

DRINKLINK VENDING  
SERVICES LTD

HOT DRINKS,  
CONFECTIONERY & FOOD  
VENDING EQUIPMENT  
PORTFOLIO

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# IN-CUP

## DESCRIPTION:-

TOP BRAND SOLUBLE INGREDIENTS PRE-PACKED INTO A PLASTIC CUP - SEALED IN SLEEVES OF 20 OR 25 CUPS. DISPENSERS PROVIDE HOT WATER AND SUGAR TO ADD TO THE CUP TO PREPARE THE DRINKS.

## MANUFACTURERS WE USE:-

EUROCUP, DARENTH & OUR OWN EQUIPMENT.

## RELEVANT SITES:-

FACTORY TYPE SITES, SMALL OFFICES, SPORTS SITES, HOSPITALS.

## POSITIVE POINTS:-

- ☺ SEALED FOR FRESHNESS AND HYGIENE.
- ☺ NO RESIDUE FROM PREVIOUS DRINKS.
- ☺ TOP BRAND INGREDIENTS KNOWN BY CUSTOMERS.
- ☺ SIMPLE AND RELIABLE EQUIPMENT - EASY TO CLEAN.
- ☺ COMPETITIVE PRICING STRUCTURE - AGAINST KENCO & KLIX etc.

## NEGATIVE POINTS:-

- ☹ “STILL” DRINKS - MUST BE STIRRED WELL - NOT CREAMY / FROTHY.
- ☹ DRINKS ARE PRE-PACKED SO CANNOT BE ADJUSTED TO TASTE.
- ☹ EXPENSIVE WHEN COMPARED TO LOOSE INGREDIENT DISPENSERS.

# LOOSE INGREDIENT - SOLUBLE

## DESCRIPTION:-

HIGH QUALITY SOLUBLE INGREDIENTS PACKED IN BULK BAGS - WHICH ARE LOADED INTO CANISTERS WITHIN THE DISPENSER. INGREDIENTS ARE WHIPPED TOGETHER WITH HOT WATER IN A MIXING BOWL AND THEN DISPENSED INTO EITHER A DISPOSABLE OR CHINA CUP.

## MANUFACTURERS WE USE:-

RHEAVENDORS, BRAVILOR, N&W, MATRIX & DARENTH.

## RELEVANT SITES:-

FACTORY CANTEENS, ANY OFFICES, CAFES & CATERING OUTLETS.

## POSITIVE POINTS:-

- ☺ HIGH QUALITY COFFEE SHOP STYLE DRINKS.
- ☺ EXCELLENT CHOICE INCLUDING CAPPUCINOS & CHOCOLATES ETC.
- ☺ DRINKS INGREDIENTS ARE ADJUSTABLE TO TASTE.
- ☺ VERY MODERN & ATTRACTIVE EQUIPMENT OPTIONS.
- ☺ SIMPLE, FLEXIBLE AND RELIABLE EQUIPMENT - EASY TO CLEAN.
- ☺ VERY LOW CUP COST AND MACHINE COST - TO SUIT ANY BUDGET.

## NEGATIVE POINTS:-

- ☹ SLIGHTLY MORE INVOLVED TO FILL & CLEAN THAN IN-CUP.
- ☹ MUST BE CLEANED REGULARLY TO AVOID HYGIENE ISSUES.
- ☹ THERE ARE EVEN HIGHER QUALITY DRINKS AVAILABLE IF REQUIRED.

# LOOSE INGREDIENT - BEANS-TO-CUP

## DESCRIPTION:-

PREMIUM QUALITY COFFEE BEANS MIXED WITH HIGH QUALITY SOLUBLE INGREDIENTS, PACKED IN BULK BAGS - WHICH ARE LOADED INTO CANISTERS WITHIN THE DISPENSER. THE BEANS ARE GROUND, BREWED & FILTERED WITHIN THE MACHINE AND THEN WHIPPED TOGETHER WITH THE SOLUBLE INGREDIENTS AND HOT WATER IN A MIXING BOWL - THEN DISPENSED INTO EITHER A DISPOSABLE OR CHINA CUP.

## MANUFACTURERS WE USE:-

RHEAVENDORS, BRAVILOR, N&W.

## RELEVANT SITES:-

CANTEENS, OFFICES, BOARDROOMS, CAFES & CATERING OUTLETS.

## POSITIVE POINTS:-

- ☺ PREMIUM QUALITY “AUTHENTIC” COFFEE SHOP STYLE DRINKS.
- ☺ EXCELLENT CHOICE INCLUDING CAPPUCCINOS & CHOCOLATES ETC.
- ☺ DRINKS INGREDIENTS ARE ADJUSTABLE TO TASTE.
- ☺ VERY MODERN & ATTRACTIVE EQUIPMENT OPTIONS.
- ☺ LOW CUP COST AND MACHINE COST - TO SUIT MOST BUDGETS.

## NEGATIVE POINTS:-

- ☹ MORE INVOLVED TO FILL & CLEAN THAN IN-CUP & SOLUBLE.
- ☹ MUST BE CLEANED REGULARLY TO AVOID HYGIENE ISSUES.
- ☹ SLIGHTLY HIGHER POTENTIAL FOR MAINTENANCE ISSUES.

# FILTER “PERCOLATED” COFFEE

## DESCRIPTION:-

PRE-GROUND FRESHLY ROASTED COFFEE IS PACKED AND SEALED INTO VARIOUS PORTION SIZES - ie 50g SACHETS OR 6kg BULK BAGS. WHEN REQUIRED, THE GROUND COFFEE IS UNSEALED AND PLACED INTO A FILTER PAPER WITHIN A FILTER BASKET IN THE BREWING MACHINE. HOT WATER IS THEN Poured OVER THE COFFEE AND THE WATER THEN DRAINS THROUGH THE COFFEE AND IS DISPENSED INTO A CONTAINER BELOW. THIS IS THE ORIGINAL AND SIMPLEST WAY OF MAKING FRESH COFFEE. CAFETIERES ARE A VARIATION OF THIS BREWING METHOD FOR AN INDIVIDUAL SERVING.

## MANUFACTURERS WE USE:-

BRAVILOR, LA CAFETIERE, NEVILLE UK.

## RELEVANT SITES:-

OFFICES, SHOWROOMS, RECEPTION AREAS, ALL COFFEE SHOPS & CATERERS.

## POSITIVE POINTS:-

- ☺ VERY SIMPLE TO OPERATE - NO SPECIAL SKILLS REQUIRED.
- ☺ VERY COST EFFECTIVE (FROM 4P P/CUP) - MAJOR PROFIT GENERATOR.
- ☺ FAST BREWING CYCLE - VOLUME CAN EASILY BE SERVED.
- ☺ VERY WIDE CHOICE OF COFFEES AVAILABLE.
- ☺ LOW COST EQUIPMENT - SIMPLE TO OPERATE AND MAINTAIN.

## NEGATIVE POINTS:-

- ☹ SOMETIMES CONSIDERED TO BE “BASIC” - MAYBE NOT FASHIONABLE.
- ☹ NO VARIATION OR MENU CHOICES - “IT IS WHAT IT IS”.

# ESPRESSO - BEANS-TO-CUP

## DESCRIPTION:-

PREMIUM QUALITY COFFEE BEANS PACKED IN BULK BAGS - WHICH ARE LOADED INTO HOPPERS ON TOP OF THE DISPENSER. THE BEANS ARE GROUND, BREWED & FILTERED WITHIN THE MACHINE AND THEN DISPENSED INTO EITHER A DISPOSABLE OR CHINA CUP. FRESH MILK IS SIMULTANEOUSLY DRAWN INTO THE MACHINE, HEATED, FROTHED AND THEN DISPENSED WITH THE COFFEE TO MAKE A RANGE OF PREMIUM AUTHENTIC DRINKS.

## MANUFACTURERS WE USE:-

JURA, BRAVILOR, WMF, MACCO MEGA.

## RELEVANT SITES:-

PREMIUM COFFEE SHOPS & CATERING OUTLETS.

## POSITIVE POINTS:-

- ☺ HIGHEST QUALITY “AUTHENTIC” COFFEE SHOP DRINKS.
- ☺ MENU CHOICES INCLUDE ESPRESSOS, CAPPUCCINOS & LATTES.
- ☺ MACHINES ARE FULLY AUTOMATIC - NO “BARISTA” SKILLS NEEDED.
- ☺ VERY MODERN & ATTRACTIVE EQUIPMENT OPTIONS.
- ☺ COFFEE STRENGTH & MILK VOLUME ARE ADJUSTABLE TO TASTE.

## NEGATIVE POINTS:-

- ☹ COMPLEX AND TIME CONSUMING TO MAINTAIN & CLEAN.
- ☹ HIGHER COST OF EQUIPMENT AND MAINTENANCE.
- ☹ USUALLY PROVIDE A RESTRICTED MENU OF DRINKS (ie NO CHOCOLATE).

# ESPRESSO - TRADITIONAL

## DESCRIPTION:-

PREMIUM QUALITY COFFEE BEANS PACKED IN BULK BAGS - WHICH ARE LOADED INTO A HOPPER ON THE SEPARATE GRINDER. THE BEANS ARE GROUND IN THE GRINDER AND THEN “SKILLFULLY” PACKED INTO A “GROUP HEAD” ON THE MACHINE - WHERE THE COFFEE IS BREWED UNDER PRESSURE AND THEN DISPENSED INTO EITHER A DISPOSABLE OR CHINA CUP. FRESH MILK IS “MANUALLY” HEATED & FROTHED USING THE STEAM ARM ON THE MACHINE AND THEN ADDED TO THE COFFEE TO MAKE A RANGE OF PREMIUM AUTHENTIC DRINKS.

## MANUFACTURERS WE USE:-

IBERITAL, STAFCO / EXPOBAR, MANTAYA, WMF, COFFEE TECH.

## RELEVANT SITES:-

PREMIUM COFFEE SHOPS & CATERING OUTLETS.

## POSITIVE POINTS:-

- ☺ HIGHEST QUALITY “AUTHENTIC” COFFEE SHOP DRINKS.
- ☺ ANY DRINK CAN BE MADE - COFFEES, CHOCOLATES AND EVEN TEAS.
- ☺ FULL “THEATRE” OF DRINKS BEING MADE FOR CUSTOMERS.
- ☺ PREMIUM PROFITS CAN BE MADE FROM “SPECIALITY DRINKS”.
- ☺ MUCH LESS COST FOR EQUIPMENT THAN BEANS-TO-CUP MACHINES.
- ☺ LESS TIME FOR MAINTENANCE AND CLEANING THAN BEANS-TO-CUP.

## NEGATIVE POINTS:-

- ☹ STAFF “BARISTA SKILLS” TRAINING IS NECESSARY.
- ☹ MANUAL PREPARATION OF DRINKS - CANNOT JUST PRESS A BUTTON.

# CONFECTIONERY - “SNACKS”

## DESCRIPTION:-

WIDE VARIETY OF PACKAGED FOOD AND DRINKS PLACED IN SPIRALS WITHIN CHILLED CABINET, WHICH ROTATE WHEN ACTIVATED TO DISPENSE THE CHOSEN PRODUCT.

## MANUFACTURERS WE USE:-

N&W, FAS, DARENTH.

## RELEVANT SITES:-

FACTORY SITES, OFFICES, SPORTS SITES, HOSPITALS.

## POSITIVE POINTS:-

- ☺ CHILLED CABINET TO MAINTAIN PRODUCTS CORRECTLY.
- ☺ WIDE VARIETY OF PRODUCTS CAN BE VENDED FROM SINGLE DISPENSER.
- ☺ CRISPS, CHOCOLATE, CANS, BOTTLES & CARTONS CAN BE VENDED.
- ☺ HEALTHY PRODUCTS CAN ALSO BE VENDED AS ALTERNATIVES.
- ☺ CABINETS HAVE LARGE GLASS FRONT DISPLAY AREA.
- ☺ MULTI PRODUCT DISPENSERS ARE VERY WELL PRICED.

## NEGATIVE POINTS:-

- ☹ CAN'T VEND FRESH FOOD FROM STANDARD SNACK MACHINES.
- ☹ DISPENSERS ARE LARGE AND HEAVY - NEED SPACIOUS SITE & ACCESS.

# DRUM BASED FOOD DISPENSERS

## DESCRIPTION:-

ANY CHOSEN FOOD ITEM IS PLACED WITHIN FLEXIBLE SECTION OF ROUND DRUM WITHIN MACHINE. THE DRUMS ROTATE WHEN ACTIVATED TO DISPENSE THE CHOSEN PRODUCT.

## MANUFACTURERS WE USE:-

N&W, FAS.

## RELEVANT SITES:-

FACTORY SITES, CANTEENS, SPORTS SITES, HOSPITALS, CATERERS.

## POSITIVE POINTS:-

- ☺ CHILLED CABINET TO MAINTAIN FOOD PRODUCTS CORRECTLY.
- ☺ ANY FOOD PRODUCTS CAN BE VENDED INCLUDING PLATED MEALS.
- ☺ CAN BE USED WITH MICROWAVE TO PROVIDE HOT MEAL OPTIONS.
- ☺ FLEXIBLE DRUM SECTIONS TO ACCOMMODATE DIFFERENT ITEM SIZES.
- ☺ CABINETS HAVE LARGE GLASS FRONT DISPLAY AREA.
- ☺ “FIRST IN FIRST OUT” AUTOMATIC PRODUCT MANAGEMENT SYSTEM.

## NEGATIVE POINTS:-

- ☹ RELATIVELY HIGHER COST WHEN COMPARED TO OTHER MACHINES.
- ☹ DISPENSERS ARE LARGE AND HEAVY - NEED SPACIOUS SITE & ACCESS.