



Safe handling of sustainable cups – reducing pass on of anything and everything

**Minimising multiple touch points also minimises the risk of passing on a virus or bacteria. As we get back to delivering hospitality minimising multiple touch points and pass on risks will be vital.**

The distribution of drinks can be aided through Dial a Cup, protecting your colleagues and your customers by minimising multiple touch points.

Dial a Cup units can be mounted horizontally, or vertical-up, or overhead vertical-down.

This innovative, time-tested, delivery method enables staff to safely dispense most standard beverage cups – no more unused cups piled on counters or thrown in the trash because they were damaged.

The one-size-fits-all adjustable dial mechanism allows operators to change styles without worrying whether the new cups will fit in the dispenser: simply depress the little button and dial it in, or out, to adjust to the cup you are using.

Each single unit houses a sleeve of 8-32 oz cups in that can be extracted individually: 2.6 kg weight: cups can be decanted directly from the plastic cover into the cup dispenser which ensures safe, germ free loading, untouched by human hand until removed from the dispenser.

Models are available in stainless steel: housing 2 or 3 units, some with integral spaces for lids & stirrers.

For more information, pricing and availability

call our friendly team to discuss on 01895 272236

or email [info@equiline.co.uk](mailto:info@equiline.co.uk)

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