

w|stron

innovation integration Center



wistron[®]
 Innovation • Integrity

Smart Brew Solutions

IIC smart brew solution features patented, innovative coffee brewing technologies along with IOT applications and big data analytics, to assist our partners in achieving their targeted results and bringing satisfying user experiences to their customers



**OREO Detachable
Digital Scale**



**FREDDA AIoT
Cold Brew**



**Connected
Cloud Solution**



**FREDDA+
Coffee Cloud
Platform**

FREDDA High-Speed Cold Brew Solution



- 3 minutes brewing
- Intelligent parameter control
- High-precision digital system
- AIoT coffee innovation

Traditional Cold Brew

8h

Cost inefficiency

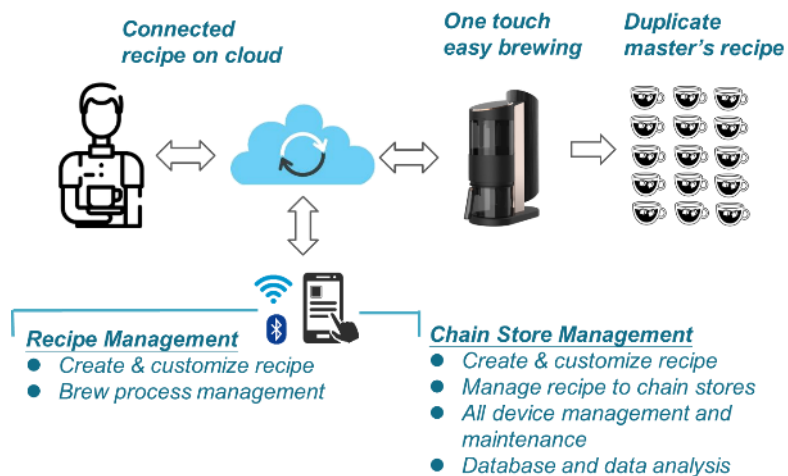
V.S.

FREDDA

- 3min -

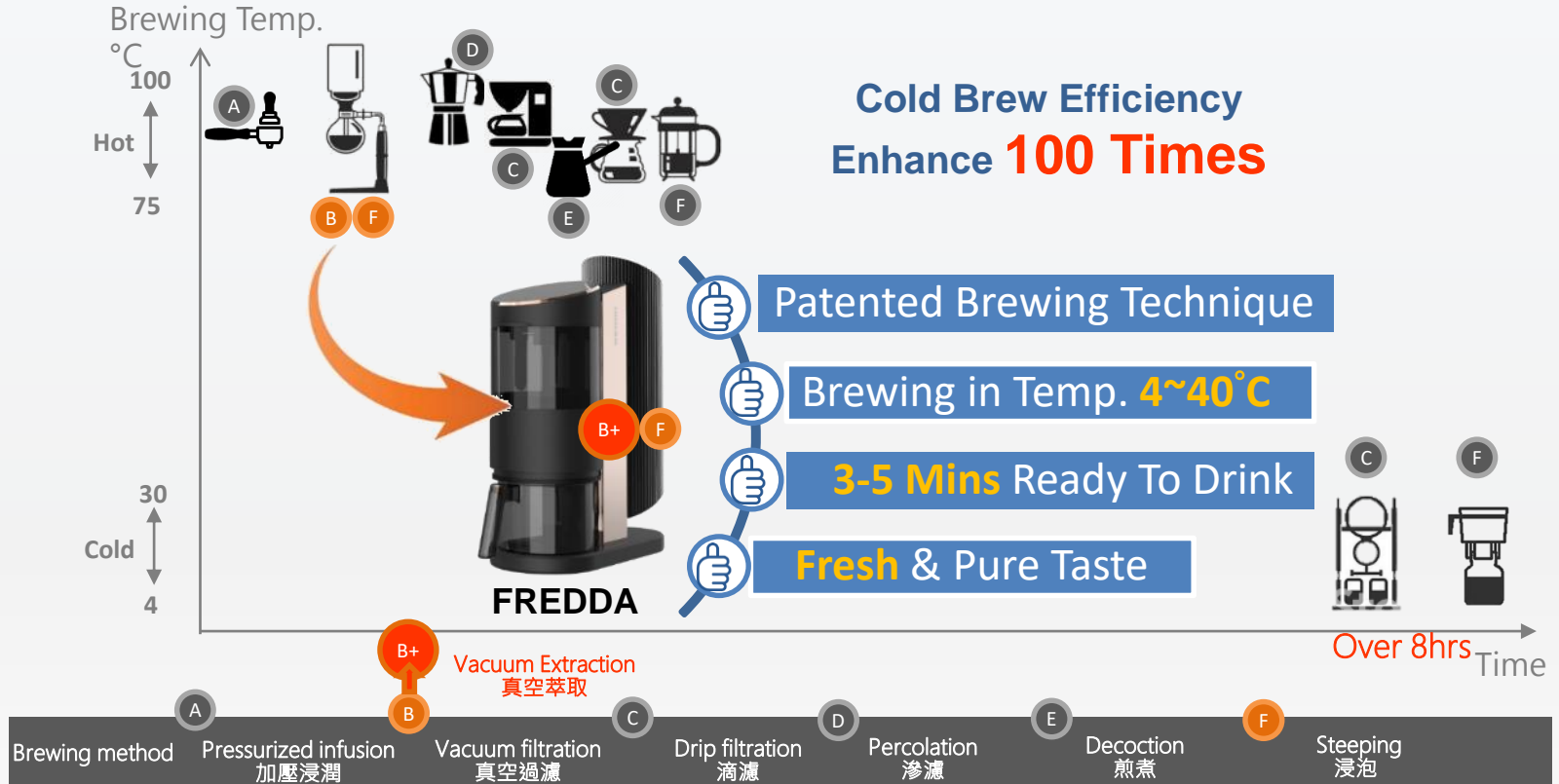
Time saving
Energy saving
Space saving
Manpower saving
No inventory required

Economical

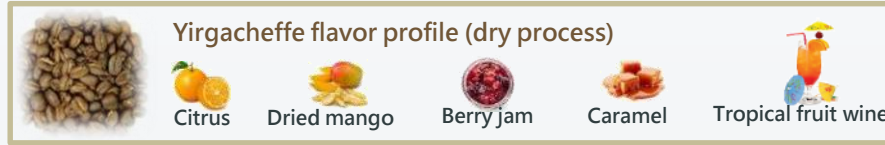


Hi FREDDA

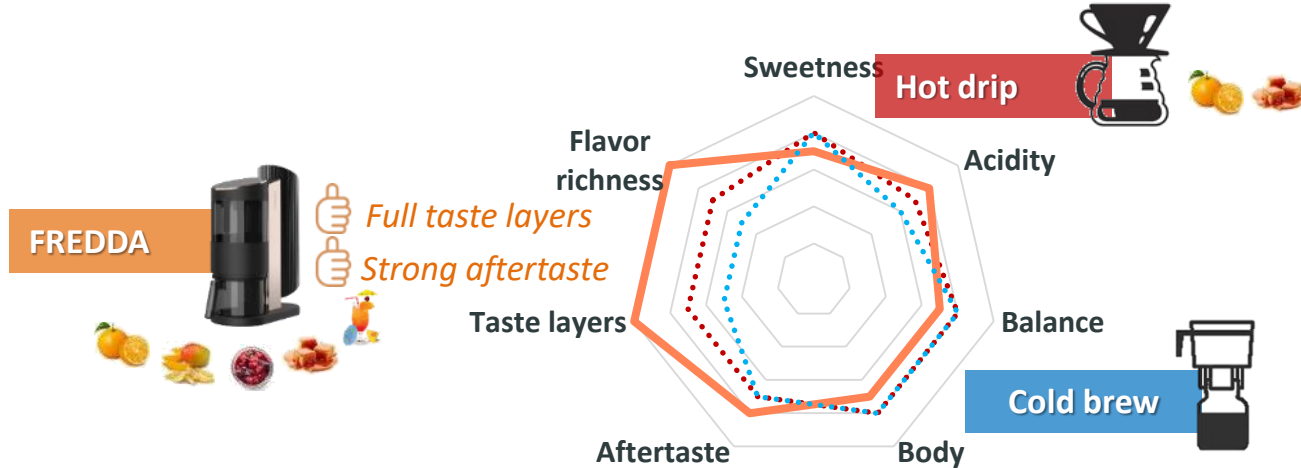
A Brand-New Type of Coffee Maker



100% Present Flavors of Coffee Beans



Taste comparison of Hot drip, traditional Cold brew and FREDDA of same coffee beans



An Evolution of Cold Brew Coffee Technique

	Steeping Cold Brew	FREDDA	Ice Drip
Brew ratio 1:10	 	 	 
Brewing time	14 hrs	 3-5 mins	8 hrs
Brewing tech.	Steeping	Stir+ Steeping + Vacuum Extraction	Drip filtration
Drink directly	Concentrate Coffee, Not Drink Directly	Pure & fresh <i>(recipe adjustable to make drink directly)</i>	Concentrate Coffee, Not Drink Directly
Drink with ice	Greater body but less layer	Sweetest and more taste layers <i>(recipe adjustable to make concentrate coffee)</i>	Greater body but less layer
TDS	Over 2.0	1.3 - 2.5	Over 1.5

Note : Result can be vary based on different recipe

FREDDA Benefits to Biz Operation

Steeping Cold Brew Coffee



- Muddy taste
- Food safety concern
- Cost inefficiency

V.S.

FREDDA







Time saving
Energy saving
Space saving
Manpower saving
No inventory required

- Fresh & Clear
- Serve by order
- Economical

Evolution to Commercial Market

How commercial does cold brew coffee today!

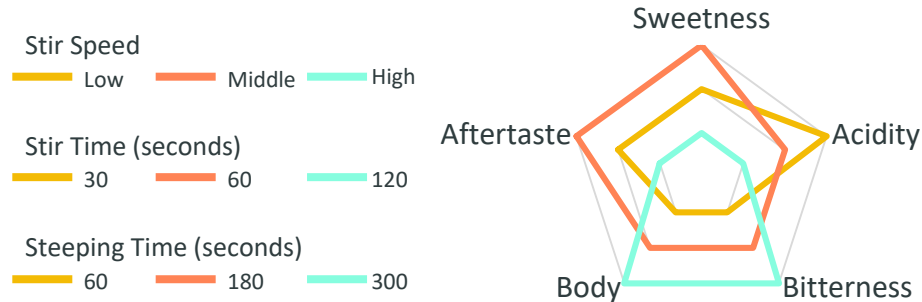
	 FREDDA	 Starbucks	 7-11
Brand	FREDDA	Starbucks	7-11
Brewing ratio	1:10	1:4 (Concentrated coffee, add water and ice at 1:1:1 ration when served)	N/A
Brewing method	By FREDDA	Steeping in room temperature in Toddy container 	Steeping in 25°C-30°C cold water
Brewing time	3-5 minutes	14 hours	48 hours
Variety of beverage	Serve by order	Only 1-2 items of inventory preparation a day	1 same item all day

Adjustable Parameters to Various Recipe

Available Parameters

Stir strength	3 Levels (Low / Middle / High)
Stir period	10-120 Sec
Steeping period	20-240 Sec
Vacuum Pressure	3 Levels (Low / Middle / High)

For example: Coffee taste trend via parameter adjustment



Freedom of Drink Diversity



Cold Brew **Tea** Is Healthy & Tasty



Enhance Tea Brewing Efficiency 80-200 Times

Steeping Cold Brew Tea



4-10 hrs

V.S.

FREDDA

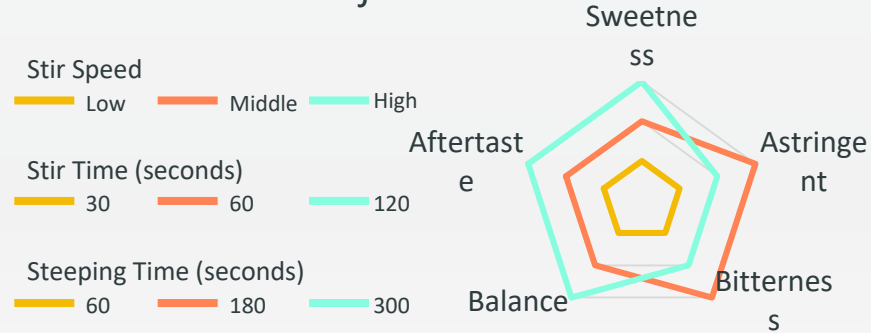


Tea Flavor Adjustable With Preference

Available Parameters

- Stir strength 3 Levels (Low / Middle / High)
- Stir period 10-120 Sec
- Steeping period 20-240 Sec
- Vacuum Pressure 3 Levels (Low / Middle / High)

For example: Green tea taste trend via parameter adjustment



Note : Result can be vary based on different tea varieties

Hi FREDDA

IoT Connected to the World



FREDDA AIoT Makes it Simpler & Smarter

FREDDA works standalone

Stable and consistent quality of cup output with high-precision digital control system



Recipe creating and sharing by APP

Baristas show their personal flavors by adjusting parameters and recipes setting



Connected data supports business and device management by Wi-Fi connecting to Cloud

- Remote recipe management (shops)
- Brewing and machine statistic and analysis (shops and maintenance service)
- Online diagnosis for maintenance service



Machine with WiFi connecting

IoT Business Management to the World

Just Click Remotely!
Manage Your Recipe to the World





Machine with WiFi connecting

IoT Business Management to the World

Get every Brewing data from all shops around the world for business data analysis and hot recipe





Machine with WiFi connecting

IoT Business Management to the World

Maintenance service is so easy!

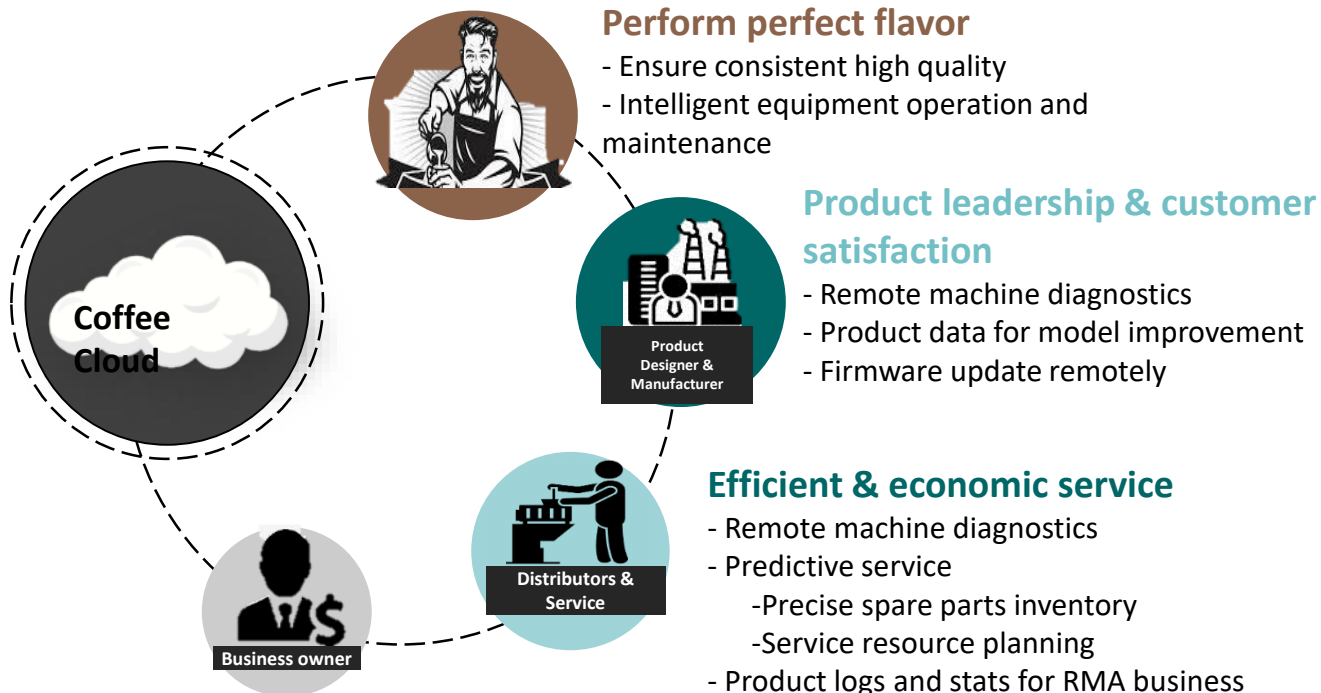
Component replace service is predictable Intelligently

Online diagnosis by connected data





Benefit from Data



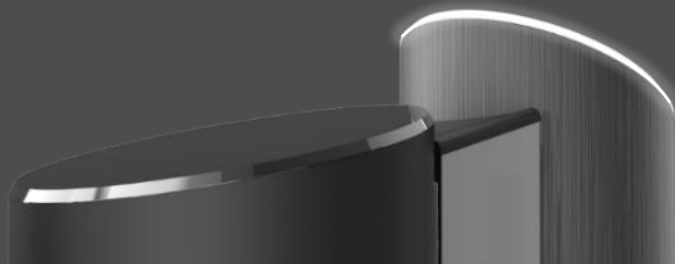
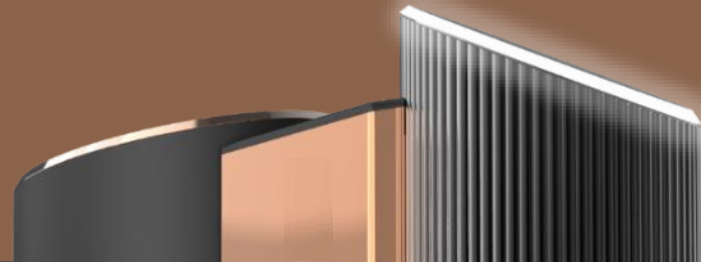
FREDDA Feature Spec

Max Capacity	Output 750ml
Parameters	Stir speed : Low/Mid/High Stir time : 10-120 sec Steeping time : 20-240 sec Vacuum pressure : Low/Mid/High
Extraction Temperature	4°C~40°C cold water is allowable
Power	Input voltage: AC 100~240V Output power: 12V / 3A max
Wireless	Wi-Fi / Bluetooth combo
Dimension W X H X L (mm)	442*353*150 mm
Weight	7.2kg
Materials	Containers: Tritan (Food-grade) Mechanical: Aluminum

Color Plan

Bronze

Classic / Pattern



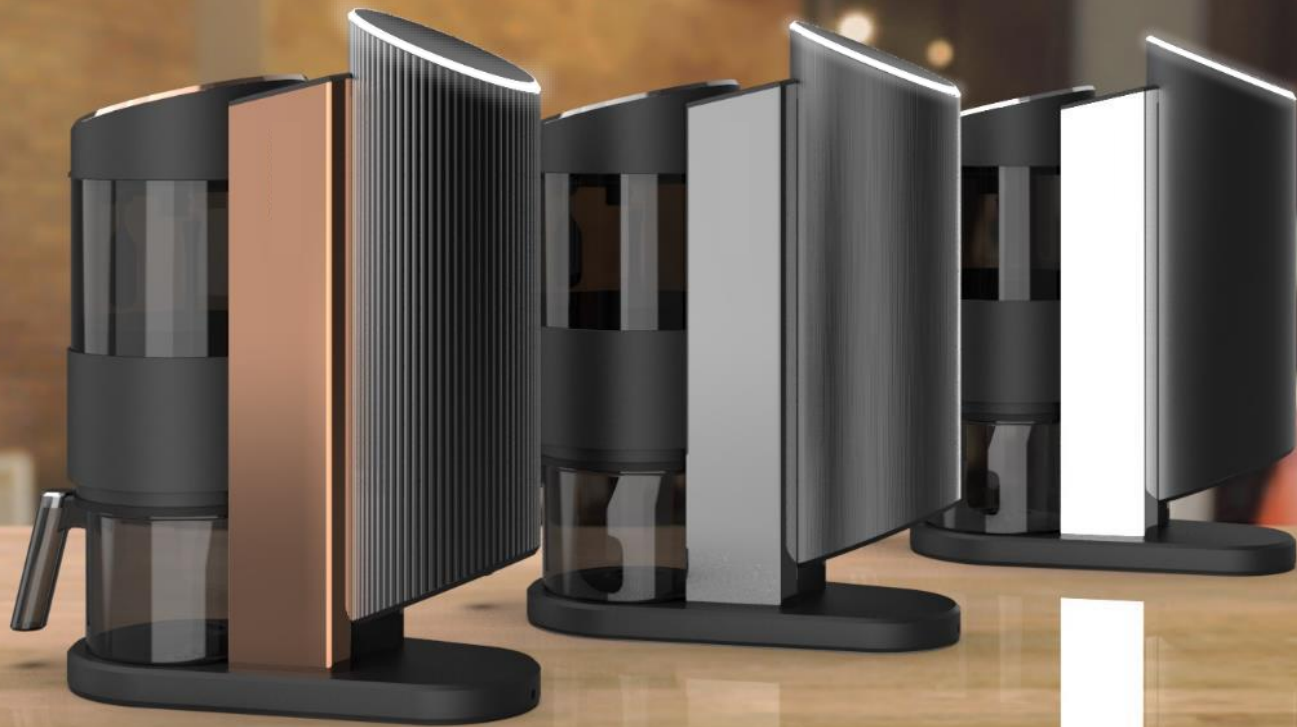
Dark gray

Stable / Hair brush









Scenario



R

... world for the rarest small-lot coffees
and artfully roast them at our Starbucks Reserve Roasteries



