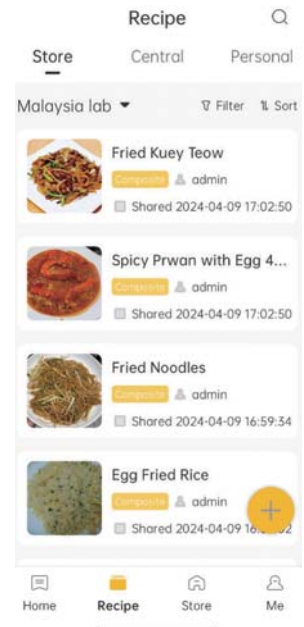


4.13 Review / Amend Your Recipe on Botinkit App

Note: For more information about the app, please refer to "BOTINKIT robot and app user manual".

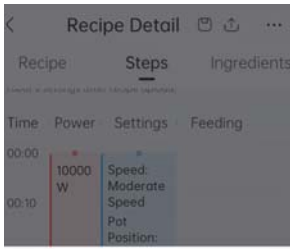
- 1. Personal Recipes:** Recipes recorded on the machine and uploaded will be saved in the personal recipes section. Users can edit these recipes on the app.
- 2. Central Recipes:** Recipes moved from personal recipes to headquarters recipes by administrators. Only administrators have editing permissions.
- 3. Store Recipes:** Recipes shared by administrators from personal recipes or headquarters recipes to specified stores. Only administrators have editing permissions.



By clicking on the recipe name, you can view the recipe description, cooking steps, and ingredient list.



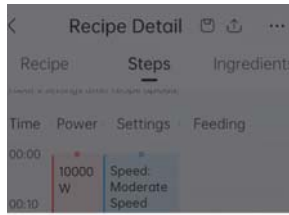
Click on the "Edit" button in the top right corner of the recipe to enter the recipe editing interface. In the editing interface, you can edit the power, pot settings, and ingredients.



Cancel Power Setting OK



Delete



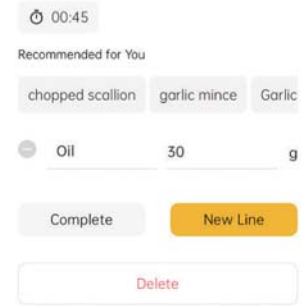
Cancel Pot Settings OK



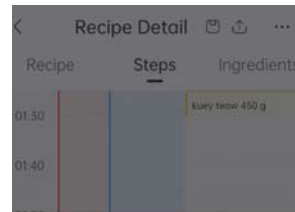
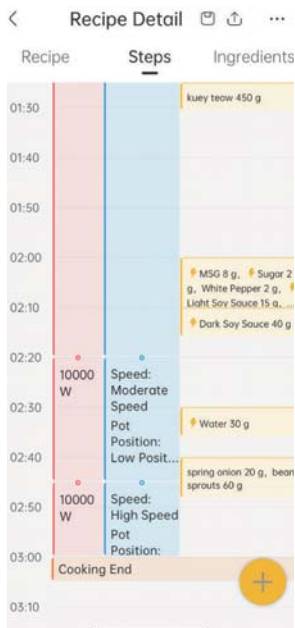
Delete



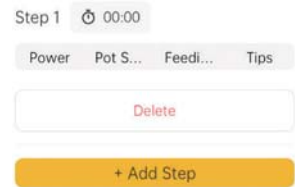
Cancel Feeding OK



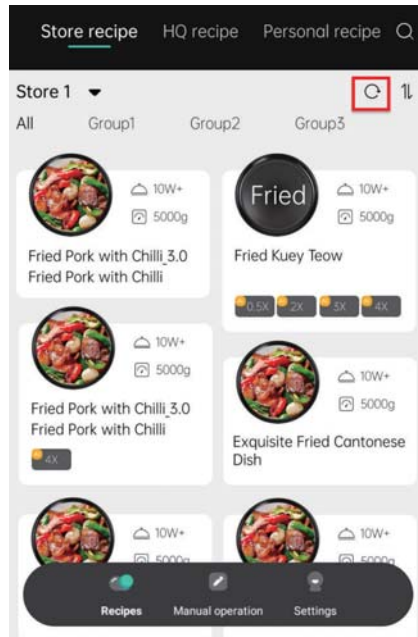
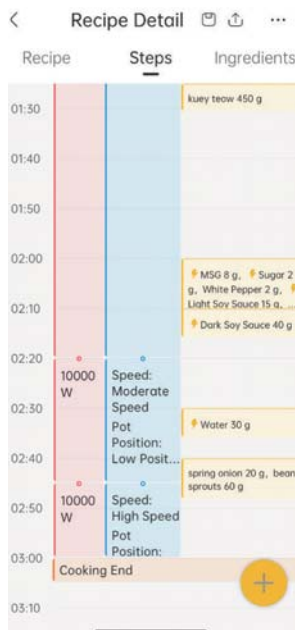
After clicking on the "+" icon in the bottom right corner, users can choose to add steps. Power, pot settings, ingredients, and prompts can all be added.



Cancel Add Step OK



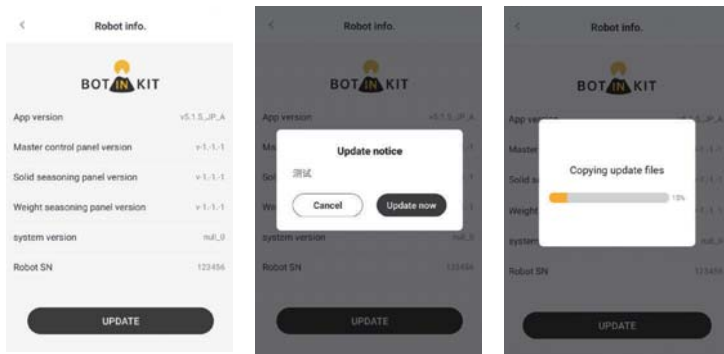
If you have made any changes to the steps in the recipe, please make sure to upload them to the machine. Click on the share icon in the top right corner to upload the recipe to the store. Alternatively, click on the save icon in the top right corner to save the modifications to the recipe.



On robot, click the refresh icon and the amended recipes will show on the top with red dot in the list.

Chapter 5: Maintenance

5.1 Upgrade and Maintenance



With stable network connectivity, log in the account on the machine, open the "Settings", select "Robot info" on the right side of the device name, click "Update" and then click "Install" to complete the system upgrade.

If there is any abnormality such as unable to log in or update, please contact the after-sales service personnel for communication and handling.

5.2 Daily Maintenance of the Product

5.2.1 Daily Maintenance of Dry / Sauce Seasoning Feeding System

- Before the daily operation, put an appropriate amount of dry/sauce seasoning into their respective seasoning boxes (or fill the boxes up) and perform feeding verification;
- Manually feed 5g of all dry/sauce seasoning 2 times;
- Replenish promptly when you visually observe that dry or sauce seasoning levels are less than one-third during cooking;
- Empty the dry / sauce seasonings and remove, clean, and dry the feeding nozzles at the end of every cooking session.
- Clean the dry / sauce seasoning boxes at least once a week. Do not rinse it directly with water. If a seasoning seems to regain moisture in wet weather, replace it with a dry one to ensure feeding accuracy.
- Regularly calibrate dry/sauce seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

5.2.2 Daily Maintenance of Liquid Seasoning Feeding System

- Clean the tubes according to the automatic cleaning process before each use.
- Check whether the seasonings are enough before cooking and replenish them when there is about 1/3 left:
 - Wipe the boxes clean with a towel or paper towel if they are dripping;
 - Empty the seasoning boxes and clean them with clean water or hot water every day. Then dry them and put them back in place;
 - Clean the liquid tubes every day: Add clean water (60°C (140°F) hot water is preferable) to the liquid seasoning boxes and manually execute the feeding command of this seasoning box. You can clean it by doing so several times. You can also add a little salt to the water for disinfection and sterilization.
- Please refrigerate seasonings such as oyster sauce that require cold storage;
- After cleaning and emptying the seasoning boxes and pipes, add the corresponding seasonings in advance on business days and manually dispense them until the pipes are filled.

- Regularly calibrate liquid seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

5.2.3 Daily Maintenance of Starch Water Feeding System

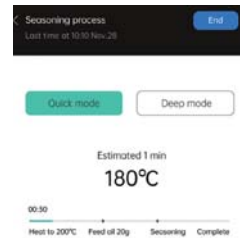
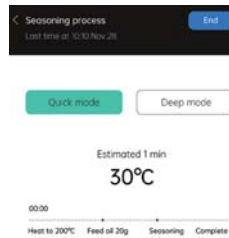
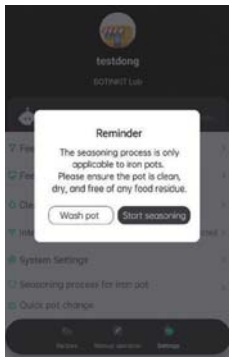
- Every day after the machine is powered on, pour the evenly mixed water and starch into the water starch box, with the maximum concentration of water to starch not exceeding 2:1. It is recommended to prepare up to 850g (1.874lbs) at a time.
- After cooking for a day, empty the remaining starch water and clean the box:
- After cleaning the box, add a proper amount of water into it and manually feed 100g (0.220lbs) of starch water into the tube. Repeat the process several times, and the tube will be cleaned. Pour out the wastewater from the starch water box. Do not power off the robot and leave unless you finish cleaning the tube;
- Clean the starch water tube with hot water (about 85°C (185°F)) once every week and add a small amount of salt for disinfection to prevent moss, mold, etc.
- On any particular day that you had forgotten to clean the tubes, in which stains like moss easily multiply, you can add a small amount of salt in hot water (about 85°C (185°F)) and pour the mixture into the starch box(for example, feed 100g (0.220lbs) each time). Repeat this process several times until no wastewater flows out.

5.2.4 Clean Pipeline



To clean the pipes, click "System Settings" and select "Clean Pipeline". Choose which ingredient boxes need cleaning by tapping on their locations, or use the 'Select All' option to choose every ingredient box at once. Ensure that all ingredient boxes to be cleaned are filled with clean water before proceeding. Click "Start Cleaning" to clean the pipes and then click "Wash Pot" to wash the pot.

5.2.5 Seasoning Process for Iron Pot



Seasoning is only applicable to iron pots. Before seasoning the pot, please ensure there are no food residues or water inside the pot.

*For details of use and maintenance, please refer to 'Nitrided Iron Pot Instruction Manual'

In the settings menu, click on "Pot seasoning". Follow the prompts on the screen for the operation. You can choose between "Quick mode" and "Deep mode." Quick mode is estimated to take one minute, while Deep mode is estimated to take three minutes.

- **Quick mode:** It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.

5.2.6 Quick Pot Change



To replace the pot, navigate to the "Settings" and click on "Change Pot." Follow the prompts on the interface to proceed with the disassembly and replacement of the pot. Once the pot has been successfully replaced, the system will automatically conduct a pot type detection.

5.3 Precautions for Cleaning, Maintenance, and Repair

NOTES

- Please maintain and clean the liner regularly based on the actual use and environmental conditions to extend its service life.
- If the pot is coated on its inner wall, do not use a metal spatula or hard cleaning tools like steel wool, which would scratch the coating and shorten its service life.
- When cleaning or maintaining the robot, please wear gloves to protect your hands from being hurt.
- Remove and clean the strainer basket in the sink of the base timely.
- If the robot will not be in use for a long time, make sure to empty the starch water, solid seasoning, and liquid seasoning boxes in time, and clean the seasoning tubes by adding clean water into the boxes and flushing the tubes to avoid moisture regaining, seasoning spoiling, etc.
- Add an appropriate amount of starch water, solid seasonings, and liquid seasonings based on daily usage. Do not leave the seasonings in the robot non-used for a long time.

⚠ WARNINGS

- When the robot is powered off, use a wet cloth with detergent to wipe the oil stain on its surface. Then dry it with a dry towel. Do not wipe the robot when it is powered on.
- Do not allow water to enter the electrical parts, air inlet, or air outlet during robot cleaning.
- Cannot be used in applications with alcohol greater than 15%.

5.4 Product Maintenance Cycle

| Serial No. | Cycle | Requirements |
|------------|---|---|
| 01 | Dry / Sauce Seasoning | Replenish before each cooking session |
| 02 | Dry / Sauce Seasoning Box Cleaning | Once a day based on the actual situation |
| 03 | Liquid Seasoning | Top up before each cooking session, and store any unused liquids in the refrigerator after the meal |
| 04 | Liquid Seasoning Box Cleaning | Once a day based on the actual situation |
| 05 | Starch Water | Empty the remaining starch water at the end of a day |
| 06 | Starch Water Box Cleaning | Clean the starch water box at the end of a day |
| 07 | Tube Cleaning | Once a day based on the actual situation |
| 08 | Dry / Sauce Seasoning Feeding Calibration | Once every three days. If any abnormal feeding is found, recalibration is required |
| 09 | Liquid Seasoning Feeding Calibration | Once every three days. If any abnormal feeding is found, recalibration is required |
| 10 | Quick Pot Seasoning | It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions. |
| 11 | Deep Pot Seasoning | This mode must be used when first using the pot; it must also be done before opening daily, at noon, and after closing in the evening; this mode must be used after deep cleaning to remove any burnt residue from the pot. |

5.5 Product ErrCode Interpretation

| errCode | Meaning | errCode | Meaning |
|---------|--|---------|---|
| SZG01 | Wrong parameter of rotating pot | SJB99 | Water starch mixing command timeout |
| SZG02 | Pot Turn instructions too frequent | SL0101 | Liquid seasoning 1 parameter error |
| SZG03 | The parameters of the rotating pan are unknown | SL0102 | Liquid seasoning 1 command is frequent |
| HZG04 | Rotating pot drive error | SL0103 | Liquid seasoning 1 parameters are unknown |
| HZG05 | Rotating Pot error | SGLM01 | Dry seasoning door parameter error |
| HZG06 | Rotating pot reset error | SGLM02 | Dry seasoning door instructions too frequent |
| HZG07 | Rotating pot reset error | SGLM03 | Dry seasoning door parameters are unknown |
| HZG08 | Rotating pot error | HGLM04 | Dry seasoning door failure |
| HZG09 | Rotating pot error | HGLM05 | The dry seasoning door is offline |
| HZG10 | Heating without rotating the pot | SGLM99 | Dry seasoning door command timeout |
| HZG11 | Rotating pot motor error | SJB01 | Stirring instructions for water starch too frequent |
| SZG99 | Rotating pot timeout | SJB02 | Water starch mixing parameters are unknown |
| SQG01 | Pot Tilt parameter error | HJB03 | Water starch mixing error |
| SQG02 | Pot tilting instructions too frequent | HJB04 | Water starch mixing error |
| SQG03 | Pot tilting parameters unknown | HJB05 | Water starch mixing error |
| HQG04 | Pot tilting driver error | SJB99 | Water starch mixing command timeout |
| HQG05 | Pot tilting error | SL0101 | Liquid seasoning 1 parameter error |
| HQG06 | Pot tilting reset error | SL0102 | Liquid seasoning 1 command is frequent |
| HQG07 | Pot tilting reset error | SL0103 | Liquid seasoning 1 parameters are unknown |
| HQG08 | Pot tilting reset error | HL0104 | Liquid seasoning 1 module abnormality |
| HQG09 | Pot tilting reset error | SL0199 | Liquid seasoning 1 command timeout |
| HQG10 | Pot tilting motor error | SL0201 | Liquid seasoning 2 parameter error |
| SQG99 | Pot tilting timeout | SL0202 | Liquid seasoning 2 instructions are frequent |
| SCW01 | Infrared temperature measurement parameters are unknown | SL0203 | Liquid seasoning 2 parameters are unknown |
| HCW02 | Infrared temperature measurement failed | HL0204 | Liquid seasoning 2 module abnormality |
| HCW03 | Infrared temperature measurement failed | SL0299 | Liquid seasoning 2 command timeout |
| HCW04 | Infrared temperature measurement failed | SL0301 | Liquid seasoning 3 parameter error |
| SCW99 | Infrared temperature measurement module timeout | SL0302 | Liquid seasoning 3 instructions are frequent |
| STFFS01 | Ventilation fan parameters are unknown | SL0303 | Liquid seasoning 3 parameters are unknown |
| HTFFS02 | Ventilation fan failure | HL0304 | Liquid seasoning 3 module abnormality |
| STFFS03 | Ventilation fan commands frequently | SL0399 | Liquid seasoning 3 command timeout |
| STFFS99 | Ventilation fan command timeout | SL0401 | Liquid seasoning 4 parameter error |
| SJRFS01 | Heating fan commands frequently | SL0402 | Liquid seasoning 4 instructions are frequent |
| SJRFS02 | Heating fan parameters are unknown | SL0403 | Liquid seasoning 4 parameters are unknown |
| HJRFS03 | Heating fan does not turn | HL0404 | Liquid seasoning 4 module abnormality |
| SJRFS99 | Heating fan command timeout | SL0499 | Liquid seasoning 4 command timeout |
| SJR01 | Coil heating control parameters are unknown | SL0501 | Liquid seasoning 5 parameter error |
| HJR02 | Heater failure | SL0502 | Liquid seasoning 5 instructions are frequent |
| HJR03 | Heater does not heat | SL0503 | Liquid seasoning 5 parameters are unknown |
| HJR04 | Heating without turning the pot | HL0504 | Liquid seasoning 5 module abnormality |
| HJR05 | (Electric motor's own Error message) | SL0599 | Liquid seasoning 5 command timeout |
| HJR06 | Heating failure | SL0601 | Liquid seasoning 6 parameter error |
| HJR07 | Heating failure | SL0602 | Liquid seasoning 6 instructions are frequent |
| HJR08 | Electric Motor communication loss | SL0603 | Liquid seasoning 6 parameters are unknown |
| HJRG09 | Heating failure | HL0604 | Liquid seasoning 6 module abnormality |
| HJRG10 | The temperature of the wire drum exceeds the upper limit | SL0699 | Liquid seasoning 6 command timeout |
| HJRG11 | The temperature of the motor exceeds the upper limit | SL0701 | Liquid seasoning 7 parameter error |
| SJR99 | Coil heating control command timeout | SL0702 | Liquid seasoning 7 instructions are frequent |
| SGLM01 | Dry seasoning door parameter error | SL0703 | Liquid seasoning 7 parameters are unknown |
| SGLM02 | Dry seasoning door instructions too frequent | HL0704 | Liquid seasoning 7 parameters are unknown |
| SGLM03 | Dry seasoning door parameters are unknown | SL0799 | Liquid seasoning 7 command timeout |
| HGLM04 | Dry seasoning door failure | SL0801 | [Oyster Sauce] Parameter error |
| HGLM05 | The dry seasoning door is offline | SL0802 | [Oyster Sauce] Frequent instructions |
| SGLM99 | Dry seasoning door command timeout | SL0803 | [Oyster Sauce] Parameters unknown |
| SJB01 | Stirring instructions for water starch too frequent | HL0804 | [Oyster Sauce] Feeding failure |
| SJB02 | Water starch mixing parameters are unknown | HL0805 | [Oyster Sauce] Module abnormality |
| HJB03 | Water starch mixing error | SL0899 | [Oyster Sauce] Command timeout |
| HJB04 | Water starch mixing error | SL0901 | [Cooking oil] Parameters unknown |
| HJB05 | Water starch mixing error | HL0902 | [Cooking oil] Feeding failure |

| errCode | Meaning | errCode | Meaning |
|---------|---|---------|---|
| SL0903 | [Cooking Oil] Frequent instructions | HP0205 | Dry seasoning 2 module is offline |
| HL0904 | [Cooking oil] Module exception | SP0299 | Dry seasoning 2 command timeout |
| SL0999 | [Cooking oil] Command timeout | SP0301 | Dry seasoning 3 parameter error |
| SL1001 | [Water] Commands frequently | SP0302 | Frequent instructions for dry ingredients 3 |
| SL1002 | [Water]Parameter unknown | SP0303 | Dry seasoning 3 parameters are unknown |
| HL1004 | [Water] Module exception | HP0304 | Dry seasoning 3 blocked |
| SL1099 | [Water] Command timeout | HP0305 | Dry seasoning 3 module is offline |
| SL1101 | [Water Starch] Frequent instructions | SP0399 | Dry seasoning 3 command timeout |
| SL1102 | [Water Starch] Parameters unknown | SP0401 | Dry seasoning 4 parameter error |
| HL1103 | [Water Starch] Feeding failure | SP0402 | Frequent instructions for dry ingredients 4 |
| HL1104 | [Water Starch] Module abnormality | SP0403 | Dry seasoning 4 parameters are unknown |
| SL1199 | [Water Starch] Command timeout | HP0404 | Dry seasoning 4 blocked |
| SP0101 | Dry seasoning 1 parameter error | HP0405 | Dry seasoning 4 module is offline |
| SP0102 | Dry seasoning 1 command frequently | SP0499 | Dry seasoning 4 command timeout |
| SP0103 | Dry seasoning 1 parameters are unknown | SP0501 | Dry seasoning 5 parameter error |
| HP0104 | Dry seasoning 1 blocked | SP0502 | Dry ingredients 5 instructions frequently |
| HP0105 | Dry seasoning 1 module is offline | SP0503 | Dry seasoning 5 parameters are unknown |
| SP0199 | Dry seasoning 1 command timeout | HP0504 | Dry seasoning 5 blocked |
| SP0201 | Dry seasoning 2 parameter error | HP0505 | Dry seasoning 5 module is offline |
| SP0202 | Frequent instructions for dry ingredients 2 | SP0599 | Dry seasoning 5 command timeout |
| SP0203 | Dry seasoning 2 parameters are unknown | HTX0886 | Communication abnormality |
| HP0204 | Dry seasoning 2 blocked | | |

5.6 Common Troubleshooting

- **The machine has no voice announcements:** Go to Personal Center - Settings - Sound Settings and turn the volume up to the maximum.
- **Feeding is inaccurate:** perform feeding calibration and make sure to empty the pipes.
- **App keeps crashing and can't be opened:** Clear the cache, re-login to your account, and then restart the machine.
- **The machine can't heat up or doesn't increase in temperature without showing an error code:**
 - 1) Restart the robot;
 - 2) Try replacing the core to solve the issue;
 - 3) Check if the three-phase power supply is normal;
 - 4) Replace the heating plate;
 - 5) Replace the mainboard and its wiring harness.
- **Dry seasoning not feeding or reporting dry seasoning blockage fault:** Check if the corresponding dry seasoning box is damp and clogged. Clean it and then test the feeding again.
- **Liquid seasoning not feeding:** Check if the seasoning in the liquid seasoning box is sufficient. Clean the corresponding pipelines and then test the feeding again (Cleaning method: Empty the seasoning in the liquid seasoning box, rinse it thoroughly, fill it with water, and manually extract the seasoning until clean water is dispensed).
- **Pot rotation timeout or heating not causing pan rotation:** If there is a communication exception, please restart the machine. If the issue persists, contact a professional technician for assistance.

If an error code appears during this period, please refer to the Maintenance Manual first to solve the issue. If the fault still can't be eliminated, contact the after-sales service in time and inform them of the fault details for online or offline handling.

Chapter 6: Services and Support

BOTINKIT Technology provides the following services:

- BOTINKIT robot products comes with a one-year warranty (for mainland China). For other regions, please contact and check with service@botinkit.com.
- Maintenance Agreement and value-added services can be purchased after the warranty period.

For after-sales related inquiries, please contact: service@botinkit.com



Calibration weights are provided for post-sale machine scale calibration.

Cleaning carbon residue on the pot wall



- Scraper is used for cleaning;
- After removing the stirring paddle, manually operate the screen to heat the pot to 200-350°C and maintain it for ten minutes;
- Once the pot has cooled down, select "Auto Clean";
- Then add 1000g of water, slowly rotate the pot counterclockwise while holding a scraper fixed at the 7 o'clock position on the pot wall to remove the carbon residue;
- If there is still a thin carbon residue, use a scouring pad for a second cleaning, and then repeat the "Auto Clean" process to finish the cleaning.

Seasoning Feeding Specification Tables

> Dry seasoning

Boundary conditions

Boundary Condition 1: Particle diameter less than 3mm(0.118").

Boundary Condition 2: Good fluidity, less than or equal to 25s/100g(25s/3.527oz).

Matching rules within boundary conditions

| | Ultra-fine particles 0mm<r<=0.4mm 0"<r<=0.016" | Fine particles 0.4mm<r<=1mm 0.016"<r<=0.039" | Medium particles 1mm<r<=3mm 0.039"<r<=0.118" |
|---|--|--|--|
| Good fluidity <25s/100g (25s/3.527oz) | Dry seasoning nozzle +Dry seasoning nozzle screw | Dry seasoning nozzle +Universal nozzle screw | Dry seasoning nozzle +Universal nozzle screw |

Single dispensing volume and accuracy

1. The minimum single dispensing volume for dry seasoning is 1g(0.035 oz).
2. The maximum single dispensing volume for dry seasoning is 100g(3.53 oz).
3. For dry seasoning dispensing between 1g-10g(0.035oz-0.353oz), the dispensing accuracy is $\pm 0.5g(0.018oz)$; for amounts greater than 10g(0.353oz), the dispensing accuracy is $\pm 5\%$.

> Sauce

Boundary conditions

Boundary Condition 1: Particle diameter less than 4mm(0.157").

Boundary Condition 2: Viscosity lower than that of Gochujang.

Boundary Condition 3: Viscosity higher than that of ketchup.

Boundary Condition 4: Layer-separating sauces are not suitable.

Boundary Condition 5: The sauce taken from a low-temperature environment should be brought back to room temperature (not a cold environment).



Scan for Video:
Reference standards for
sauce viscosity

Matching rules within boundary conditions

| | Sauce with small particles to particles-free sauce 0mm<r<=2mm, 0"<r<=0.079" | Sauce with large particles 2mm<r<=4mm, 0.079"<r<=0.157" |
|----------------------------------|--|--|
| High viscosity 10000~50000Cp | Silicone nozzle+Silicone nozzle screw | Silicone nozzle+Silicone nozzle screw |
| Medium viscosity 1000~10000Cp | Universal nozzle+Universal nozzle screw | Universal nozzle+Universal nozzle screw |

Single dispensing volume and accuracy

1. The minimum single dispensing volume for sauce is 20g(0.71oz).
2. The maximum single dispensing volume for sauce is 500g(17.64 oz).
3. For sauce dispensing between 20-100g(0.71oz-3.53oz), the dispensing accuracy is $\pm 5g(0.18oz)$; for amounts greater than 100g(3.53oz), the dispensing accuracy is $\pm 5\%$.

*There is a wide variety of sauces, and if special seasonings or common seasonings within boundary conditions cannot be dispensed or there are accuracy discrepancies, please contact us.

RF EXPOSURE STATEMENT

This equipment meets the exemption from the routine evaluation limits in section 2.5 of RSS-102. It should be installed and operated with a minimum distance of 20cm between the radiator and any part of your body.

Cet équipement est conforme à l'exemption des limites d'évaluation habituelle de la section 2.5 de la norme RSS-102. Il doit être installé et utilisé à une distance minimale de 20 cm entre le radiateur et toute partie de votre corps.

IC WARNING

This device contains licence-exempt transmitter(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.
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes:

1. L'appareil ne doit pas produire de brouillage;
2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

RF EXPOSURE STATEMENT

This equipment complies with the FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

FCC WARNING

This device complies with Part 15 and part 18 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.

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.

NOTE 2: Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

5.2 GHz band is restricted to indoor use only(Except when communicating with 5.2GHz high power base stations or relay stations)5.3 GHz band is restricted to indoor use due to the Radio Law.



<https://www.botinkit.ai> 

Manufacturer Company Name: Shenzhen BOTINKIT Co., Ltd.

Manufacturer's Address: Floor 26A, Zimao Center, No. 111, Taizi Road, Nanshan District, Shenzhen, Guangdong, China.