Introduction Document
OMNI line
INSTANT OMNI

To: JDE MSU's

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Content

1   Introduction Instant Omni

This document is written to support the launch of the Omni line, more specifically the Instant version within the line. The Omni line 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 introduction document explains the specific JDE SKU's incl. design, pricing, logistics, kits & options. The goal of the Omni line is to eventually replace the current 7100 and 7100+ dispensers.

As the Instant version differs on many aspects versus the Bean 2 Cup and Combi Omni variants, it is decided to create a separate document. Please refer to the introduction document of the Bean 2 Cup and Combi Omni if questions regarding these machines arrive. Or contact your Customer Support Specialist.

2   Concept information

2.1   Variants

The Instant Omni is in line with the rest of the Omni line.

	Instant Omni	B2C Omni single	B2C Omni double	Fresh Brew Omni	Fresh Brew and B2C Omni
Brewing system	Not applicable	Z4000 brewer (ES + FB)*	Z4000 brewer (ES + FB)*		Z4000 brewer (ES + FB)*
Type of ingredients	Instant	Espresso	Espresso, 2 blends		Espresso, FreshBrew
Hour capacity	180 cups	90 cups	90 cups		90 cups
Dispense time coffee	12.5 sec**	34 sec**	34 sec**		Beans: 34 sec** R&G: 34 sec
Dispense time cappuccino	14.5 sec**	24 sec	24 sec		24 sec
Dispense time pot	120 sec	400 sec (espresso) 120 sec (instant)	400 sec (espresso) 120 sec (instant)		400 sec (espresso)

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

2.2   USP's

The Omni is a new premium machine and worthy successor to the 7100 / 220 - platform. The machine distinguishes itself by its more premium design, 10-inch touch screen, LED lighting of the bean container and side panels 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, the latest news.
The Instant OMNI can serve up to 70 employees (up to 70.000 cups per year).

Smart design	The Omni-line is included with a user-friendly 10" touch screen. The design and lay-out of the screen can be fully customized to suit any environment.

All marketing material for the Omni line is created by the Dutch marketing team and has been translated to the English language. All marketing information can be found on Bynder: https://brandportal.jdecoffee.com/login/ or by contacting Harrie Wessels.

2.3   Canisters and drinks

Instant configuration

Due to the brewing type, the instant OMNI has the availability of standard 6 canisters.

Set-up			Optional Set-up		
Coffee (Instant)	2.7	L	Coffee (Instant)	2.7	L
Decafe (Instant)	2.7	L	Coffee (Instant)	2.7	L
Tea/soup	2.7	L	Tea/soup	2.7	L
Milk product	2.7	L	Milk product	2.7	L
Sugar	2.7	L	Sugar	2.7	L
Chocolate	2.7	L	Chocolate	2.7	L

4 different standard clone files will be made available for the Instant OMNI. The full recipe overview incl. dosage can be found on http://www.jacobsdouweegbertsprofessional.support

- Standard setup 125 ml with tea
- Standard setup 125 ml with soup
- Double coffee 125 ml with tea
- Double coffee 125 ml with soup

2.4   Differences

With the 7100 / 220 series

The Omni is designed as the successor of the 7100 platform currently in our portfolio. Some of the main differences are described below:
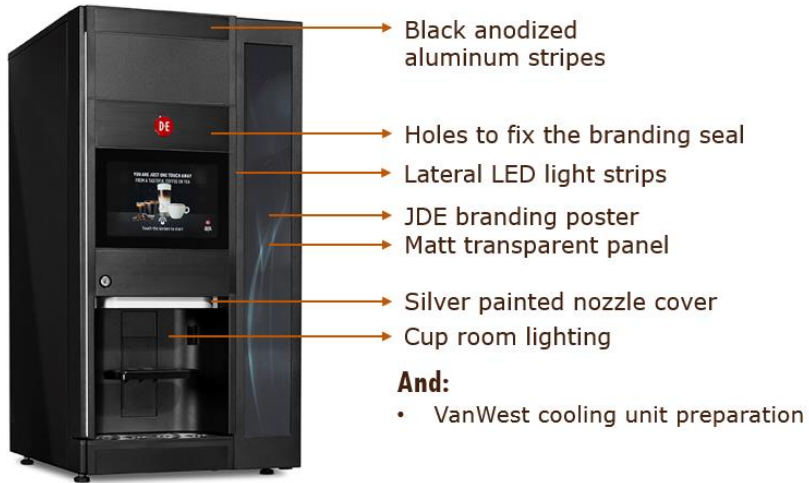
Technical specifications:
- The cup sensor of the Omni detects also cups made of glass;
- The capacity of the drip tray has increased from 0.4 L to approximately 0.9 L;

User Experience:
- Compared to the previous machines, the Omni has a fully separate outlet for coffee and hot water. This means no risk of contamination hot/cold water with coffee drops;
- The Omni machine has a touch screen, including the accompanying opportunities as described in chapter 4;
- Nutritional and allergen information can be displaced on the screen when selecting a drink;
- The language of machine can be switched to any of the languages available. At the moment of introduction, only English and Dutch are supported;
- Future scenario of connecting the machine via Wifi will provide new opportunities, although still to be developed.

With the standard configuration of N&W

Black anodized
aluminum stripes

Holes to fix the branding seal

Lateral LED light strips

JDE branding poster
Matt transparent panel

Silver painted nozzle cover
Cup room lighting

And:
• VanWest cooling unit preparation

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

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

New JDE Portfolio (new codes)			
Type	*Supplier #*	*JDE SAP #*	*SKU description*
Instant Omni	971275	64101261	OMNI_9100-IN 6 NL FV Q JDE
B2C Omni single	971690	64101210	OMNI_9100-ES Z 5 NL FV Q JDE
B2C Omni double	971692	64101211	OMNI_9100-2ES Z 5 NL FV Q JDE
Fresh Brew + B2C Omni	971695	64101260	OMNI_9100-ES/FB Z 5 NL FV Q JDE
Fresh Brew Omni	t.b.d.	t.b.d.	

3.2   Additional features

The machines are still in development at N&W and more and more options become available for this machine. This includes amongst others a payment options, various ways of connection with the internet, etc. For the latest information, spare part numbers and advice regarding installation, please check http://www.jacobsdouweegbertsprofessional.support.

3.3 Branding elements

Door branding is ordered via Crem supplier and <u>not</u> available in the country kit. This needs to be ordered separately. Other branding elements are available, although further preparation in the GUI is needed to fully launch the machine in another brand.

Door Branding Logo				
Supplier #	JDE SAP #	Description	Logo type	Note
6161039	55114872	Branding Logo DE		For all MSU's
6161193	55115776	Branding Logo DE - square		For all MSU's

4 Graphical User Interface / Connectivity

4.1 Touch screen

A 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.
- RSS feed can be shown during the preparation of a drink. 2 URL codes are pre-programmed, and the machine can be personalized by adding a URL from choice.*
- A video can be added which will be shown when the machine is in stand-by modus
- Future development, timing unknown yet: The supplier is working on the possibility to add a survey to the machine and to be able to reach webpages via the machine.

*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 Wifi-module is available as well.
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.
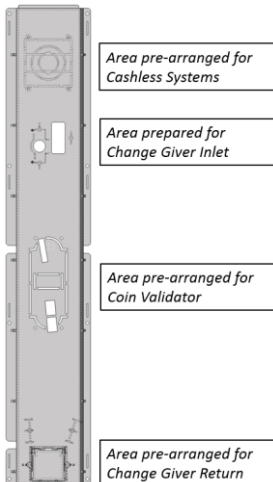
4.2 Connectivity

Hardware
The machine is equipped with EVA-DTS information which can be reached by telemetry devices, for example the Vianet PICO-unit. An example of EVA-DTS parameters can be found on http://www.jacobsdouweegbertsprofessional.support. In the standard clone file, the 81-numbers for consumptions used in SAP are added to quickly find the correct drink in the EVA-DTS file. These numbers can be changed when required.
EMC
The dispenser is at the moment compatible with the EMC (electromagnetic compatibility) certification for standard household appliance (EN-55014-1). The request has been made to execute the tests to receive the RED-certification including a telemetry device. Timing will be shared.

4.3 Payment

The machine is prepared for payment. The payment kit is applicable for both the Coin Changer and Coin Validator system and has an area pre-arranged for Cashless Systems. Please order additionally the black poster which is available when using the Coin Changer, to avoid using the standardized poster of the supplier. A black poster for the Coin Validator has been requested as well.
When using a build-on Cashless System, the Coin Kit is not required and the MDB cable will be sufficient.

5   Phase in – Phase out

5.1   Replacing machines

After full introduction of the Omni-line, JDE aims to delist the 7100 and 7100+ machines.

Machine replacements				
Family	*SAP # / Supplier #*		*Family*	*SAP #*
7100 / IN 220	64100594	⟶	Omni / IN	64101261
7100 / IN 220 Plus (NO)	971270NM			

5.2   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/

NL introduction date for the Instant Omni postponed with 1 quarter due to high stock of the Instant 7100.

Introduction dates	
	Q2 2017
Instant Omni	**NL**

5.3   Phase-out process

The IN 7100 is sold out and will not be bought anymore.

6   Technical Data Sheet

Technical data	
	IN Omni
Users	50
Capacity Bean container	n.a.
Capacity canisters	2.7 l
Boiler capacity	3.2 l
Solid waste container	n.a.
Drip tray capacity	0.9 L
Dimensions (HxWxD)	875 x 450 x 525
Required dimensions (HxWxD)	1060 x 550 x 580
Table top	Yes
Weight empty	75 kg
Power voltage	230 V – 3,4 kW
Power plug	EU
Energy label	
Connection cable	1.8-3.5m
Cup dispenser	No
Water supply	Fixed
Water connection	¾
Drink adjustments possible	Strength, volume, sugar, milk
Milk supply	Instant milk product
Ambient temperature	Min 4°C, max 32 °C at 80% RH
Noise level	<70 dB
Payment system	Prepared for coin and cashless

7   Service Aspects

7.1   Training

Training can be provided by the International Trainers, but will only be scheduled based on request. If you 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
- QRG (quick reference guide)
- Operator manual
- Service information's
- Kit instructions
- EVA-DTS file
- (Advised) dosing cards

7.3   Expected service numbers

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

Expected service numbers	
	IN Omni
Visit Rate	1,2
CM-rate	1.0
Annual Spare Part Costs	€ 29
Mean time to visit	53 min

7.4   Cleaning

Advised cleaning, depending on the usage:
Daily: Refilling the container, standard flushing, emptying drip tray
Weekly: All parts in contact with the instant products (blue parts of the machine)
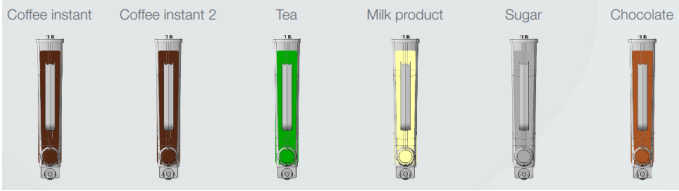
8 Packaging and specifications

Logistic Data	
	Omni
Length (in mm)	600
Width (in mm)	740
Height (in mm)	1070
Gross weight (Kgs)	85
Netto weight (Kgs)	75
Qty per Pallet	1
Qty per layer	1
LxBXH Pallet	1200x800x1270

Material Data		
Component	**Material**	**Weight (g)**
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

9   Dosing and Buttons

The pictures below show the standard set-up of the drinks. All dosing cards will be made available on JDE support.

When using a configuration with Decaf drinks, it is advised to turn on the pre-selection screen, to avoid too many scrolling between the screens. In this case, the Chocolate drinks can be found both in Coffee drinks as well as the Chocolate drinks.

Coffee + Coffee + Tea + Milk + Sugar + Chocolate		
	Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte Latte with sugar	Latte macchiato Latte macchiato sugar Café Choco Wiener Melange Tea Tea with sugar Tea with milk Tea milk/sugar Hot water Optional: Cold water Chocolate Choco lux

Coffee + Coffee + Soup + Milk + Sugar + Chocolate		
	Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte	Latte with sugar Latte macchiato Latte macchiato sugar Café Choco Wiener Melange Soup Hot water Optional: Cold water Chocolate Choco lux

Coffee + Decafe + Tea + Milk + Sugar + Chocolate		
	Coffee drinks Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte Latte with sugar Latte macchiato Latte macchiato sugar Café Choco Wiener Melange **Tea + water drinks** Tea Tea with sugar Tea with milk Tea milk/sugar Hot water Optional: Cold water	**Decaf Coffee drinks** Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte Latte with sugar Latte macchiato Latte macchiato sugar Café Choco Wiener Melange **Chocolate drinks** Chocolate Choco lux Café Choco Café Choco (decaf) Wiener Melange Wiener Melange (decaf)

Coffee + Decafe + Soup + Milk + Sugar + Chocolate	Coffee drinks	Decaf Coffee drinks
	Coffee drinks Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte Latte with sugar Latte macchiato Latte macchiato sugar Café Choco Wiener Melange **Soup + water drinks** Soup Hot water Optional: Cold water	**Decaf Coffee drinks** Café Crème Café Crème with sugar Café Crème with milk Café Crème with milk/sugar Espresso Espresso with sugar Espresso with milk Espresso with milk/sugar Cappuccino Cappuccino with sugar Latte Latte with sugar Latte macchiato Latte macchiato sugar Café Choco Wiener Melange **Chocolate drinks** Chocolate Choco lux Café Choco Café Choco (decaf) Wiener Melange Wiener Melange (decaf)

10 Contact persons

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