



Luckin Coffee Dispenser-Syrup Mark I

LKSD-16

User manual



2023.2.25

V1.4



documentation

Smart Syrup Machine LKSD-16 User Manual Chinese Edition

version	Revised Content	compose	Date of writing	Audit	Review date
V1.0	first edition	Song Bo	2022.5.6	Wang Jiangfeng	2022.5.6
V1.1	Customer revision	Song Bo	2022.5.17	Cheng Yue	2022.5.18
V1.2	Add 4.2 according to customer requirements	Song Bo	2022.5. 30	Cheng Yue	2022. 6.2
V1.3	Print proofreading	Song Bo	2022.6.16	Xiao Dingyuan	2022.6.16
V1.4	Calibration time, packing list	Song Bo	2023.2.22	Xiao Dingyuan	2023.2.25

manufacturer

MegaRobo Technologies Co., Ltd

No. 277, Dongping Street, Suzhou Industrial Park, Suzhou, Jiangsu Province, China

Phone: 400 0601 017 Business consulting and customer service
010-6060 3226 Company global

Email: OFFICIALMAIL@MEGAROBO.TECH



The instructions contained in this user manual, especially safety instructions, must be observed. This helps avoid personal injury and property damage. Ensure that all personnel have access to the user manual.



Thank you for buying LKSD-16 smart syrup machine.
You can learn about all the features of the LKSD-16 in the user manual.
If you need more information or have any other questions about the machine, please contact your local service organization or our support team. We hope LKSD-16 can bring you a pleasant experience.

Copyright Notice

Copying, even partial, is prohibited. No part may be reproduced in any form, nor may any part be used, edited or transmitted by any electronic means (photocopying, photography, tape or other recording program) without the authorization of MegaRobo® . All rights reserved, in particular reproduction, translation, editing, distribution and industrial property and sound recordings.



directory

directory	1
Safety Note 1.....	1
1.1 Intended Use	1
1.2 Introduction.....	2
1.2.1 The importance of safety instructions	2
1.2.2 Ignoring Security Rules.....	2
1.3 Implementation Standards	2
1.4 General Safety Instructions.....	3
1.5 Disposal Instructions	5
1.6 Deactivation.....	6
1.6.1 Packaging Materials	6
1.6.2 Disassembling the Device	6
1.7 Special Safety Instructions and Signs.....	6
1.7.1 Flags.....	6
1.8 Package Marks	7
Description 2.....	8
2.1 Description.....	8
2.1.1 Main Functions.....	8
2.2 Overview	9
2.2.1 Front View.....	9
2.2.2 Drawer open	10
2.3 Technical Data	12
2.3.1 Performance.....	12
2.3.2 Dimensions and weight of the machine	12
2.3.3 Electrical data and power supply	13



directory

2.3.4 Environmental Conditions	13
2.3.5 Other Specifications	14
2.3.6 Label	15
2.4 Luckin Coffee APP	15
Debug 3	16
3.1 Requirements to be met before commissioning.....	16
3.2 Specific parameters/factory reset	16
Use 4.....	18
4.1 Daily Use Instructions.....	18
4.2 Boot	19
4.2 Silicone plug adapter connection method.....	20
4.2. 1 Part description.....	20
4.2. 2 Connection method	21
4.3 Replenish the syrup drawer and fill the tubing	22
4.4 Confirm machine status.....	25
4.5 Making drinks.....	26
4.5.1 Use QR codes to produce syrup	26
4.5.2 Use the screen to select the syrup.....	27
4.6 Shutdown	27
Cleaning 5	28
5.1 Cleaning Schedule.....	28
5.2 Cleaning Operations.....	29
5.2.1 Syrup line and parts cleaning	29
5.2.2 Surface cleaning of the equipment	33
5.2.3 Syrup spout cleaning	33
Calibrate 6.....	34
6.1 Factory calibration/defaults.....	34
Maintenance 7	38



7.1 Maintenance intervals.....	38
7.2 Maintenance Content.....	40
Troubleshooting 8	41
8.1 Examples of error messages (courtesy of Luckin).....	41
8.2 List of faults	42
8.3 Frequently Asked Questions.....	45
Option 9.....	47
9.1 Universal Options.....	47
9.2 List of wearing parts	48
9.3 General Accessories	48
Packaging & Shipping 10.....	50
10.1 Packing List.....	50
10.2 Warehousing & transportation	51
10.3 Installation	51
Warranty 11.....	52
11.1 Warranty Limitations.....	52
11. 2 Glossary	53
1 1.2.1 Personnel.....	53



Safety Note 1

Chapter overview

This chapter describes the intended use and safety instructions designed to ensure the safe and trouble-free operation of the Smart Syrup Machine LKSD-16 and its associated software. Processing and storage conditions are also described.



The instructions contained in this user manual, especially safety instructions, must be observed. Ensure that all personnel have access to the user manual. Before doing anything with LKSD-16, you must read and fully understand this chapter. If you have any questions, please consult sales or call Magga.

1.1 Intended Use

The LKSD-16 Smart Syrup Machine is designed to dispense syrups, including syrups in various flavors, syrup bottles or syrup bags.

This syrup machine is designed for indoor use and is only used for commercial use (e.g., restaurants, beverage shops and hotels)

Do not use this syrup machine to make any other product or for any other purpose.



To change the syrup machine settings, you must have the appropriate access rights. For information, [see 1 1.2.1 Personnel](#).



1 Safety instructions

1.2 Introduction

1.2.1 The importance of safety instructions

To avoid personal accidents, equipment damage or environmental contamination, you must comply with this user manual and all safety instructions included with the machine.

Comply with the regulations and generally accepted technical rules applicable in the country of use of LKSD-16.

1.2.2 Ignoring Security Rules

Ignoring safety rules and existing legal and technical regulations can result in accidents, property damage or environmental pollution.

Ignoring the instructions given by the manufacturer for use may reduce the level of protection provided by LKSD-16.

1.3 Implementation Standards



This LKSD-16 complies with the following Chinese national standards:
GB4706 Safety Standard for Household and Similar Electrical Appliances.
GB4806 National Food Safety Standard for Food Contact Materials and Products.



Natural Sciences and Engineering
Research Council of Canada

Conseil de recherches en sciences
naturelles et en génie du Canada

Canada

[Please take attention that changes or modification not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.](#)

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

- (1) This device may not cause interference.



1 Safety instructions

(2) This device must accept any interference, including interference that may cause undesired operation of the device.

l'appareil contient des émetteurs/récepteurs exempts de licence qui sont conformes aux CNR exempts de licence d' Innovation, Sciences et Développement économique Canada. L' exploitation est soumise aux deux conditions suivantes :

- (1) l'appareil ne doit pas produire de brouillage,
- (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

This equipment complies with FCC/IC RSS-102 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.

ce matériel est conforme aux limites de dose d'exposition aux rayonnements, FCC / CNR-102 énoncée dans un autre environnement.cette equipment devrait être installé et exploité avec distance minimale de 20 entre le radiateur et votre corps.

1.4 General Safety Instructions



The recommended maximum length of the power cord is 2 meters.

In addition to sensors and cables sold by MegaRobo® as replacement parts for internal components, the use of non-specified accessories, sensors and cables may result in increased emissions or reduced immunity of LKSD-16.



Keep LKSD-16 away from potential sources of interference.

Do not expose LKSD-16 to direct sunlight, heat, dust, or excessive humidity (use only in a clean food service environment).



Risk of electric shock

In the event of a problem or emergency, it needs to be disconnected via the power plug, so the power plug must be placed within easy reach.

Never use a damaged or defective machine with a power cord. If there are signs of damage, such as a burning smell or visible insulation damage, unplug the electrical plug, stop using it immediately and contact local services.

The power cord should only be serviced by a service designated by the manufacturer.

Make sure the cable is kept away from hot surfaces.



1 Safety instructions

Be careful to make sure that the power cord does not get stuck and does not touch sharp edges. Repair, commissioning, and maintenance operations should only be carried out by the service organization designated by the manufacturer.

Never turn on the machine and do not remove any parts unless explicitly stated in this manual.

The LKSD-16 can only be connected to the specified power supply and the power network with protective earthing.

Do not immerse this product in water.



Risk of burns or scalds

Use hot water at about 80°C for washing, avoiding direct contact with the skin. Before cleaning, be sure to place a suitable washing container under the outlet, during the automatic cleaning process, the machine will release the cleaning hot water twice.

When washing with hot water, hands and skin should be kept away from the outlet.



Use only the products, accessories, spare parts and software specified in this manual.

If you have secondary software requirements, please contact the manufacturer in advance to obtain the SDK development kit.



Do not place anything other than the cup on or above the LKSD-16.

This machine is not suitable for installation in areas where water jets may be used.

This machine must not be located on surfaces sprayed or cleaned with water pipes, steam nozzles, steam cleaners or similar equipment.

The machine must be placed on a horizontal, waterproof, heat-resistant, and sturdy base and be able to withstand its weight.

For operational, maintenance and safety reasons, when installing the machine, the clearance between the back and sides of the machine and the building or unapproved equipment should not be less than 50 mm. It is recommended to leave at least 550 mm of working space in front of the syrup machine and the mounting surface should be at least 800 mm above the floor. If the syrup machine wiring is going under the counter, leave space for the cables.

This machine should only be installed in locations where only trained personnel can use and maintain it. See [1 1.2.1 Personnel](#).

The machine must be powered on exactly according to the information on the nameplate (see [\[2.3.6 Nameplate\]](#)).



It must be cleaned regularly, more than 168 hours (7 days) do not clean, need to be cleaned to ensure that the pipeline is clean, more than 48 hours of use, need to be cleaned and placed to prevent the pipeline blockage caused by syrup condensation. For maintenance methods and frequencies, please [refer to \[7 Maintenance\]](#).

It is forbidden to use a water sprayer to clean the machine.

Ensure regular maintenance of the machine to ensure safe and efficient performance. See [\[7.3 Maintenance\]](#).



1 Safety instructions

Risk of syrup residue spoilage: If the machine is not cleaned regularly, syrup residue can accumulate in the machine and block the outlet. Please refer to [5 Cleaning] Cleaning the syrup machine and accessories.



If certain persons (including children) are unable to use this machine safely due to physical, sensory, or cognitive abilities, or due to lack of experience or knowledge, they are not allowed to operate this machine unless under the supervision or guidance of the person in charge.

This machine is not intended for children under 8 years of age. Children over 8 years of age who have physical, sensory, or intellectual impairments may not operate the machine alone and must be supervised at all times, children are prohibited from manipulating the machine and children are prohibited from performing any cleaning operations on the machine.



Do not place LKSD-16 or any of its components in the dishwasher.

Never use syrup that has been air-dried for a long time.

If it is not used for a long time (short-term storage), after thorough cleaning, turn off the machine using the main power switch.

1.5 Disposal Instructions

Materials must be disposed of and/or recycled in accordance with current legislation.

This machine and its accessories must be recycled.

Electrical and electronic equipment and accessories need to be collected separately for recycling.

Electrical and electronic equipment may contain hazardous substances that pose a hazard to health and the environment. The owner must return the device to the dealer or establish direct contact with an approved establishment in order to dispose of and recycle such equipment.

symbol	desc
	Separate collection of electrical and electronic equipment.
	Recyclable/recyclable generic symbol



1 Safety instructions

1.6 Deactivation

1.6.1 Packaging Materials

Packaging materials (cardboard, EPE, plastic bags, strapping) must be recycled or disposed of in accordance with local regulations.

1.6.2 Disassembling the Device

Disassembly and repair of the equipment may only be carried out by the professional personnel of the manufacturer or authorized agent service provider.

1.7 Special Safety Instructions and Signs

The corresponding safety instructions are described in the specific sections. These instructions are as important as the general safety instructions contained in this chapter and should be strictly followed.

1.7.1 Flags

The following flags are used on LKSD-16. The warnings are explained in the table.

sign	meaning	paraphrase
	Note, refer to the accompanying documentation	-
	There is an electrical hazard	Electric shock During maintenance work, it is important to use the main switch to power off the machine



1 Safety instructions

	Protective earthing	
---	---------------------	--

1.8 Package Marks

sign	meaning	paraphrase
	Fragile items, handle with care	-
	Keep dry	-
	Do not invert	-
	Maximum and minimum humidity limits	-
	Maximum and minimum temperature limits	-
	Limit on the number of stacking layers. The number of vertical stacking layers must not exceed the specified number of items «n»	-
	Serial number	-



Description 2

Chapter overview

This section provides an overview and introduction to the LKSD-16.



The technical specifications, illustrations and dimensions contained in these instructions are for presentation purposes only and no claims may be made on this basis.

For more information, please consult the manufacturer and see the contact details on the [title page](#).

2.1 Description

2.1.1 Main Functions

LKSD-16 syrup machine adapts to the diversified store operating environment, adapts to the situation of Luckin stores, and supports the following functions:

number	function	description
1	Multi-dose syrup	By scanning the code, single-way, multiple-channel/multi-channel syrup production can be realized
2	Lack of material is reported	When the syrup in the line is empty, the empty sugar status is reported
3	Automatic cleaning	Perform cleaning of the pipes in the whole machine/single drawer
4	Accuracy calibration	Through a series of operations, the production accuracy of the equipment is restored to a high level
5	temperature heating	Keep the temperature inside the chassis constant
6	Fault escalation	Self-test and reporting of multiple fault types
7	Prevent overturning	A structure was designed to allow only a single drawer to be pulled out, and the equipment counterweight was adjusted



2 description

2.2 Overview

2.2.1 Front View



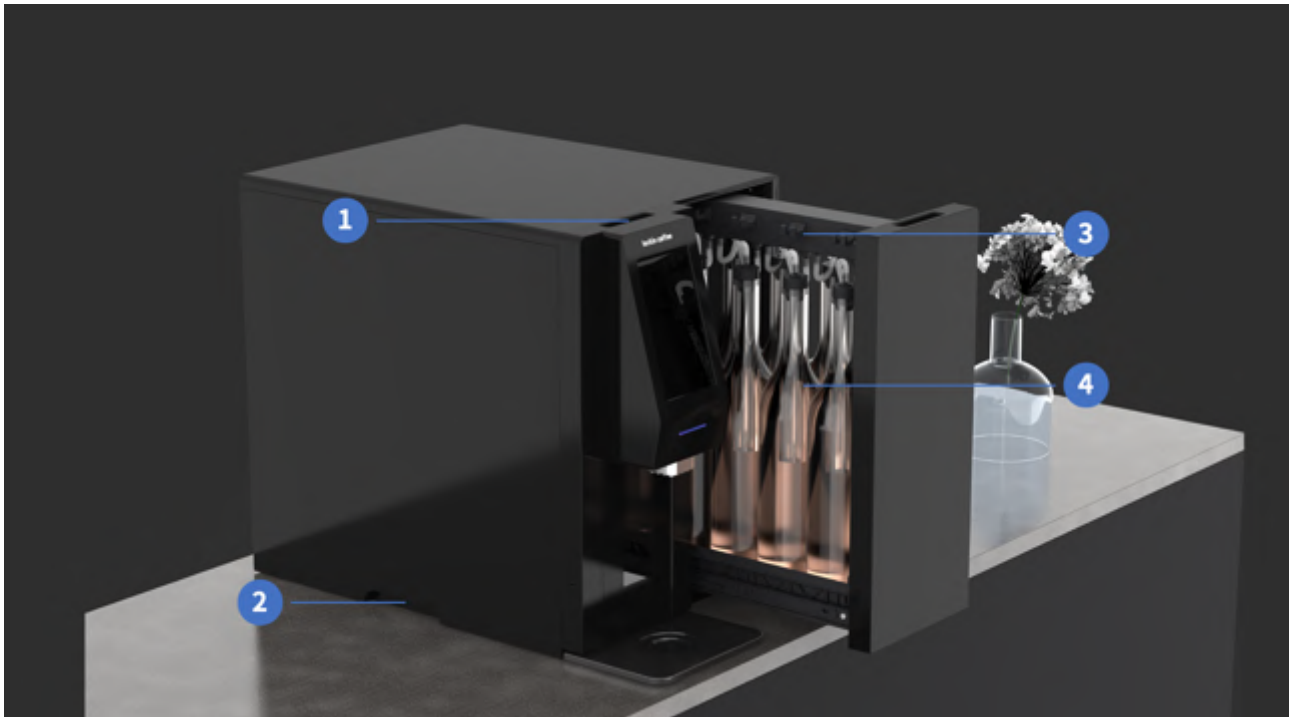
- (1) Touch screen
- (2) Main drawer panel
- (3) Indicator light
- (4) Syrup outlet and cleaning outlet
- (5) Code scanner
- (6) Coasters
- (7) Sub-drawer panel



2 description

2.2.2 Drawer open

➤ Syrup bottle scheme



(1) Drawer clasp handle

(2) Handling clasp handles

(3) Beam hook

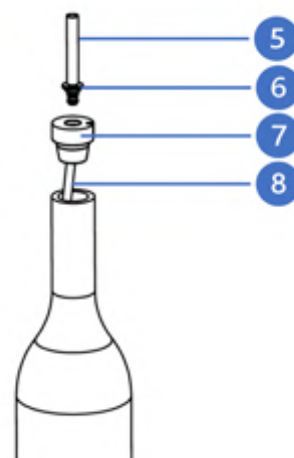
(4) Syrup bottle components, including:

(5) Syrup bottle hose

(6) Silicone plug adapter

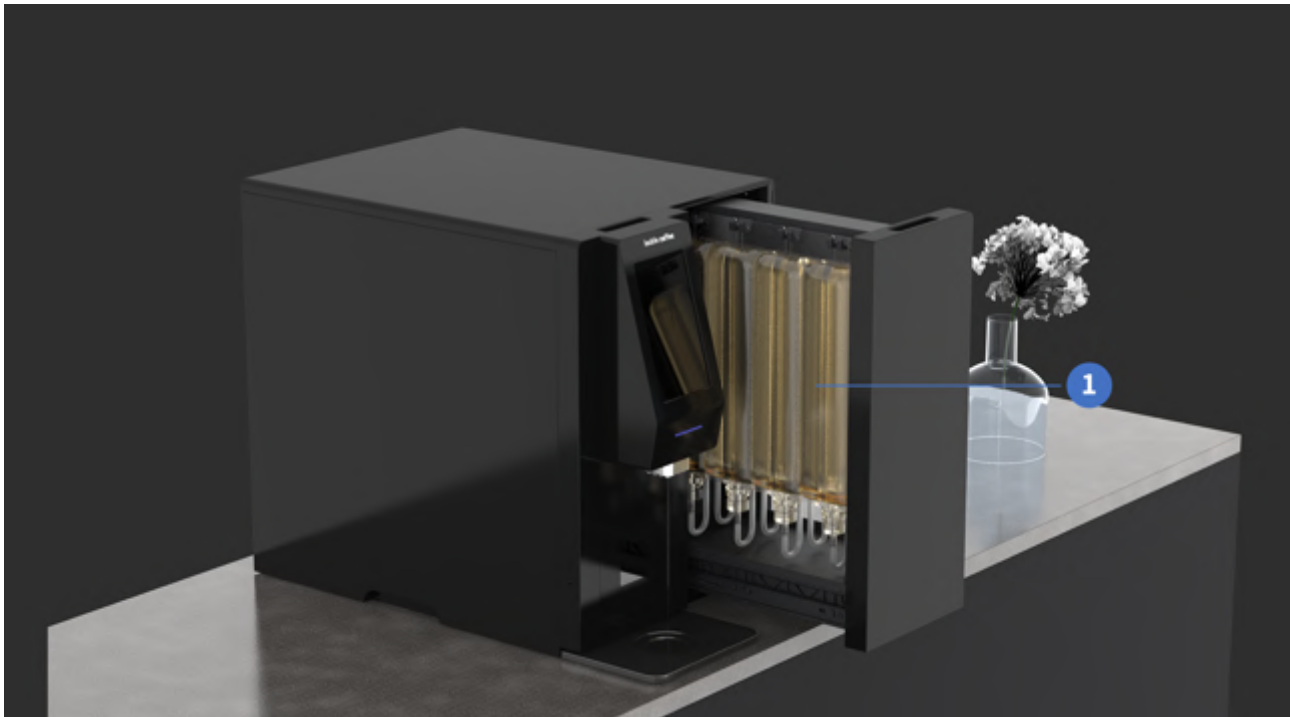
(7) Silicone plug

(8) Syrup straws



2 description

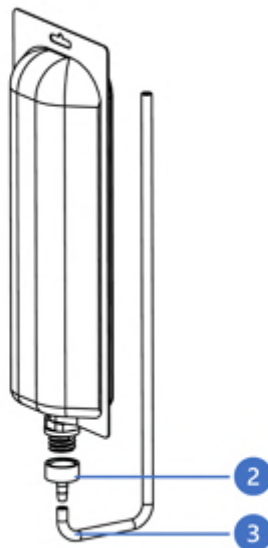
➤ Syrup bag scheme



(1) Syrup bag adaptation components, including:

(2) Syrup bag female joint

(3) Syrup bag hose



2 description

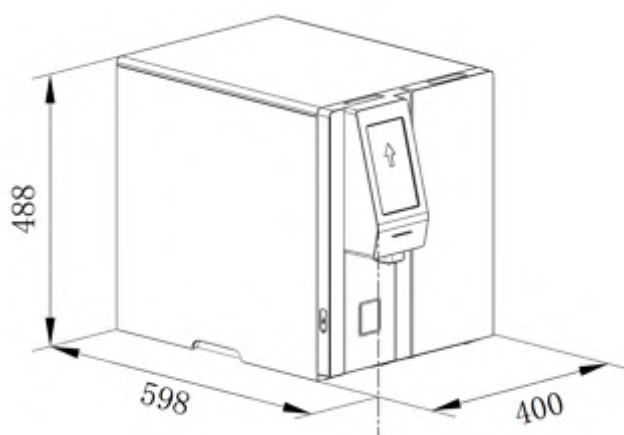
2.3 Technical Data

2.3.1 Performance

category	description
Production speed	Purified water 2~4g/s, different pipelines are different
Make the number of paths at the same time	1~8 way
Speed of response	From receiving the scan code to starting to produce sugar<1s

2.3.2 Dimensions and weight of the machine

description	Bare metal	With packaging
Width(W)	400 mm	500 mm
Height(H)	488 mm	625 mm
Depth (D)	598 mm	655 mm
weight	26KG	30KG



2 description

2.3.3 Electrical data and power supply

description	value
voltage	120V AC
frequency	60Hz
plug	Single-phase three-pin plug 10A
Standby power consumption	50watts
Rated power	220watts (Printing)



Power cords and plugs must comply with local regulations.

2.3.4 Environmental Conditions



Do not use LKSD-16 outside the specified environmental conditions.

description	value
Operating temperature	5C°~35C°
Storage and transport temperature	-20 °C ~ 70 °C, clean the equipment thoroughly and drain the water inside before storage
Operating humidity	10%~85%RH(non-condensing)
Storage and transportation humidity	5%~90%RH (non-condensing).
Transient overvoltage	Class II



2 description

2.3.5 Other Specifications

description	value
Maximum number of syrup packages	16
Supported bottle packaging parameters	The volume of the bottle is ≤ 1 liter, the height of the bottle is ≤ 340 mm
Supported bagging parameters	The volume of the bag is ≤ 900 ml, and the height of the bag is ≤ 330 mm (without the top lid). The width of the bag before filling ≤ 125 mm, and the width of the bag after filling ≤ 90 mm.
Material inspection	16 non-contact liquid sensors
Maximum height of the cup out of the syrup	180 mm
Minimum height of the cup out of the syrup	110 mm
The maximum height of the upper edge of the QR code	120 mm
The lower edge of the QR code is a small height	65 mm
Scan the code category	Paper QR codes, barcodes
Scanning accuracy	Reading accuracy > 10mil
Internet	1 x 10/100M adaptive LAN port, 2.4G Wi-Fi 802.11a/b/g/n
Other interfaces	USB 2.0、Bluetooth 4.0
graphical user interface	7 inches, 1024*600 pixels, ten-finger touch capacitive touch screen, vertical
Light	RGB three-color LED light



2 description

2.3.6 Label



- Location: Located on the left side of the device, near the bottom of the back panel.
- Illustrate:
 - Climate type N: temperate type (code N): suitable use environment temperature of 16 °C ~ 32 °C. To meet the needs of diversified store environments, the actual operating temperature range of this equipment is extended to 10 °C ~ 35 °C.
 - The weight is the weight of bare metal without packaging.
 - Barcode meaning: Product serial number.

2.4 Luckin Coffee APP

The use of the full function of LKSD-16 requires the installation of Luckin Coffee's special APP, and the specific APP operation mode is determined by Luckin Coffee.

The Luckin Coffee APP inserts **the USB disk through the USB** interface on the left side of the device and copies the files from the USB flash drive for installation



Debug 3

Chapter overview

This section describes the initial setup of the machine and how to modify the factory parameters.

3.1 Requirements to be met before commissioning.



Before debugging the machine, it is necessary to [read the content in \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.



The machine weighs more than 25kg, and it is recommended that two people work together to open the package, carry it and lift it to a smooth surface that can withstand its weight.



For first use, your service organization runs the syrup machine and guides you through it

Before the service engineer sets up the LKSD–16, you need to do some preparations. The following preparations must be confirmed by a professionally qualified person:

- 1 . The power connection of the machine must be protected by a residual current device (RCD) or residual current circuit breaker (RCCB).
2. There must be a power switch to disconnect the main power cord of the machine.

3.2 Specific parameters/factory reset.

The underlying parameters are set and modified by the manufacturer, if you want to modify



2 description

the parameters, please contact the manufacturer to update the SDK package.



Use 4

Chapter overview

This section describes the initial setup of the machine and how to modify the factory parameters.



Before using the machine, you must [read the content in \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.

4.1 Daily Use Instructions

Please use the machine in strict accordance with the following order, and the cleaning cycle for making drinks is detailed in [\[6.1 Cleaning Plan\]](#).

	Process	chapter
A.	Boot	[4.2] on page 18
B.	Replenish the syrup drawer and fill the tubing	[4.3] on page 21
C.	Confirm the machine status	[4.4] on page 24
D.	clean	[5] on page 27
AND.	Calibration (optional)	[6] on page 33
F.	Make drinks	[4.5] on page 25
G.	clean	[5] on page 27
H.	Shutdown	[5.6] on page 26





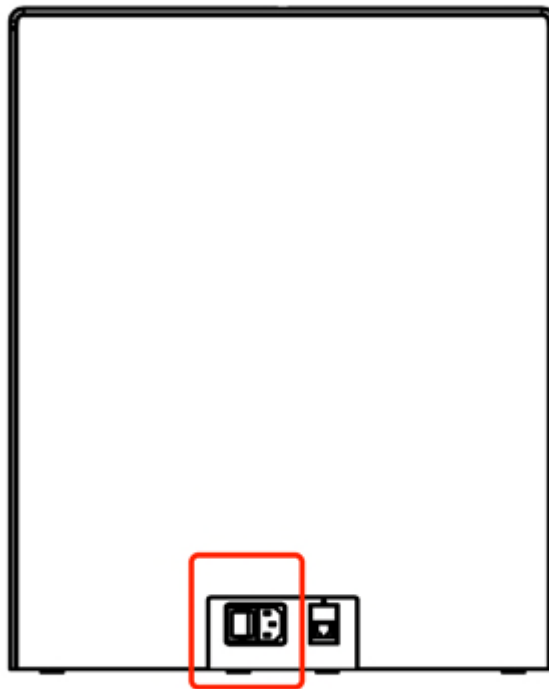
Perform the calibration process only when the device is powered on for the first time, when the ice has not been used for a long time, or when a device accuracy offset requires calibration, not each time.



For daily operations, there is no need to shut down the equipment, and it is recommended to perform shutdown operations if and only when it is not open tomorrow.

4.2 Boot

1. Using the power cord in the accessory, connect the power supply to the device.
2. Turn on the switch on the back of the device so that it is put into the "I" state, and you will see the switch light up, and the screen will light up after a delay of a few seconds.



3. Click Luckin coffee APP from the screen to perform the configuration operation of the APP, the specific operation method is detailed in the Luckin Coffee APP operation manual.

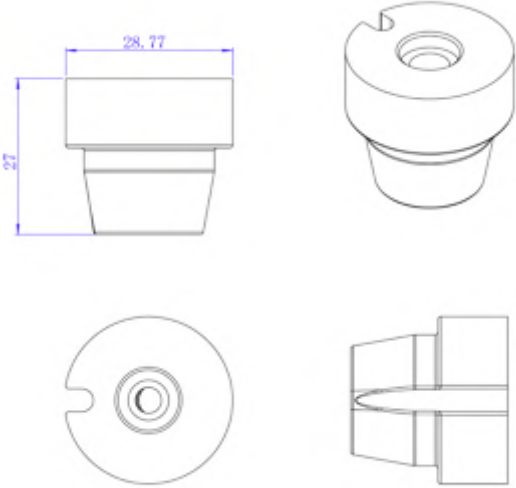
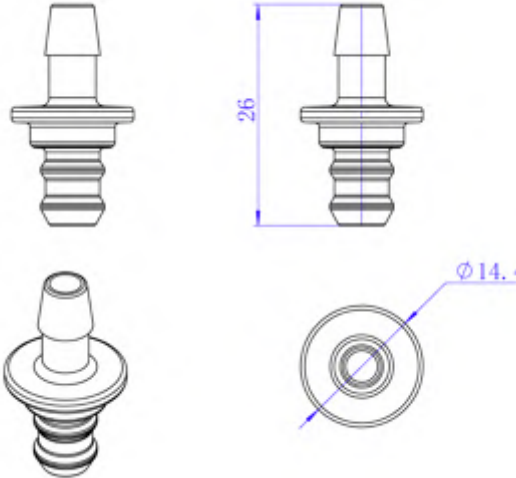
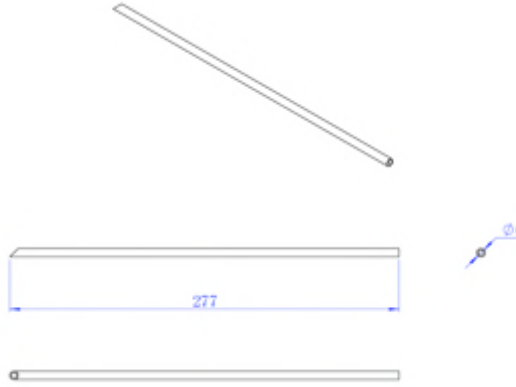


Operate with caution when connecting the power cord to avoid sweat, water, etc. on your hands, otherwise it may lead to serious electrical safety risks!



4.2 Silicone plug adapter connection method

4.2. 1 Part description

Silicone plugs Size unit: mm	
Silicone plug adapter Size unit: mm	
Syrup straws Size unit: mm	



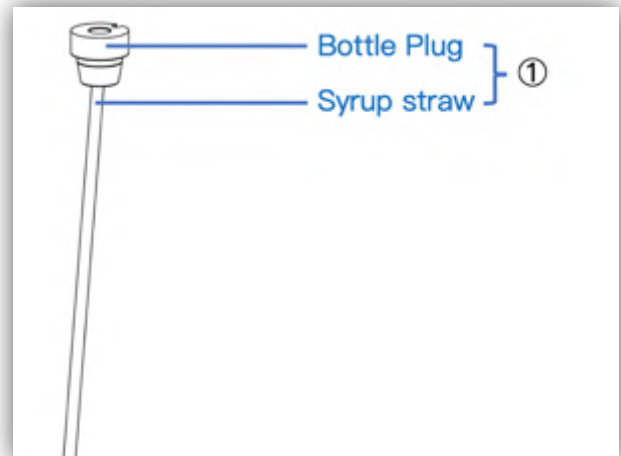
4.2. 2 Connection method



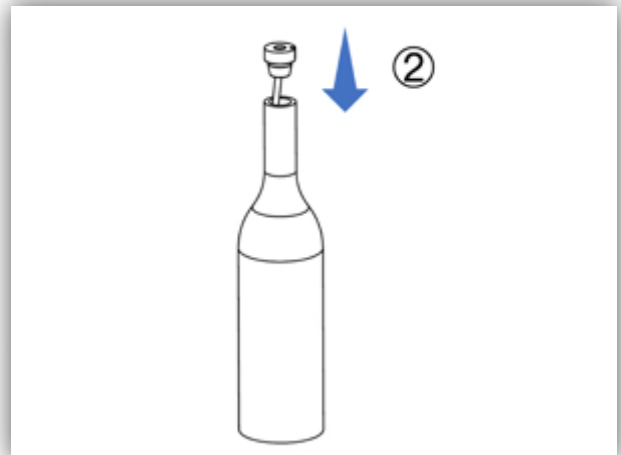
The connection of silicone plug adapters will be involved in the first installation of the equipment in the store, as well as in daily cleaning, operation and maintenance, so special instructions are given in this section.

1. Connect the silicone stopper and the syrup straw.

Note: The connection between the two is not vertical, this is done so that the syrup straw can reach the bottom of the syrup bottle, which is normal.

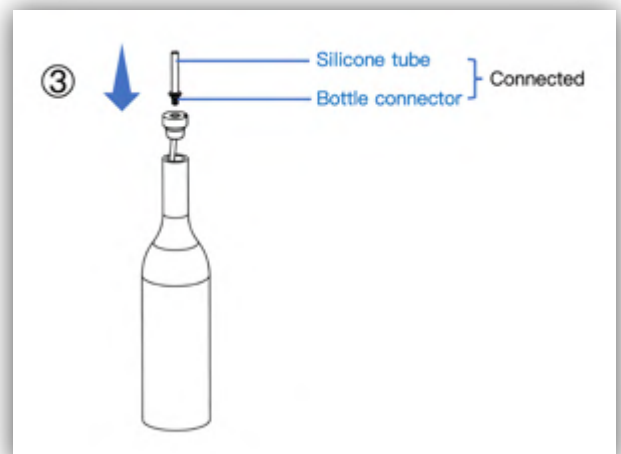


2. Insert the silicone stopper and the syrup straw into the syrup bottle together, the syrup straw extends to the bottom of the syrup bottle, and the silicone stopper is plugged at the mouth of the bottle.



3. Insert the silicone plug adapter firmly into the silicone plug.

Note: The silicone tube and silicone plug adapter are connected by default on the machine, and do not open the connection between the silicone tube soft and the silicone plug adapter during daily operation, otherwise there may be leakage caused by loose hose.



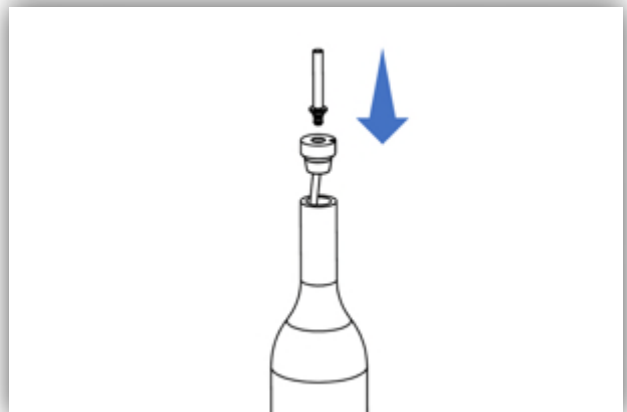
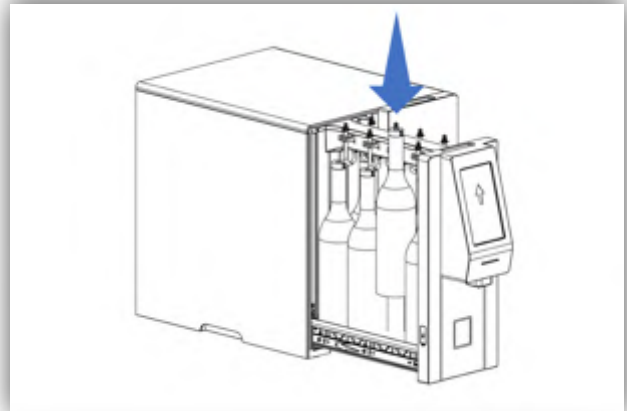
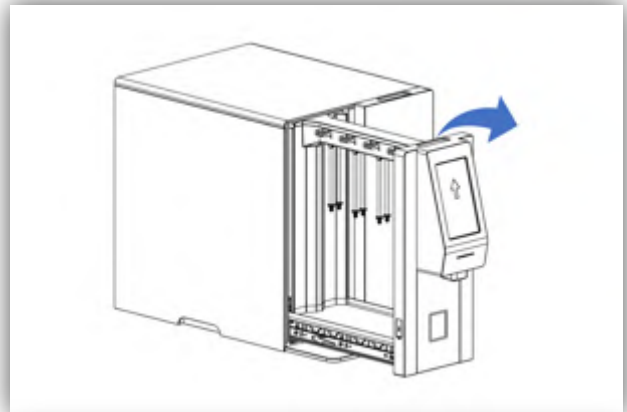
4.3 Replenish the syrup drawer and fill the tubing



This section only describes the external operation, and the specific screen interaction method can be found in the Luckin Coffee APP operation manual.

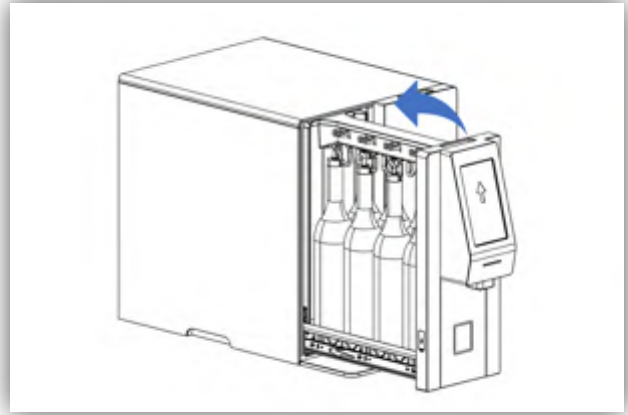
In the event of any conflict between the contents of this chapter and the Luckin Coffee APP Operation Manual , the APP Operation Manual shall prevail.

1. Using the top clasp handle, open **the left** syrup drawer.
2. Connect the syrup straw and silicone stopper corresponding to No. 1~8 syrup bottle in **the left** syrup drawer and put it into the drawer.
3. Connect the silicone plug adapter and the silicone plug.

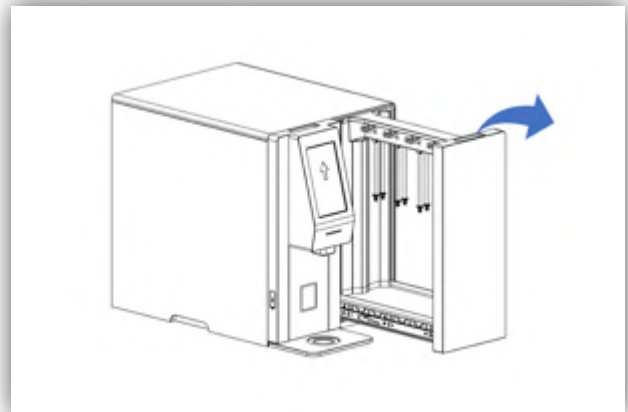


4 use

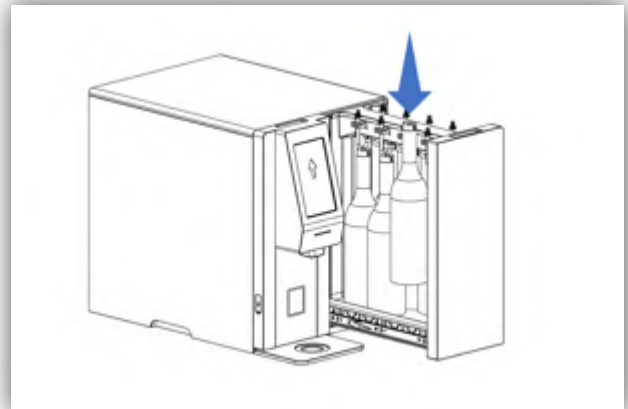
4. Push back into **the left** syrup drawer.



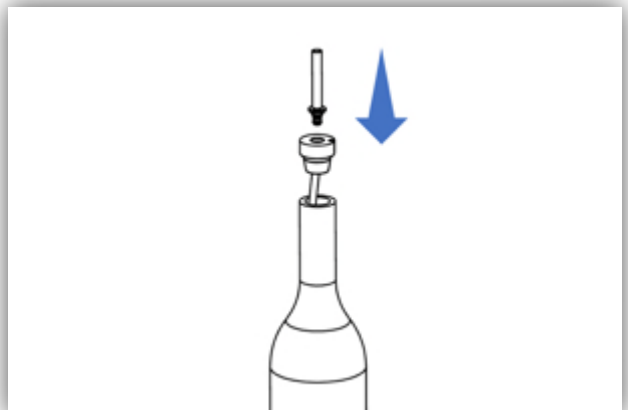
5. Using the top clasp handle, open **the right** syrup drawer.



6. Connect the syrup straw and silicone stopper corresponding to the 9~16 syrup bottle **in the right** syrup drawer and put it into the drawer.
Connect the silicone plug adapter and the silicone plug.

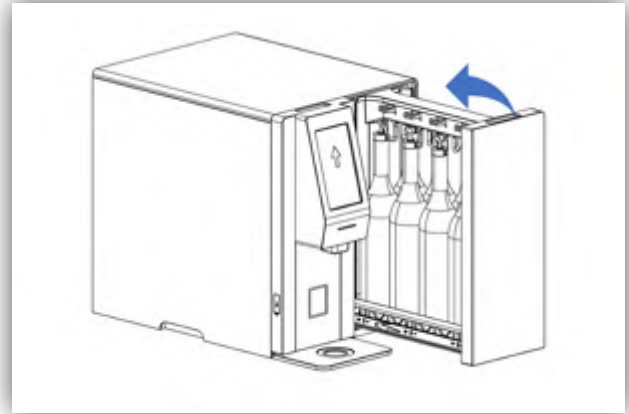


7. Connect the silicone plug adapter and the silicone plug.



4 use

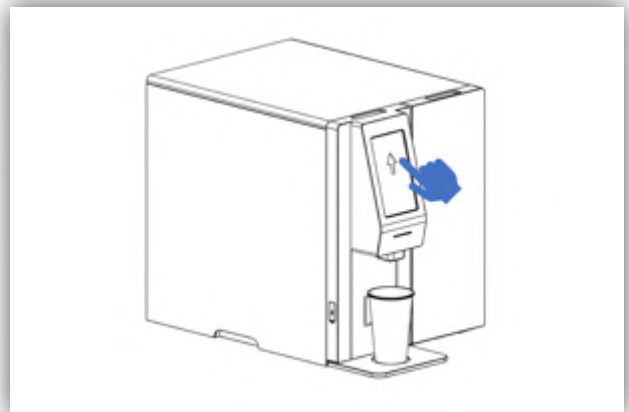
8. Push back into **the right** syrup drawer.



9. Place disposable paper cups under the liquid outlet.



10. Click on "Fill Syrup Function" in the APP.
The machine will automatically let each line produce a certain amount of syrup in turn until each line is filled and the machine will automatically stop.



11. Remove the disposable paper cup under the liquid mouth and dispose of the paper cup and the syrup inside.



4.4 Confirm machine status.



Before entering the operation state, confirm the status of the machine, which is an effective guarantee for normal operation.

Confirm the item	Correct state
Device alarm status	No alarm, including pumps, level sensors, communication and other abnormal information
Constant temperature heating function	The feature is turned on
Cleaning reminders	No cleaning required
Maintenance reminders	No maintenance required
Internet	The connection is normal
Barcode scanner	The fill light lights up white normally



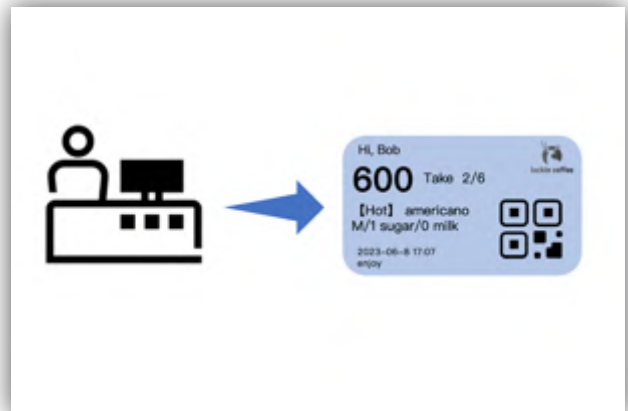
For the maintenance cycle of specific components, [please refer to \[7 Maintenance\]](#).



4.5 Making drinks

4.5.1 Use QR codes to produce syrup

1. After the customer places an order, the system prints the order label.

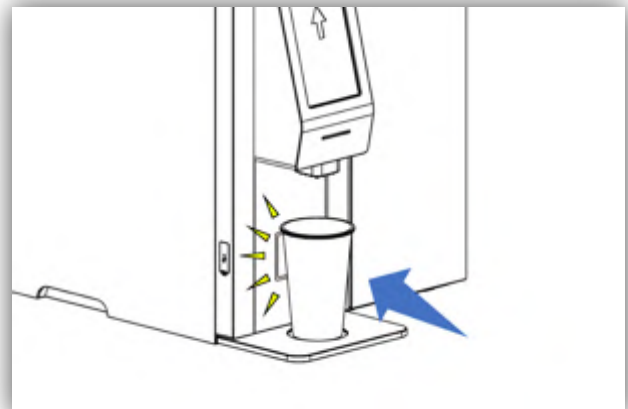


2. Attach the order label to the cup.



3. The QR code of the label on the quilt is facing the syrup machine code scanner, and the code scanner will have a "drop" sound prompt when the code is successfully scanned, and the fill light will flash.

Place the cup just below the liquid outlet, in the circular area of the coaster, and wait for the syrup outflow to end.



4. When the syrup is finished, the indicator flashes.

Remove the cup, finish the syrup, and proceed to the next stage of production.

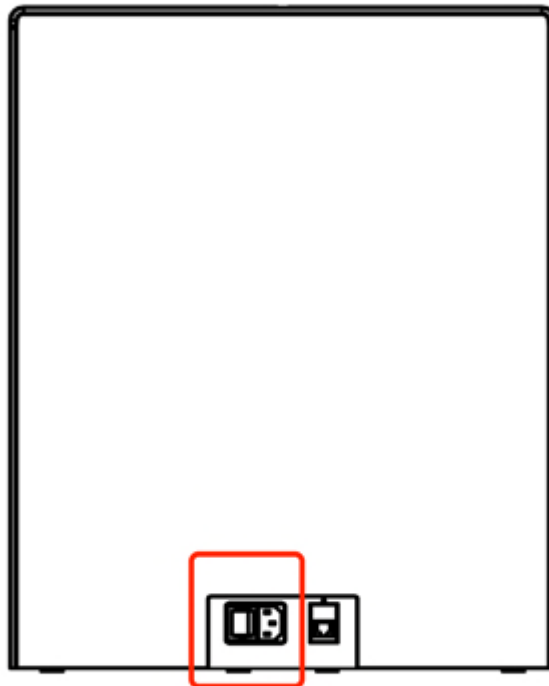


4.5.2 Use the screen to select the syrup.

When encountering an emergency and cannot use the QR code to produce syrup, you can use the syrup function on the touch screen, and the specific interface operation method is detailed in the Luckin Coffee APP operation manual.

4.6 Shutdown

1. There is no need to shut down the device for daily use, and the device is turned off if and only if it is closed and closed tomorrow.
2. Turn off the switch on the back of the device and put it in the "0" state, at which time you can see that the switch light is off, and the screen, indicator light, and code scanner fill light are off.



3. Shutdown requires thorough cleaning of the device. For details, please [refer to \[5 Cleaning\]](#).



If the machine is not thoroughly cleaned before shutdown, turning the machine back on again at intervals of more than 72 hours can lead to serious food safety risks!



Cleaning 5

Chapter overview

This section describes how the machine is cleaned.



Before cleaning the machine, it is necessary to [read the content in \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.



When cleaning syrup lines and parts with hot water at about 80°C, handle it carefully to avoid burns!



Do not place any components of LKSD-16 in the dishwasher.

5.1 Cleaning Schedule

The syrup machine must be cleaned regularly to prevent clogging and ensure smooth operation.

Syrup machines must keep their lines clean to ensure that people are not exposed to health hazards from food made from LKSD-16.

The machine records all automatic cleaning actions. (Check out in the Luckin Coffee app).

Cleaning operations	Recommended cleaning cycle
Syrup tubing and parts cleaning	If it is not cleaned for more than 168 hours (7 days), it needs to be cleaned to ensure that the pipeline is clean. If it is not used for more than 48 hours, it needs to be washed and left to prevent the line from clogging caused by syrup coagulation
Clean the surface of the device	1 time per day
The syrup outlet is clean	1 time per day



5.2 Cleaning Operations



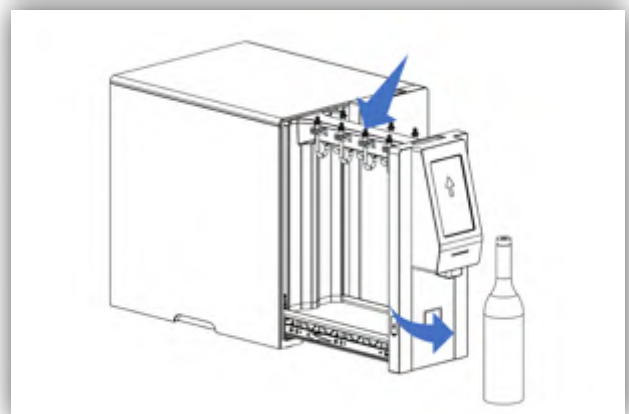
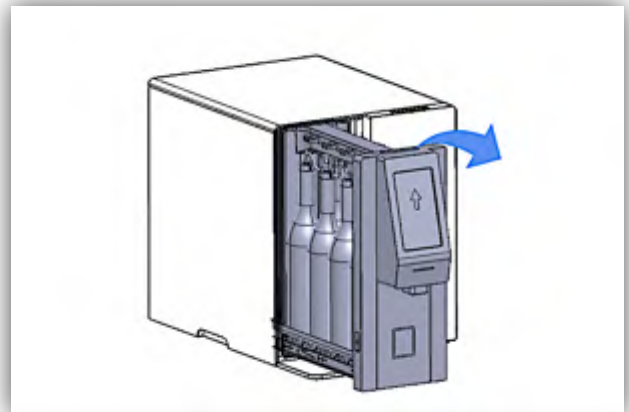
This section only describes the external operation, and the specific screen interaction method can be found in the Luckin Coffee APP operation manual.

In the event of any conflict between the contents of this chapter and the Luckin Coffee APP Operation Manual , the APP Operation Manual shall prevail.

5.2.1 Syrup line and parts cleaning

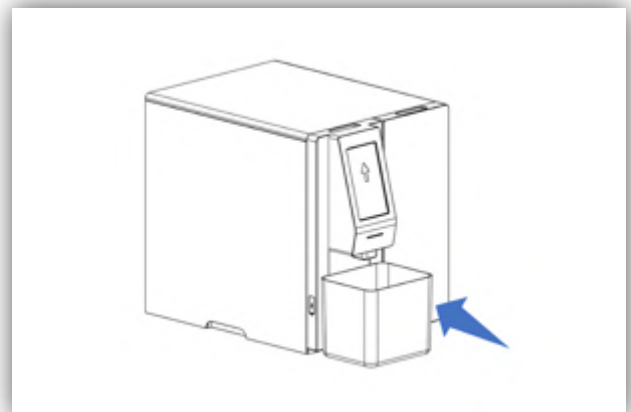
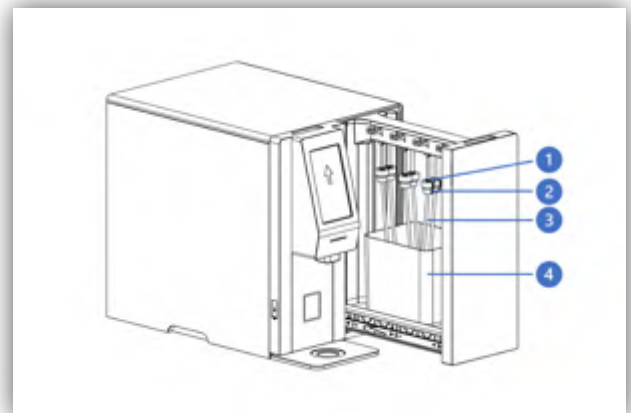
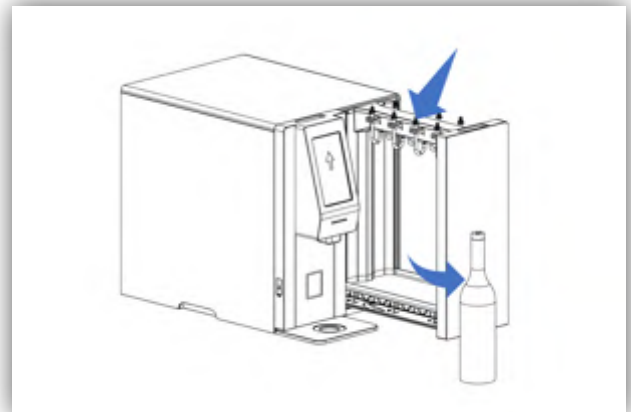
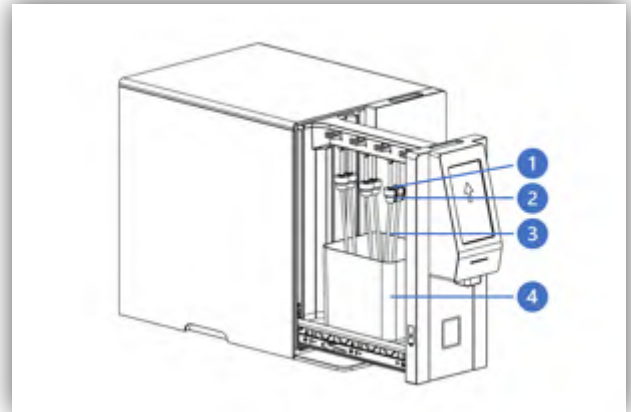
➤ **Syrup bottle scheme:**

1. Using the top clasp handle, open **the left** syrup drawer.
2. According to the order of No. 1~8 syrup, separate the silicone plug adapter from the silicone plug.
3. Remove the syrup bottle, silicone stopper, and syrup straw as a whole and place them on the table.
The silicone plug adapter is hung on the hook of the drawer beam.



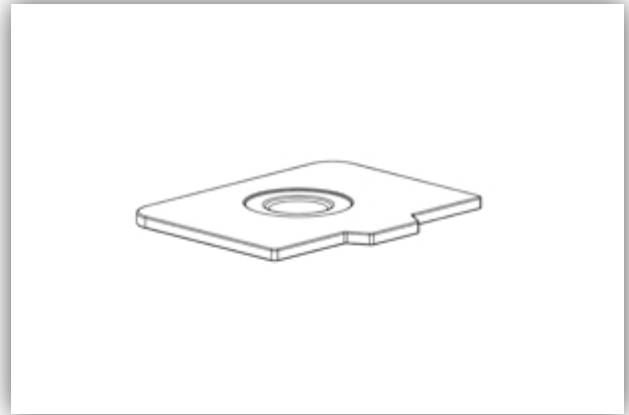
5 clean

4. Place the cleaning box (4) with hot water inside the left drawer.
 - a) 1000ml, 80°C hot water.
 - b) Connect silicone stopper adapter (1), silicone stopper (2), syrup straw (3).
 - c) Dip the end of the syrup pipette in the hot water of the cleaning box.
 - d) Push back into **the left** syrup drawer.
5. Remove the syrup bottle from the right syrup drawer.
 - a) Using the top clasp handle, open **the right** syrup drawer.
 - b) According to the order of No. 9~16 syrup, separate the silicone plug adapter from the silicone plug.
 - c) Remove the syrup bottle, silicone stopper, and syrup straw as a whole and place them on the table.
 - d) The silicone plug adapter is hung on the hook of the drawer beam.
6. Place the cleaning box (4) with hot water inside the **right** drawer.
 - a) 1000ml, 80°C hot water.
 - b) Connect silicone stopper adapter (1), silicone stopper (2), syrup straw (3).
 - c) Dip the end of the syrup straw in the hot water of the cleaning box.
 - d) Push back into **the right** syrup drawer.
7. Remove the coaster.
Place the cleaning box under the mouth.
Tap the "Auto Clean" function on the screen.

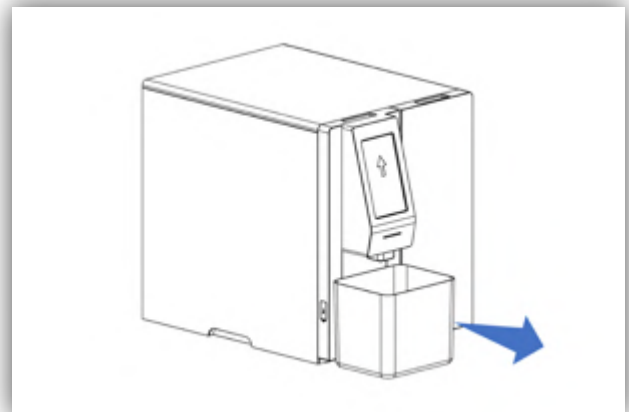


5 clean

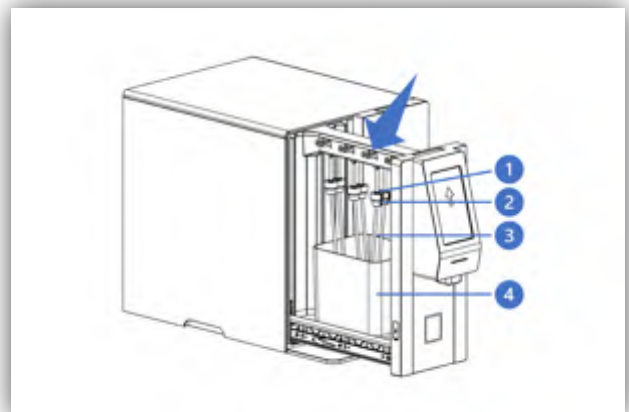
8. Rinse the coaster with clean water and wipe dry.
Place on a side desktop.



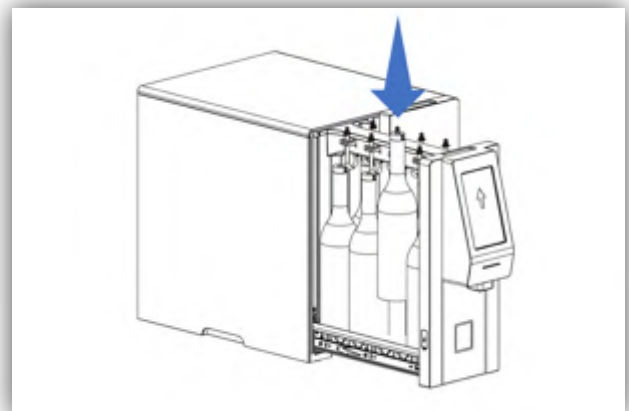
9. After the automatic cleaning process, remove the external water cleaning box, drain the internal water and rinse it with clean water.



10. Open **the left** syrup drawer.
 - a) Separate the silicone plug adapter (1) and the silicone plug (2), and the silicone plug adapter is hung on the hook of the drawer beam.
 - b) Remove the silicone stopper and syrup straw (3), clean and dry and insert back into the corresponding syrup bottle.
 - c) Remove the washing box (4) from the drawer, rinse and dry before storing.

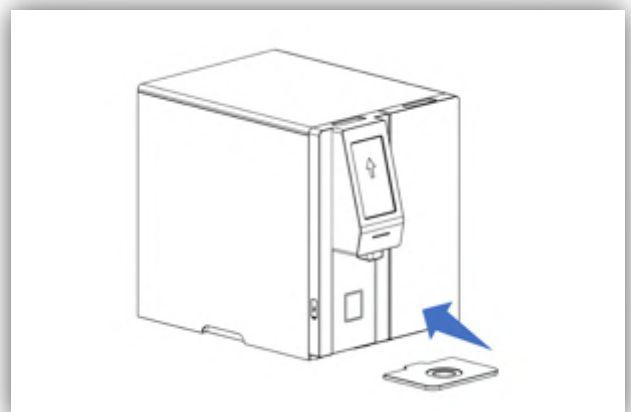
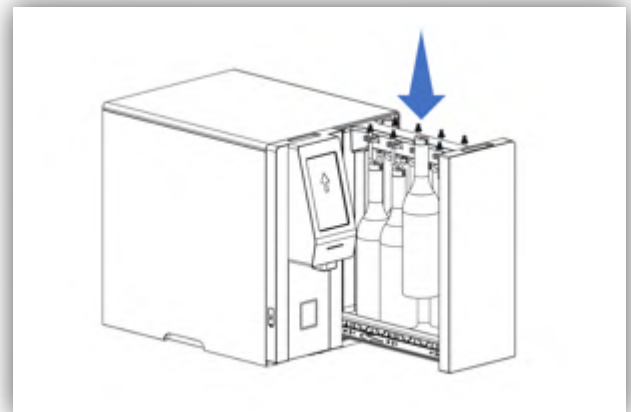
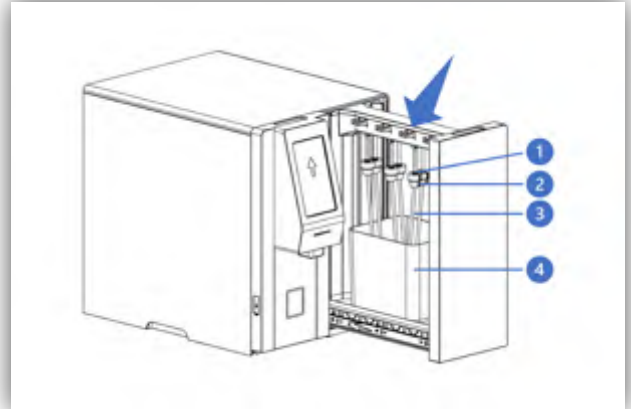


11. Put the corresponding 1~8 syrup bottle in the **left** syrup drawer, together with the silicone stopper and the syrup straw, back to the corresponding position of the drawer. Connect the silicone plug and the corresponding silicone plug adapter. Push back into **the left** syrup drawer.



5 clean

12. Open **the right** syrup drawer.
 - a) Separate the silicone plug adapter (1) and the silicone plug (2), and the silicone plug adapter is hung on the hook of the drawer beam.
 - b) Remove the silicone stopper and syrup straw (3), clean and dry and insert back into the corresponding syrup bottle.
 - c) Remove the washing box (4) from the drawer, rinse and dry before storing.
13. Put the corresponding 9~16 syrup bottle in the **right** syrup drawer, together with the silicone stopper and the syrup straw, back to the corresponding position of the drawer. Connect the silicone plug and the corresponding silicone plug adapter. Push back into **the right** syrup drawer.
14. Insert the washed coaster into the device, and the center of the coaster is aligned perpendicular to the liquid outlet.



After completing the cleaning of the syrup pipeline and components, before entering the business state, it is necessary to perform the operation of filling the syrup pipeline to avoid the first yield after cleaning, please [refer to \[4.3 Replenish the syrup drawer and fill the pipeline\]](#) for details.



5 clean

5.2.2 Surface cleaning of the equipment

Use a clean, soft rag to thoroughly wipe down the machine surface, including the top, front and sides, to keep the machine surface clean.

5.2.3 Syrup spout cleaning

For details, please refer to the cleaning method described in the Luck Coffee APP operation manual.



If it closes after cleaning, instead of continuing to operate, then [5.2.1 [Syrup Tubing and Parts Cleaning](#)] can be performed to step 9, and [5.2.] can be performed [2. Equipment surface cleaning](#)] and [5.2.3 [Syrup outlet cleaning](#)].

After closing, before entering the business state, you need to continue to perform steps 1 0~14 in [5.2.1 [Syrup Pipeline and Parts Cleaning](#)], and [4.3 [Replenish the syrup drawer and fill the pipe](#)]. Steps 7~8.



Calibrate 6

Chapter overview

This section describes the initial setup of the machine and how to modify the factory parameters.



Before calibrating the machine, it is necessary to [read the contents of \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.



A single pump runs continuously or intermittently for a total of 9 hours, and the pipeline needs to be calibrated once to ensure the accuracy of the product, and the actual operation time is about 3 months. If the output quantity is not accurate during the operation of the store, the whole machine or individual channels can be calibrated at any time.

6.1 Factory calibration/defaults

➤ Calibration principle

The device writes default values before it leaves the factory.

The default value is inaccurate, because of the individual differences of each pump and pipeline, so that the water outlet speed of 1~16 channels is in the range of 2g/s~4g/s, and the values are not equal.

In the factory, after the equipment writes the default value, it will be calibrated with pure water to obtain the actual water speed of 1~16 channels, and automatically save it inside the equipment.

After long-distance transportation, severe bumps and jitter, the water outlet speed of 1~16 may change, and it is necessary to re-use pure water for calibration.

When discarding the calibration value of the device, the default value is restored.



6 calibration

➤ Calibration steps (take calibration of No. 1~8 syrup pipeline as an example).

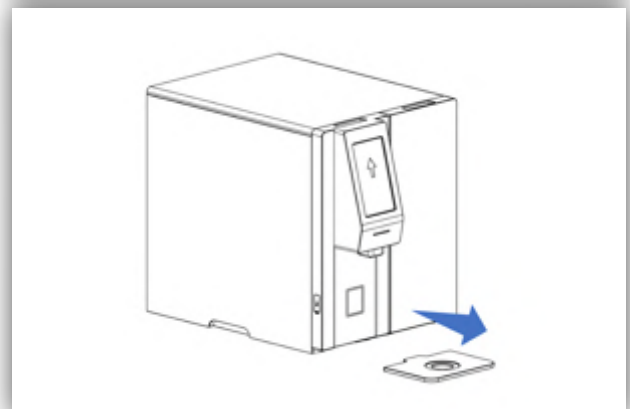
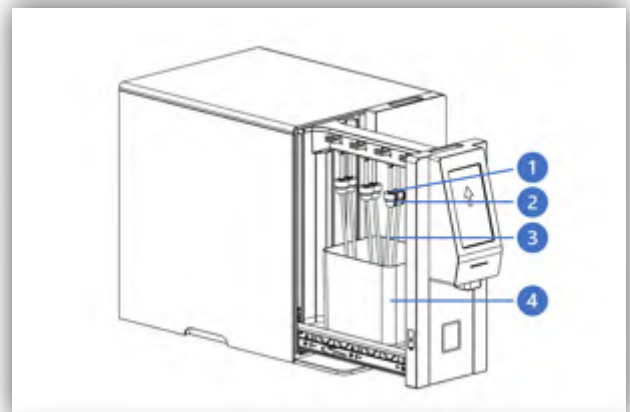
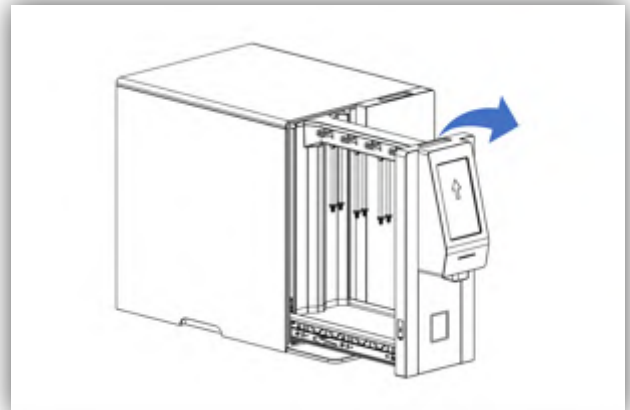


re performing the calibration operation, the tubing needs to be cleaned and the tubing to be rated. For details, please refer to [5 Cleaning].



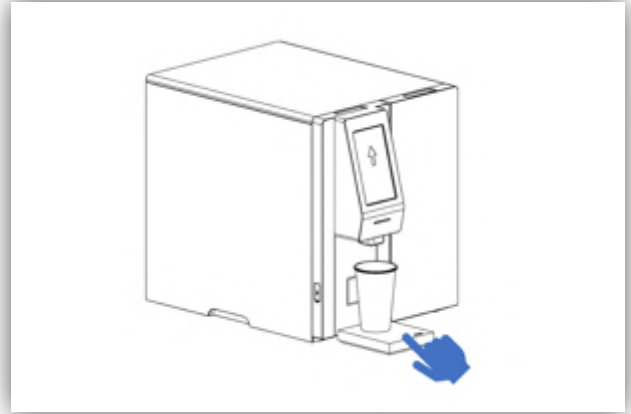
This section only describes the external operation, and the specific screen interaction method can be found in the Luckin Coffee APP operation manual.

1. Using the top clasp handle, open **the left** syrup drawer.
2. Place the cleaning box (4) with purified water inside the **left** drawer.
 - a) 1000ml of purified water.
 - b) Connect silicone stopper adapter (1), silicone stopper (2), syrup straw (3).
 - c) Immerse the end of the syrup straw in purified water.
 - d) Push back into **the left** syrup drawer.
3. Remove the coaster and place it on a side table.

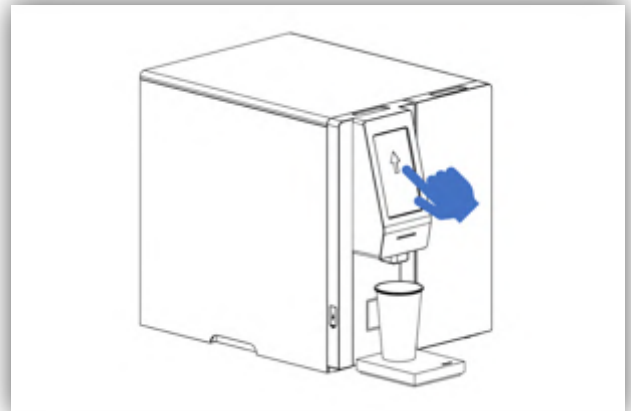


6 calibration

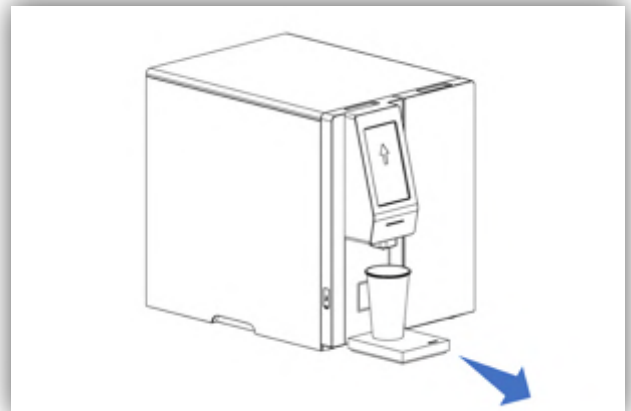
4. Place the thin scale under the outlet.
Place the paper cup on an electronic scale under the liquid outlet.
Pay attention to the edge of the weighing cup and do not touch the machine, so as not to affect the weighing accuracy.



5. Click the scale's "Tare Peel" button
Select the tubing you want to calibrate on the screen and click the Calibrate button.
The machine will use the selected line to discharge a **certain amount of** purified water into the paper cup.
After the electronic scale indicator number is stable, read the electronic scale value.



6. Enter the scale value into the screen.
Follow the on-screen prompts to determine whether you need to drain and weigh again, and enter the weighing value.
When the calibration is complete, the screen will prompt "Calibration successful".
Select different pipes and cycle through 5~6 steps until **the** calibration of all pipes in the left syrup drawer is completed.

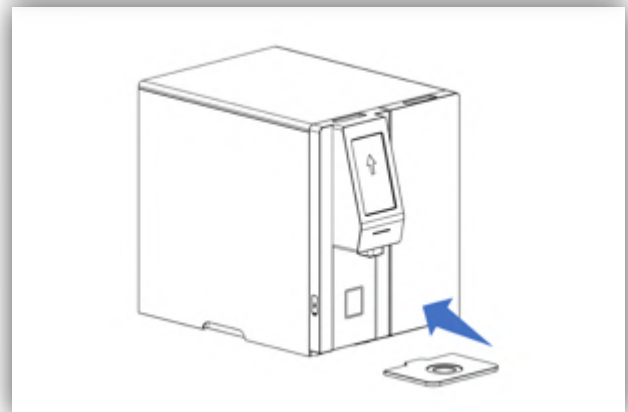
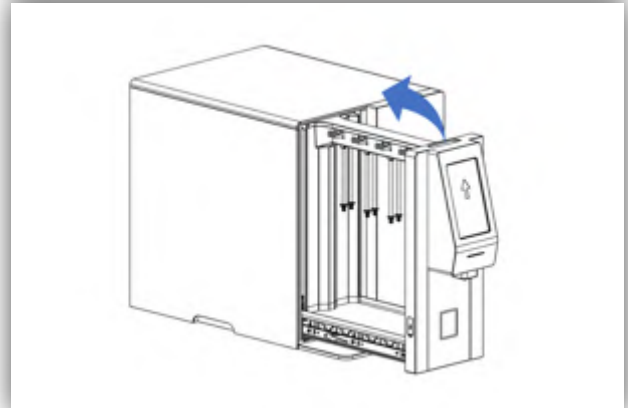
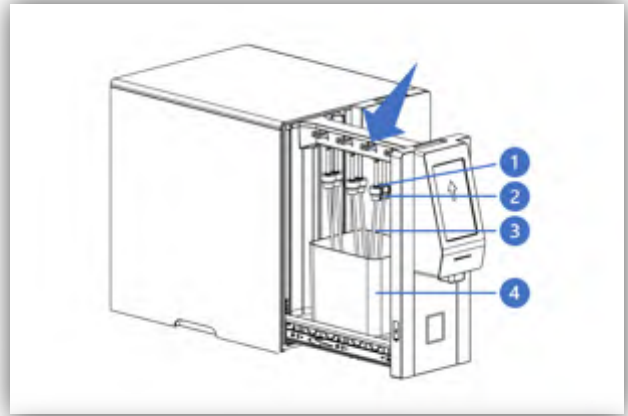


7. Remove the paper cup and scale.
Dispose of the water in the paper cup.



6 calibration

8. Open **the left** syrup drawer.
 - a) Separate the silicone plug adapter (1) and the silicone plug (2), and the silicone plug adapter is hung on the hook of the drawer beam.
 - b) Remove the silicone stopper and syrup straw (3), clean and dry and insert back into the corresponding syrup bottle.
 - c) Remove the washing box (4) from the drawer, drain the remaining water in it, rinse and dry it before preservation.
9. Using the top clasp handle, close **the left** syrup drawer.
10. Insert the coaster into the device with the center of the coaster aligned perpendicular to the outlet.



To calibrate the 9~16 syrup line, please use the right syrup drawer, and the rest of the operation is the same as the 1~8 syrup.



The entire line in the drawer can be calibrated at once or individual tubing.



After the calibration is completed, the syrup line filling is required before operation, [please refer to \[4.3 Replenishing the Syrup Drawer and Filling the Line\]](#).



Maintenance 7

Chapter overview

This section describes how the machine is cared for.



Before maintaining the machine, it is necessary to [read the content in \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.



Non-professionals are prohibited from disassembling the machine! Failure to do so can lead to serious electrical safety risks!

7.1 Maintenance intervals

- Equipment needs to be maintained regularly to ensure that the food contact performance and electrical safety performance of the equipment are maintained at normal levels.
- A single pipeline accumulates 100 hours of production and requires maintenance of LKSD-16.
- When the maintenance period is approaching, the equipment will be alerted, or the maintenance log can be actively consulted.
- Maintenance will check and replace aging internal piping and components and perform some thorough cleaning (including daily disassembly cleaning), maintenance and calibration operations.
- Proper maintenance will extend the service life of the equipment and reduce the additional costs and losses caused by damage caused by reaching the service life, which requires the replacement of the equipment.



7 maintenance

➤ The main component life of LKSD-16 is as follows:

parts	Design for service life
Silicone pump tube	Continuous or non-continuous operation, accumulated 1,00 hours
Peristaltic pump motor	Accumulated 8,00 hours
Silicone tubing	5 years, or replace if severe discoloration or damage
Teflon tubes	5 years, or replace if severe discoloration or damage
Silicone plugs	1 year, or replace if severe discoloration or damage
Level sensors	5 years, or replace if damaged
fan	4 years, or replace if damaged
Slide	5 years, or replace if damaged
touch screen	5 years, or replace if damaged
Electric heating film	5 years, or replace if damaged
Barcode scanner	5 years, or replace if damaged

Note: The parts of the syrup bottle scheme and the syrup bag scheme are different, and the actual situation shall prevail.



For a detailed list of wear parts and maintenance parts, please consult the manufacturer and [see](#) the contact details on the front page.



7.2 Maintenance Content



Please contact the device manufacturer for maintenance and should only be carried out professionally by the equipment manufacturer or the manufacturer's designated organization.



Maintenance should be carried out at the equipment manufacturer's premises or in a special equipment workshop and is prohibited in the business store.

➤ **The maintenance process of LKSD-16 is as follows:**

	Process	illustrate
A.	Clean the device thoroughly	/
B.	Disassemble the machine and clean the inside of the device	/
C.	Check aging component and device operating logs	Life of food contact parts The life of electrical components Wear and failure of mechanical components Equipment performance check
D.	Replace near-life, damaged components	/
AND.	Other maintenance operations	Grease the slides, etc This will extend the life of the part
AND.	Calibrate the machine	Calibration accuracy Update the maintenance log
F.	Clean the device thoroughly	/

Note: Maintenance procedures may be adjusted based on actual usage of Luckin.



For detailed maintenance operations, training, and authorization, please consult the manufacturer and [see](#) contact details on the title page.



Troubleshooting 8

Chapter overview

This section describes the machine's user interface warning messages, lists possible faults and how to troubleshoot them.



Before using the machine, you must [read the content in \[1.4 General Safety Instructions\]](#) and fully understand the safety risks of the equipment.



This chapter lists possible daily operation failures: serious failures, faults that need to check electrical connections in corrective actions, faults involving food safety, please contact maintenance personnel to deal with them!



It is essential to read and understand the contents of this manual before performing any troubleshooting on the LKSD-16. If you have any doubts, please consult the device manufacturer or your local service agency.

8.1 Examples of error messages (courtesy of Luckin).

Here is the error message prompt page of the Luckin Coffee APP, and additional instructions on how to operate the page in such a situation.



8 Troubleshooting

8.2 List of faults

➤ Structural failure

- Structural faults are not displayed on the screen, there is no other active form of feedback, and need to be actively viewed and checked, encountered, and observed during daily use and maintenance.
- Possible structural failures of LKSD-16 are as follows:

#	Description of the problem	Corrective actions
1	The top cover cannot be removed	1. Check that the internal loose screws are removed
2	No liquid comes out of the outlet	1. Check the corresponding syrup bottle for syrup. 2. Check whether the corresponding pipe is broken. 3. Check that the outlet hard tubing is indented 4. Check whether the connection between the soft and hard pipes of the peristaltic pump is intact
3	The liquid outlet cannot be removed	1. Check the spout for damage. 2. Check the outlet for sugar sticking.
4	The liquid outlet cannot be put back in	1. Check the outlet for sugar or other foreign matter.
5	There are bubbles in the effluent	1. Check that the amount of syrup is sufficient 2. Check that the silicone stopper is plugged into the bottle opening 3. Check that the silicone plug adapter is fully inserted
6	The drawer won't open	1. Check for foreign objects stuck in the rails 2. Check the harness for interference 3. Check the tubing for interference
7	The drawer can't be pushed in	1. Check for foreign objects stuck in the rails 2. Check the harness for interference 3. Check the tubing for interference
8	After pulling open a drawer The other drawer can still be pulled open	1. Check the drawer single pull structure for damage. 2. Check the spring for damage.
9	The coaster cannot be inserted to the end	1. Check where the machine is inserted into the coaster for foreign objects.
10	There is a leak inside the device	1. Check each connector for damage, especially those near the leak location. 2. Check the aging of the pipes.



8 Troubleshooting

		3. Check the line for broken or strong compression. 4. Check whether the lines and outlet are blocked.
--	--	---

➤ Software and electrical failures

- Software and electrical faults can be displayed on the screen or other interactive means, and the following table can be consulted for corrective action in the event of an alarm.
- Possible software and electrical failures of LKSD-16 are as follows:

#	Description of the problem	Corrective actions
1	The drawer is not sensed to open and closed status	1. Check the magnetic sensor and its wiring for damage.
2	The indicator does not light up	1. Check the LEDs and their lines for faults. 2. Check for power-up.
4	The level sensor falsely alarms null/ The liquid level sensor does not report when the material is empty	1. Check that the syrup is empty. 2. It is up to an electrician to check that the ground wire is well connected, and false ground wires can also cause this problem. 3. If the syrup is still available, reproduce it and check if the status has changed. 4. When the syrup is produced again, check whether the level sensor needs to be calibrated when there is syrup but still empty. 5. Check that the level sensor is not damaged.
5	Level sensors respond slowly	1. Check if the level sensor needs to be calibrated.
6	In the process of troubleshooting accuracy and other problems, it was found that the heating circulation fan did not run	1. Check that the thermostatic heating function is turned on. 2. Check whether the room temperature is above the set range, if so, it is normal for the heating circulation fan not to operate. 3. Check the fan for damage
7	The scanner light does not light up	1. Check that the device is powered on. 2. Check whether the power supply of the code scanner is normal. 3. Check whether the scanner configuration is normal. 4. Check the scanner for damage.
8	The code scanner does not flash or beep after scanning the code	1. Check whether the scanner configuration is normal. 2. Restart the device.



8 Troubleshooting

9	The pump head is stalled	1. Restart the device. 2. Call service.
10	The pump head has not stopped	1. Restart the device. 2. Call service.
12	Cleaning is required	1. To perform cleaning operations, see 5 Cleaning.
13	Maintenance required	1. Call service.
14	The temperature sensor fails	1. Call service.
15	Communication failure	1. Check network connectivity. 2. Call service.
16	Network connection failed	1. Check the network cable connection. 2. Check the network settings.
17	The screen flickers or touches incorrectly	1. Check whether there are strong electric fields and strong magnetic field interference sources around the equipment. 2. It is up to an electrician to check whether the ground wire of the equipment is properly connected, and false ground wire can also cause this problem. 3. Call service.
18	The app needs to be updated	1. Follow the Luckin Coffee APP operation manual or use a USB flash drive to update the APP through the USB port on the left side of the device.
19	The code scanning function is not available	1. Temporarily use the screen selection function. 2. Call the service or IT department.
20	There is static electricity on the surface of the device	1. It is up to an electrician to check that the ground wire is well connected, and false ground wires can also cause this problem.
21	The leakage protector tripped	1. It is up to an electrician to check that the ground wire is properly connected, and false ground wires can also cause this problem. 2. Call service.



Store operators are prohibited from disassembling equipment, and line maintenance needs to be carried out by professionals, otherwise there is a serious risk of personal and equipment injury!



After the failure, if the self-eliminated fault occurs again or multiple times, it is recommended to call the maintenance personnel for maintenance or obtain training content.



8 Troubleshooting



The content of this section is for reference only, and in the event of a failure, the actual guidance of the maintenance personnel shall prevail.



The content of this section is for reference only, and in the event of inconsistency with the steps described in the Luckin Coffee APP Operation Manual , the on-screen page guidance described in the APP Operation Manual shall prevail.

8.3 Frequently Asked Questions

➤ No syrup

- Check the screen alarm information.
- Check that the syrup is empty. (If it is empty and does not alarm, the level sensor has failed).
- Confirm whether it is caused by not filling the syrup line after cleaning, [please refer to \[4.3 Replenish the syrup drawer and fill the line\]](#) for specific operations.
- Restart your device to see if things improve.
- If none of the above works, call your service personnel.

➤ The code scanning function fails

- Check whether the QR code is aligned with the scanner when scanning the code.
- Call the maintenance personnel to check if the device has a hardware failure
- Call the maintenance personnel to check whether the code scanner configuration is normal.
- Call the maintenance personnel to check if the equipment needs to be adjusted to obtain more suitable light conditions.



8 Troubleshooting

➤ What should I do if I don't use the device for a long time?

- The device should be thoroughly cleaned, and all cleaning operations performed.
- Allow the tubing to be fully emptied to reduce the residual moisture in it.
- Empty all materials inside the equipment and apply masking tape to the edge of the equipment drawer (without leaving glue) to prevent the equipment from opening the drawer by itself during handling.
- Put the device back in its original packaging and seal it in a cool, dry place.

➤ What should I do if I re-enable a device that I have not used for a long time?

- Clean the equipment thoroughly, perform all cleaning operations and pay attention to any deterioration or odor in the lines.
- In the absence of deterioration, peculiar smell, etc., and the equipment is in a good clean state, it can be operated according to the new equipment use process. For details, [please refer to \[4.1 Daily Use Guide\]](#).



If the common problem occurs multiple times, even if you can eliminate it yourself, it is still recommended to call the maintenance personnel to repair or obtain training content.



If you find food safety risks such as spoilage or odor, call the maintenance staff or manufacturer and prohibit the use of the device!

Thoroughly clean and confirm that food safety risks are completely closed before re-enabling the device.



Option 9

Chapter overview

This chapter describes the LKSD-16 options.



The device only supports the use of specified accessories, and the use of unauthorized other accessories may result in damage to the device or a safety risk!

9.1 Universal Options

category	The name of the offer	Purpose remarks
Syrup bottle scheme	Syrup bottle hose	Custom length for connecting silicone stopper adapters and syrup machines
	Silicone plug adapter	/
Syrup bottle scheme Syrup bag scheme	Silicone plugs	/
	Syrup straws	/
	Syrup bag hose	Custom length for connecting syrup bag joints and syrup machine
	Syrup bag joints	With syrup bags, customers bring their own



9 Options

9.2 List of wearing parts

A detailed list of wearing parts can be found in the Maintenance Manual.



It is recommended that chain operators carry out spare parts for wearing parts, and the number of spare parts is determined according to the amount of equipment purchased and the distribution of stores in a certain area to ensure that in the event of equipment failure, it can be replaced and repaired in the fastest time to minimize the impact on store operations.

9.3 General Accessories

category	The name of the offer	Purpose remarks
Electrical parts	PCB main control board	/
	fan	/
	Android control pad	/
	Peristaltic pump	/
	Magnetic switch detector	/
	LED light board	/
	485 full color LED strip light controller	/
	Temperature sensor	Monitor the temperature inside the chassis
	touch screen	/
	DC power supply	/
	Level sensors	Monitor the level in the pipeline
	Barcode scanner	/
	USB male-to-female extension cable	/



9 Options

	Electric heating film	/
Structural parts	Slide	/
	Hard pipe fittings	/



To obtain and replace options, contact the device manufacturer for a quote.



Packaging & Shipping 10

Chapter overview

This chapter describes the packaging, warehousing, and transportation information of LKSD-16.



Equipment turnover and installation is a professional operation, which needs to be carried out by the equipment manufacturer or the designated service organization, assigned by professionals!

10.1 Packing List

serial number	description	quantity
1	Ruiruo-Luckin intelligent syrup machine LKSD-16 host	1
2	Silicone stopper Food grade silicone black	18
3	Syrup straw Food grade PP transparent bottled syrup	18
4	Silicone tube Food grade silicone Transparent · For bagged syrup	18
5	Coaster silicone black	1
6	Power cord 220V three-plug 1.5m black	1
7	Wash box Food contact plastic (placed in drawer) 2.5L	3
8	Product Manual	1
9	Certificate	1



10 Packaging & Shipping



This section is for a general description of the configuration only, subject to physical use, and you can contact your sales person for support if you have any questions, and you may not make any claim against the manufacturer on this basis.

10.2 Warehousing & transportation

For environmental requirements during equipment storage and transportation, [please refer to \[2.3.4 Environmental Conditions\]](#).



Only use the original packaging of the device for shipping and turnaround, otherwise it may result in damage to the device!



Thoroughly clean the equipment before shipping! For details, [please refer to \[5 Cleaning\]](#).

10.3 Installation

➤ **Please follow the Device Installation Guide manual for the following information:**

Equipment installation requirements for water, electricity and space.

The requirements of the operation department for the installation location of the equipment in the store.

Get step-by-step instructions for device installation.

Get specific considerations for device installation.



Contact the manufacturer ([see front page](#)) for the Equipment Installation Guide manual and related installation training.



Warranty 11

Chapter overview

This chapter describes warranty limits and the definition of personnel terms regarding the machine.

11.1 Warranty Limitations

MEGAROBO® assumes no liability for:

- The syrup machine is used improperly.
- Unauthorized modification (voluntary or involuntary).
- Failure to comply with the actions indicated in the product manual.
- Failure to follow the safety instructions in the manual.
- Damage to equipment or personal injury caused by non-professionals performing operations that can only be performed by professionals.
- Losses resulting from the use of the machine, in particular any loss of data or any financial loss that may be associated with the use of the Software.
- If the syrup machine is not used, repaired, maintained, transported and stored in the manner specified by the manufacturer, the protection provided by the syrup machine may be affected.



Any warranty will be considered void if: installation of the machine by unauthorized persons; The installation does not comply with our configuration table; damage caused by misuse; repairs or maintenance by unauthorized persons; failure to comply with mandatory cleaning procedures; use the machine contrary to the instructions given in this manual; Refer to irreversible errors or damages caused by information other than those provided by the manufacturer.

Each LKSD-16 is inspected by MegaRobo® before shipment .



11. 2 Glossary

This section describes the terminology used in this manual.

1 1.2.1 Personnel

manufacturer

See the ["Manufacturer" information on the title page.](#)

user

"User" means the end user who uses a syrup machine to make syrup.

operator

"Operator" means the operator of LKSD-16 who is responsible for matters such as daily beverage preparation and daily cleaning.

personnel

"Personnel" includes persons who perform any activity on LKSD-16 and comply with the manufacturer's requirements and are authorized as a result.

administrator

"Administrator" means a person who is properly trained to perform a specific task on LKSD-16.

Maintenance Engineer

"Service Engineer" means a properly trained person who is approved to install, maintain and repair LKSD-16.

Service Organizations

"Service Provider" means an organization authorized to appoint a Service Engineer, and you can contact the Service Provider for everything from maintenance to user training.





MegaRobo Technologies Co., Ltd

No. 277, Dongping Street,
Suzhou Industrial Park, Suzhou
Jiangsu Province, China

400 0601 017

OFFICIALMAIL@MEGAROBO.TECH

<https://www.megarobo.tech>

