

Glass Wash Care

CARING FOR YOUR GLASSWARE

Glassware should always be:

1 COOL



- A lot of effort is made to ensure that beer is served at the right temperature – using warm glasses can ruin the temperature and taste of the beer
- Glassware should be allowed to cool for at least 30 minutes before re-using

2 CLEAN



- New glasses should always be renovated before use and at least once every 2 months
- Check glass cleanliness regularly
- Don't put coffee cups, crockery, ashtrays, etc. into your glass washer

3 DRY

- Using a wet glass from the glass washer will affect the head formation
- Leave glasses to cool and dry for at least 30 minutes before use
- During extremely busy periods, glasses can be left to dry for 5 minutes face up



45mins 5mins

4 DAMAGE FREE

- Always check glassware for chips and cracks before using

5 BRANDED



- Always use the correct branded glassware when available
- If no branded glassware is available, always use an unbranded glass, never pour beer into another brand's glassware
- Always present the glass with the branding facing the customer

6 NUCLEATED

- Nucleated glasses are used for lager and cider
- The nucleation provides a point for the CO₂ to 'break out' of the solution to form and maintain the correct head



ILLUSTRATION
LO-RES – ORIGINAL
TO BE SUPPLIED

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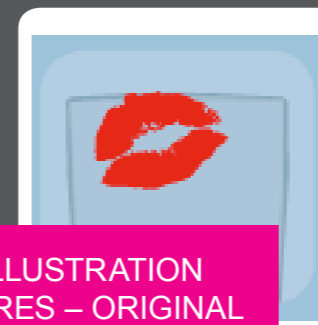
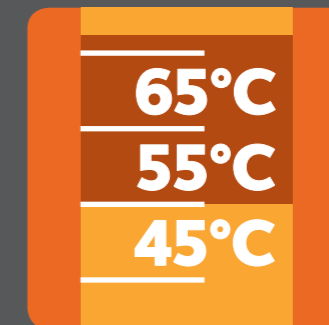


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- Remove lipstick smears from glasses before placing in the washing machine
- Ensure that the wash and rinse tanks always reach their operational temperatures before use, typically between 55°C and 65°C
- Use only detergent and rinse aid products specifically formulated for cabinet glass washing machines
- Check the level of detergent and rinse aid in the containers on a regular basis and ensure that they are correctly connected to the machine
- Check rotating arms to ensure that they spin freely
- Make sure the filters are cleaned and spray jets cleared of any blockages at the beginning of every session
- Drain glass washing machine reservoir at least once per session

AVOID:

- Washing ashtrays or crockery in the glass washer
- Washing crystalware in cabinet machines
- Using glasses directly from the glass washer (allow them to dry and cool for at least 30 minutes)
- Leaving the door of the machine closed overnight, a closed machine encourages the growth of micro-organisms