

# Top 5 key tips: how to choose a coffee machine to suit your company's needs

Thank you for downloading our guide! We have compiled the key tips here to help your company choose the coffee machine that best suits your needs. We recommend that you take time to consider each point first, and then browse the coffee machine range available in our webshop, or turn to one of our Paulig PRO professionals for advice.



## 1. Who makes the coffee and how much is consumed on a daily basis?

One of the most important aspects of choosing a coffee machine is the amount of coffee consumed per day. Is it, for example, more than 50 cups per day, or less? You should also consider whether the consumption of coffee continues throughout the day or focuses on certain times, such as mornings or lunchtime. The special features of coffee consumption may be crucial for selecting the right coffee machine.

Another important aspect is who prepares the coffee. Does someone make filter coffee at certain intervals or is it a barista who prepares coffee beverages in the traditional way, using an espresso machine? Or would you prefer an automatic coffee machine that makes coffee at the touch of a button, without the input of an employee?

## 2. Is it filter coffee and/or espresso-based coffee drinks that you consume? Apart from coffee, which other beverages do you wish to serve?

When you are looking for a coffee machine for commercial use, it is important to know what type of coffee beverages you are going to serve. Everyone knows that we prefer filter coffee in Finland, but espresso-based beverages are becoming increasingly popular as well. So, do you wish to serve filter coffee, espresso-based coffee beverages or both? It is also good to bear in mind that the demand for dark roast coffee is on the rise, and it may be a good idea to include dark roast in your coffee selection alongside light roast.

When deciding which drinks to serve, do not forget that not everyone likes coffee. Tea is always in demand and there are various options for cold water as well – sparkling or non-sparkling. Cocoa is a great alternative to coffee or tea, and ideal as a delicacy. The Paulig PRO selection meets all your needs. We have cocoa, tea, cold coffee beverages, supplies and equipment, as well as popular oat drink options alongside dairy milk.





### 3. Where will you place the coffee machine? How much space is available? Which technical aspects should be considered?

The location of the coffee machine is a decisive factor when making your choice. Is it better to choose one big coffee machine or several smaller ones? For example, if your office premises are big, it is a good idea to place a number of coffee machines around the office. It is more practical and helps avoid queuing to get your cup of coffee. On the other hand, for example in a hotel lobby or restaurant, it may be convenient to place the coffee machines side by side in a dedicated area. In many cases, the coffee machine is the heart of the kitchen or café corner and you should make an effort to create pleasant surroundings. In modern offices, the aim is often to create a cozy and pleasant coffee oasis, a sort of lounge, where the coffee machines and furnishings provide a natural meeting place.

How much space do you have for the machine and will the machine be installed on an existing tabletop or should there be a dedicated piece of furniture for it? Is there a water and drain supply available for the coffee machine or do you require a machine with a water tank? How about the power supply, is the voltage 230 or 380? Our sales teams are happy to assist with any technical issues you may have.



### 4. Do you require additional equipment, for example a refrigerator?

When you are looking for a coffee machine that best meets your needs, it is important to know how much coffee is consumed per day, and what kind of beverages are required. Some automatic coffee machines are equipped with a refrigerator and a cocoa and syrup unit. This makes it possible to prepare high-quality cocoa and coffee beverages.

Those who prefer tea need hot water, so the coffee machine should provide that as well. You should also consider whether you prefer fresh milk or oat drink or will milk or oat drink powder be sufficient.



### 5. Who will be responsible for the maintenance and cleaning of the coffee machine?

A proper coffee solution involves much more than the coffee machine alone. When choosing the coffee machine, it is essential to consider what happens next, once the machine has been installed. Who will be responsible for its maintenance? What will you do if technical problems occur?

Coffee machines make high-quality coffee only if they are maintained and cleaned on a regular basis. Proactive maintenance ensures that the coffee machine operates without faults. Moreover, the best coffee requires adjusting the coffee machine settings according to the selected coffee bean. That is why, when buying or leasing a coffee machine, it is important to find a supplier who can also provide high-quality maintenance services and react quickly to any problems that may arise. Paulig PRO's highly skilled team of professionals provides maintenance services throughout Finland. We offer a wide range of service packages tailored to meet your needs.

## Ask for a free consultation

Our Paulig PRO professionals can help you to choose the most suitable coffee solution based on the amount of your coffee drinkers and your premises. [Read more and contact us for a free consultation.](#)

As our customer, [you can order products easily from our webshop](#), where you can find our wide range of premium products from top notch coffee machines and coffee to other drinks and supplies.

