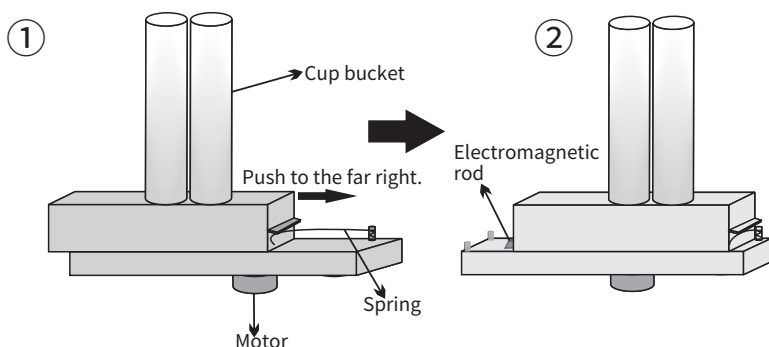


Note: Paper cups must use the specifications specified by our company, otherwise they are prone to failure.

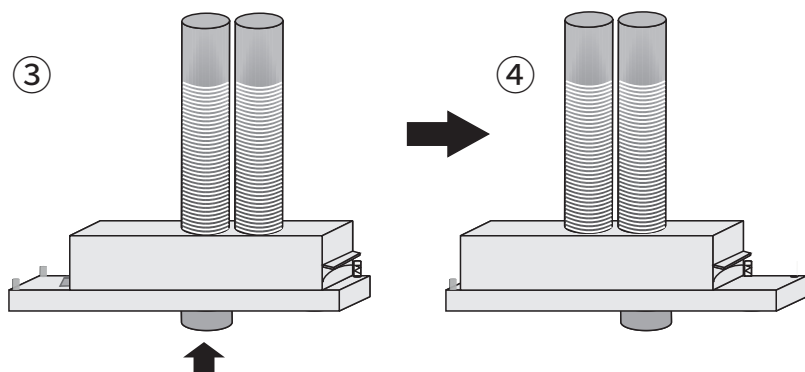


The way to use cup dispenser:

Step 1: Push the top half of the cup dropper to the spring side and make sure the cup hopper solenoid pops up and catches the cup dropper.



Step 2: When the left bucket runs out of paper cups, the right bucket will automatically jump to the right bucket. After filling up the cups, gently lift the bottom of the cups upwards with your hand from the outlet to make sure that the cups can move up and down freely. If not, the cups are not placed properly.



The way to solve cup stuck:

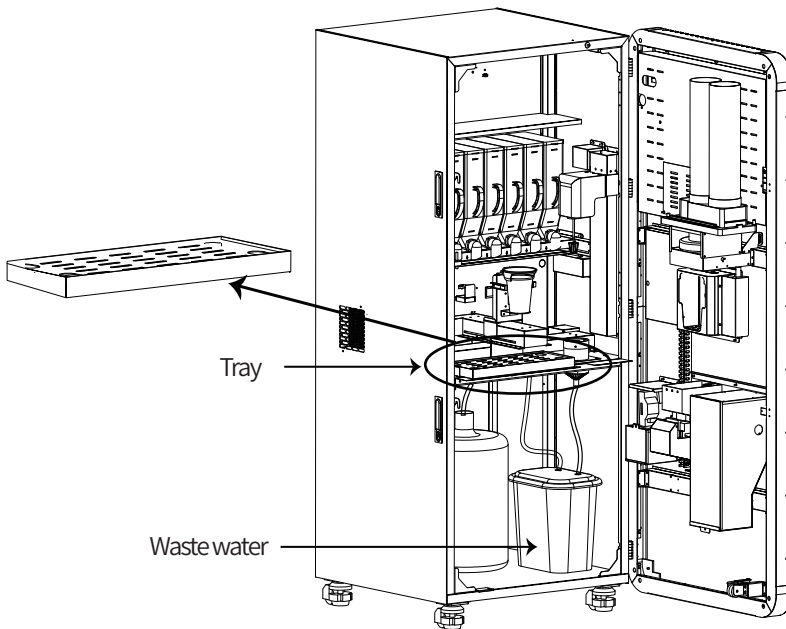
1.The phenomenon of stuck cups is due to the use of non-standard paper cups or deformed paper cups caused by the need to take out all the paper cups, remove the bad paper cups, and then re-installed.

2.Removal method:Take down the bucket, remove the visible part of the paper cups, press the microswitch spring to remove the inner paper cups.

3.If the cups are replaced, it is important to readjust the calibre of the cups, please contact the after-sales service for details.◦

6.Tray/waste water bucket installation

- (1)Waste water buckets are placed in the location shown and it is guaranteed that each waste water hose is inside the bucket.
- (2)Wastewater should be inspected and cleaned up in a timely manner to avoid odour as well as spillage.
- (3)The water catch tray can be placed directly into the lower left side of the track.

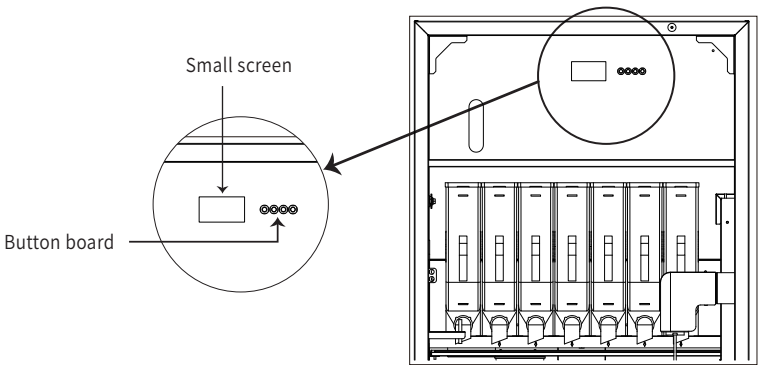


7.Wi-Fi / 4G antenna installation

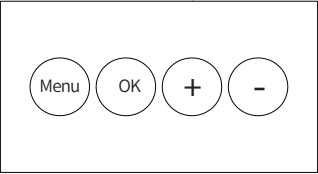
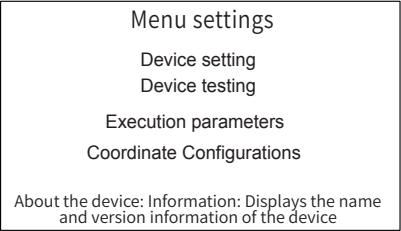
The antenna is connected to the wifi signal (4G signal) adapter on the top of the machine.

V .Small screen setting

At the time of delivery, the factory has been configured to the best design state according to the customer's needs, please do not change the settings at will. If you really need to change, please contact with our after-sales personnel, under professional guidance.



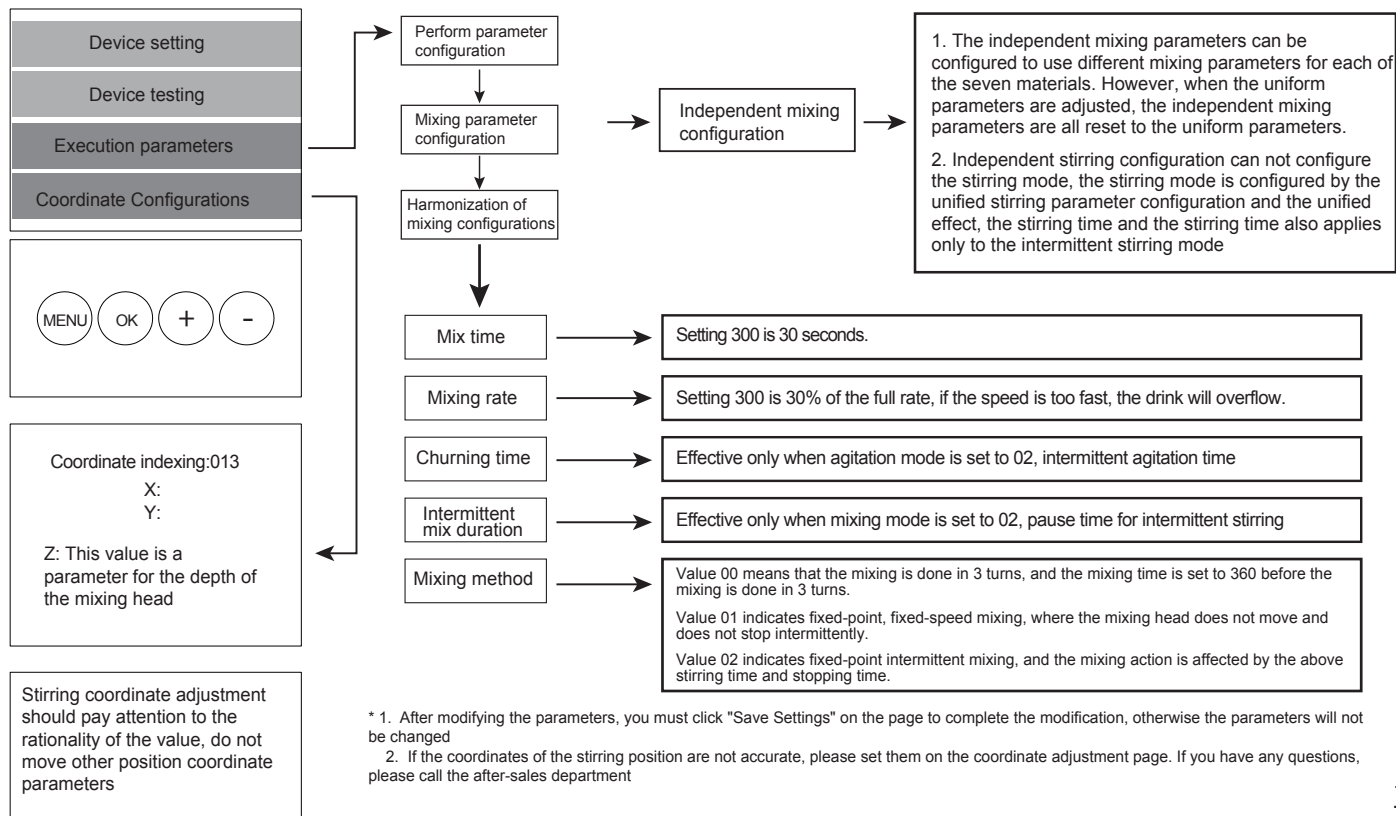
Menu information



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.

VI. GS805 Mixing Parameter Configuration Description

Click the "Menu" button enter the menu

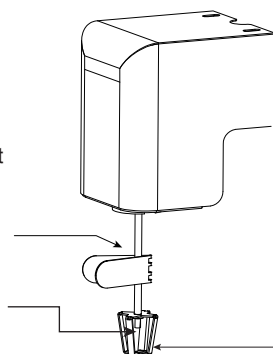


VII. Spare maintenance

WARM NOTE: Before cleaning, unplug the machine from the power outlet and do not use benzene, zinc or sodium lamp chemicals to scrub the machine. In order for your machine to function properly and to make delicious and healthy drinks, it is recommended that you clean the following parts weekly. If the machine is out of service, please empty the water tank, remove the powder and clean the hygiene!

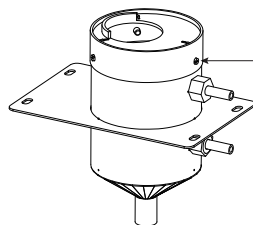
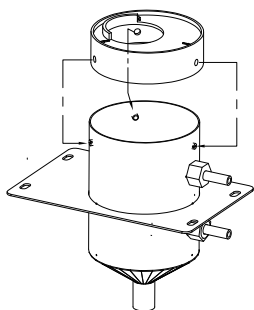
Mixing stirring

1. Slip the clamping tool onto the motor shaft and pinch so that the motor shaft does not rotate
2. Insert the hand nut tool through the middle slit of the mixing head onto the fixing nut on the lower side and unscrew the nut clockwise.



3. Remove the mixing head by unscrewing the nut and twisting the mixing head clockwise.

Cleaning box



There is a round hole in the side of the silicone cover that fits over the one-piece locating pin.

Canister

Pour out the ingredients and soak them in water to dissolve the solidified ingredients first, rinse them off with water, dry the inside of the ingredient box or use a hair dryer to dry out the moisture, and then add the ingredient powder according to the usage.

If there is moisture, it will cause the material to solidify and the discharge will not be smooth. Be sure to clean once a week, there is a clogging situation, then give priority to the raw material is solidified clogging, immediately cleaning solution

Tray

After pouring out any standing water in the catch box, soak the catch box in water to clean it. Wipe it dry and put it back in its place, and clean it once a day.

VIII. After-service

1.Working time

Working day:8:00--20:00 holiday:8:30--18:00

2.Service content

1. Provide machine installation/operation/commissioning guidance service.
- 2.Provide all-round training.
- 3.Provide remote technical support.
- 4.Provide after-sales service when necessary.

3. Warranty

1. 1 year free warranty for the whole machine.
2. During the warranty period, if you need to replace the spare parts due to the quality problem of the product itself, we will provide free spare parts for new ones.
3. After-sales problems are in principle based on remote guidance, supplemented by door-to-door processing. Through the provision of appropriate accessories and operating method video to help customers deal with related issues.
4. Failure to operate according to operating standards, human factors, site factors and force majeure and other factors caused by the failure is not within the scope of the free warrant

IX.Material list

No.	Item name	quantity	Placement	Details
1	Canister set	7	In carton	
2	Pump set	1	Inside machine	
3	Waste water set	1	Inside machine	
4	Wifi antenna	2	In carton	installs on the top nut of the machine
5	No.3 cup bucket	2	Inside machine	For cup dispenser
6	Instruction manual, certificate of conformity	1	In carton	
7	Block head	1	In carton	
8	Tap water set	1	In carton	
9	Keys	4	Tie on the cable	
10	Waste water	1	Inside machine	

X. Normal error and solve ways

Error code	Problems	Solve ways
E01	No water	Add water again; Fix water level switch problem
E02	No cup	Put cup again; Fix leftover cup sensor trouble.
E04	Sensor strange.	Check if cold and hot water NTC is weird; Check if water level switch is weird.
E11	Instant module offline	Fix instant motherboard communication part.
E12	Track abnormal	Check track for foreign objects blocking reset or reaching work station.
E13	Payment module offline	Overhauling the communication part of the payment module
E14	Front door module offline	Inspection of front door module communication section
E19	Booster pump failure	Overhauling booster pump fittings
E20	Failure of the evacuation solenoid valve	Overhaul of evacuation solenoid valve fittings
E21	Malfunction of water outlet solenoid valve	Inspection and repair of water outlet solenoid valve fittings
E22	Malfunction of cup dropper No. 1	Cup filler jams; repair cup filler fittings
E25	Power on first warm-up	First warm up on the machine, need to wait
E26	Turn on the first cooling	First time you turn on the machine, you need to wait.
E27	Malfunctioning flow meter	Overhaul flow meter accessories
A05	Hot Guts Malfunction	Heat up timeout, check if the temperature switch is protected.
A06	Cold gall bladder failure	Cooling gallon refrigeration timeout , repair compressor parts
A09	Cup holder with cup	Unremoved drinks or foreign objects in the cup holder; Abnormal laser alignment sensor
A10	No water in bucket 1	Bucket No. 1 pumping timeout, replace bucket No. 1
A11	No water in bucket 2	Bucket No. 2 pumping timeout, replace bucket No. 2
A100	Waste water bucket No. 1 full	Waste water barrel #1 is full and needs to be cleaned in a timely manner
A101	Waste water bucket No. 2 full	Waste water barrel #2 is full and needs to be cleaned in a timely manner

XI. Product Warranty Card

Warranty card

User profile

Time:

Name		Tel	
Address			
Model		Maintenance time	
Order time		Order price	
Maintenance records	Maintenance time	Causes of faults and repairs	

Warranty instructions

1. Please keep this card as a proof of repair.

2. 1 year warranty from the date of sale.

2. Warranty equipment in the warranty period, under normal use and maintenance, the machine itself, the components of the material and process problems, the occurrence of failures, the investigation is true, the Company will provide repair and replacement of spare parts.

3. During the warranty period, if any of the following matters occur, the Company has the right to refuse service or to charge material and service fees.

(1) Failure to provide warranty card and valid proof of purchase.

(2) Man-made non-normal external damage.

(3) Damage caused by dismantling and repairing by non-authorised maintenance service providers of our company.

(4) Natural disasters or other force majeure because of failure and damage.

(5) Other tasks intentionally damaged.

4. Our company reserves the right of final interpretation of all contents.



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