LidSaver™ Loading Procedures:
Getting the Best Dispensing Possible from Your LidSaver

PLEASE READ CAREFULLY BEFORE LOADING LIDS.
The LidSaver™ is a welcome addition to our self-service beverage presentation. Overloading the LidSaver™ with lids will cause the LidSaver™ to not dispense our lids the way it was intended to. Understanding and following this simple procedure will result in providing safe and clean lids to your customers.

1. We Start With Excellent Lids.
   - Our lids stack well and evenly (See Illustration A).
   - Taking the time to load them properly into the LidSaver™ is important for good dispensing.

2. What Happens When You Overload the LidSaver™?
   - Lids are jammed together (See Illustration B) and it may dispense two or more lids.
   - Lids that are jammed into the LidSaver™ will flatten and crack on the edge which wastes the lids.
   - Lids that are jammed into the LidSaver™ will stick together and not dispense well.

OVERLOADING DOES NOT PROVIDE ANY BENEFIT!

3. How to Get the Best Out of Your LidSaver™.
   - Your LidSaver™ dispenser holds a sleeve of lids which is approximately 100 lids. Do not insert any more lids than the dispenser naturally and easily accepts.
   - When inserting a partially filled LidSaver™ push new lids gently into place until you feel light resistance and then stop (See Illustration C).
   - Your LidSaver™ dispensers are factory set to dispense the specific lids which are identified on the round “Pusher Plate” located inside the dispenser. Load only these lids into your LidSaver dispensers.
   - Never load flat lids into a LidSaver™ set up for dome coffee lids.

Illustration A
Lids dispense well

Illustration B
Lids dispense poorly and crack

Illustration C
Lids are uniform and evenly spaced right out of the sleeve. They will dispense very well.