Glassware

Proper care and maintenance of commercial glassware is crucial to ensure its longevity, clarity, and overall appearance. Follow these steps to keep your glassware in top condition, providing a professional and appealing presentation for your establishment:

❶ Washing

Commercial Dishwashers:

- **Dedicated Glassware Racks:** Use racks specifically designed for glassware to prevent movement and collisions.

- **Proper Loading:** Load the dishwasher carefully, ensuring the glasses are secure and do not touch each other.

- **Appropriate Detergent:** Use detergents formulated for commercial dishwashers and glassware.

- **Gentle Cycle:** Select a gentle or glassware-specific cycle to minimise damage from high temperatures and strong water jets.

- **Rinse Aid:** Use a rinse aid to prevent water spots and enhance the shine of the glassware.

❷ Drying

- **Air Dry:** The safest method is to allow glassware to air dry. Place items upside down on a clean, lint-free towel or drying rack.

- **Soft Cloth:** If towel drying is necessary, use a soft, lint-free cloth to avoid scratches and lint residue. Microfiber cloths are ideal for this purpose.

❸ Polishing

- **Polishing Cloth:** Use a microfibre or lint-free cloth designed for glass polishing.

- **Steam Method:** Steam the glassware over hot water and then polish with a cloth to remove spots and streaks.

- **Avoid Excessive Pressure:** Apply gentle pressure while polishing to prevent breakage.

❹ Storing

- **Vertical Storage:** Store glassware upright to avoid putting pressure on the rims, which are the most fragile part.

- **Avoid Stacking:** Do not stack glassware unless it is designed for stacking, as this can cause scratches and increase the risk of breakage.

- **Use Dividers:** Use dividers or separators on shelves to prevent glasses from touching and chipping.

❺ Usage Tips

- **Avoid Extreme Temperatures:** Do not expose glassware to sudden temperature changes. Avoid pouring boiling liquids into cold glasses or placing hot glasses in cold water.

- **Handle with Care:** Handle glassware by the base rather than the rim to reduce the risk of breakage and fingerprints.

- **Inspect Regularly:** Check glassware for chips or cracks regularly. Remove damaged pieces from circulation to ensure safety.

❻ Preventing Cloudiness

- **Avoid Hard Water:** Use a water softener if your water supply is hard. Hard water can leave mineral deposits that cause cloudiness.

- **Proper Rinsing:** Ensure thorough rinsing to remove all soap residues, which can cause cloudiness.

- **Regular Descaling:** Regularly descale the dishwasher to remove mineral buildup that can affect glass clarity.