

GLASSWARE



Glassware requires proper care in order to retain its original value and beauty throughout its service life.

FIRST USE

- Before first use, wash glassware in hot water using mild detergent (rinse and dry before storing)

HANDLING

- When clearing tables, separate glassware, dinnerware, and flatware to prevent scratching or breaking
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads, stiff brushes) to remove debris
- Do not stack glasses unless specifically designed to be stacked
- Remove ice and liquid from glasses, allowing glasses to return to room temperature before washing, to avoid thermal shock
- Do not put flatware in glasses, as it may cause scratching

WASHING

- **Glassware is safe for both high and low temperature commercial dish machines unless otherwise noted**
- Handwashing is recommended for glassware with gold or platinum accents to extend its service life
- Wash immediately once glasses have returned to room temperature; do not allow glasses to remain soiled overnight
- Place glassware into the proper-sized glass racks to avoid damage during washing and transportation



DRYING (afterwash)

- Remove residual water by drying with a soft cloth or towel to prevent water spotting and corrosion
- Allow freshly-washed glasses to return to room temperature before going back into service to avoid thermal shock
- When polishing stemware, hold the glass by the stem to avoid turning the foot and bowl of the glass in opposite directions, which can cause breakage

BEST PRACTICES

- Remove chipped glassware from service to avoid injuries
- **Avoid abrupt temperature changes, from hot-to-cold or cold-to-hot, to reduce the risk of cracking and breakage due to thermal shock**
- Preheat glasses used for warm drinks with warm water
- Avoid glass-to-glass contact
- **Consult your chemical supplier to ensure use of recommended products for best results with your dishwasher and water conditions**

