



Rinsing station for office pantries

The same cup all day, instead of a new one every time.

A rinsing station next to the coffee machine makes rinsing so simple and accessible that everyone keeps reusing their cup all day.



The problem in the pantry

Reusable cups don't fail on the idea, they fail in practice

01 Full dishwashers

Several cups per employee mean extra dishes and extra unloading.

02 Wet and cluttered counters

Rinsing by hand leaves water around the tap and extra cleaning.

03 No time between meetings

If rinsing takes too many steps, the cup gets set aside and the user picks up another one.

Rinse&Go makes rinsing as fast and as obvious as throwing away.



How it works

One motion, two seconds, done

01

Cup or mug over the rinsing cross

Place the cup or mug upside down over the rinsing point.

Cups and mugs up to 140 mm across fit, including standard mugs with a handle.
The rinsing cross holds them in place.

02

Press down briefly

The inside and the drinking rim are rinsed precisely in about two seconds.

Pressing opens the valve; release it and the rinsing stops immediately.

03

Lift it and go

The water drains straight away and the cup can go right back with you.

No trip to the tap, no cup in the dishwasher.

No electricity, no settings and no waiting.

What it delivers

Faster reuse, less strain on the pantry

about

2 sec.

to rinse one cup

circa

70%

less water than washing in
the dishwasher

circa

80%

less water than rinsing under
the tap

0 kWh

electricity used per rinse

What that means in practice

Dishwashers run with fewer cups in them

The area around the tap stays dry and tidy

One cup lasts the whole day

Basis for the figures dishwasher: 9.5 litres per cycle, assuming 13 cups. Tap: 10 seconds of rinsing at 6 litres per minute. Rinsing time and water use: Rinse&Go product specification. Electricity: the station has no electrical connection. Rinsing is not hygienic cleaning and does not replace that step.

The range

Two setups, the same rinsing technology

Is there a worktop you can cut into? Then the PantryRinser. If not, the PillarRinser.



PantryRinser

white or black ☐ ☒

Built into the worktop, next to the coffee and tea point. Compact and unobtrusive.

Option A matching base cabinet, so nothing has to be cut into the existing worktop.

Dimensions 260 × 300 × 254 mm

Weight 1.6 kg

Installation cut-out of at least Ø165 mm in the worktop



PillarRinser

white or black ☐ ☒

Free-standing pillar on its own base, for spots without a suitable worktop. Suitable for coffee corners and walkways.

Required A water supply and drain in the floor or the wall behind the pillar.

Dimensions 250 × 250 × 975 mm

Weight 11.2 kg

Installation free-standing on its own base, no worktop needed

Everything that gets dirty comes off without tools



Simple to take apart and clean

The centre rinsing point rinses the inside. The side channels aim water at the outer drinking rim, the rim your lips touch. Every part that needs cleaning comes off without tools, which makes it easy to clean.

Connections and dimensions

No electrical connection

Water supply: ½ inch

Approx. 100 ml of water per second

Minimum water pressure: 2 bar

Drain: 32 mm

Cups and mugs up to Ø 140 mm

Cleaning and maintenance

Daily, wipe it down with a cloth. **about 1 minute**

Weekly, remove the top ring and rinsing cross and clean them. **about 5 minutes**

Annually, a check-up by Rinse&Go, included in the rental (see the offer on page 9).

Technical datasheet and installation manual available on request via contact@rinsego.nl.

In practice

In use every day, on real workfloors

“

With its rinsing stations, Rinse&Go offers a practical way to rinse reusable cups quickly and easily during the working day.

Heyday Integrated
Facility services provider

Customers

ArtEZ University of the Arts

Hogeschool
van Amsterdam

Hogeschool
Windesheim

THOMAS
MORE

HEYDAY

Awards



Winner
Vebego Workplace Innovation
Award 2026

PHILIPS
Innovation Award

Semi-finalist
Philips Innovation Award
2025



Finalist
CSU Innovatie Award 2024



An easy start

Try it first, decide afterwards

The demo model sits loose on top of the worktop, next to a sink. Nothing has to be cut into the pantry worktop to get started.

- ✓ Four-week pilot, longer by arrangement
- ✓ No permanent changes to the pantry
- ✓ Can start within a week
- ✓ Cancel monthly, rate on page 9



How it goes

01

Introduction

We discuss your location, current situation and goals.

→ 02

Demonstration

We show how the rinsing works and advise on the setup that fits best.

→ 03

Targeted pilot

We agree on success criteria and an evaluation moment together.

[Schedule an introduction →](#)

A clear offer

Rental per station, maintenance included

PantryRinser

Built into the worktop

€ 59

per month, per station, excluding VAT

PillarRinser

Free-standing pillar

€ 69

per month, per station, excluding VAT

Pilot

Demo model on the worktop

€ 59

per month, excluding VAT, cancel monthly

Included in the rental

- ✓ Rental of the rinsing station
- ✓ Annual check-up
- ✓ Maintenance and replacement parts

Separate, on request

- + Installation: one-off cost, depending on the location
- + Base cabinet for the PantryRinser: price on request

Contract term: the standard rental period is 48 months. The pilot is separate from this and can be cancelled monthly.

Which setup suits your location? We advise on that during a no-obligation demonstration.

Find out what Rinse&Go can do at your location

Schedule a no-obligation introduction. We discuss your location, current situation and goals, and we reply within two working days.

[Schedule a consultation →](#)



Jeffrey Zuidgeest, Sales

+31 6 37 44 14 02 · contact@rinsego.nl



Scan for the contact page

rinsego.nl/contact