

Product Specification

SPECIFICATION

Product Name: Intelligent liquid dispenser

Product Model: DK-CY1

Issuance Date:

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1. Instructions for Use

Dear users,

Thank you for purchasing and using DAKA products. For your safety and benefit, please read this product specification and all accompanying information carefully before use. If you have any questions or concerns about the contents of this specification, or if you encounter any issues during use, please call 400-700-6146 for consultation. The usage illustrations in this specification are for reference only. The actual product shall prevail. This specification covers the full functionality of the dispenser. Due to different product configurations, the functions may vary. Please refer to the actual product and contact the dealer for assistance.

Description of symbols:

We sincerely remind you to pay attention to and follow certain safety precautions. Failure to comply may result in unpredictable outcomes, such as equipment damage or data loss.

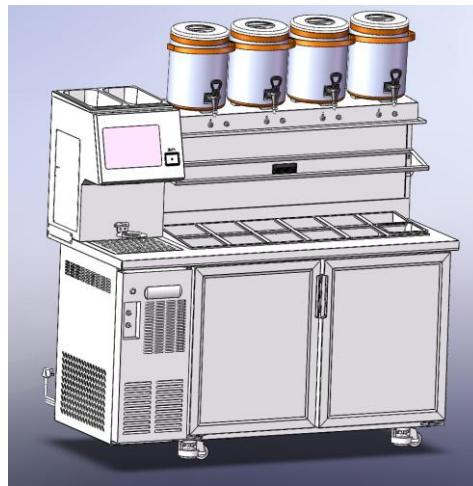
2. Product Overview

2.1 Product Introduction

The intelligent liquid dispenser independently developed by the company is an intelligent and automated device that transforms the traditional operation model of milk tea shops. It integrates intelligent functions such as WiFi, network interface, touch screen, and sensors. The machine is designed to "dispense tea, milk, and syrup with one click", enabling quick production of various milk tea beverages based on recipes. It features diverse functions and an exquisite appearance.

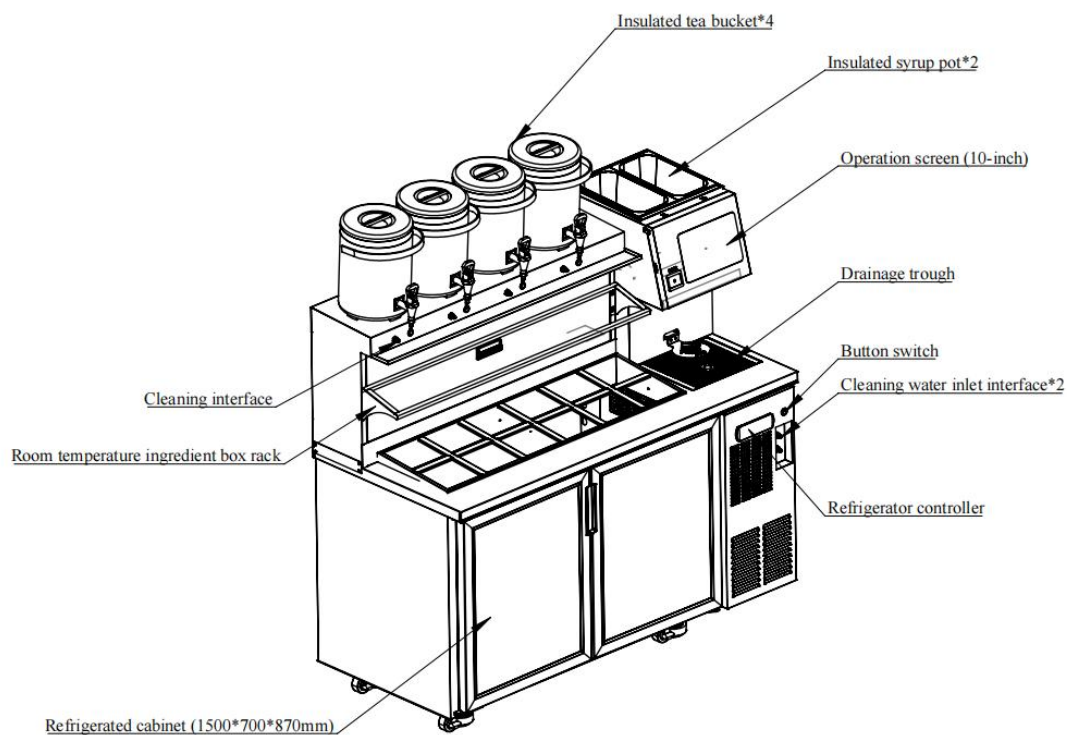
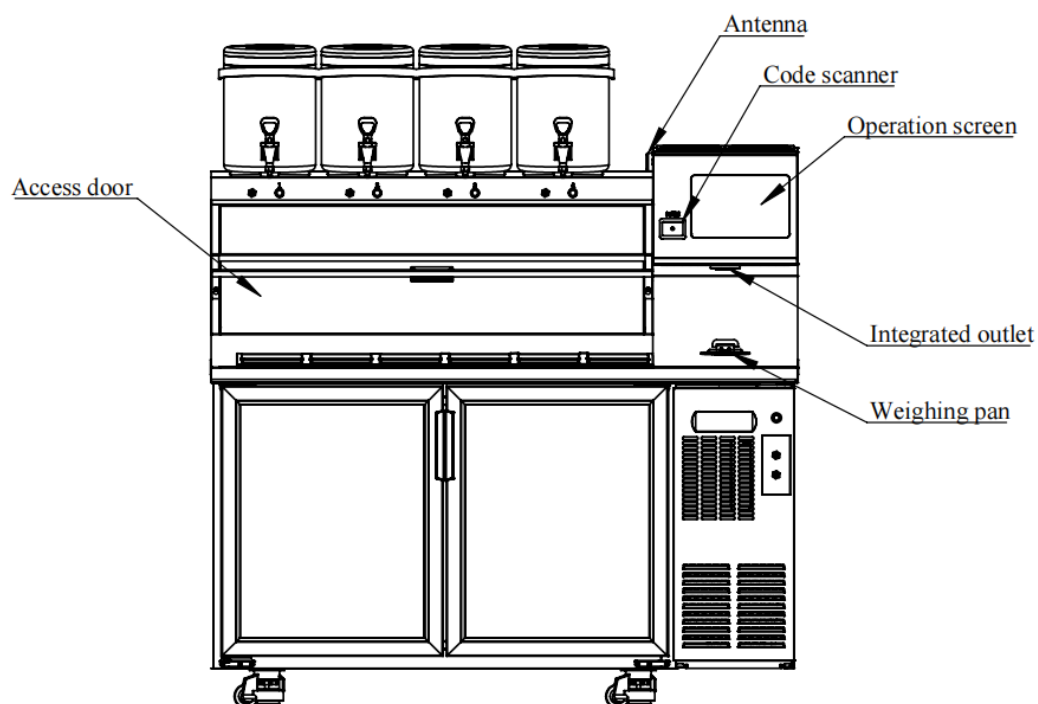


DK-CY1 Right nose



DK-CY1 Left nose

Model	Product dimensions
DK-CY1 Right nose	1500*700*1435mm
DK-CY1 Left nose	1500*700*1435mm



Front view diagram of intelligent liquid dispenser JL-102

2.2 Application Scenarios

(1) Chain milk tea shops: The intelligent liquid dispenser is used in standardized beverage preparation processes, improving efficiency and reducing the burden of recipe memorization for staff.

(2) Milk tea brand headquarters training: It simplifies the training process for new employees, enabling them to quickly master operations, reducing training time and costs.

(3) Milk tea beverage innovation: The intelligent liquid dispenser can be used for testing and innovating new beverage recipes, enhancing research and development efficiency.

(4) Events and exhibitions: At milk tea-related events or exhibitions, the intelligent liquid dispenser can serve as an eye-catching highlight, offering ready-to-drink services to attract customers.

2.3 Product Features

(1) Multi-functional integrated design: The intelligent liquid dispenser combines functions such as syrup heating, milk tea ingredient mixing, and beverage refrigeration. It provides a one-stop solution from ingredient preparation to finished product output.

(2) Intelligent operation and customizable experience: Equipped with advanced programmable settings and a touch screen interface, customers can customize drinks according to recipes and prepare delicious milk tea with a single click. It also supports cup dispensing via codes, matching the order for milk tea production.

(3) Precise control, ensuring quality: The machine is built with high-precision sensors and an intelligent control system to ensure consistent high-quality standards with every preparation. From sugar concentration to ingredient ratios, every detail is carefully controlled to satisfy even the most discerning palates.

(4) Convenient operation: The machine is easy to operate, allowing even non-professionals to quickly get started. The machine's automated process significantly reduces manual intervention, making milk tea preparation easier than ever.

(5) Easy maintenance, long-lasting durability: Designed for long-term use, the machine is made from easy-to-clean and maintain materials, ensuring long-term stability, performance, and hygiene.

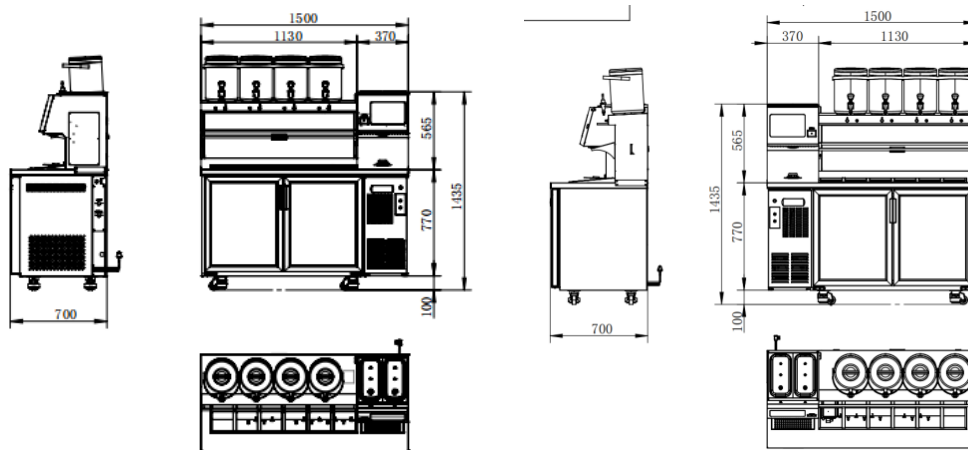
(6) Food safety guarantee: It adopts food-grade silicone tubes and automatic cleaning pipelines, supports cold water, hot water, disinfection, descaling, and drainage, and integrates an expiration management system for accurate tracking of material shelf life.

3. Equipment Specifications

3.1 Equipment Specification Table

Item	Specification
1.5m refrigerator	Countertop made of 304 stainless steel (0.8mm thick), sides made of 201 stainless steel (0.6mm thick); Interior made of 201 stainless steel (0.3mm thick), equipped with caster wheels, fingerprint-resistant treatment on the panel; The refrigerator door is magnetically sealed, with separate left and right units (specific configuration to be confirmed based on subsequent orders).
Main unit head	Hidden hinges; 304 stainless steel matte finish, 1.2mm thick; Top and bottom flip design (opens upwards).
Display screen	Screen size: 10.1 inches; Resolution: 800*1280; Touch response time: ≤100ms; Supports landscape touch operation and wet hand touch.
Code scanner	Resolution: 640*480; Scanning speed: ≤50ms; Scanning mode: Inductive recognition of automatic target (with beep indicator); Motion tolerance: ≤60cm/s; Supports 1D barcodes, 2D barcodes, and mobile codes.
Load cell	Measuring range: 6kg; Accuracy: ≤0.5g; Material: 304 stainless steel.
Dual-syrup tank	Size: 265*165*200mm*2; Material: 304 stainless steel (plate thickness 0.8mm).
Peristaltic pump	DC motor, rated power 24W; 3 rollers, 3 auxiliary rollers; Inlet connector size: 36#, outlet connector size: 36# to 18#; Hose material: Silicone tube, food-grade material, safe and odorless.
Gear pump	DC motor, rated power 30W; Food-grade material, safe and odorless.
Discharge tube	Food-grade silicone material, safe and odorless.
Stainless steel cleaning bucket	Capacity: 8L; Material: Stainless steel.
8L tea tank	Size: 325*235 (height*diameter); Food-grade material, safe and odorless.
4.5L ingredient box	Size: 315*110*190 (L*W*H); Food-grade material, safe and odorless.

3.2 Dimensions and Weight



The whole machine is shown in the figure above, with a size of 1500*700*1435mm, of which the size of the refrigerator cabinet is 1500*700*870mm; the weight (total weight) of an intelligent liquid dispenser is about 200kg.

3.3 Manufacturing Process

The countertop is smooth and flat, with smooth welding; the four corners are fully welded, and the welding points are continuous, resembling fish scales, with welding points $\leq \Phi 3\text{mm}$; there are no irregular protrusions or sharp edges at the corners and edges, and the surface feels smooth to the touch without being sharp. It is free from scratches or scuffs, and the polishing grain aligns with the steel plate's grain direction.

The machine is welded, except for the following parts where sealing glue is applied:

- ① Junction between the main unit head and the refrigerator;
- ② Junction between the syrup tank and the main unit head;
- ③ Junction between the refrigerator countertop and the interior, and the interior splicing sections.

	Syrup pot		2 channels
Features	Rated voltage	Main machine	AC 120V/60Hz
		Refrigerator	AC 120V/60Hz
	Rated power	Main machine	1100W
		Refrigerator	300W
	Tablet configuration parameters		CPU: RK3288/4-core main frequency 1.6GHZ GPU: ARM Mail-T764 Operating system: Android 7.1 Running memory: 2GB EMMC: 8GB Touch type: 3-point capacitive HDMI: 1 channel HDMI 2.0 universal interface WiFi: WiFi 2.4G, supports BT4.2 Ethernet: 1 10/100 Mbps adaptive network interface
	Power plug specifications		① 3C Certification ② 10A/120V~ ③ PVC eco-friendly flame-retardant material
	Peristaltic pump rated power		24W
	Gear pump rated power		30W
	Syrup pot heating power		300W
	Dispensing speed		65g/s (fastest)
	Weighing accuracy		±0.5g
Applicability	Operating temperature		-10°C ≤ t ≤ 60°C
	Operating ambient humidity		≤90%RH
	Inlet water pressure		0.02~0.8Mpa
	Operating altitude		0~3000m
	Storage temperature		-20°C ≤ t ≤ 70°C
	Storage environment humidity		≤90%RH
	Working water quality TDS value		0~100PPM

4.2 Performance

(1) Intelligent Liquid Dispenser Performance:

- ① The whole machine supports 24-hour high-intensity operation, with high weighing accuracy;
- ② The tea output speed can reach 65g/s, and the dispensing time is between 5~8 seconds;
- ③ Enjoys high dispensing accuracy, with adjustable pump speed based on material, ensuring high dispensing accuracy without affecting dispensing efficiency;
- ④ Features self-developed multi-stage calibration algorithm to ensure dispensing accuracy;

- ⑤ Supports QR code one-click dispensing for milk tea preparation.

(2) Refrigerator Cooling Performance:

- ① Cool from room temperature to 2~8°C within 10 minutes;
- ② In no-load condition: the environment temperature drops below 8°C in 15 minutes;
- ③ In full-load condition: when starting the refrigerator with room temperature materials, the environment temperature drops below 8°C within 60 minutes.

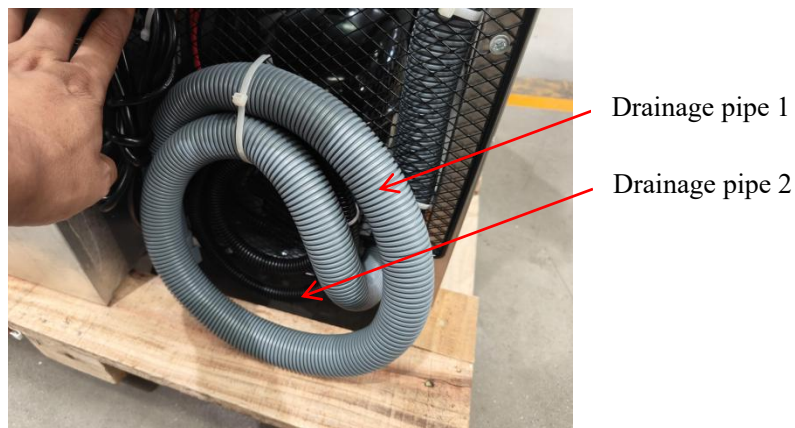
5. Installation and Daily Maintenance & Inspection Procedures

5.1 Machine Inspection

Remove all accessories from the refrigerator and counter. There is an accessory list attached to the accessory box. Check the accessories according to the list and confirm by signing. If there are any discrepancies, please contact us. Check for any damages such as bumps, scratches, or deformations.

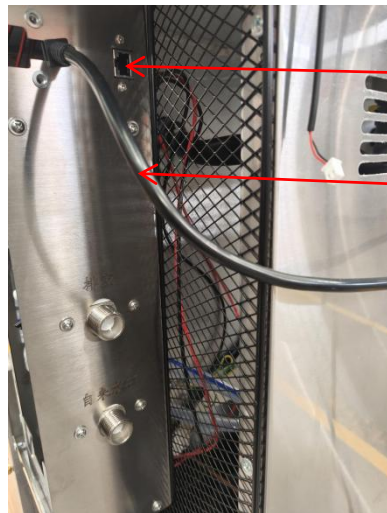
5.2 Pipe Installation

Remove the drainage pipe from the back of the machine and place all drainage pipes in the store's drainage area. The drainage pipe should not be higher than the drainage baseline; otherwise, wastewater will not drain properly.



5.3 Circuit Connection

Find the network cable in the accessory box. Insert one end into the network port on the back of the machine and the other end into the router (you can also connect via Wi-Fi). Then, plug the power cord into the socket.

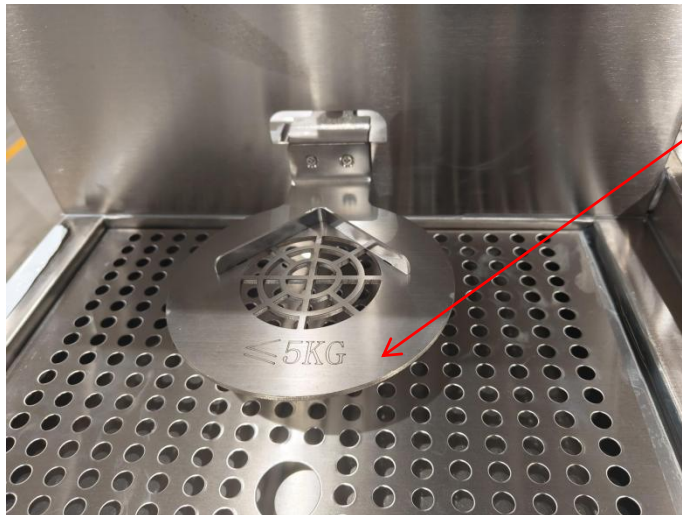


Network cable port

Power cable

5.4 Scale Pan Check

Check if the scale pan is securely fastened (stable and not wobbling). If it is not secure, use a tool to tighten it to ensure the plate does not touch anything.



Whether the scale pan is tightened

Powering on the machine

1. Press the power button on the refrigerator.
2. Wait for the touchscreen and barcode scanner to light up.
3. Check if the screen displays normally.
4. Log into with the store account (enter the activation code provided by the company).
5. Connect to the internet (click the WiFi icon in the top right corner of the screen to check the network connection status).

5.5 Daily Maintenance and Troubleshooting

If any of the following issues occur during the daily use of the machine, you can troubleshoot using the following methods:

No.	Problem Description	Solution
1	Unsupported QR code	Report to the store manager, area manager, or after-sales
2	Network issue	Restart the router/reinsert the network cable
3	Invalid code	Try scanning again. If invalid, contact the store

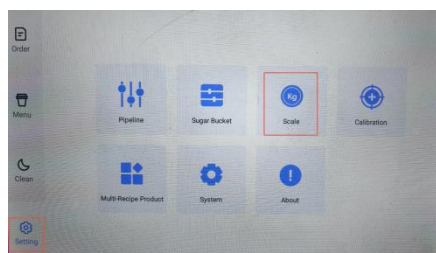
		manager or after-sales
4	No dispensing	1. Check the plug 2. Check if the pipe is connected properly
5	Slow or small dispensing	1. Check if the pipe is blocked, squeezed, or bent 2. Check if there is a shortage of materials
6	Liquid splashing	Report to the store manager, area manager, or after-sales
7	Inaccurate dispensing amount	Recalibrate the material. If all values are incorrect, recalibrate the scale pan with a weight, then recalibrate all pipes
8	Unable to clean	1. Restart the device 2. Report to the store manager, area manager, or after-sales
9	Insufficient cleaning water	1. Check if the pipe joint seals are worn or leaking 2. Check if the pipe is clogged 3. Check if the pressure-reducing valve is installed incorrectly
10	Dirty pipes	Contact after-sales to replace the pipes
11	Scale pan fluctuation	1. Check if the scale pan is tightened 2. Check if there is dirt on the scale pan 3. Contact after-sales for parts replacement
12	Sugar dripping	Replace the check valve
13	Dripping from the material box	1. Check if the joint is tightened 2. Replace the sealing ring 3. Check if the material box is cracked

Cleaning & Maintenance

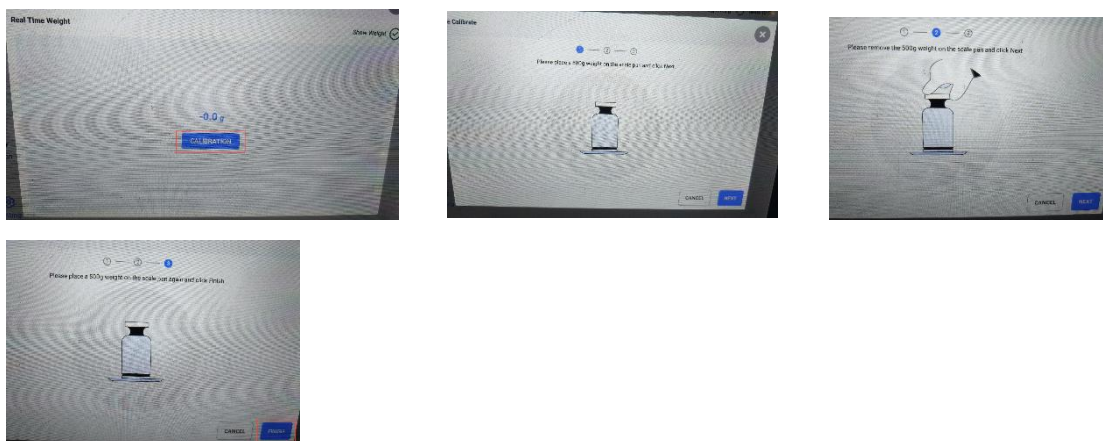
1. Wipe the machine surface with a damp cloth
2. Rinse the mixing bowl with warm water and wipe its interior with a clean towel

6. Calibration Method and Steps

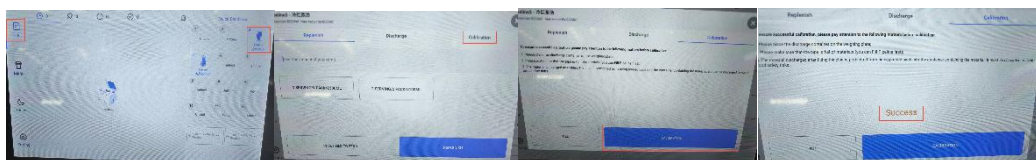
1. Take out the 500G weight from the accessory box.
2. Click "Settings" -> "Scale Settings".



3. Click "Calibration", follow the on-screen instructions, and click "Finish".



4. For pipe calibration, place a 700ml plastic cup on the scale pan, click "Order" -> the drink to calibrate -> "Calibration" -> "Calibration". When calibration is complete, it will show "Success", indicating that the pipe calibration is complete. Close the window, and repeat the process for other pipes.



7. Accessories and Parts

S/N	Material Name		Specification	Quantity
1	4.5L ingredient box		Including joint	12
2	Tea bucket		Including joint	6
3	1/2" tube		1.5m	1
4	Cleaning tube		1.5m	2
5	Spare tube 1		8*12	1
6	Spare tube 2		6*10	1
7	Cleaning bucket			1
8	Box 3	Weight	500g	1
9		Network cable	5m	1
10		Cleaning brush		1
11		Ribbon	5*150	1 pack
12		Check valve		3
13		Peristaltic tube	36#	2
14		Seal ring		1 pack

15		Buffer ball		2
16		Quick connector	Male connector	3
17			Female connector	1
18		Pressure reducing valve		1

Accessory description: The 4.5L material box can hold up to 4.5L of liquid material, and the heating material basin can hold up to 5L of liquid material. As there is no configuration of a portion basin, customers need to provide 1/6 portion basins themselves. The freezer can hold up to 12 1/6 portion basins, and up to 1/3 portion basins (provided that the middle crossbar is removed). The 8L insulation bucket can hold up to 8L of liquid material

Reminder: The machine does not have a check valve, and users need to add it themselves during installation

Cleaning instructions

1. Place the cleaning bucket below the main outlet
2. Configure descaling water (4L boiling water+80g tea scale agent) and configure drainage water (5L tap water+1 disinfectant tablet)
3. Start early and close late
4. Pipes 1-10 need to be selected all, click to start cleaning
5. After cleaning, the pipeline is soaked in the built-in drainage water
6. Clean the console and turn off the power button

Cleaning agent specifications are used according to brand requirements

8. Compliance and Certification

8.1 Compliance Statement

The product quality of our company meets the corresponding national and industry standards and the customer's acceptance and inspection standards. The product packaging adheres to national and industry norms and meets transportation and storage requirements. All products purchased from our company come with a quality guarantee service, with specific terms outlined in the product warranty card.

9. Package and Transportation

Item	Description
Outer dimensions of intelligent liquid dispenser	1500*700*1435mm
Outer transportation packaging dimensions	1550*750*1535mm
N.W.	200kg

G.W.	225kg
Pallet	1550*750*120mm
Packaging method	1 in 1 package

The packaging shall use wooden pallets + foam cardboard boxes. Due to the heavy weight of the machine, ensure secure fastening during transportation and avoid placing it upside down

10. Contact Information

Tel.	15517303931
Contact address	The intersection of Weier Road and Weilai Road, Wenxian Industrial agglomeration area.
WeChat	15517303931

11. Quality Assurance

11.1 Warranty Terms

The product follows the national “Three Guarantees” policy. Except for consumable parts, the entire machine is under a one-year warranty. During the warranty period, any product quality issues will be addressed with a repair plan. After the warranty period, the company can still maintain and repair the product, with maintenance costs borne by the consumer.

11.2 Warranty Period

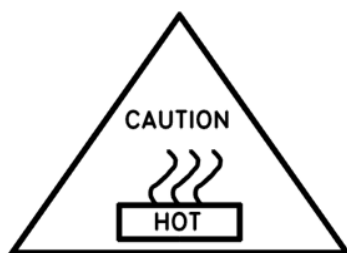
The warranty period is calculated from the actual purchase date of the machine.

11.3 Non-Warranty Scope

1. Damage caused by force majeure or natural disasters.
2. Damage caused by improper handling, usage, maintenance, or storage by the consumer.
3. Exceeding the warranty period or forged certificates will not be accepted for warranty.

Secure

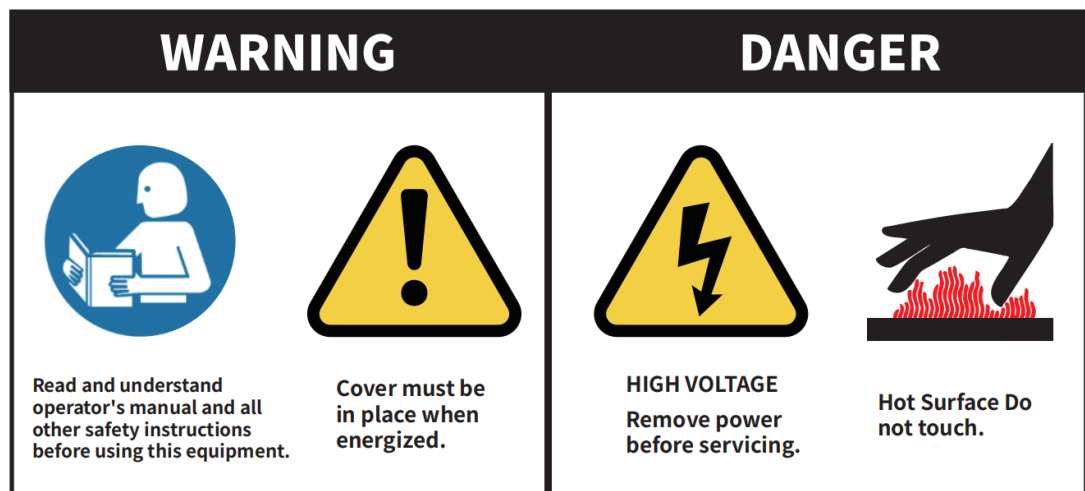
- 1.The sugar pot is hot. Please use caution when handling



- 2.Disconnect power supply during maintenance!



3. Please read the instruction manual carefully before use. Caution: Risk of burns during operation. Close the rear cover before powering on



FCC Caution.

§ 15.19 Labelling requirements.

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.

§ 15.21 Information to user.

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

§ 15.105 Information to the user.

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

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

This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

