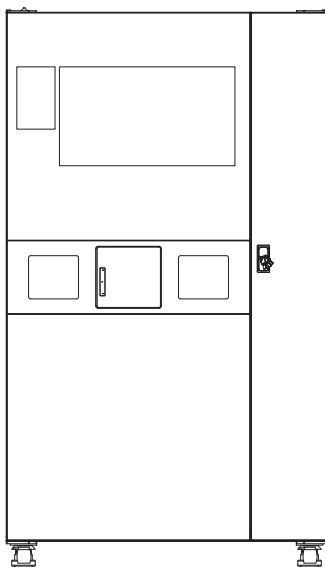




# JK86 Ice freshly ground coffee machine **User manual**



Wuhan Gao Sheng Wei Ye Technology Co., Ltd  
[www.gscoffeevending.com](http://www.gscoffeevending.com)

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## I. Product Specifications

Product Mode	JK86 (Automatic Ice-Making Fresh Grinding Coffee Vending Machine)
Power Consumption	AC 220-230V, 50/60Hz. AC 110V, 50/60Hz
Rated power	3300W
Other power	Maximum Power: 3700W, Standby Power: 100W
Dimensions	1090mm(W)x815mm(D)x1920mm(H)
Net Weight	275kg
Display Screen	27-inch Capacitive Touch Screen
Payment Methods	QR payment, Bill payment , Coin payment ,Card payment
Canister Capacity	4L Canister*5+2.5kg Liquid Peristaltic Pump*2
Grinding and Extraction	Coffee Bean Canister (4 lbs)□Large Core Extraction(18g)
Grinder	Ditting Grinder
Extraction Pressure	9Bar
Extraction Temperature	92°
Water Inlet Way	Two Bottled Water + Purified Tap Water, Purified Water Pressure: 0.5-0.7 Bar; Water Hardness: 2-8 HD
Ice Making Parameters	Ice Production Efficiency: 80 KG/day; Ice container Capacity: 2KG
Drink Output	Automatic Cup Dispensing + Automatic Lid Pressing + Automatic Door Opening/Closing + Track Drive System
CPU/ Memory	RK3568 Quad-Core Cortex-A55 1.8-2.0 GHz
GPU	GPUMali-G52-2EE
Operating System	Android
Cooling Method	Compressor Cooling, Automatic Ice Making
Lid Pressing Method	Automatic Lid Pressing(100 pcs)
Paper Cup Capacity	Five-Road Cup Dispenser: 210 units of 14 OZ Corn Cups, 320 units of 14 OZ Single-Layer Cups, and 160 units of 16 OZ Corn Cups
Appearance Color	Carbon Steel Coating + Stainless Steel Panel + Tempered Glass Panel

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## II. Precautions for device use

*Important Precautions: Please read this table carefully!	
Power Supply Standard	<p>Due to the presence of multiple electrical components and high-voltage parts within this device, and since the outer shell is made of metal, all power supply connections must include a properly grounded wire that meets standards.</p> <p>The power cable must be made of materials that comply with the power rating standards.</p> <p>(If the wiring does not include a ground due to site restrictions, please contact a local electrician for proper grounding installation.)</p>
Device Cooling	<p>The sides and back of the device are equipped with ventilation and air intake openings, so a clearance of at least 15 cm must be maintained from any obstructing walls on these three sides.</p>
Device Network	<p>The device is equipped with 4G network connectivity. Please place the device in an area with a strong network signal to avoid any impact on its normal functionality. The device also provides both a 4G network interface and a Wi-Fi network interface, supporting 2.4G and 5GHz signals for Wi-Fi.</p>
Device Water Supply	<p>Please use purified water that is safe for direct consumption. If using tap water, it must be filtered through a water purifier to avoid food safety risks. Additionally, hard water can cause scaling in the internal pipes of the machine, leading to operational failures.</p>
Device Handling	<p>When transporting the device, use a specialized forklift. Do not invert or lay it flat, and avoid long-distance movement on casters.</p> <p>Drain all water and clear out materials before transport. After moving, follow the new machine installation procedures to check the device. Allow the cooling system to sit for 24 hours before turning it on.</p> <p>In winter, keep the device warm to prevent freezing damage to components.</p>
Ice Maker Usage Precautions	<p>The ice maker must be operated within an ambient temperature range of 5-35°C. If the temperature is below 5°C, the ice maker will trigger a temperature alarm and cannot operate normally.</p>



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Waterproof and Rainproof	The device is not intended for outdoor use; please use it in an indoor environment. Avoid exposure to water and moisture to prevent damage and electrical hazards. Excessively bright or dim lighting may affect visibility, so choose a softly lit area for placing the device.
Food Safety	Operators must hold a health certificate. Due to internal high pressure, unauthorized personnel should not operate the device! Always use compliant and safe raw materials within their shelf life to prevent spoilage. Pay attention to food safety at all stages during the operation of the device!
Reminder to Use Designated Consumables	Please use our designated 14 or 16 oz paper cups with a 89 mm diameter and corresponding lids. Ensure a loose stacking distance between the cups and lids to prevent issues such as cup or lid dropping and lid pressing failures! (Refer to the appendix for cup and lid drawings.)
Other Considerations	Please ensure that dedicated personnel are assigned to study the operations and maintenance manual provided by our company. Only trained personnel are authorized to perform routine maintenance operations.

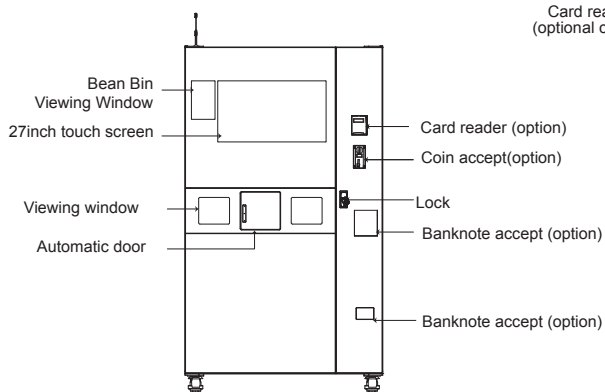
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### III. Ice machine operation and precautions

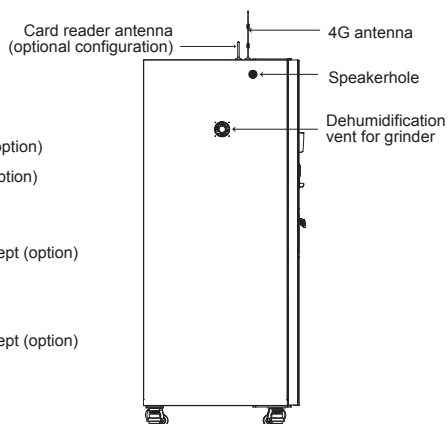
1. After positioning the machine, it should be allowed to sit upright for 24 hours before its first use.
2. The ice maker requires an operating temperature between 5-35°C. If the temperature drops below 5°C or exceeds 50°C, the device will automatically shut down. Prolonged use at high temperatures may shorten its lifespan.
3. The ice maker has water quality requirements. Do not use unpurified tap water or other water sources.
4. The ice maker will produce a full batch of ice in about 35-60 minutes. If the ice level falls below the detection point, the machine will restart. Even when full, the motor will run every 15 minutes to stir the ice and prevent large blocks. If the machine fails to produce ice or shows a "no ice" error, check and clean the ice bin to prevent malfunctions.
5. The air intake on the right side and the exhaust at the back of the device must maintain a distance of at least 15 cm from walls or cabinets to ensure proper cooling.
6. If the ice maker is not used for 2 days or more, the remaining ice in the bin must be cleared, and the drainage plug should be opened to empty any residual water inside.
7. If the ice maker is powered off and ice blocks form in the container, it should be cleaned and allowed to sit for at least 2 hours before restarting.
8. When transporting the device, do not tilt or invert it. After moving, allow it to sit for 24 hours before turning it on.
9. If the ice output is incorrect and shows significant deviation, calibration weight must be used to adjust the weighing on the device.

## IV . Detailed instruction of Product (External) Structure Design

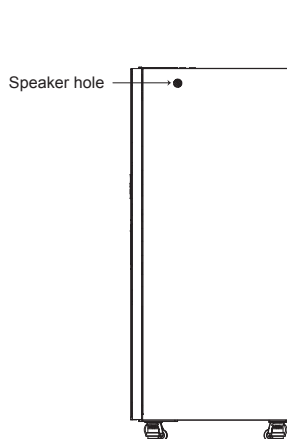
Front



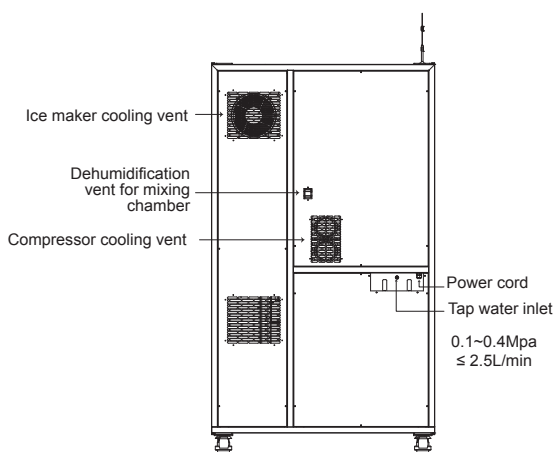
Side1



Side2

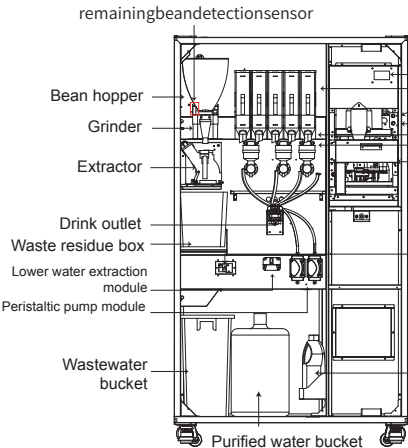


Side3

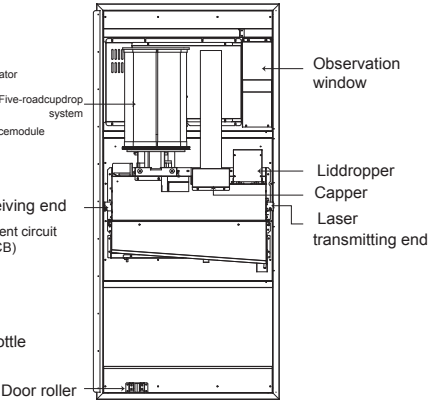


# V. Detailed instruction of Product (internal) Structure Design

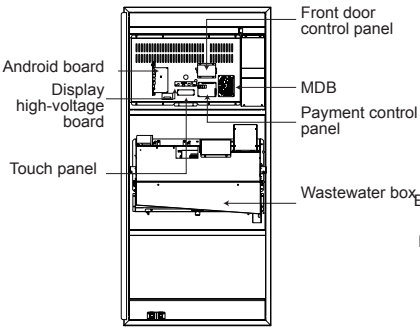
Frontinterior1



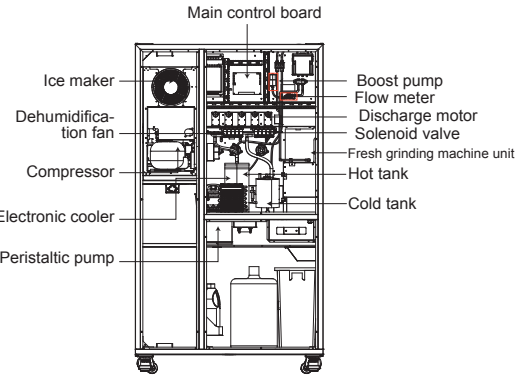
Frontinterior2



Frontinterior3



Rearinterior



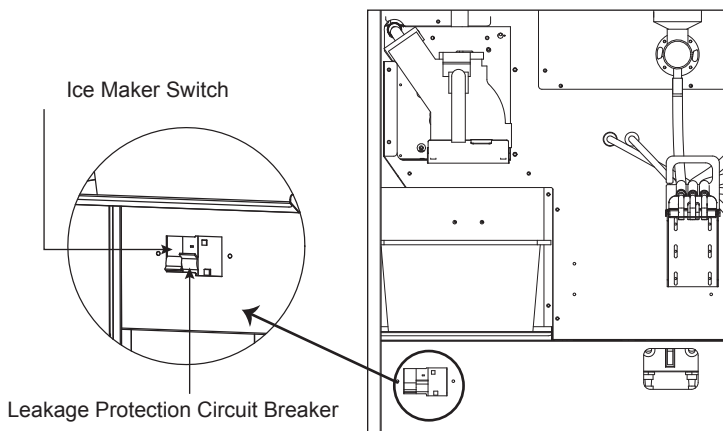
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## VI. Device Installation and Setting

### 1.Power-On and Startup Instructions

1. Before powering on, ensure you have materials and purified water, use a grounded outlet with stable power supply over 3KW, and avoid unprotected outdoor placement. Protect against sun and water exposure.

#### 2. Switch Instructions



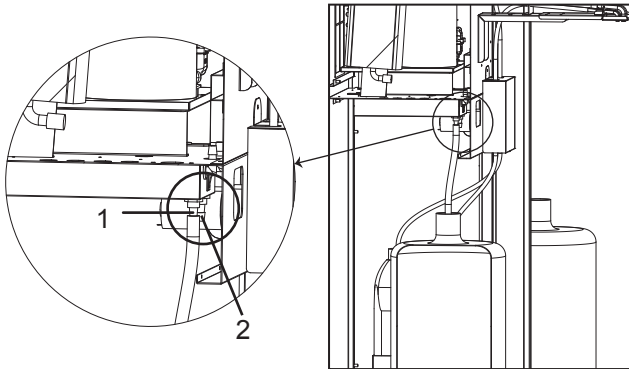
As shown in the diagram:

- 1.The right side has the leakage protection circuit breaker, controlling the machine's power supply.
- 2.The left side has the ice maker switch, controlling its power supply.

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## 2.Bottled Water Installation

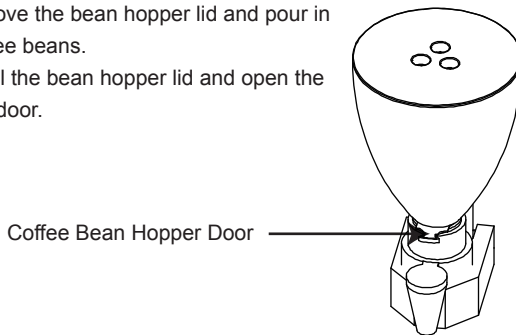
- (1) Insert the first bottle of water first. If only one bottle is installed, seal the 2nd pump's suction pipe to prevent contaminants .
- (2) If using a water purifier, switch the machine's bottom switch to the water purifier inlet and securely store the pump's suction pipe.
- (3) After startup, the machine will first draw water from Pump 1. If Pump 1 is empty, it will automatically switch to Pump 2 for water extraction.



**\*Always power off the machine before replacing the water bottle.**

## 3.Coffee Bean Addition

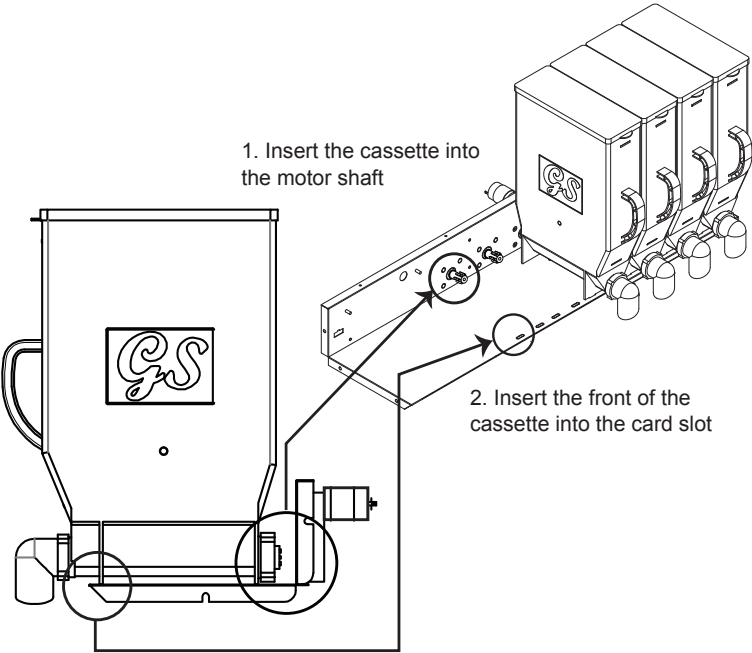
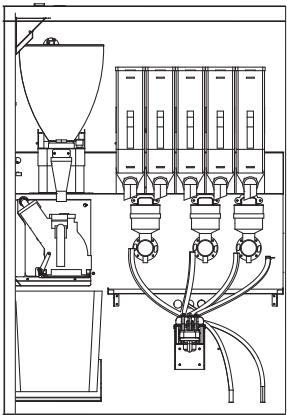
- (1) Remove the bean hopper lid and pour in the coffee beans.
- (2) Install the bean hopper lid and open the hopper door.



**\*When removing the bean hopper, push the hopper door inward to close it and pull it outward to open it.**

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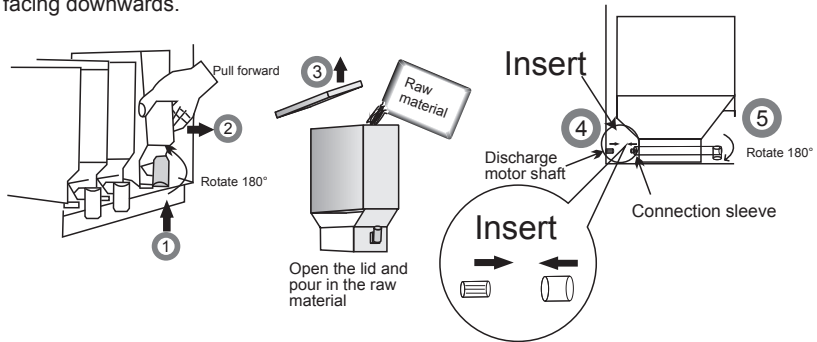
# 4.Canister Installation



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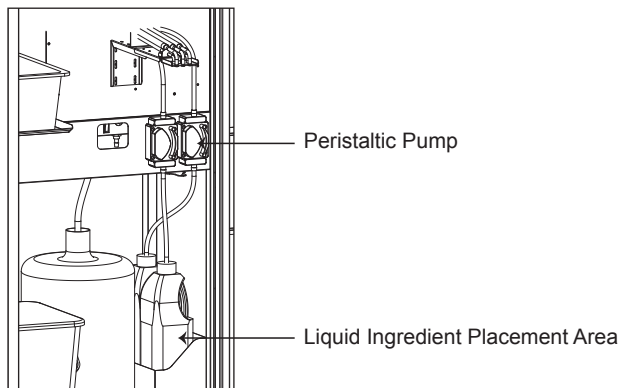
## 5. Powder Addition

- (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.



## 6. Liquid Ingredient Addition

- (1) Open the liquid ingredient bottle cap, connect the stainless steel tube to the peristaltic pump tubing, and then insert the stainless steel tube into the bottle.
- (2) Place the liquid ingredients securely to prevent tipping.





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## 7. Paper Cup Refill

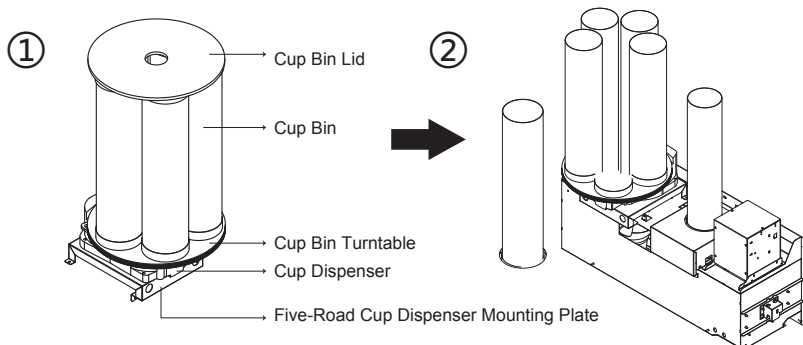
Reminder: Avoid using deformed or wet paper cups. Spread them out before placing to prevent jamming or multiple cups dispensing.

(Please use cups specifically designed for the cup dispenser!)

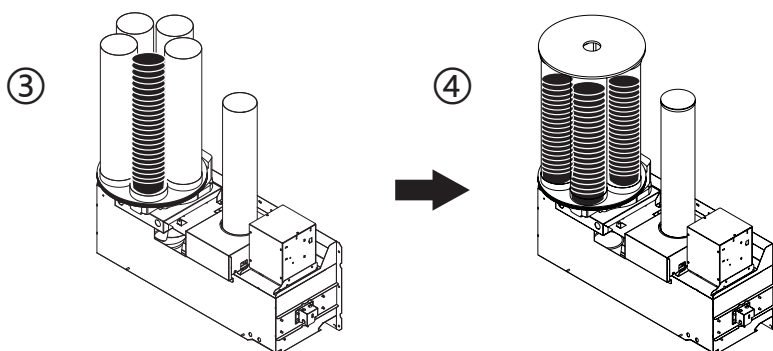
**Place the cups open side up  
in the cup dispenser.**



Step 1: Open the cup bin lid and remove the cup bin first to avoid misaligned cups and ensure proper dispensing.



Step 2: Place the paper cups sequentially into the cup dispenser and cover with the cup bin lid.



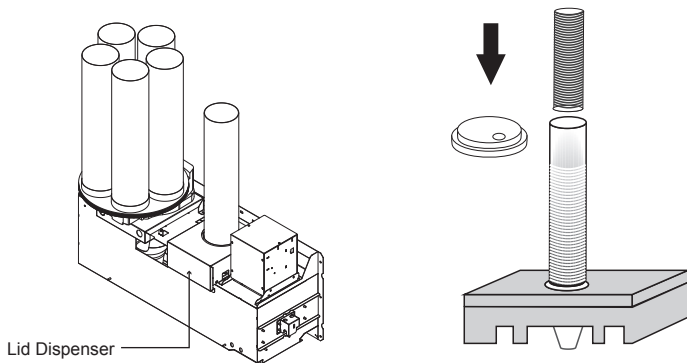
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Cup Jamming Troubleshooting:

- 1.Cup jamming occurs due to the use of non-standard or deformed cups. Remove all cups, discard the damaged ones, and re-install the remaining cups.
- 2.If replacing the paper cups, be sure to re-adjust the cup diameter. For details, please contact customer service.

## 8.Cup Lid Refill

Placethecuplidsintheliddispenserasasshown,ensuringeven spacingtoavoidjammingormultiplelidsdispensing.

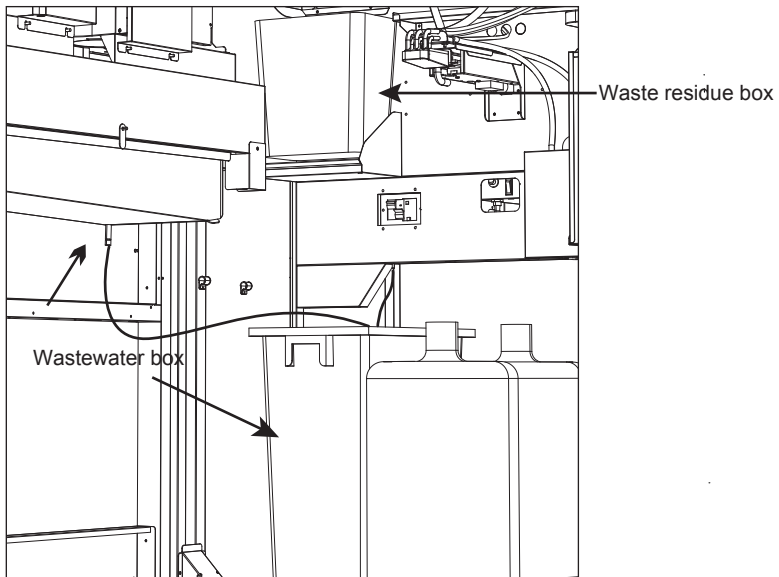


**Note: Always use the cup lids specified by our company to avoid malfunctions.**

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## 9.Installation of Waste container , Wastewater Tray, and Wastewater Bucket

1. The waste container should be placed directly underneath the grinder.
2. The wastewater bucket should be placed in the position shown in the diagram, ensuring that each wastewater pipe is inside the bucket.
3. Wastewater should be checked and cleaned regularly to prevent odors and overflow.
4. The front door wastewater tray can be easily removed for cleaning.



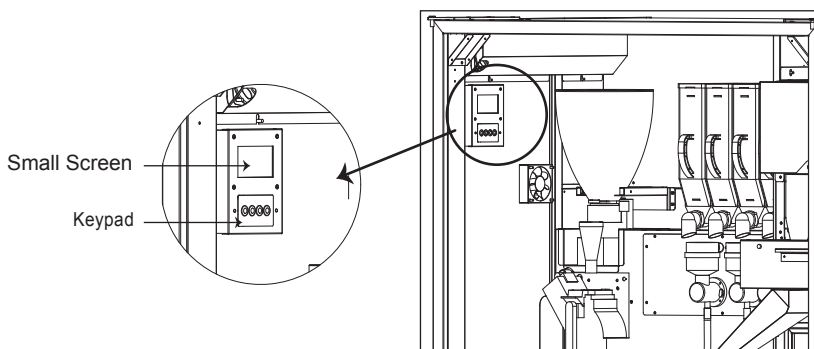
## 10.WIFI and 4G Antenna Installation

Connect the antennas to the WiFi (4G) signal adapter on the top of the machine.

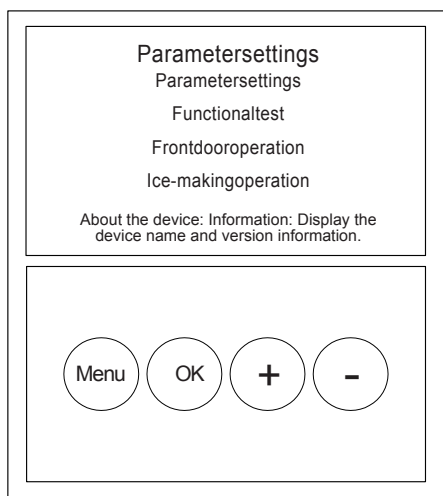
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## VII.Small Screen Setup

The device is pre-configured to optimal settings based on customer needs. Please do not change the settings without contacting our customer service for guidance.



### Menu information



Press the "Menu" key to enter the settings menu; press it again to return. Click "+" to scroll down and "-" to scroll up. Click "Confirm" to access the selected function, and use "Menu" to exit or return.

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## General Settings

1	Water Heater Function	Enabled (Default): The water heater is on and can produce hot water. Disabled: The water heater is off and cannot produce hot water.
2	Water Cooler Function	Enabled (Default): The water cooler is on and can produce cold water. Disabled: The cooling element is off and cannot produce cold water.
3	Buzzer	Enabled (Default): The motherboard buzzer can produce a "beep" sound. Disabled: The motherboard buzzer is silenced.
4	Speaker	Enabled (Default): The motherboard voice module can produce sound based on the function. Disabled: The motherboard voice module is silenced.
5	Hot Water Minimum Temperature	0–100°C: The maximum temperature must not exceed the high temperature limit for hot water; this sets the minimum allowable temperature for hot water in the water heater. Default: 80°C.
6	Hot Water Maximum Temperature	0–100°C: The minimum temperature must not fall below the low temperature limit for hot water; this sets the maximum allowable temperature for hot water in the water heater. Default: 85°C.
7	Cold Water Maximum Temperature	0–25°C: The maximum temperature must not exceed the high temperature limit for cold water; when the cold water temperature falls below this value, the water cooler will stop cooling. Default: 5°C.
8	Cold Water Maximum Temperature	0–25°C: The minimum temperature must not fall below the low temperature limit for cold water; when the cold water temperature exceeds this value, the water cooler will activate to cool. Default: 8°C.
9	Voice Volume	0–25: The volume of the onboard voice module's audio output; default: 20 (Note: this is not the Android volume).
10	Voice Test	1–8: By selecting different values, you can test the audio output of up to 8 different voice options.
11	Water Cooler Delay (minutes)	0–180 minutes: Sets the waiting time between powering on the machine and the activation of the water cooler; default: 5 minutes.
12	Idle Alternating Dehumidification Duration (minutes)	0–250 minutes: In idle mode, the duration for which the dehumidification fan operates in each cycle; default: 1 minute. *When hot air is difficult to expel from the machine, it is recommended to use the alternating dehumidification function, which will alternate the activation of the dehumidification fan during idle periods. Setting this to 0 disables the alternating dehumidification fan function.
13	Idle Alternating Dehumidification Stop Duration (minutes)	Enabled (Default): The water cooler is on and can produce cold water. Disabled: The cooling element is off and cannot produce cold water.

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## Function Test

1	Cup Dropping Test	Function: Check if the machine can properly execute the cup drop function.
2	Channel Cleaning	Function: Use hot water to clean 16 channels. The default cleaning time for each channel is 2 seconds.
3 4	Full Function Inspection	Function: Verify the execution of the machine's basic functions and report any abnormalities on the small screen. This process includes ingredient dispensing and water mixing, so remove all canisters and place a container of about 2 liters at the beverage/water outlet before starting.
5	Unlock Electronic Lock	Function: Unlock the electronic lock on the main cabinet door.
6	Sensor Status	Information: Used to view the input status of the main sensors. Refer to the sensor status display explanation table for details. *Use the Confirm/OK button to exit only.

## Sensor Status Display Explanation!

1	Cup Dropping Test	Function: Check if the machine can properly execute the cup drop function.
2	Channel Cleaning	Function: Use hot water to clean 16 channels. The default cleaning time for each channel is 2 seconds.
3	Full Function Inspection	Function: Verify the execution of the machine's basic functions and report any abnormalities on the small screen. This process includes ingredient dispensing and water mixing, so remove all canisters and place a container of about 2 liters at the beverage/water outlet before starting.
4	Unlock Electronic Lock	Function: Unlock the electronic lock on the main cabinet door.
5	Sensor Status	Information: Used to view the input status of the main sensors. Refer to the sensor status display explanation table for details. *Use the Confirm/OK button to exit only.

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## Front Door Operation

1	Station Number	0-5: Represents the positions for ice dispensing, cup dropping, beverage dispensing, cup lid dropping, lid pressing, and cup delivery. Adjusting the value will move the cup holder to the specified station.
2	Station Coordinates	0-6000: The actual coordinate value corresponding to the station number; press the "+" key to increase by 40 per press; press the "-" key to decrease by 8 per press.
3	Save Station Coordinates	Function: Save the relationship between the station number and its corresponding coordinates.
4	Cup Dropping Test	Function: Check the cup dropping functionality of the front door.
5	Lid Dropping Check	Function: Check the lid dropping functionality of the front door.
6	Open the Cup Taking Door	Function: Open the cup taking window.
7	Close the Cup Taking Door	Function: Close the cup taking window.

## Ice Making Operation

1	Set Ice Volume	0-400: Set the target ice weight, unit: g
2	Current weight	(-100)-500: Current ice weight, can not be modified. Displays the real-time weight of the ice obtained during and after the ice dispensing process, in grams (g).
3	Execute ice dispensing	Function: Control the ice maker to dispense the set amount of ice.
4	Execute the ice pushing action	Function: Push the ice out of the ice tray in the ice maker.

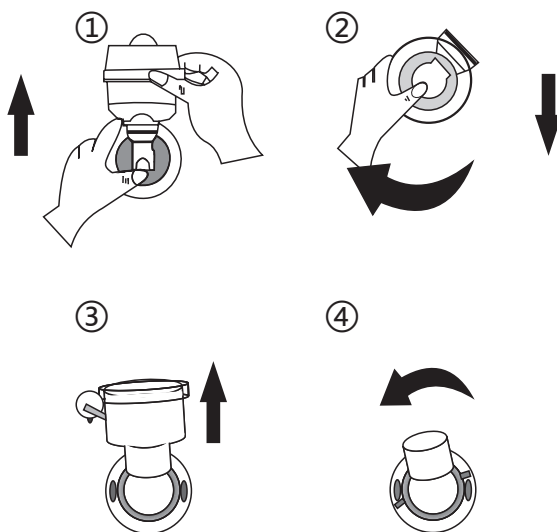
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## VIII. Maintenance Methods for Components

Reminder: Unplug the machine before cleaning. Avoid using harsh chemicals like benzene or sodium hydroxide. For optimal performance and hygiene, clean the following parts weekly. If the machine is not in use, empty the water tank and remove any powder.

### Stirring Module

1. Lift the stirring cover upwards to remove it.
2. Tilt the stirring bowl to the left and pull it out.
3. Rotate the stirring chamber counterclockwise and pull it out.
4. Pull out the stirring blade directly.
5. Rotate the water outlet clip to the shell clip position and pull it upwards.



Clean promptly to prevent powder spills from solidifying or water accumulation causing odors.

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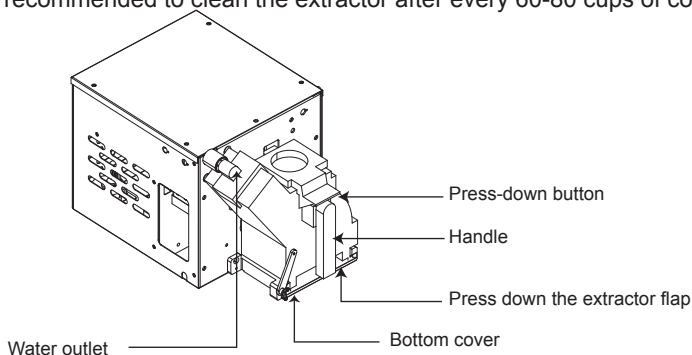
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## Coffee Grinder

(1)Cleaning: Remove the bottom panel, hold the handle, press down on the extractor flap, then pull out while pressing the black button marked "press." Rinse with clean water.

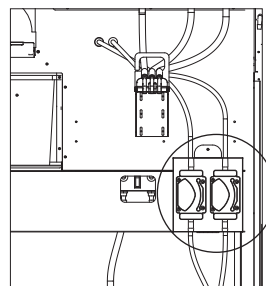
(2)Installation: Align the bottom of the extractor with the slot on the grinder, position the spout over the outlet, and push the extractor in until you hear a "click," indicating it is securely installed.

(3)It is recommended to clean the extractor after every 60-80 cups of coffee made.



## Peristaltic pump pipe

- (1) Pull the peristaltic pump latch to the right;
- (2) Separate the three sections of the pipe ;
- (3) Replace or clean the pipes connected to the top and bottom of the peristaltic pump ;
- (3) Clean the internal pipes of the peristaltic pump with hot water.



\* It's recommended to automatically clean with hot water at the end of daily operations to prevent sugar syrup from solidifying. Change the pipes at least once a year, depending on sales volume.

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## Canister

After emptying the canister, soak it in water to dissolve any solidified ingredients. Rinse thoroughly with clean water and dry the inside with a cloth or a hairdryer. Then, add the powder according to usage needs.

(Moisture can cause ingredient solidification and affect material flow. Be sure to clean the canister weekly. If a blockage occurs, first check for solidified ingredients and clean immediately to resolve the issue.)

## Waste water tray

After pouring out the accumulated water in the drip tray, soak it in water for cleaning.

After drying, place it back in its original position and clean it once a day.

# IX. After-Sales Service

## 1.Working Hours

Workday: 8:00--20:00

Holiday: 8: 30--18:00

## 2.Service Content

- 1.Provide guidance on machine installation, operation, and setting .
- 2.Provide comprehensive training.
- 3.Provide remote technical support.
- 4.Provide on-site after-sales service when necessary.

## 3.Warranty

- 1.The entire machine comes with a one-year free warranty.
- 2.During the warranty period, any replacement parts required due to product quality issues will be provided free of charge.
- 3.After-sales support is primarily conducted through remote guidance, with on-site assistance as a secondary option. We provide customers with relevant parts and instructional videos to help them resolve issues.
- 4.Faults caused by non-compliance with operating procedures, human factors, environmental conditions, or force majeure are not covered by the free warranty.

## X. Bill of Materials (BOM)

No.	Parts Name	Qty	Position	Details
1	Ingredient canisters(4L)	5	Parts carton	3 nozzles towards right, 2nozzle towards left
2	Waste water bottle set	1	Parts carton	Bucket, filter, lid, large bin (inside the machine)
3	Tap water line and connector	1	Parts carton	for connecting to tap water
4	Water pipe plug	1	installed on the machine	Used to block the rear tap water inlet when using bottled
5	Stainless steel bent pipe	2	Parts carton	Connect with peristaltic pump silicone pipe and use for syrup dispensing.
6	Socket transformer	1	Parts carton	
7	Waste tray for coffee grounds	1	Parts carton	For coffee grounds collection
8	cup dispenser bucket	5	inside of big waste water bucket	For auto cup dispenser
9	Top cover of five bucket cup dropper	1	Parts carton	
10	dispenser barrel	1	inside of big waste water bucket	
11	Dropper bucket lid	1	inside of big waste water bucket	
12	Coffee bean compartment and bean compartment lid	1	Parts carton	
13	4G and wifi antenna	2	Parts carton	Assemble on the wifi scrow of machine top
14	Tool set	1	Parts carton	
15	Key	3	Tied on power line	
16	Complete set of stainless steel elbow for bottom pumping water	2	in main machine	Installed
17	certificate	1	Parts carton	
18	Green drainage pipe plug	1	Parts carton	
19	Fuse	3	Parts carton	

## XI.Common Issues and Solutions

Fault Code	Fault Analysis	Countermeasures and Solutions
E01	Water Tank Empty.	Refill Water; Check Water Level Switch for Faults
E02	Cup Dispenser Empty.	Add Cups; Check Remaining Cup Sensor for Fault
E04	Sensor Malfunction.	Check if the hot and cold water NTC is malfunctioning; check if the water level switch is faulty.
E05	Fresh grinding extractor core missing.	Check if the extractor is properly installed.
E06	Brew boiler overheating.	Descalc the brew boiler; adjust the extraction pressure parameters for slow water flow in the brew process.
E07	The grinder needs to be emptied.	Check for blockages in the grinder's water inlet; inspect the flow meter.
E08	Grinder core is jammed.	Reduce the grinding powder amount; lubricate the internal moving parts of the extractor.
E09	Grinding NTC status abnormal.	Check the grinding boiler NTC.
E10	Grinding module is offline.	Check the communication section of the grinding module.
E11	The instant module is offline.	Check the communication part of the instant module's main board.
E12	Foreign object on the track.	Check for foreign objects on the track that may obstruct resetting or reaching the station.
E13	Payment module offline.	Check the communication part of the payment module.
E14	Front door module offline.	Check the communication part of the front door module.
E15	Ice-making module offline.	Check the communication part of the ice-making module; the ice machine is not powered on.
E17	Fresh grinding module failure.	Fresh grinding module failure repair.
E19	Boost pump failure.	Check the boost pump components.
E20	Emptying solenoid valve malfunction.	Repair the components of the emptying solenoid valve.
E21	Outflow solenoid valve malfunction.	Check the outflow solenoid valve components.
E22	No. 1 cup dispenser failure	Cup dispenser is jammed; inspect cup dispenser components.
E25	Initial heating on startup.	Initial heating on startup, please wait.
E26	Initial cooling on startup.	Initial cooling on startup, please wait.
E27	Flow meter malfunction.	Check the flow meter components.
A01	No lid.	Install cup lid.
A02	Cover dispenser malfunction.	Cover dispenser function abnormal, needs replacement or repair.
A03	Cover dispenser malfunction.	Check if the cover dispenser is jammed.
A04	Capper malfunction.	Check if the capper is functioning and whether the micro switch is making proper contact.
A05	Heater failure.	Heater overheating timeout, check if the temperature switch is functioning as protection.
A06	Cooler failure.	Cooler cooling timeout, check compressor components.
A09	Cup holder with cup.	Unremoved drinks or foreign objects in cup holder; laser sensor malfunction.
A10	No water in bucket 1.	Water extraction timeout for bucket 1; replace bucket 1.
A11	No water in bucket 2.	Water extraction timeout for bucket 2; replace bucket 2.

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Fault Code	Fault Analysis	Countermeasures and Solutions
A100	Wastewater bucket No. 1 is full.	Wastewater bucket No. 1 is full and needs to be emptied promptly.
A101	Wastewater bucket No. 2 is full.	Wastewater bucket No. 2 is full and needs to be emptied promptly.
A117	Ice maker is low on water.	Check if the water inlet valve of the ice maker is closed.
A118	Ice maker is low on ice.	The weight of the ice in the ice maker has not reached 50%.
A119	Ambient temperature out of range.	Ambient temperature exceeds 5-50°C; the machine cannot be started under these conditions.
A120	Evaporator temperature out of range.	Evaporator temperature below -38°C; check if refrigerant is low.
A121	Condenser temperature out of range.	Condenser temperature above 63°C; check compressor status.
A123	Weighing sensor offline.	Check the connection of the weighing module.

## XII. Product Warranty Card

### Warrantycard

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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