

Introduction Document  
*Cafitesse Excellence Experience Hot & Cold*



To: JDE MSU's

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## 1 Introduction Cafitesse Excellence Experience Hot & Cold

This document is written to support the launch of the Cafitesse Excellence Experience Hot & Cold solution, a new variant of the Cafitesse Excellence Experience range. This document focusses on the changes and differences compared to the standard Cafitesse Excellence Experience INT but also depicts the base data from the regular unit. This document contains information on the concept, SKU's, logistics etc. More marketing information about USP's etc. can be found in the Marketing toolkit.

The concept will launch by April 2023 in the Western European and various GBD markets.

### Concept information

The Cafitesse Excellence Touch is a two bag-in-box dispenser. It is focused on high quality with respect to in-cup quality, dispenser design and sustainability. It will enable customers to serve excellent coffee and milk-based drinks (such as cappuccino and latte macchiato), with maximized convenience, hygiene, capacity and best experience.

The Cafitesse Excellence Experience Hot & Cold is a 'front of house' Professional machine that can produce next to hot coffee also coffee at refrigerated temperatures. By adding a chiller under counter, the coffee outlet temperature is reduced to ~8 degrees. The machine is manufactured in Italy by a JDE partner company.



Technical specifications of the new Cafitesse Excellence Touch Experience Hot & Cold are similar to the current Cafitesse Excellence Touch Experience, with addition of extra cold drinks:

	<i>Cafitesse Excellence Touch Experience</i>
<b>Type of ingredients</b>	1x Cafitesse (1,25L / 2L) 1x Café Milc (0,75L / 2L) Tea (2L) Choco (2L)
<b>Hour capacity (HOT-black)</b>	~ 300 cups (230 V / 125 ml) ~ 700 cups (400 V / 125 ml)
<b>Hour capacity (COLD-black)</b>	~ 325 cups (230 V / 150 ml) ~ 325 cups (400 V / 150 ml)
<b>Dispense time black coffee</b>	~ 6 sec.*
<b>Dispense time cappuccino</b>	~ 12sec*
<b>Dispense time COLD black coffee</b>	~ 11 sec.*
<b>Dispense time COLD cappuccino</b>	~ 17sec*
<b>Dispense time pot</b>	~ 30 sec ( 1l. )

\* Based on the recipes, brewing time depends on dosing / volume of cup size.

*Drink types*

Due to the brewing type, the Cafitesse Excellence Touch has the availability of 2x Cafitesse bag-in-boxes.

Below the possible combinations with the default coffee-milk set-up:

DRINKS POSSIBILITIES	
<b>Coffee/Milk</b>  <i>Coffee: 1.25/2L</i> <i>Milk: 0.75/2L</i>	Coffee black
	Cafe crème
	Espresso
	Doppio
	Cappuccino
	Double shot cappuccino
	Flat white
	Cortado
	Espresso macchiato
	Latte macchiato
	Café latte
	Coffee with milk
	Hot milk
	Hot water
	<b>Cold coffee black</b>
	<b>Cold coffee Americano</b>
	<b>Cold Espresso (optional)</b>
	<b>Cold Latte</b>
	<b>Cold Cappuccino</b>
	<b>Cold Flat White</b>
<b>Cold water</b>	



The full recipe overview incl. dosage card will be shared on the Cafitesse Excellence Experience hot & cold support site by March '23 at:

<https://www.jacobsdouweegbertsprofessional.support/cafitesse/excellence-touch/hot-and-cold-version>

*Machine scope*

A new SKU replacing the International H&C trial machine # 64102375, based on the new Experience version. The new SKU number of the H&C machines: 64102610 (SAP name: "EXCLLNC TOUCH EXPRNCE H&C")

*Machines **not** in scope:*

- Dedicated H&C machine for the Marine version,
- Dedicated H&C machine for the Japanese version,
- The already existing dedicated H&C machine for US.

### Country scope

The following countries will launch in Q2 2023:

Country	Code
Norway	NOR
Sweden	SWE
Denmark	DK
The Netherlands	NL
Belgium	BEL
France	FRA
Spain	ESP
Greece	GR
Germany	GER
Czech Republic	CZ
GBD – Italy	IT
GBD – Cyprus	TBD
GBD – Iceland	TBD
GBD – South-Africa	TBD
GBD – Alyasra	TBD

For other countries, it is mandatory to receive A4EQ approval prior to launch.

#### 1.1 Product and commercial validation

In March 2022, 48 Trial Hot & Cold machines were produced and used for a product validation test, in Italy, Greece and the Netherlands. This machine was basically the same machine as the standard International Excellence touch with a cold kit build-in and modified software for cold dispensing. A new batch of these machines was produced in July 2022 and used for a commercial validation test in the Nordics, Spain, and the Netherlands.

Feedback from these tests is used for market insights and also to see if any physical or software changes are needed towards the final launch machine (production Q1 2023).

Together with these changes, an upgrade of the Excellence touch was introduced in October 2022 (e.g. new color scheme, new drink assets). This version is called the “Experience”. The final version of the H&C machine will be in line with this Experience version.

All marketing material for the Excellence H&C is created by the International marketing team and can be found on Pulse: <https://havaspulse.com/v2/search/mine> or by contacting Rob van der Heijden.

#### 1.2 Several set-up options

Based on the insights of the research phase, the concept will be promoted in 3 different variants:

- 1) Cafitesse Excellence Experience Hot & Cold including chiller. This variant will be the default version which will be able to supply chilled drinks. Mainly for medium and large offices, health and care situations, hotel conference areas or breakfast rooms may be the suitable occasions for installing this *default* version for the cold proposal. Current hot drink volumes are set to 125 ml, we recommend to use larger volumes based on market research and feedback that at larger volumes the créma and milk foam of cold drinks appear better. The dispense volume is an adjustable value @ installation. The default setting for cold drinks is 150ml.

With a chiller (an no ice cubes), a drink temperature of ~8C can be reached. The first drink after standby can be higher.

- 2) Cafitesse Excellence Experience Hot & Cold including chiller and offering ice cubes for the drinks by means of an ice cube machine. This variant is the most logical combination for commercial segments, where commercial customers might also have their own ice cube machines. The appearance of the drink is lifted by just adding a few ice cubes or some crushed ice, especially if combined with syrups and some toppings this creates wonderful drinks. Also due to having ice cubes in the drink the temperature of the drink remains low much longer compared to the set-up as sketched under 1) .

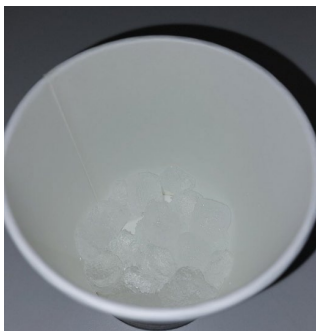
**NOTE:** Due to the initial frozen state of the ice cubes the first minutes these drinks taste very well. However, the ice cubes slowly thaw, which dilutes the drink. Hence the strength of the taste of the total drink gets lower over time. But this effect is limited due to the ~8C drink temperature from the outlet. Depending on the local situation and amount of time between dispensing and drinking, we recommend to change the ratio setting between 0-10% stronger. This is an adjustable value @ installation.

- 3) Cafitesse Excellence Experience Hot & Cold excluding chiller, with ice cubes. This variant can be selected in case there is another means to create the sufficiently chilled drink. This will most probably be an ice cube machine where either the consumer or a Barista will pour ambient coffee over these ice cubes. This variant will supply cold drinks for commercial situations with often manned installations (Barista). Also here the same applies as mentioned at item 2), due to slow dilution an initial slightly stronger drink setting is advised. But here the effect is obviously stronger: After ~3 minutes between 30 and 50% of the ice cubes can have melted. So, unless the drinks are consumed quickly, we recommend to increase the initial strength by approx. 10-20%. This is an adjustable value @ installation.

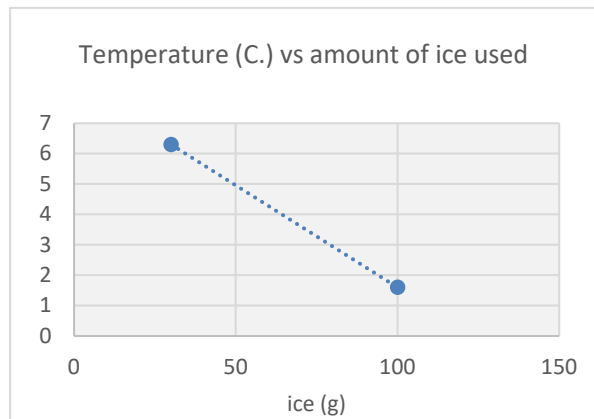
**Drink temperatures when using ice and no chiller, how much ice?**

*The following is based on a test with 125ml cold cappuccino in a 8oz cup, and water inlet temperature (tap) of 20C and room temperature of 20C, The cubes were relatively small, from a professional ice cube machine. Temperature directly after dispensing and only stirring a few times to get a somewhat homogenous temperature profile and measurement.*

Based on this small test with two data points, it is clear that in this situation ~40g ice leads to very nice drink temperatures. Local situations can lead to different results: moment of drinking, size of ice cubes, drink size, tap-water temperature, ambient temperature. So, this is an indication only.



30g



100 g

**Converting a hot-only machine into a hot&cold machine:**

**NOTE:** Conversion of existing machine park with Cold Kit (including or excluding chiller) is possible as well!  
 For this variant a skilled technician should convert the existing hot-only machine into a hot & cold version. This conversion is not very straightforward and is recommended to do in a work-shop instead of a customer location. The end result is technically equal to variant 1) or 2) apart from the exterior of the machine where the side panels and splash panel are not similar to the new “Experience” version (unless the basis was the Experience version). Two different ways of conversion are possible:

- a) When the basis is the hot only Experience machine: after build-in the kit, the software can remain the same. The technician can either switch on the cold functionality in software and/or upload the latest cold backup file.
- b) If the basis is the Excellence touch “in old style colors”, the software has to be overwritten by a dedicated “Product line” software to get it equal to the Experience hot/cold software. The other steps are the same.

The cold parts of the machines are available as a kit. This kit allows you to convert a standard INT/EU Experience machine into a H&C version similar to the H&C SKU from factory. The instructions in order to do so are available here:  
<https://jacobsdouweegbertsprofessional.support/cafitesse/excellence-touch/hot-and-cold-version/5721-excellence-touch-cold-installation-instructions-rev-20220209/file>

The cold kit will also include a drip tray presence sensor, just like the Hot&Cold machine from factory will have. But the baseplate of the hot-only machine needs to be prepared for this. This will be available after a certain serial number. This will mean that till a certain serial number, the machines with kit **cannot** be supplied with a drip tray sensor. And machine after that serial number **can** be supplied with a drip tray sensor.

**1.2.1 Cafitesse Excellence Experience Hot & Cold**



New “experience” look



Under counter chiller

**1.2.2 Cold drinks**

For maximum experience, we advise to keep the default User Interface UI settings with the Make-Your-Own version in a carousel mode. Consumers will be able to personalize the drinks to their individual preferences. The interaction with the GUI will allow consumers to discover the personalization options over time.

For placements at locations where consumers queue in front of the machine and the selection is typically done quickly, we advise to set the screen to the fixed drink menu to allow for fast selection.

There are 6 pre-defined cold drinks (plus cold water)

<b>Cold drinks in final version</b>											
Recipe name	Default volume (ml)	Dispense time (sec.)	Milk %	Coffee - water ratio	Water - milk ratio	Water volume (ml)	Milk volume in drink (ml)	Milk ingredient volume (ml)	Coffee volume in drink (ml)	Coffee ingredient volume (ml)	Foam
Cold Coffee	150	11	n.a.	20	n.a.	143	n.a.	n.a.	150	7,1	No
Cold Americano	150	11	n.a.	20	n.a.	143	n.a.	n.a.	150	7,1	Yes
Cold Espresso	60	8	n.a.	9	n.a.	54	n.a.	n.a.	60	6,0	Yes
Cold Latte	150	17	60	9	2,6	119	90	25,0	60	6,0	As little as possible (preferably no foam at all)
Cold Cappuccino	150	17	60	6	2,6	116	90	25,0	60	8,6	Yes milky foam
Cold Flat White	150	17	65	6	2,6	115	98	27,1	53	7,5	Yes foam with coffee taste
Cold water	150	15	n.a.	0	n.a.	125	n.a.	n.a.	0	0,0	No

Preferred Cafitesse blends for preparing the cold drinks are:

1. Intense Roast
2. Dark Roast

### 1.2.3 Cabinets

A set of cabinets have been developed to enhance the experience at our customers. Small (67 cm) and Medium (90 cm), both meeting the wheelchair requirements of France and have space for a water filter, a cross sell drawer, chiller / water-tank, 3x paper cups. The Small and Medium cabinet are equipped with a grounds chute, but this can be closed with a lid.

For more information regarding the Cabinets, please look at the introduction document of the new Cabinet line-up 2020, explaining additional spare parts, how to convert the cup dispensers and which options will fit on the inside of the cabinets.





<i>New JDE Portfolio (new codes)</i>			
<i>Type</i>	<i>Supplier #</i>	<i>JDE SAP #</i>	<i>SKU description</i>
<i>Cabinet 67 – Basic – Black</i>	2020100040	55123447	CABINET_BASIC_67_BLACK
<i>Cabinet 67 – Basic – Wood</i>	2020100041	55123448	CABINET_BASIC_67_WOOD
<i>Cabinet 67 – Standard – Black</i>	2020100022	55123457	CABINET_STRD_67_BLACK_3DISP_1DRWR
<i>Cabinet 67 – Standard – Wood</i>	2020100026	55123458	CABINET_STRD_67_WOOD_3DISP_1DRWR
<i>Cabinet 67 – 6Disp – Concrete</i>	20206701	55122012	CABINET_STRD_67_CON_6DISP
<i>Backdrop 67 – Black</i>	2020670005	55122387	BACKDROP_67_BLACK
<i>Backdrop 67 – Concrete</i>	2020100042	55123449	BACKDROP_67_CON
<i>Backdrop 67 – Linen</i>	2020100043	55123450	BACKDROP_67_LIN
<i>Backdrop 67 – Green Select</i>	TBD	TBD	
<i>Cabinet 90 – Basic – Black</i>	2020100044	55123451	CABINET_BASIC_90_BLACK
<i>Cabinet 90 – Basic – Wood</i>	2020100045	55123452	CABINET_BASIC_90_WOOD
<i>Cabinet 90 – Standard – Black</i>	2020100046	55123453	CABINET_STRD_90_BLACK_3DISP_1DRWR
<i>Cabinet 90 – Standard – Wood</i>	2020100047	55123454	CABINET_STRD_90_WOOD_3DISP_1DRWR
<i>Cabinet 90 – 6Disp – Concrete</i>	20209001	55122016	CABINET_STRD_90_CON_6DISP
<i>Backdrop 90 – Black</i>	2020900006	55122388	BACKDROP_90_BLACK
<i>Backdrop 90 – Concrete</i>	2020900006	55123455	BACKDROP_90_CON
<i>Backdrop 90 – Linen</i>	2020100049	55123456	BACKDROP_90_LIN
<i>Backdrop 90 – Green Select</i>	TBD	TBD	

**1.2.4 Cross-selling**

No dedicated cups and/or crockery is made specifically for this concept. Syrups are available to order and increase the experience of the total concept.

NOTE: A syrup dispenser, mechanically and electronically connected to the coffee machine, is out of scope.

**1.3 Versions, kits & options**

Skus required for Excellence H&C Set-up					
Current version based on Excellence Touch			Version based on Excellence Experience from 1-4-'23		
Material	Description		Material	Description	
64102375	EXCELLENCE TOUCH H&C		64102610	EXCLLNC TOUCH EXPRNCE H&C	
55124710	VAN WEST CHILLER H&C INCL OPTIONS <u>Phased out, use new Sku's</u>	Use 5512738 + 5512739	55125738	VAN WEST CHILLER H&C R290	
55000817	AQUASTOP 013.015.126-EE-00-E		55125739	INSTALLATION KIT H&C CHILLER	
55124976	INLINE FILTER IL5		55124976	INLINE FILTER IL5	
55103145	DRAIN KIT EXCELLENCE	Optional	55103145	DRAIN KIT EXCELLENCE	Optional

BOM INSTALLATION KIT H&C CHILLER 55125739
Pressure reducer
Mounting bracket
Aqua stop waterlock
Various couplings
2m. 6mm hose
2m. 8mm hose

NOTE: SKU 55124710 VAN WEST CHILLER H&C INCL OPTIONS is including all the required material to install the chiller.

When using the new Van West chiller 55125738 VAN WEST CHILLER H&C R290 always order 55125739 INSTALLATION KIT H&C CHILLER with it!

A piece of 6mm hose (non-transparent LDPE, 1.5meter) will be already pre-installed onto the cold water inlet and stick out to the back of the machine. This will simplify the installation at customers.

**1.4 Airpot-kit**

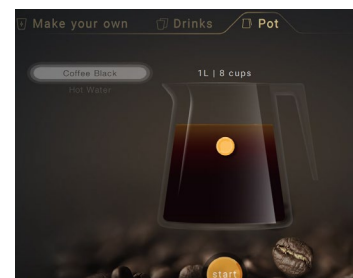
The Excellence has a kit for large pots, the so-called air pot kit. When this kit is used, the drip tray sensor will no longer work. (The base of the air pot kit does not have this sensor.)

So, the functionality of the drip tray sensor (to stop the clean shots when there is no tray in place) will not be present.

The sensor also has to be switched off in software by a technician.

**Branding elements**

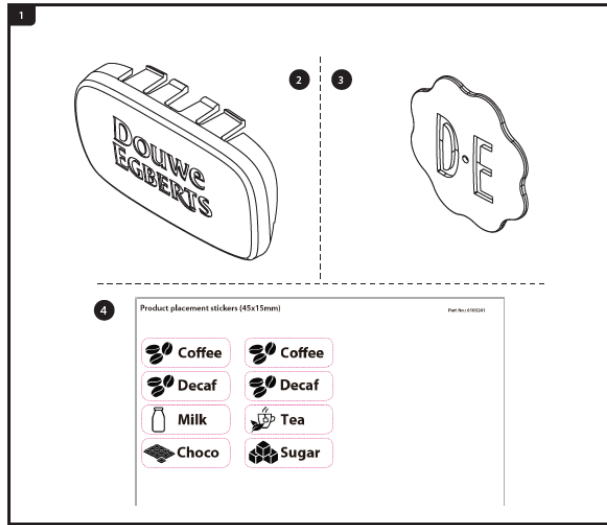
The final design update of the Excellence Touch Experience is an update of the logo pin that displays the coffee brand on the top left of the machine. The current logo pins will be replaced by new pins with a more premium look with metal finish and with texture (embossing of letters). The logo pins are part of the branding kits that need to be ordered additionally when ordering the machine. The new logo pins will enter the markets through a soft transition, so article numbers remain the same.



Example branding kit:

#1 - Branding Kit contains;

- Chrome buckle
- Logo pin
- Ingredient sticker



# Supplier - Crem	# JDE	Description
6167038	55117141	DE Branding kit - EC
6167047	55119500	Jacques Vabre Branding Kit
6167041	55117212	Friele Branding Kit - EC
6167044	55118380	Branding Kit Jacobs EC T (large logo)
6167042	55117213	Gevalia Branding Kit
6167046	order directly from Crem	UCC Branding Kit - EC
6167034	55115707	UCC Branding Kit 200V – EC (incl. power cord)
6167018	55115138	Saudi Arabia Branding Kit (incl. power cord/USB)
6167048	55119503	Marcilla Branding Kit

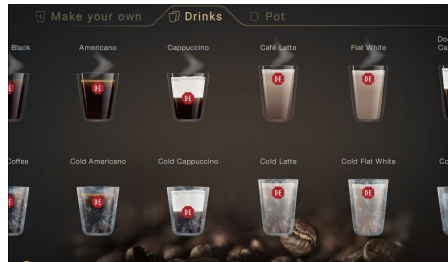
## 1.5 Recipe files

The pictures below show the standard set-up of the drinks.

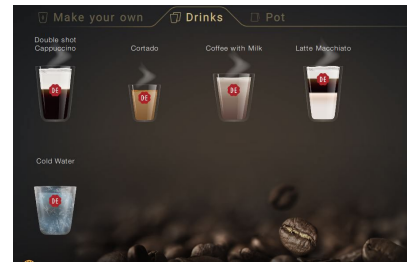
### 1.5.1: Drinks menu



Drinks menu -left

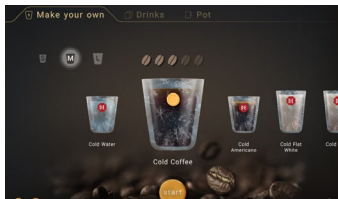


Drinks menu – default screen

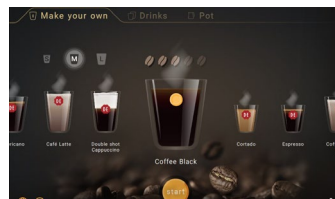


Drinks menu -right

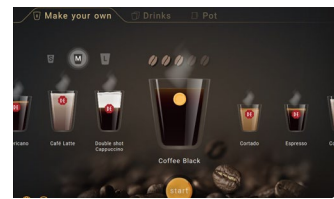
### 1.5.2: Make your own menu



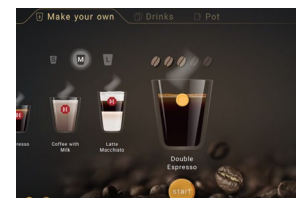
MYO menu -left



MYO menu – default screen

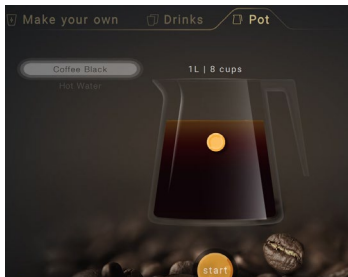


MYO menu right-1



MYO menu right-2

### 1.5.3: Air pot



*Note: The exact order / availability for the final default setup can still change! (e.g.: The cold espresso will not be present in the default MYO and drinks page, because the market test showed very low usage.)*

A complete backup file including the GUI and recipes for the standard set-up is available via JDE support and governed by Operations Internationals. This consists of a complete SW package including recipe's, graphics, language files and firmware.

All drinks may still be configured by strength, volume. Defaults can be set upon installation to match local crockery.

The user can customize the drinks via the familiar: S-M-L and the puck for strength. The coffee-milk volume ratio cannot be changed by the user.

Dosing cards will be made available on:

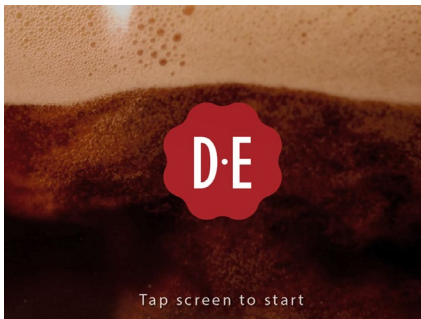
[Hot and cold version - Jacobs Douwe Egberts Professional](#)

## 2 User Interface

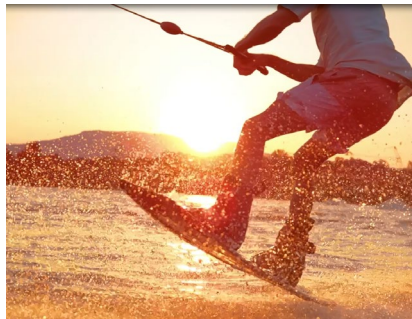
### 2.1 Touch screen

The GUI will contain a new default screensaver movie, this version is called “Indulgence”. There are other screen saver movies which may be uploaded by means of a USB stick. Only one version can be uploaded, so a selection must be made in case the default version would not fit the occasion or customer. Each screen saver movie has a certain theme:

1. ‘Indulgence’ (default)
2. ‘Energy boost’
3. ‘Health’
4. ‘Standard Experience movie’ (regular hot version).



Indulgence



Energy boost



Health

Note: The factory version software (as is available on the machine when it comes from the factory at first installation), can contain only one screensaver / standby movie. This is the default movie ‘Indulgence’.

(Local) backup files can contain all 4 movies, but this has an effect on the size of the backup file.

### 2.2 Connectivity

The Cafitesse Excellence Experience Hot & Cold can be connected. The machine is able to send out the following data:

- Counters,
- Machine number,
- Location (if data field is filled),
- Last cleaning.

The applied protocol is EVA-DTS. The Cafitesse Excellence Experience Hot & Cold is validated with the Nano box from Vianet. The Cafitesse Excellence Experience Hot & Cold is equipped with a Sub-D connector on the back of the machine. The Nano box can be connected via the Sub-D connector. The Nano box will be powered by the power supply in the connectivity kit.

### 2.3 Payment

Same as standard Excellence Touch Experience.

### 3 Phase in Phase out

#### 3.1 Replacing machines

The Cafitesse Excellence Experience Hot & Cold has no official predecessor in the global portfolio and therefore no phase out is foreseen. However, the trial version of the machine (64102375) will be discontinued.

Local decisions regarding the local portfolio, might deviate from this.



#### 3.2 Phase-in process

All MSU's interested in the Cafitesse Excellence Experience Hot & Cold and not yet part of the roll-out plan need to provide a listing request to determine the best introduction date.

#### 3.3 Product Hierarchy information

Please use following Product code during bundle creation: 01050105020018

## 4 Technical Data Sheet

*Cafitesse Excellence Experience Hot & Cold*

Technical data	
Users	20 to 80
Boiler capacity	6 l
Drip tray capacity	1.7 L
Dimensions (HxWxD)	690 x 380 x 524 mm
Required dimensions (HxWxD)	920 x 580 x 574 mm (with loading door open)
Table top	Yes
Weight empty	38,5 kg
Weight packed	45 kg
Power requirements	<ul style="list-style-type: none"> <li>• 230 V / 3,3 kW / 50-60 Hz</li> <li>• 400 V / 8,9 kW / 50-60 Hz</li> </ul>
Power plug	EU (Schuko)
Connection cable	1.8-3.5m
Cup dispenser	No
Water supply	Fixed, inlet pressure 0,1 – 5 Bar
Water connection	¾" BSP
Ingredients	1x Cafitesse Coffee (1,25L / 2L) , 1x Café Milc (0,75L / 2L)
Drink adjustments possible	Strength, volume
Drink speed	Black coffee; 125 ml / ~6 sec. Coffee pot; 1000 ml / ~30 sec. Cappuccino; 125 ml / ~12 sec. Cold coffee; 150 ml / ~11 sec. Cold cappuccino; 150 ml / ~17 sec.
Operating temperature	Between 5°C / 41°F and 32°C / 90°F
Operating humidity	5-90 % RH
Sound production	< 70 dB (A)
Payment system	Prepared for coin and cashless via external payment module

*Van West Chiller*

Technical data	
Capacity	27 l/h (@ T water 10°C, T ambient 32°C)
Height	390 mm
Width	250 mm
Depth	270 mm
Weight	21 kg
Storage height	400 mm
Storage width	300 mm
Storage depth	310 mm
Power requirements	160 W / 230 V / 50 Hz
Power plug	Schuko EU plug
Refrigerant	R-134A / R-290

## 5 Service and operator Aspects

### 5.1 Training

Training will be provided by the International Trainers. All MSU's can request a training in Utrecht. If you are not able to attend to these trainings, or need additional support, please contact your Customer Support Specialist.

### 5.2 Documentation

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

- Spare part list: Cold related spare parts added
- Service manual: Cold kit instructions, drip tray switch and clips added
- User manual: Limited changes
- Service information's
- Kit instructions
- SW packages
- EVA-DTS file
- QRC (quick reference cards)

Furthermore, you can find on this same location the instructions to build in the cold kit

### 5.3 Expected service data

<i>Expected service numbers</i>	<i>Year</i>
CM-rate	1.5
Annual Spare Part Costs €	81
Mean time to visit (minutes)	TBD

### 5.4 Cleaning

As soon as cold drinks are selected in the software (as it standard ON for the dedicated Hot & Cold SKU), the machine has to be cleaned daily. The cleaning procedure is the same as it is for the standard Hot-only machine.

(Only the flush volume is approx.. 1L more, because also the cold system is flushed)

The machine will ask for a clean, starting at 0:00 at night, till 0:00 next night. So, the operator has 24hrs to clean the machine. If, after the 24 hrs, the clean has not been done (correctly), the machine will block all drinks till the machine has been cleaned.

Note: The Hot & Cold coffee machine also does regular clean shots, at 3 hour interval. (When the machine is in standby: when no drinks are dispensed anymore after a clean shot, the machine will do 2 more clean shots and then stops the clean shots).

It is recommended to use a drain kit. If no drain kit is used, the operator or user has to pay extra attention that the drip tray is not overflowing. Under normal circumstances, this means that the drip tray must be emptied at least every day. The clean shot cannot be done when no drip tray is present. For this reason, there is a sensor behind the drip tray. In case a drain kit with fixed connection to the sewer is not possible (for instance in free standing occasions) a drain kit may be



used which drains in a large capacity container ('jerrycan'). This is a possibility and is allowed from a food safety perspective, but beware of possible disadvantages of this solution:

- There is no container full warning, so the machine will keep operating, even when the container is overflowing. This could lead to serious problems at the customer in case overlooked.
- In case of long idle times (weekends, bank holidays) such a container could produce a smell which could be noticed by the audience.

Hence the advice: Only use such a solution in case you can safeguard proper emptying of this system, it cannot be used without proper care!

Note: We recommend the use of a drain kit due to the automatic flushes (clean shots). When a drain kit is used, the driptray presence sensor can be turned off in software in the technical menu, by a technician.

### **2x per week cleaning feature (in combination with drain kit)**

Apart from the mandatory daily clean, a new feature was developed, in a new software version, planned to be available approx. 1 month after the general launch of the hot&cold machine:

In the technical UI, menu 3.7, the technician can switch from daily clean to 2x/wk clean. This changes the cleaning schedule to 2 mandatory cleans (default Monday and Thursday), *and* significantly increases the amount of automatic cleanshots to still guarantee a hygienically safe system. **This also means that the technician must only turn on this feature when there is a drain connection installed!**

The cleaning itself is the same as for the daily cleaning schedule. The operator has to do the same steps and gets the same warning messages. (So, if cleaning set to Monday, this means that the machine will ask to be cleaned on Monday but is not yet blocked on Monday morning.)

The automatic cleanshot schedule changes: The interval goes from 3 to 2 hours. And these cleanshots will continue when the machine is not used (e.g. in the night and weekends). (This only stops when a cleaning is overdue.)

When no drinks are dispensed, the machines will also dispense a little bit of concentrate (5ml) at the 5<sup>th</sup> cleanshot plus some extra water. This keeps the tip of the doser clean when it's not used for a longer time.

Overall, this means that the daily cleaning will be the preferred option when there is no drain kit and drain available and/or locations where the customer still wants to do a daily cleaning schedule in line with the overall cleaning procedures, e.g. at the end of the day in a quick service restaurant.

And the twice per week cleaning will be a good option for locations where the machine can be connected to a drain.

## **5.5 Filter / softener**

When using the Excellence in combination with cold drinks, the Baclyser 0,2 micron filter IL5 must be installed. Food safety was tested and approved by JDE with the use of this filter.

### **Advised exchange rate of the Anti-bacterial filter**

The Coffee machine has a (regular) inlet valve for water to the boiler and an inlet valve for water into the cold system, delivering the cold drinks. In front of this second inlet valve, the Baclyser filter has to be placed. When a chiller is used, we recommend to place the filter in front of the chiller to reduce the amount of cold water that can warm up during standby (which negatively influences the temperature of the first drink after standby).

The Baclyser IL5 has to be replaced after max 13.000 L or one year, whichever comes first.  
(Note: the smaller IL3 which could also be ordered in 2022, has a lifetime of 6 months)

#### Technical data

- Size:
  - L 118 mm x Ø 47 mm (Baclyser® IL3)
  - L 150 mm x Ø 60 mm (Baclyser® IL5)
  - L 210 mm x Ø 68 mm (Baclyser® IL10)
- Flow volume (as a guide value)\*:
  - 3,000 Liter
  - 13,000 Liter
  - 56,000 Liter
- Flow volume\*:
  - 13 l/m (initial, at 5 bar, 20°C)
  - 22 l/m (initial, at 5 bar, 20°C)
  - 30 l/m (initial, at 5 bar, 20°C)
- Bacteria retention: 7 log steps *Brev. dim.*
- Pore size: 0,2 µm (microfiltration)
- Chlorine resistance\*\*\*: ≤ 10 ppm
- Max. operating pressure: 5 bar
- Operating temperature\*\*\*: ≤ 40°C
- Connection: G½" screw thread AG (Variant S),  
Push-in-quick-release coupling Ø 8 mm (Variant P)

## 6 Logistical data Cafitesse Excellence Touch Experience hot & cold

<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

<i>Logistic Data</i>	
Height (in mm)	890
Width (in mm)	520
Depth (in mm)	590
Gross weight (Kgs)	45
Netto weight (Kgs)	38,5
Qty per Pallet	8
Qty per layer	4
LxBxH Pallet	1330x1130x1950