

Keurig B70 ECO Brewer

Brewing coffee in less impactful ways without the user noticing the difference.

Strategies:

- Lightweight: Shape optimize
- Fit product system to need: Size to fit, remove barriers to desirable behavior
- Prevent Leakage: Decrease effort

Impacts Addressed:

- The machine is only on when in use
- Water is only heated at point of delivery.
- Vampire power eliminated
- Interface is simplified, reducing electronics

Assumptions:

- 1460 brews per lifetime
- Drinking Temperature = 60°C, Brewing Temperature = 93°C, Room Temperature 20°C
- Diluted concentrated coffee will have taste comparable to standard brews

Evidence:

- Popular kitchen appliances are “black boxes”
- High end machines are purchased by frequent users or used in small office environments¹

Sources:

1. Conversations with Ian Tinkler, VP of Engineering, Keurig

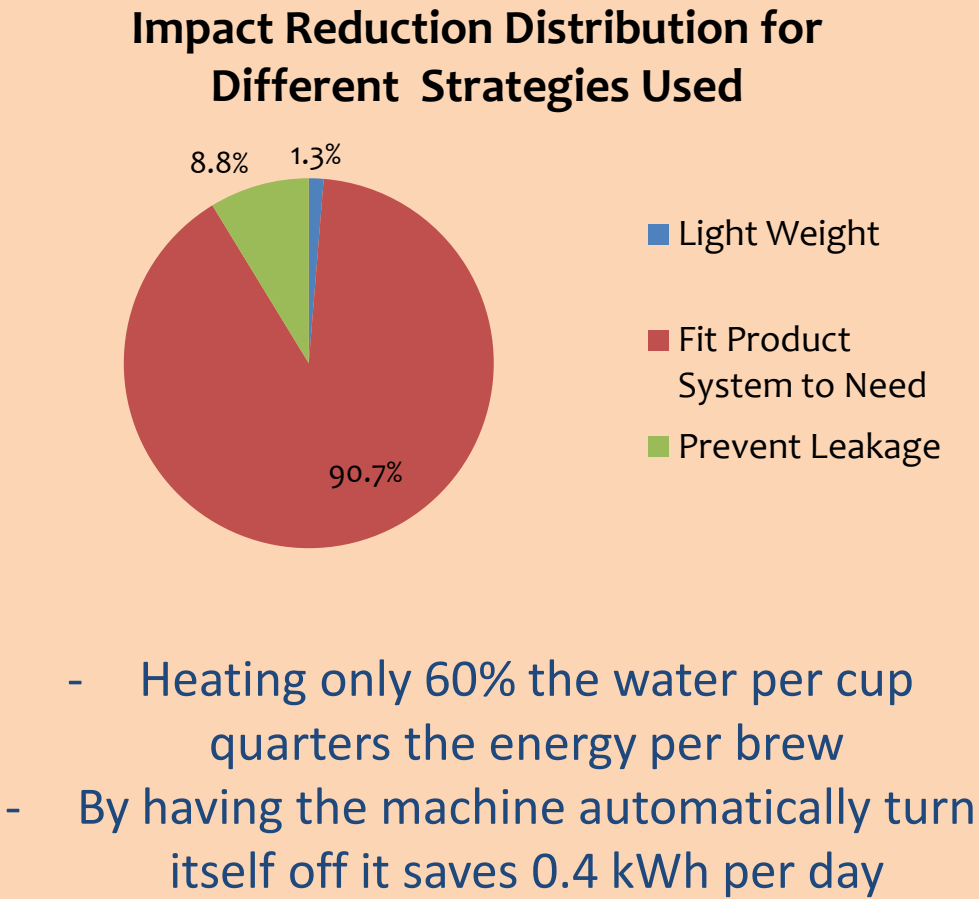
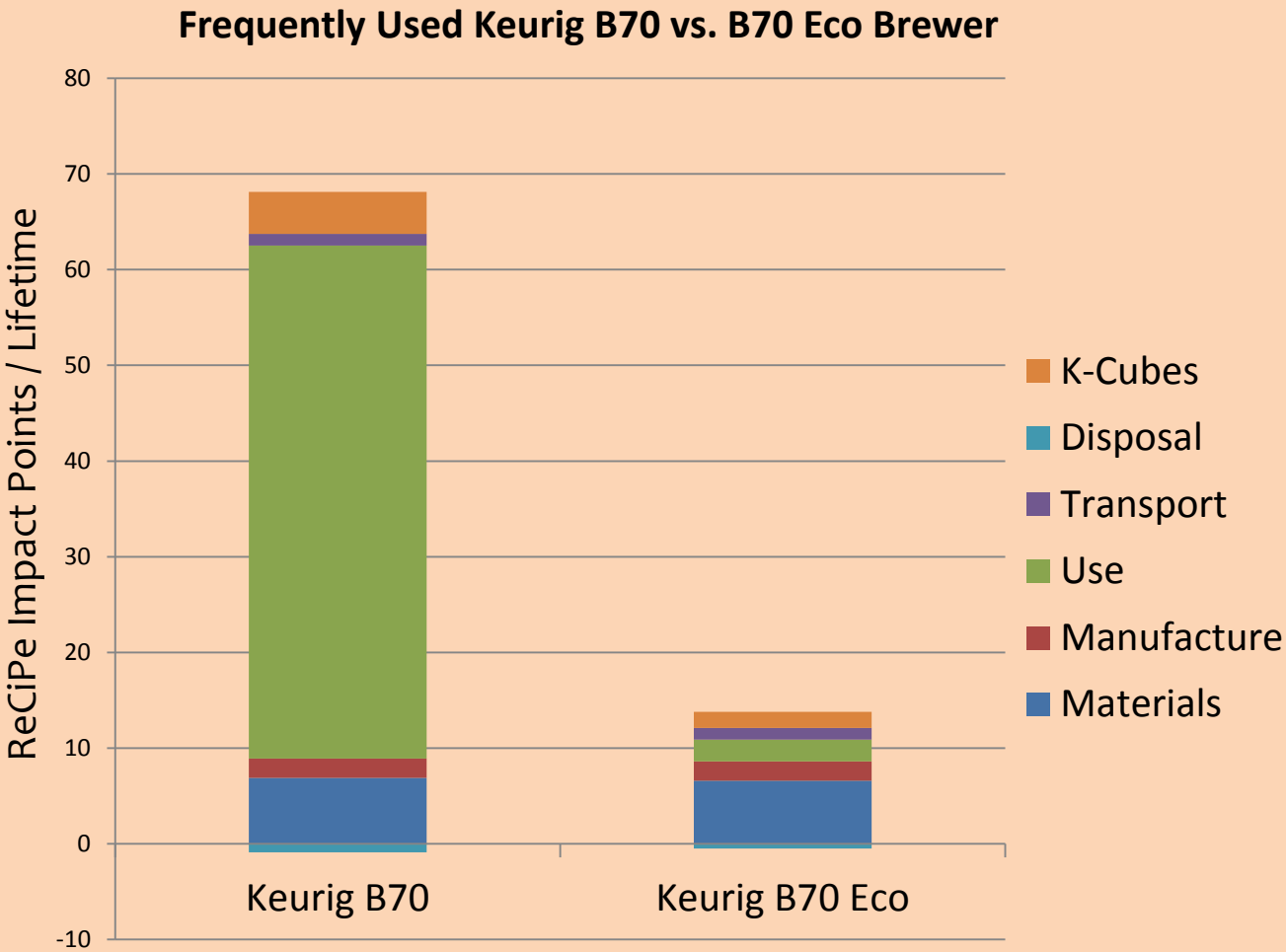
Concerns:

- Users will associate lack of screen interface with inferior quality
- Coffee will have inferior taste

Limitations:

- Lack of knowledge of coffee brewing and its effect on taste

Original: 67.22
B70 ECO: 13.3
Factor of Improvement: 4x



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