

Do your Pitchers Measure Up?

Having a good quality milk pitcher is a must for any coffee professional. The Rhinowares Stainless Steel Milk pitchers also have incremental measurements in ml's and oz's to remove the guess work. We have seen many cafes save thousands of dollars a year by ensuring milk which is poured is not wasted. If a cafe doing 3000 milk based coffees a week could save just 10ml's of milk per drink, this equates to 30 litres of milk a week OR 1500 litres of milk a year. Yeah Yeah...I hear it all the time...but I know where to pour to...BUT does your staff? And if they do, do they really care? Remove another cost variable with Rhino pitchers!