

Q. When I am at work I feel a bit queezy - could it be our drinks vending machines?

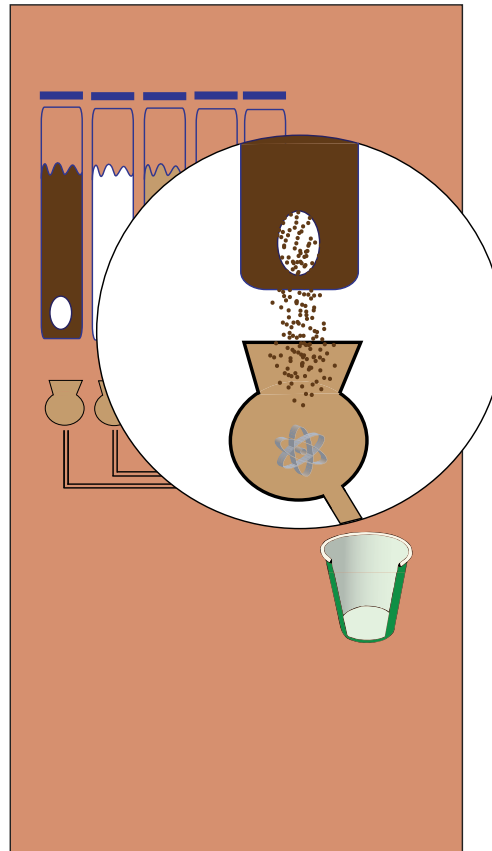
A. The antiquated mixing systems used in nearly all traditional machines is extremely crude not dissimilar to a domestic toilet, this systems is referred to in the trade as “push and flush” for obvious reasons. Ingredients are churned out of the canister by a basic Archimedean screw arrangement dropping dry ingredient into a mixing bowl. Water flows into the mixing bowl and the mixture is flushed around the bowl and falls out of the dispense pipe under gravity.

The problems associative with this system are myriad. Steam rises from the bowls directly into the opening of the ingredient canisters casing stalactites of coagulated ingredient at the mouth of the ingredient canister which left unchecked will eventually blocking the canister and the bowl.

Damp powder residue around the opening of the bowl. Reside of drink mixture sticks to the inside of the bowl and agitator. Moisture droplets remain inside the mixing bowl. All of the above contain the four vital elements for bacterial growth. FOOD MOISTURE WARMTH AND TIME. Unless rigorously cleaned every day as a minimum bacterial growth will occur and once started will multiply rapidly in just a few hours. The risk for bacterial growth overnight is huge over a weekend is almost a certainty.

Environmental health magazine conducted a survey and found that 23% of traditional drinks vending machines tested contained ecoli type 1.

Many machines use the same bowl for mixing different drinks. At best this will result in one drink tasting of another a very common complaint with traditional machines. At worst is potential dangerous for people with allergies or diabetics.



Traditional vending machine



THE IN CUP PLUS ANSWER...

By moving the cup to the ingredient cartridge fresh ingredients are dispensed directly into the cup that you are going to drink from just like you make at home This simple idea eliminates at a stroke any possibility of cross contamination and bacterial growth.



The In Cup Plus system