

Introduction Document

Espresso Omni single XL



To: JDE MSU's

From: Brenda van der Linden – Project Delivery Specialist Professional
Theodor Filos - Global Cat Specialist Pro Beans & R&G
John Verdam – Equipment Performance Specialist Professional
Cindy Fey – Product Marketing Specialist Professional NL
Philip Wigmann – Supply Chain Planning Specialist Professional (SC-purchasing)

*Please do not use this picture for commercial purposes

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1 Introduction Espresso Omni Single XL

This document is written to support the launch of the Espresso Omni Single XL. The Espresso Omni Single XL 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. In technical documentation, the suppliers name 'Opera Touch' might be used. The introduction document explains the specific JDE SKU's incl. design, pricing, logistics, kits & options. The goal of the Espresso Omni Single XL is to add a freestanding machine to the successful OMNI line.

2 Concept information

2.1 Variants

	<i>Espresso Omni Single XL</i>	
Brewing system	Z4000 brewer (ES only)	
Type of ingredients	Espresso	
Ground waste bin	Coffee based drinks /day	Emptying once a day
Cups behind the door	600 Drinks / day	Refilling once a day
Coffee canister (3.2Kg)	400 Coffee based drinks/day	Refilling once a day, Café creme: 8.0 grams/ cup
Milk canister (1.7Kg)	210 Milk based drinks/ day	Refilling once a day, Cappuccino: 8 grams/ cup
Dispense time coffee	38 sec*	125 ml cup
Dispense time cappuccino	35 sec	125 ml cup
Dispense time hot water	30 sec	125 ml cup
Advised capacity	200 drinks/day	To limit service costs

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

2.2 USP's

The Espresso Omni Single XL is a new machine and worthy extension of the existing OMNI line. The machine distinguishes itself by its more premium design, 13.3-inch touch screen, cups behind the door and the infinite possibilities of hot drink choices. And do not forget that the machine can be connected to the Internet to show, for example, your latest RSS-feed. The Espresso Omni Single XL has a capacity of 25,000 - 50,000 units per year. This means that it is suitable for about 25 to 50 employees. The target is primarily in Small to Medium Enterprises, Health & Care locations and Large Accounts where the machines can be placed without the need for additional accessories and cabinets.

Key product benefit:

Free-standing Ultimate multifunctional beans coffee machine

Key product attributes:

- Ownable JDEP look and feel
- 13" touch screen with JDEP GUI
- Versatile machine with advanced customization drink options
- Fast brewing with Z4000 brewer and energy efficient
- 600 cups behind door

All marketing material for the Espresso Omni Single XL is created by the International marketing team and can be found on Bynder: <https://brandportal.jdecoffee.com/login/> or by contacting Theodor Filos.

2.3 Canisters and drinks

B2C configuration

Standard Set-up					
Coffee	3.2	KG			
Milk product	6	L	≈	4.3	Kg
Sugar	4.5	L	≈	4.2	Kg
Tea	2.5	L	≈	1.5	Kg
Soup	4.5	L	≈	3	Kg
Chocolate	4.5	L	≈	3.9	Kg



The Espresso Omni Single XL cannot provide hot water with a bypass and always flows through one of the mixing bowls. As there always stays behind some ingredients in the mixing bowls, it is advised to keep one of the instant canisters empty if the hot water drink is requested.

A clone file including the GUI and recipes for the standard set-up will be available via JDE support and governed by Operations Internationals. All drinks will be made for 125ml, representing the cups that are in the machine. Other files can be created locally, but please note that governance is then also locally. The files that will be made available are

- Standard (milk, sugar, chocolate) with soup/tea (no hot water)
- Standard (milk, sugar, chocolate) with soup/hot water
- Standard (milk, sugar, chocolate) with tea/hot water
- Decafe (milk, sugar, chocolate, decaf instant coffee) with hot water

2.4 Differences

With the standard configuration Opera Touch of Evoca



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

- JDE has created the poster in line with the OMNI line
- The GUI is adapted to pictures in line with the OMNI line
- The name 'Opera' in the top corner has not been removed, but it is advised to remove it before installation
- The side panels are all in black colour, similar to most of the JDE portfolio
- There is no cup door before the outlet (optional feature from Evoca depicted in the picture)
- The JDE variant has no stirrirs.
- Prepared for van West cold water chiller

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>
Espresso Omni Single XL	968016	64101480	ESPRESSO OMNI SINGLE XL

3.2 Additional features

<i>JDE Portfolio</i>				
<i>Type</i>	<i>Supplier #</i>	<i>JDE SAP #</i>	<i>SKU description</i>	<i>Comment</i>
Hygiene Kit	962704			
Cap bracket	259481	55118273	CAP BRACKET	Can be used to cover the coin inlet and return in case the machine is used on a free vend location
Change giver cap	259480	55118274	CHANGE GIVER CAP	
Kit BlueRed				Bluetooth kit
Coin Mechanism	<i>Please see separate instructions on JDE support</i>			
Connectivity unit				
VanWest unit				

3.3 Branding elements

No branding elements are needed for this machine. The branding is communicated via its touch screen.

4 Graphical User Interface / Connectivity

4.1 Touch screen

A 13.3 HD inch 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:

- Videos or pictures can be shown during the preparation of a drink, or and as screensaver.
- RSS feed can be shown.
- The nutritional information of the drinks and canister content can be displayed



*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 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 telemetry-unit. For the standard clone files, the planogram mapping for consumptions will be created and maintained by the global Equipment Operations department. When deviating from the standard recipe files and offering connectivity solutions, please reach out to local marketing and if approved, also request for the specific planogram.

Connection

The machine is standard equipped with the Wifi module of Evoca.

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 MDB payment systems, 1 coin and 2 cashless systems.

If no coin payment solution is used, additional spare parts can be used to block the coin inlet and return.

5 Phase in – Phase out

5.1 Replacing machines

The Espresso Omni Single XL has no official predecessor in the global portfolio and therefore no phase out is foreseen.

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

Although a delisting of the Espresso 310 is not directly foreseen due to this introduction, it might impact its sales volume and therefore indirectly influence the decision regarding this machine.

5.2 Phase-in process

All MSU's interested in the Espresso Omni Single XL need to provide a listing request to determine the best introduction date.

<i>Introduction dates</i>				
Versions & Kits	Q1 2018	Q2 2018	Q3 2018	Q4 2018
Espresso Omni Single XL	BE	NL		

6 Technical Data Sheet

Technical data	
	<i>Espresso Omni Single XL</i>
Users	25-50
Capacity Bean container	3.2 kg
Capacity canisters	2L – 4,5L – 6L
Boiler capacity	0,5 L
Solid waste container	Garbage bag
Waste water bucket capacity	Min. 10L
Height	1830 mm
Width	600 mm
Width with open door	1200 mm
Depth	760 mm
Depth with open door	1250 mm
Required dimensions (HxWxD)	1880mm x 620mm x 750mm
Table top	No, Freestanding
Weight empty	135 kg
Power voltage	230 V
Frequency	50/60 Hz
Power plug	EU
Energy label	A
Cup dispenser	Yes
Water supply	Tank
Water connection	3/8 + connector to 3/4
Milk supply	Instant Milk
Ambient temperature	
Noise level	<70 dB

The recycling sheet of the Espresso Omni Single XL will be created by Evoca in a short term and will be placed on the support page.

7 Service Aspects

7.1 Training

Training will be provided by the International Trainers. All MSU's will receive an invite to attend a training in Utrecht (multiple dates will be selected). If you are not able to attend to these trainings, or 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
- User/Operator manual
- Service information's
- Kit instructions
- EVA-DTS file
- (Advised) dosing cards
- QRC (quick reference cards)

The first machines will be delivered with a paper version of the German and English manual and all other existing manual languages will be available on <http://www.jacobsdouweegbertsprofessional.support>

7.3 Expected service numbers

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

<i>Expected service numbers</i>	
	<i>Espresso Omni Single XL</i>
Visit Rate	2.67
CM-rate	2,14
Annual Spare Part Costs	€79
Mean time to visit	59 min

7.4 Cleaning

Advised cleaning, depending on the usage:

Daily: Refilling the container, standard flushing, emptying drip tray and ground waste

Weekly: All parts in contact with the instant products (blue parts of the machine). Cleaning the brewer



The brewer cannot be placed in the dishwasher or with a cleaning agent. Please use plain water or the tablet cleaning mode of the machine.

8 Packaging and specifications

<i>Logistic Data</i>	
	<i>Espresso Omni Single XL</i>
Length (in mm)	740
Width (in mm)	600
Height (in mm)	1830
Gross weight (Kgs)	135
Netto weight (Kgs)	125
Qty per Pallet	1
Qty per layer	1
LxBXH Pallet	845X605X2000



Please note that the machine is screwed to the pallet for save transportation. This might require a change in the current way of working used for tabletop machines.

9 Dosing and Buttons

9.1 Recipe files

The pictures below show the standard set-up of the drinks. On the third screen, the cold water button will be fully visible when the VanWest cooling is attached to the machine. All dosing cards will be made available on <http://www.jacobsdouweegbertsprofessional.support>

Button layout recipe ST125ml_1B2C-Milk-Sugar-Tea-HW-Choc



Button layout recipe ST125ml_1B2C-Milk-Sugar-HW-Soup-Choc



Button layout recipe ST125ml_1B2C-Milk-Sugar-Tea-Soup-Choc



Button layout recipe ST125ml_1B2C-Milk-Sugar-IN decaf-HW-Choc
To be defined.

9.2 Drink customization



Depending on the specific drink, various coffee customization options are possible in the Omni XL.

10 Contact persons

Persons	Responsibilities	Email
Brenda van der Linden	Project Delivery Specialist Professional	Brenda.vanderLinden@JDEcoffee.com
Theodor Filos	Global Cat Specialist Pro Beans & R&G	Theodor.Filos@JDEcoffee.com
John Verdam	Equipment Performance Specialist Professional	John.Verdam@JDEcoffee.com
Cindy Fey	Product Marketing Specialist Professional NL	Cindy.Fey@JDEcoffee.com
Philip Wichmann	Supply Chain Planning Specialist (SC - Purchasing)	Philip.Wichmann@JDEcoffee.com