

## PERTH COFFEE HIRE - FREQUENTLY ASKED QUESTIONS

### 1. HOW MUCH MILK WILL I NEED?

You will need approx 100ml per cup, assuming it is a milk based coffee. Therefore, for 200 cups, you will need around 20 litres of milk

### 2. HOW MUCH WATER WILL I NEED?

You will need around 60mls of water per cup of coffee. Therefore, for 200 cups, you will need around 10-12 litres of water.

### 3. HOW BIG ARE THE CUPS?

Cups hold up to 300ml – the machine has been programmed to fit this size. We normally find people can sell this size for around \$3.50

### 4. DO YOU HAVE LIDS?

Yes! Lids can be provided. They are 3.5 cents per lid

### 5. HOW BIG IS THE FRIDGE?

The fridge is designed to sit next to the machine on the table/bench – you can get up to 3 x 3L containers of milk in there.

### 6. DO I HAVE TO HEAT THE MILK?

The milk is heated automatically – the machine is fully automatic with push buttons for all types of coffee – no additional frothing of the milk is required.

### 7. HOW LONG DOES IT TAKE FOR A CUP OF COFFEE TO BE MADE?

The machine takes about 20-25 seconds to make a coffee. You can expect to make around 40 cups per hour.

### 8. DOES IT COST MORE TO GET TWO MACHINES?

No! Depending on availability and the size of your event/function, it can sometimes be advantageous to have two machines to increase output, especially at peak times. Speak to us about whether that option would be suitable for your circumstances.

### 9. DO YOU PROVIDE BARISTAS?

Yes! Depending on how long the event is for and what time of the day, rates are as follows:

- 3 hours or less - **First hour free!** (within metro area) then \$20 per hour
- 3 hours or more (or outside of metro area)– day (till 6pm) \$22 per hour per barista
- 3 hours or more – weekends or evening (after 6pm) \$25 per hour per barista