

MAT



CARE AND MAINTENANCE

Top 3 reasons why glass breaks:

1. **Stacking glasses** which are not designed to be stacked
2. **Thermal shock** when ice is added to a glass that has not reached room temperature after washing
3. **Mechanical shock** caused by minute abrasions from contact with foreign objects such as cutlery and muddlers

Correct storage and stacking, washing, drink preparation, and serving can minimise glass breakage:

Washing

- Rinse glasses as soon as possible after use and don't leave them soiled for long periods
- Use dishwasher racks designed for commercial use
- Stack glassware away from dinnerware and cutlery
- Ensure glasses don't come in contact with each other in glass racks

Drink Preparation

- Make sure glasses are at room temperature before using them, unless they're for serving hot beverages, in which case gently heat them first
- Pour ice into glasses using plastic scoops
- Keep glasses clear of taps and dispensers

Service

- Make sure glassware is sparkling and without smudging before serving
- Never serve chipped or cracked glassware for safety reasons
- Avoid collecting more than one glass at a time to avoid glasses clashing with each other
- Hold glasses by the stem whether polishing or pouring

Storing

- Always store glassware in plastic, compartmentalised racks
- Make sure glasses don't touch at either the base or rim
- Don't stack glasses on top of each other unless they're in racks designed to do so
- Don't store glasses until they've cooled



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