

Introduction Document

Instant Omni XL



To: JDE MSU's

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1 Introduction Instant Omni XL

This document is written to support the launch of the Instant Omni XL. The Instant Omni 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 Instant Omni XL is to add a freestanding instant machine to the successful OMNI line.

Please note this is a dedicated Instant machine. In some markets, a modified Espresso Omni XL is used to create an instant solution. For this machine, the introduction of the Espresso Omni XL is a better reference.

2 Concept information

2.1 Variants

Next to the Instant Omni XL, there is also an Espresso variant which is introduced in 2018

	<i>Instant Omni XL</i>	
Brewing system	-	
Type of ingredients	Instant	
Ground waste bin	-	Emptying once a day
Cups behind the door	720 plastic cups (600 paper cups) Drinks / day	Refilling once a day
Coffee canister (1.6 kg)	1000	Refilling once a day, Café creme: 1.6 grams/ cup
Coffee canister decaf (0.9kg)		
Milk canister (4.1Kg)	476	Refilling once a day, Cappuccino: 9 grams/ cup
Dispense time coffee	15	125 ml cup (with cup drop)
Dispense time cappuccino	15	125 ml cup (with cup drop)
Dispense time hot water	14	125 ml cup (with cup drop)
Advised capacity	20000-65000	To limit service costs (depending on filling frequency)

* Based on the recipes in the standard complete backup file.

2.2 USP's

The Instant Omni 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 Instant Omni XL has a capacity of 20,000 - 65,000 units per year. This means that it is suitable for about 20 to 65 employees. The target is primarily in Medium to Large 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 instant coffee machine

Key product attributes:

- Ownable JDEP look and feel
- 13" touch screen with JDEP GUI
- Versatile machine with advanced customization drink options
- Fast dispensing due to optimized water system
- 720 ps or 600 paper cups behind door

All marketing material for the Instant Omni XL is created by the International marketing team and can be found on Pulse: <https://havaspulse.com/v2/search/mine> or by contacting Vera Happ.

2.3 Canisters and drinks

Instant configuration

<i>Standard Set-up*</i>					
Coffee	4.5	L	≈	1.3	Kg
Coffee / decaffe	2.5	L	≈	0.7	Kg
Chocolate	4.5	L	≈	3.9	Kg
Milk product	6	L	≈	4.3	Kg
Sugar	4.5	L	≈	4.2	Kg
Soup	4.5	L	≈	3	Kg
Tea	4.5	L	≈	2,5	Kg

*depending on ingredient brand

A complete backup 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 (coffee, empty, milk, sugar, chocolate, soup, tea)
- Decafe (coffee, decaffe, milk, sugar, chocolate, soup, tea)

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 color, 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 stirrers.
- 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>			
Type	Supplier #	JDE SAP #	SKU description
Instant Omni XL	968255	64101870	INSTANT OMNI XL

3.2 Additional features

<i>JDE Portfolio</i>				
Type	Supplier #	JDE SAP #	SKU description	Comment
Hygiene Kit	962704	55119210	HYGIENE KIT OPERA TOUCH	 <p>Standard kit, contains 4 mixers. In the machine there are 5.</p>
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.
Coin cap	259482	55118272	COIN CAP	
Change giver cap	259480	55118274	CHANGE GIVER CAP	
Complete cover coin return	962722	55119529	KIT BLIND OPERA TOUCH JDE	
Coin Mechanism	Please see separate instructions on JDE support			
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.
- A website 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
- A satisfaction question can pop-up after x amounts of dispensing.



*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 (see chapter 9.1), 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 Instant Omni 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.

5.2 Phase-in process

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

<i>Introduction dates</i>				
Versions & Kits	Q1 2019	Q2 2019	Q3 2019	Q4 2019
Instant Omni XL				NL, BE

5.3 Product Hierarchy information

ZCMA/ZOPT/ZMCN Machine:

01050104010008 Instant Omni XL

ZOPT Payment/connectivity:

- 010503990001 Paymentsystem Chip
- 010503990002 Paymentsystem Cash
- 010503990003 Paymentsystem Card QE
- 010503990004 Paymentsystem Card MC
- 010503990005 Connectivity Unit
- 010503990006 Paymentsystem Card Vianet
- 010503990007 Payment Card + Connectivity Vianet
- 010503990008 Contactless payment
- 010503990009 Connectivity only
- 010503990010 Other Payment

ZOPT Watersystem

- 01050399160001 Waterfilter
- 01050399160002 Watersoftener

ZOTP Machine options (like hygiene kit etc)

- 01050399990001 Machine Options

ZOPT cold water unit

- 01050399180003 Cold water unit

6 Technical Data Sheet

	Technical data
	<i>Instant Omni XL</i>
Users	20-65
Capacity canisters	4,5L - 2,5L - 4,5L - 6L – 4,5L – 4,5 L – 4,5 L + ON REQUEST EXTRA SOUP CANISTER SIDE
Boiler capacity	5,3L
Solid waste container	-
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
Weight empty	130 kg
Power voltage	230 V
Frequency	50/60 Hz
Power plug	EU
Energy label	A
Cup dispenser	Yes
Water supply	Fixed
Water connection	3/8 + connector to 3/4
Milk supply	Instant Milk
Ambient temperature	5-34 C
Noise level	<70 dB

The recycling sheet of the Instant Omni XL will is posted on the support page.

7 Service Aspects

7.1 Training

Training will be provided by the International Trainers. All MSU's can request a training in Utrecht. 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)

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>Instant Omni XL</i>
Visit Rate	1.7
CM-rate	1,36
Annual Spare Part Costs	€63
Mean time to visit	57 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

	<i>Logistic Data</i>
	<i>Instant Omni XL</i>
Length (in mm)	740
Width (in mm)	600
Height (in mm)	1830
Gross weight (Kgs)	140
Netto weight (Kgs)	130
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. Due to the amount of drinks, a pre-selection screen is available when the decaf set-up has been selected. 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>

	Technical data
	<i>Corresponding planograms</i>
ST125_INcoffee-Empty-Choco-Milk-Sugar-Soup-Tea	59003131
ST125_INcoffee-INdecaf-Choco-Milk-Sugar-Soup-Tea	59003132

Button layout recipe ST125_INcoffee-Empty-Choco-Milk-Sugar-Soup-Tea



+ extra screen for soup button

Button layout recipe ST125_INcoffee-INdecaf-Choco-Milk-Sugar-Soup-Tea

Start screen:



Coffee drinks



Decaffeinated drinks



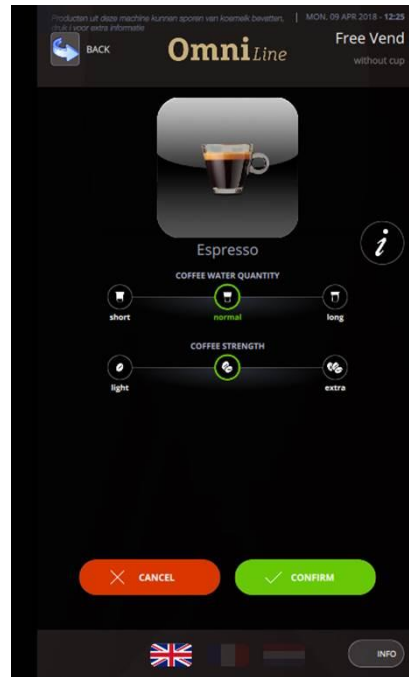
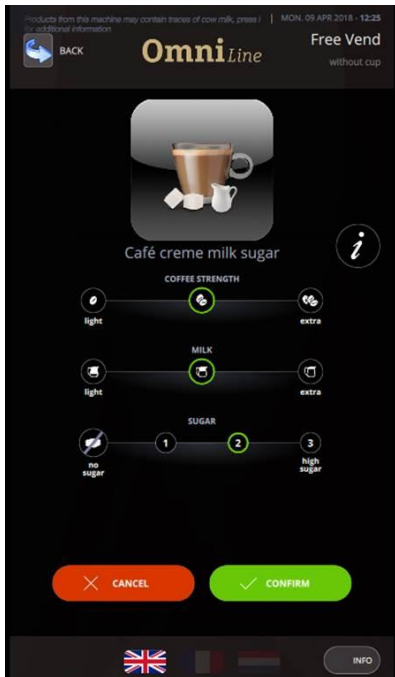
Chocolate drinks



Water tea soup



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
Vera Happ	Global Cat Specialist Instant Coffee	Vera.Happ@JDEcoffee.com
John Verdam	Equipment Performance Specialist Professional	John.Verdam@JDEcoffee.com
Miriam Moes	Supply Chain Planning Specialist (SC - Purchasing)	Miriam.Moes@JDEcoffee.com