

Coffee – A Magnet to Repeat Bookings

4 roads to quality.

Jump start your coffee upgrade by considering two choices, coffee bags or machines.

Choosing a coffee machine for a hotel bedroom involves considering factors such as ease of use, compact size, minimal mess, and quick brewing time. Our suggestions don't need a coffee maker, grinder, or any other equipment. Safety: Machines should have auto-shutoff features to prevent accidents.

1. Single-Serve Pod Machines

These are popular due to their convenience and simplicity. They use pre-packaged pods or capsules, making them perfect for a quick, no-mess brew.

Which the consumer magazine test score 74% Bosch Tassimo Finesse. Simple to use it produces tasty espresso and cappuccino and is quiet and energy efficient.

2. Compact Drip Coffee Makers

These are great for guests who prefer a traditional drip coffee experience.

Have a look at the Cuisinart Filter Coffee Machine, Instant Coffee, Pebble, DCC780WU, 2 l Capacity

3. Single-Serve Brew Bags or Coffee Bags

While not a machine, this option provides convenience and minimal cleanup, ideal for hotel settings.

Steeped Coffee Bags: These pre-packaged, single-serve bags only require hot water, making them extremely user-friendly and portable.

Pros: Convenience: Brew bags are easy to use. You just need hot water and a mug, making them perfect for travel, work, or quick preparation at home.

Cons: Flavour Quality: The quality of the coffee can vary. Some coffee enthusiasts find that brew bags do not provide the same richness and complexity as freshly ground coffee.

Innfill recommends Coffee bags from Paddy & Scott's

<https://paddyandscotts.shop/products>

Fresh milk: Serve in flasks from HG Stephenson's

<https://stephensons.com>

Pioneer Stainless Steel Vacuum Flask 7oz / 200ml