

# Introduction Document

## *Cafitesse Omni*



To: JDE MSU's

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Date: 07-05-2018

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## **1 Introduction Cafitesse Omni**

This document is written to support the launch of the Cafitesse Omni. The Cafitesse Omni is a Liquid version in the Omni range. The Omni is developed by one of our suppliers and is based on the general Omni Line (fresh brew, instant, bean 2 cup) and minor changes have been made to the design and functionalities to create a better fit with the JDE organization. The introduction document explains the specific JDE SKU incl. design, pricing, logistics, kits & options. The Cafitesse Omni is launched to replace the current C2100 dispensers.

As the Liquid version differs on many aspects versus the Bean 2 Cup and Combi Omni variants, a separate document has been created. Please refer to the introduction document of the Bean 2 Cup and Combi Omni if questions regarding these machines arrive or contact your Customer Support Specialist.

## 2 Concept information

### 2.1 Variants

The Cafitesse Omni is in line with the existing Omni range but has a different graphic User Interface (touchscreen appearance).

	<i>Cafitesse Omni</i>	<i>Instant Omni</i>	<i>B2C Omni single</i>	<i>B2C Omni double</i>	<i>Fresh Brew Omni</i>	<i>Fresh Brew and B2C Omni</i>
<b>Brewing system</b>	Not applicable	Not applicable	Z4000 brewer (ES + FB)*	Z4000 brewer (ES + FB)*		Z4000 brewer (ES + FB)*
<b>Type of ingredients</b>	2x BiB (1.25/2L) Instant	Instant	Espresso	Espresso, 2 blends		Espresso, FreshBrew
<b>Hour capacity</b>	225 cups	180 cups	90 cups	90 cups		90 cups
<b>Dispense time coffee</b>	15sec**	12.5 sec**	34 sec**	34 sec**		Beans: 34 sec** R&G: 34 sec
<b>Dispense time cappuccino</b>	19sec**	14.5 sec**	24 sec	24 sec		24 sec
<b>Dispense time pot</b>	60 sec – 0.9L	120 sec	400 sec (espresso) 120 sec (instant)	400 sec (espresso) 120 sec (instant)		400 sec (espresso)

\*\* Based on the recipes in the standard clone file. Brewing time is dependent of dosing and grind size.

### 2.2 USP's -

The Cafitesse Omni is our new Liquid vending (table-top) proposition to replace the C2100 – platform with a modern quality machine. The machine offers a modern design with a 10-inch touch screen, LED lighting and side panels. The machine brings variety for infinite possibilities of hot drink choices with the speed and convenience of Cafitesse. A Cafitesse-specific GUI (touchscreen) design and functionality has been developed which is based on the Promesso GUI, allowing for drink personalization and great consumer experience (default UI with Make-your-own version in carousel mode; Virtual Button version also possible).

The Cafitesse OMNI can serve up to 70.000 cups per year. The target segments of this machine are Medium to Large Business, Health & Care and Education.

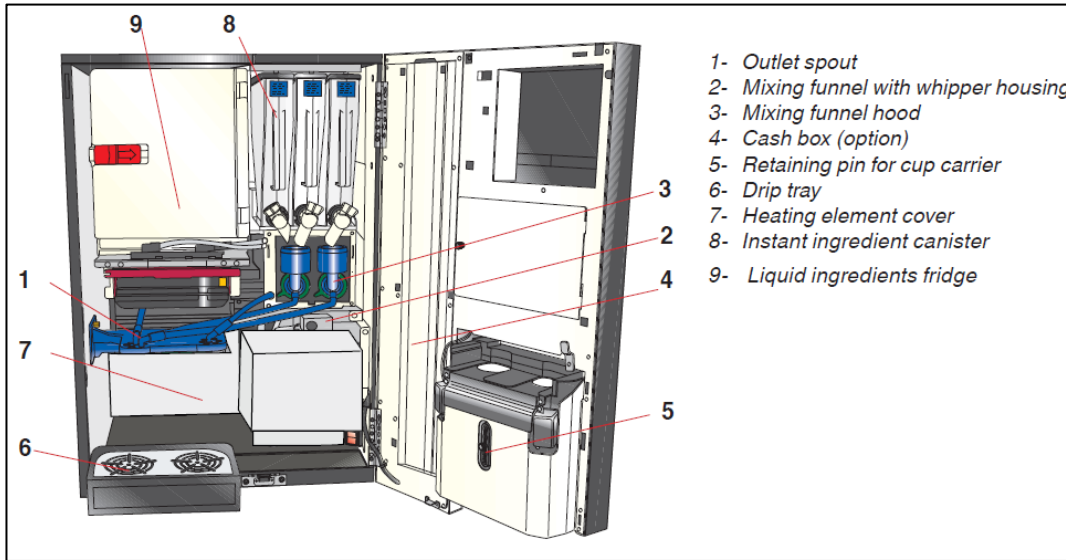
<b>Smart design</b>	<b>The Omni-line is included with a user-friendly 10" touch screen. The design and lay-out of the screen has been developed for Cafitesse Omni specifically and is based on the Promesso design and functionality.</b>
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All marketing material for Cafitesse Omni is created by Global Marketing and should be translated to local languages by the MSUs.

**2.3 Canisters and drinks**

**BiB / Instant configuration**



Due to the brewing type, the Cafitesse Omni has the availability of 2x Cafitesse BiB and 4 canisters.

<i>Set-up Instant</i>			<i>Set-up Cafitesse</i>		
Coffee (Instant)	2.7	L	Coffee (cafitesse)	1.25	L
Decafe (Instant)	2.7	L	Coffee (cafitesse)	2.0	L
Tea/soup	2.7	L			
Milk product	2.7	L			
Sugar	2.7	L			
Chocolate	2.7	L			

Different standard clone files will be made available for the Cafitesse Omni (same as we do for other Omni line). The full recipe overview incl. dosage can be found on <http://www.jacobsdouweegbertsprofessional.support>

**2.4 Differences**

Compared to the C2100 series

The Cafitesse Omni is designed as the successor of the 2100 platform currently in our portfolio. Some of the main differences are described below:

Technical specifications:

- The cup sensor of the Omni detects also cups made of glass;
- The capacity of the drip tray has increased from 0.4 L to approximately 0.9 L;

User Experience:

- Compared to the previous machines, the Omni has a fully separate outlet for coffee and hot water. This means no risk of contamination of hot/cold water with coffee drops;
- The Omni machine has a touch screen, including the accompanying opportunities as described in chapter 4;
- Nutritional and allergen information can be displaced on the screen when selecting a drink;
- The language of machine can be switched to any of the languages available.

- Future scenario of connecting the machine via Wifi will provide new opportunities, although still to be developed.
- Cafitesse Omni has a different touchscreen experience compared to the Omni Bean 2 Cup, Freshbrew and Instant Omni line.

With the standard configuration of EVOCA



Above pictures shows the aesthetical and USP-related differences between the JDE variants of the Omni and the standard variant of the supplier.

On <http://www.jacobsdouweegbertsprofessional.support> a list with all the specific JDE spare parts numbers can be found.

### 3 Versions, Kits & Options

Below the overview of article codes for machines versions, branding, kits, options

#### 3.1 Machines

<i>New JDE Portfolio (new codes)</i>			
<i>Type</i>	<i>Supplier #</i>	<i>JDE SAP #</i>	<i>SKU description</i>
<i>Cafitesse Omni</i>	972820	64101510	Cafitesse OMNI (Evoca name: CV9200 OMNI LIQUID)
<i>Instant Omni</i>	971275	64101261	OMNI_9100-IN 6 NL FV Q JDE
<i>B2C Omni single</i>	971690	64101210	OMNI_9100-ES Z 5 NL FV Q JDE
<i>B2C Omni double</i>	971692	64101211	OMNI_9100-2ES Z 5 NL FV Q JDE
<i>Fresh Brew + B2C Omni</i>	971695	64101260	OMNI_9100-ES/FB Z 5 NL FV Q JDE
<i>Fresh Brew Omni</i>	t.b.d.	t.b.d.	

#### 3.2 Additional features & Kits

The machines are still in development at EVOCA and more and more options become available for this machine. This includes amongst others payment options, various ways of connection with the internet, etc. For the latest information, spare part numbers and advice regarding installation, please check <http://www.jacobsdouweegbertsprofessional.support>.

<i>New JDE Portfolio (new codes)</i>			
<i>Type</i>	<i>Supplier #</i>	<i>JDE SAP #</i>	<i>SKU description</i>
<i>Hygiene Kit Cafitesse Omni</i>	979277	55118513	Exchange cleaning kit which is <b>not</b> delivered with the machine and can be ordered extra if needed.
<i>Flush Bin Promesso &amp; Omni</i>		55116802	Flush bin is <b>not</b> delivered with the machine and need to be ordered extra; same as we do with other Omni's

#### 3.3 Branding elements

Door branding is ordered via Crem supplier and not available in the country kit. This needs to be ordered separately. Other branding elements are available, although further preparation in the GUI is needed to fully launch the machine in another brand.

<i>Door Branding Logo</i>				
<i>Supplier #</i>	<i>JDE SAP #</i>	<i>Description</i>	<i>Logo type</i>	<i>Note</i>
6161039	55114872	Branding Logo DE		For all MSU's
6161193	55115776	Branding Logo DE - square		For all MSU's
6161264	55118381	Branding Logo - Jacobs		Germany

## 4 Graphical User Interface / Connectivity

### 4.1 Touch screen

A touch screen opens up many possibilities regarding displaying content. However we advise to make minimum changes to the standard set-up as it is at the moment time consuming and only open for service technicians.

Options:

- RSS feed can be shown during the preparation of a drink. 2 URL codes are pre-programmed, and the machine can be personalized by adding a URL from choice.\*
- A video can be added which will be shown when the machine is in stand-by modus
- Also there is the option to integrate a message/customer logo in the “note” box, has the carousel and personalization option



\*In order to use this functionality, the machines needs to be connected to the internet. At the customer location, an Ethernet cable with DHCP and a free internet connection is required. A Wifi-module is available as well.

A Windows based programming tool will be made available to simulate the display of the machine. Settings can be changed in this tool, copied to an USB and uploaded in machine.

### 4.2 Connectivity

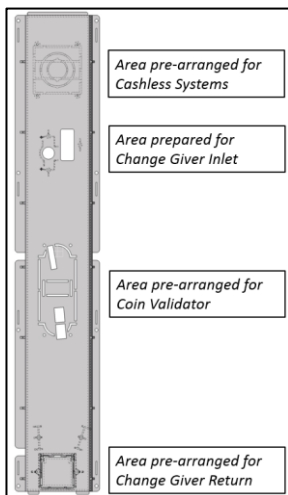
#### Hardware

The machine is equipped with EVA-DTS information which can be reached by telemetry devices, for example the Vianet PICO-unit. An example of EVA-DTS parameters can be found on <http://www.jacobsdouweegbertsprofessional.support>. In the standard clone file, the 81-numbers for consumptions used in SAP are added to quickly find the correct drink in the EVA-DTS file. These numbers can be changed when required.

#### EMC

The dispenser is at the moment compatible with the EMC (electromagnetic compatibility) certification for standard household appliance (EN-55014-1).

### 4.3 Payment



The machine is prepared for payment. The payment kit is applicable for both the Coin Changer and Coin Validator system and has an area pre-arranged for Cashless Systems. Please order additionally the black poster which is available when using the Coin Changer, to avoid using the standardized poster of the supplier. A black poster for the Coin Validator has been requested as well.


When using a build-on Cashless System, the Coin Kit is not required and the MDB cable will be sufficient.



**5 Phase in – Phase out**

**5.1 Replacing machines**

After full introduction of the Cafitesse Omni, JDE aims to delist the Cafitesse C2100 machines.

<i>Machine replacements</i>				
<i>Family</i>	<i>SAP # / Supplier #</i>		<i>Family</i>	<i>SAP #</i>
Cafitesse 2100 (NL/BE/CZ/GER)	64100272 / W90728005E	will be replaced by 	Cafitesse Omni	64101510
Cafitesse 2100 (DK)	64101140 / 972808			

Frozen forecast for current C2100 has been shared by the MSU's to Global Supply Chain and volumes shared with EVOCA as last production schedule

**5.2 Phase-in process**

MSU's not listed below can request a listing via the standardized process. Explanation of this process and the actual listing request can be found on <https://ept.jacobsdouweegbertsprofessional.com/downloads/>

Introduction date for the Cafitesse Omni is scheduled for 29 July, which means that from this date onwards, the machines will be on stock at Venlo.

<i>Introduction dates</i>	
	<b>29 July</b>
Cafitesse Omni	<b>NL/BE/CZ/DK</b>

**5.3 Phase-out process**

The Cafitesse 2100 is sold out and will not be bought anymore.

## 6 Technical Data Sheet

Technical data	
<i>Cafitesse Omni</i>	
Users	35-50
Capacity Bean container	n.a.
Capacity canisters	2.7 l
Boiler capacity	3.2 l
Solid waste container	n.a.
Drip tray capacity	0.9 L
Dimensions (HxWxD)	875 x 550 x 525
Required dimensions (HxWxD)	1060 x 650 x 575
Table top	Yes
Weight empty	80 kg
Power voltage	230 V – 3,4 kW
Power plug	<b>EU</b>
Connection cable	1.8-3.5m
Cup dispenser	No
Water supply	Fixed
Water connection	¾
Drink adjustments possible	Strength, volume, sugar, milk
Milk supply	Instant milk product
Ambient temperature	Min 4°C, max 32 °C at 80% RH
Noise level	<70 dB
Payment system	Prepared for coin and cashless

## 7 Service Aspects

### 7.1 Training

Training can be provided by the International Trainers, but will only be scheduled based on request. If you need additional support, please contact your Customer Support Specialist.

### 7.2 Documentation

All service related (updated) documentation, will be added to the <http://www.jacobsdouweegbertsprofessional.support> site, e.g.

- Spare part list
- QRG (quick reference guide)
- Operator manual
- Service information's
- Kit instructions
- EVA-DTS file
- (Advised) dosing cards

### 7.3 Expected service numbers

Based on average of 5 years, depending on service approach and water treatment policy.

Below the projection figures incl. the learning curve. Numbers will be used for BSP calculation in NL.

<i>Expected service numbers</i>	
	<i>IN Omni</i>
Visit Rate	2,4
CM-rate	1.7
Annual Spare Part Cost	€ 68
Mean time to visit	58 min

### 7.4 Cleaning

Advised cleaning, depending on the usage:

- Daily: Refilling the container, standard flushing, emptying drip tray  
 Weekly: All parts in contact with the instant / liquid products (blue parts of the machine)

## 8 Packaging and specifications

<i>Logistic Data</i>	
	<i>Omni</i>
Length (in mm)	600
Width (in mm)	740
Height (in mm)	1070
Gross weight (Kgs)	90
Netto weight (Kgs)	80
Qty per Pallet	1
Qty per layer	1
LxBXH Pallet	1200x800x1270

<i>Material Data</i>		
<i>Component</i>	<i>Material</i>	<i>Weight (g)</i>
Closing Cord	PP	50
Protection Film	PE	2.150
Protections	Rubber / EPDM	780
Guide	Plastified paper	30
Manuals + Box	Paper / Carton	4.200
Pallet	Wood	5.300

## 9 Contact persons

Persons	Responsibilities	Email
Patrick Meussen	R&D Project & Implementation Specialist Professional	<a href="mailto:Patrick.Meussen@jdecOFFEE.com">Patrick.Meussen@jdecOFFEE.com</a>
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