

*Della Luce crystal glassware offers high-end collections with exceptional clarity and fine rims that bring an air of class and elegance to any establishment. Though glassware made of lead-free crystal is stronger by chemical makeup than glass, the risk of breakage still remains.*



## THE CHIEF ASPECTS OF GLASS BREAKAGE IN AN ESTABLISHMENT ARE:



### *Thermal Shock*

Occurs when there is a sudden temperature change, as glassware holds temperature, and any rapid change can cause stress and breakage.



### *Mechanical Shock*

Occurs when glassware comes into contact with another object, such as another glass or plate, causing weakening and susceptibility to breakage.

Though one of these aspects will eventually produce breakage in any glassware due to the life of a food service establishment, proper care can be taken to maximize the life of your glassware.

## TO EXTEND THE LIFE OF YOUR GLASSWARE, WE RECOMMEND THE FOLLOWING:

- Preheat glasses for warm drinks with warm water.
- Allow glasses to return to room temperature following washing before use. Never use a warm glass for serving cold beverages.
- Remove remaining liquids and ice from glass before bussing, to allow glass to warm to room temperature before dishwashing.
- Never use glassware to scoop ice.
- Avoid contact with beer taps, other dishes, cutlery, and cookware.
- Never bus or store flatware in glasses.
- Avoid glasses coming into contact with other glasses when bussing and dishwashing.
- Use trays to deliver glassware for service, and racks to safely remove from service.
- Do not bus tables by picking up glasses by the rims or holding multiple glasses at once.
- Inspect glassware for cracks and chips and remove from service if any are found.
- Only stack if they are designed to be stacked.
- Use proper racks designed for specific glassware, such as stemware or tumblers.
- When polishing stemware, hold by the base of the bowl to prevent the stem from snapping.
- Store glassware on its base to prevent rim chipping.