

Introduction Document

WMF 1100S



To: JDE Germany

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1 Introduction WMF1100S

This document is written to support the launch of the WMF1100S. The WMF1100S is developed by one of our suppliers. The introduction document explains the specific JDE SKU incl. design, pricing, logistics, kits & options. This machine will only be available for the German market.

2 Concept information

2.1 Variant

The WMF1100S will be launched in 2 versions, which will only be available for the German market.

	<u>WMF1100S</u> <u>Fresh Milk</u>	<u>WMF1100S</u> <u>Instant</u>
		
Brewing system	1 grinder	1 grinder
Bean hopper	1x 0.55kg	1x 0.55kg
Lockable hoppers	optional	optional
Type of ingredients	Espresso beans Fresh milk Choco instant	Espresso beans Instant milk
Fresh milk capacity	3.5L	X
Containers instant	1x 0.45KG	1x 0.45KG
Touch screen	7" touch display	7" touch display
Coffee outlet	Double	Double
Milk outlet	Single	Single
Hot water outlet*	Separate outlet	Separate outlet

2.2 Drink specifications

The recipes will be made by the countries themselves.

Parameter	Measurement	Restriction
Ground waste bin	30	Coffee based drinks /day
Coffee canister (0.55kg)	65	Coffee based drinks/day
Milk capacity (3.5ltr)	44	Milk based drinks/ day
		Emptying once a day
		Refilling once a day, Café creme: 8.5 grams/ cup
		Refilling once a day, Cappuccino: 80ml/ cup
Advised capacity	80	Cups/day

2.3 USP's

The main message around the WMF1100S:

Great coffee variations with or without milk, modern design and very well received brand.

Key product attributes:

- *A state of the art machine with modern and compact design*
- *Great milk beverages with the "easy milk system"*
- *"Click & Clean" function greatly simplifies the cleaning of the milk system*
- *Easy to use & friendly interface.*

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>
<i>WM1100S Fresh Milk</i>	03.1120.1301	64101470	WMF 1100S FRESH MILK
<i>WMF1100S Instant</i>	03.1120.0301	64101471	WMF 1100S INSTANT
<i>Fridge</i>	03.9190.0001	55118341	COOLING UNIT 3.5 LITER WMF1100S
<i>Fixed water kit</i>	03.1198.6001	55118340	MAIN WATER SUPPLY WMF1100S

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 Technical Data Sheet

Technical data	
	WMF1100S
Capacity Bean container	550 gr
Capacity canisters	450 gr
Boiler capacity	Coffee/Hot water 0.8ltr Steam 1.2ltr
Solid waste container	30 coffee ground cakes
Drip tray capacity	
Dimensions (HxWxD) in mm	Height 556 Width without accessories: 325 Width with cooling unit: 552 Depth: 561
Required dimensions (HxWxD) in mm	656x425 (+227 cooling) x570
Table top	yes
Weight empty	25.5kg/ Cooler 13.5kg
Power voltage	220-240 V, 50/60 Hz
Power consumption	2.3Kw/ Cooler 0.08Kw
Water supply	Water tank/Fixed with kit
Drink adjustments possible	yes
Milk supply	Fresh or instant
Noise level	<70 db (A)

5 Service Aspects

5.1 Training

Training will be provided by the JDE Germany Trainer. If you need additional support/offline training, please contact your Customer Support Specialist.

5.2 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

5.3 Expected service numbers

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

<i>Expected service numbers</i>	
	WMF1100S
Visit Rate	1.5
CM-rate	1.3
Annual Spare Part Costs	30
Mean time to visit	60

5.4 Cleaning

Daily activities:	Refill coffee and milk ingredients, empty & clean drip tray, empty & clean waste container, clean the cooling unit and its milk hoses, execute daily mixer cleaning program, executed daily coffee & milk system cleaning
Weekly activities:	Clean the bean hoppers
Periodic (Monthly) activities:	Clean the brewing unit, instant canister and machine interior.

6 Packaging and specifications

<i>Logistic Data</i>	
Length (in mm)	800
Width (in mm)	600
Height (in mm)	800
Gross weight (Kgs)	65
Netto weight (Kgs)	55
Qty per Pallet	4
Qty per layer	2
LxBXH Pallet	1200x800x1600

7 Contact persons

Persons	Responsibilities	Email
Theodor Filos	Global Category Manager Professional Beans	Theodor.Filos@JDEcoffee.com
Bart Bakker	Customer Support Specialist Professional	bart.bakker@JDEcoffee.com
Alla Prysyazhna	Supply Chain Planning Specialist (SC - Purchasing)	alla.prysyazhna@JDEcoffee.com