

Introduction Document

Koro 2.0



To: JDE MSU's

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Content

Content.....2

1 Introduction Koro 2.03

2 Concept information4

2.1 Variants4

2.2 USP’s5

2.3 Differences6

3 Versions, Kits & Options7

3.1 Machines7

3.2 Branding elements7

4 Phase in – Phase out.....8

4.1 Replacing machines8

4.2 Phase-in process8

5 Technical Data Sheet9

6 Service Aspects10

6.1 Training10

6.2 Documentation.....10

6.3 Expected service numbers10

6.4 Cleaning.....10

7 Packaging and specifications11

8 Contact persons12

1 Introduction Koro 2.0

This document is written to support the launch of the Koro 2.0. The Koro 2.0 is developed by one of our suppliers and minor changes have been made to the design and functionalities to create a better fit with the JDE organization (the original supplier name for this machine is Koro Prime). The introduction document explains the specific JDE SKU's incl. design, pricing, logistics, kits & options. The goal of the Koro 2.0 is to offer a value espresso machine; therefore, the aim is to avoid too much complexity within this machine.

2 Concept information

2.1 Variants

The Koro 2.0 will – during launch – only be available in 1 version.

Parameter	Measurement	Restriction
Ground waste bin	25	Coffee based drinks /day
Cups behind the door	n.a.	Drinks / day
Coffee canister (850 g)	100	Coffee based drinks/day
Milk capacity (400 g)	38	Milk based drinks/ day
Total drink dispensing time coffee	35	Seconds
Total drink dispensing time cappuccino	27	Seconds
Total drink dispensing time water	16	Seconds
Hot water/coffee simultaneously	No	
Advised capacity	60	Cups/hour

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

The recipes and calibrations are preprogrammed from factory and local organizations are advised not to change these settings. They are created in such a setting that they fit with both the Medium Roast as Dark Roast blend, depending on the coffee preferences of the customer.



- Espresso
- Café Crème
- Coffee with milk
- Latte Macchiato
- Cappuccino
- Latte
- Hot milk
- Hot water

2.2 USP's






The Koro 2.0 is the solution to a low-volume (10-15 employee) instant milk bean machine, a demand within the SME channel. The Koro 2.0 offers the following conveniences.

Target segments:

The Koro 2.0 has been developed for companies of 10-15 employees in the out-of-home segment.

By combining its compact size, capacity from 30 to 60 cups a day and high-quality coffee quality, the Koro 2.0 is ideal for SMEs, smaller catering companies and for places where coffee is served as a service such as a hairdressing salon, travel agency or a clothing store.

Benefits Koro 2.0:

	Great value for money, serving high quality drinks of 8 popular hot drinks
	Compact 2.0 design
	Canisters with visible beans
	Ease of use, Instant 400 grams milk
	Simplified cleaning and maintenance

Marketing material can be retrieved via the International marketing department or by downloading them from Bynder: <https://brandportal.jdecoffee.com>

2.3 Differences

With the standard configuration of N&W

Some minor adjustments have been made in comparison with the standard configuration of N&W



- The grey area around the buttons is made black, to have an aesthetical appearance more in line with the rest of our equipment portfolio
- The lights behind the LED strips are removed, as the colors could not be changed and the blue does not fit with the brands within our portfolio. Furthermore, this reduces for the total costs of the machine
- The drip tray has a chromed-look, giving better visibility around the cup area.
- The Necta logo is black instead of white, reducing it as a main point of focus
- The brand logos can be placed on the machine, preferably on the upper left corner as shown
- There is no decaffeinate inlet
- A water connection hose will be delivered with the machine, to make it plug and play.
- The machine is prepared from factory with English label set. A JDE specific multi-language label set will be provided with the machine.
- The machine will be delivered with a Dutch and English operator manual and English quick references card. Other documentation can be found online

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 and prices 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>
Koro 2.0	960915	64101370	KORO PRIME ES2R NL/Q JDE








As it is meant as a value espresso machine, the number of additional features is limited regarding fresh milk, payment options, connectivity, etc. If there are any updates, these will be shared via

<http://www.jacobsdouweegbertsprofessional.support>.

3.2 Branding elements

Door branding is ordered via Crem supplier and not supplied with the machine. These need to be ordered separately. There is now a version of the DE branding available without the alignment pins on the back. The other branding elements can be used after removal of the pins using a scissor.

<i>Door Branding Logo – without pins</i>				
<i>Supplier #</i>	<i>JDE SAP #</i>	<i>Description</i>	<i>Logo type</i>	<i>Note</i>
6161250	55117861	Branding W/O RIB EC -DE		For all MSU's

<i>Door Branding Logo – with pins</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
6161245	55117131	Branding Logo Jacobs		German focus
6161197	55116199	Branding Logo – Marcilla		Spain only
6161207	55115770	Branding logo - Cafe Noir		Denmark only
6161196	55115771	Branding logo - Maison du Café		France only
6161227	55116803	Branding logo_ Gevalia		Nordics only

4 Phase in – Phase out

4.1 Replacing machines

For now, the Koro is an addition to the machine portfolio. No machines are planned to be delisted due to this introduction. Local decisions might deviate from this.

4.2 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/>

<i>Introduction dates</i>				
	September	October	November	December
Koro 2.0	NL (field test), SP, DK	UKR	NL	

5 Technical Data Sheet

Technical data	
	<i>IN 9100</i>
Users	15
Capacity Bean container	850 gr
Capacity canisters	400 gr
Boiler capacity	0.3 L
Solid waste container	25
Dimensions (HxWxD)	546 x 331 x 528
Required dimensions (HxWxD)	800 x 510 x 578
Table top	Yes
Weight empty	28 kg
Power voltage	230 V
Power consumption	2030 W, 50/60 hz
Power plug	EU
Energy label	A
Cup dispenser	No
Water supply	Fixed
Water connection	¾
Drink adjustments possible	n.a.
Milk supply	Instant milk product
Ambient temperature	5°C to 34°C.
Noise level	70 dB
Payment system	n.a.

6 Service Aspects

6.1 Training

Training will be provided by the International Trainers. All MSU's can follow an e-learning provided via Cornerstone. If you need additional support/offline training, please contact your Customer Support Specialist.

Trainings available are:

- Introduction presentation*
- Plug and Play video
- Daily cleaning and user maintenance video
- Weekly cleaning
- Periodic cleaning
- Programming video*
- Ingredient calibration video*
- Explanation of water system components video*
- Water system disassembly video*

*For internal use only

6.2 Documentation

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

- Spare part list
- User/Operator manual
- Service informations
- QRC (quick reference cards)
- Energy Label documentation

6.3 Expected service numbers

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

<i>Expected service numbers</i>	
	<i>Koro 2.0</i>
Visit Rate	1.45
CM-rate	1.16
Annual Spare Part Costs	60
Mean time to visit	55

6.4 Cleaning

See trainings material

Daily activities:	Refill coffee and milk ingredients, empty & clean drip tray, empty & clean waste container, execute daily mixer cleaning program
Weekly activities:	Clean the mixing bowl and the outlet nozzles (blue parts)
Periodic (Monthly) activities:	Clean the brewing unit, instant canister and machine interior

7 Packaging and specifications

<i>Logistic Data</i>	
Length (in mm)	528
Width (in mm)	331
Height (in mm)	550
Gross weight (Kgs)	28
Netto weight (Kgs)	25
Qty per Pallet	12
Qty per layer	3
LxBXH Pallet	1200x800x800

8 Contact persons

Persons	Responsibilities	Email
Brenda van der Linden	Project Delivery Specialist Professional	Brenda.vanderLinden@JDEcoffee.com
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