

Replacement Introduction Document *COUNTERTOP ICE DISPENSER + FILTER*



To: JDE MSU's : Which has already the Follett ICE machine
(All other MSU's need to request A4EQ approval for listing)
From: Bart Bakker (Equipment Performance Specialist Professional)

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1. Introduction new Champion Follett E7 ICE machine


This document is written to support the launch of the new Champion Follett E7 ICE machine which replaced the ‘old’ one. The E7 counter top ICE machine is developed by our supplier Follett. It is an ‘off the shelf machine’ which means that no changes have been made to the design and functionalities. Machine is available as of today 😊

The 17.5" (44.8cm) tall E7 Series ice dispenser is designed to fit under overhead cabinets. The 7 Series model feature a 7 lb (3.2 kg) of ice storage in a compact footprint to provide the maximum amount of ice in a minimal space. Efficient, air-cooled ice machine produces up to 100 lb (45.5 kg) daily of ice. Follett ice dispensers exclusively feature Chewblet ice, a bite-sized nugget that adds a whole new dynamic to drinks. This type of ice is the current market standard and good feedback was received in our internal and external pilots. Enjoying iced coffees, teas, and other healthful drinks has never been more fulfilling. Exclusive features include “install anywhere” drainless design, countertop model that fit neatly under overhead cabinets and offers sanitary dispensing. As the E7 fits in the premium family line of ICE dispensers including the above mentioned exclusive features it makes it the perfect solution to add ICE to ICED drinks concepts.

This introduction document explains the specific JDE SKU incl. machine, auxiliary components and logistics. The goal of the Follett E7 ICE machine is to enable us to offer iced drinks with our unmanned concepts (Barista Stations) and be relevant to current market trends. The machine is very suitable for medium (to high) throughput locations and with the right POS and marketing tools all users; from first time users to experienced users can easily operate the machine. It is proven that it works well in self-service locations and “Coffee to Go” concepts.

2. Concept information

2.1 Follett 7 series counter top ICE machine

DESCRIPTION (ICE only, No Drain, No water)		1. ICE DISPENSER COUNTERTOP E7 SERIES
		
ARTICLE NUMBERS		
Vendor material number	COUNTERTOP ICE DISPENSER + FILTER	E7CI114A-NW-CL-ST-00
SKU JDE	COUNTERTOP ICE DISPENSER + FILTER	64102832
POWER		
1 Phase	1L, N, PE 220 – 230V 50hz (L-N) 2 amps, Connect to dedicated minimum 10 amp circuit, fuse, or breaker.	Yes
ICE MAKING CAPABILITY		
Type of ICE	Chewblet Nuggets	Yes
Servings of ICE (8AM to 5PM)	200	Yes
Office size served	Up to 50 people	Yes
Daily Ice Producing Range	45 .5kg	Yes
Ice storage bin capacity	3.2kg	Yes

DESCRIPTION (ICE only, No Drain, No water)		1. ICE DISPENSER COUNTERTOP E7 SERIES
Hourly Ice production/Recovery rate	1.9 – 2.4kg	Yes
UTILITY CONNECTIONS		
Electrical Requirements	2 amps, Connect to dedicated minimum 10 amp circuit, fuse, or breaker.	Yes
Incoming water connection line	1/4" MPT	Yes
Drain line	None required	No
DISPENSING OPTIONS		
Method of Dispensing	Capacitive Touch and touch less	Yes
ICE only	Dispense only ICE no water	Yes
Non programmable levels	Continuous dispensing (Touch and release) - Not able set preset dispensing levels	Yes

2.2 Drink specifications

The recommended recipes for ICED drinks on the Soul Barista machine can be downloaded from JDE-support. These settings are based on the Espresso House ICED drink recipes and is only recommended recipes to start with and can be adjusted where needed by local organizations.

2.3 USP's information

The main message around the Follett E7:

Uncompromising quality with high performance from a stylish and compact machine.

Key product attributes:

- **Maximum amount of ice in small footprint machine.**
- **50% less electricity and up to 70% less water** compared to similar-sized, cube-type ice machines.
- **Fits most commonly used drinking cups and glasses**, 9.2" dispense height.
- **Plug and play install**, requires just two easy connections
- **Simple cleaning procedure**, can be cleaned by anyone in less than 1 hour, only twice per year.
- **No waste water drain required**, eliminating the installation costs and hassles associated with drains.
- **Leak detection** - Sensors in the base protect the machine from water leaks.
- **Removable drip tray** - Alerts you when drip tray is full; snaps in and out easily.

2.4 Segments and Occasions

The Follett E7 compact format and simple installation (no drain) allows the machine to be used in most segments. The main restrictions are peak capacity and ventilation. The machine can dispense 9-12 cups right after each other depending on the amount of ice. When the peak capacity is reached the machine needs to build new ice and some waiting time will be involved. In specific commercial locations with high footfall this could be a challenge. Second the in-room temperature and ventilation are impacting the machine performance. The machine needs sufficient space on the left and right side for ventilation to perform well.

The easy to use machine is very suitable for both served as self-serve occasions. In case of self-service use, clear communication materials are required to explain the right amount of ice cube dosing as the ice volume cannot be pre-dosed.

See below example of the ICE machine used in the Barista Stations format in a self-service setup under the Espresso House Brand.



2.5 Marketing materials and branding elements

Marketing materials and POS to be arranged and developed locally in alignment and approval by central. Below is an example of an ice dispenser POS box with magnetic print or screening that can be produced if required. Prices and lead times for this will be determined by the number of units required.

ICE dispenser POS Box: example



2.6 Cleaning & Sanitizing

Follett uses a specific way of descaling and cleaning the E7 series and this process has to be strictly followed to ensure hygiene safety requirements are obtained! Please see the user/installation manual for exact step by step process. Cleaning and sanitizing should be performed at least every 6 months (more often if local water conditions dictate). Please take a look at the following link where you can find videos of the E7, in particular this is the video to the cleaning/sanitizing process https://www.follettice.com/tech-support-and-resources/category?field_language_target_id=183&field_resource_industry_target_id_selective=1&field_resource_product_type_target_id_selective=8&field_documentation_type_target_id_selective=1046&field_associated_products_target_id_selective=15296

CLEANING/DESCALING/WATER FILTER MATERIALS		
Type	Supplier #	JDE SAP #
SAFECLEAN PLUS ICE MACHINE CLEANER	001149962	55125979
CLARIS HARDNESS REMOVAL FILTRATION	01548635	To be created

2.7 Example of ordering

Please find below example of how to order.

Request: ICE DISPENSER COUNTERTOP E7 SERIES

- Machine: 64102832- COUNTERTOP ICE DISPENSER + FILTER

2.8 Product hierarchy information

ZCMA/ZOPT/ZMCN Machine: 01050107120004 ICE machine

3. Technical Data Sheet

Technical data Follett E7 series	
Max Servings p/day (8am-5pm)	200
Ice storage bin capacity	3.2 kg
Daily ICE production range	45 -57 kg
Hourly ice production/recovery rate	1.9 – 2.4 kg
Drip tray capacity	750ml No Drain
Dimensions (HxWxD)	Height: 448 mm Width: 371 mm Depth: 562 mm
Required dimensions (HxWxD)	448 x 523 x 637 mm (7,5cm required left + right and back of machine for ventilation)
Table top	Yes
Weight empty	34 kg
Power voltage	220-230 V, 50/60 Hz - 5 amps Connect to dedicated 10 amp circuit, fuse or breaker.
Power consumption	5 amps, 0.26 kW
Power plug	Dispenser has IEC 60320-C13 connector in rear of dispenser for use with appropriate modular cord.
Water supply	Fixed
Water connection	1/4" MPT
Drain connection	Not required
Refrigerant	230 V/220V: R290 - 3.3 ounces (93 grams) with zero ozone depletion potential and low GWP
Air temperature	10 - 38 C (50 -100 F)
Water temperature	4 - 32 C (40 - 90 F)
Heat Rejection	1700 BTU/hr (498 W)

4. Service Aspects

4.1 Training information

Training will be provided by the supplier Follett. All MSU's can request for an online training session.

If you are not able to attend to these trainings, or need additional support, please contact your Customer Support Specialist.

4.2 Documentation

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

- Spare part list
- User/Operator manual
- Service information

4.3 Expected service numbers

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

Expected service numbers E7 ICE machine	
Visit Rate	3 x per year
CM-rate	1
Annual Spare Part Costs	50 USD (excluding water filtration system & wear and tear parts)
Mean time to visit	60min

*incl. 2 preventive maintenance per year

4.4 Cleaning & Sanitizing

Note: Please keep machine switched on at all times after installation. Do not switch machine off. In the event that the machine has been switched off for a longer period than 4 hours then the cleaning and sanitizing process needs to be completed from start to finish to ensure hygiene compliance.

5. Packaging and specifications

Logistic Data	
Length (in mm)	533
Width (in mm)	711
Height (in mm)	635
Gross weight (Kgs)	41
Netto weight (Kgs)	34
Qty per Pallet	1
Qty per layer	1
LxBxH Pallet	1000x1200x150

6. Contact persons

Persons	Responsibilities	Email
Bart Bakker	Equipment Performance Specialist Professional	bart.bakker@jdecoffee.com