

UNIQUE WITH IRREGULAR TEXTURE, BORMIOLI ROCCO MAT COLLECTION CREATES STUNNING **OPTICAL LIGHT EFFECTS**. THIS STURDY RANGE IS **PERFECT FOR EVERYDAY USE** AND DELIVERS A SOPHISTICATED TOUCH TO ANY TABLE.





SINCE 1825

Bormioli Rocco drinkware collections are made to enhance presentations. Their product portfolio is a balance between meeting the requirements of the most demanding customers and innovation & style.



LEAD FREE CRYSTAL GLASS

Star Glass does not alter the colour, smell or taste of wine and spirits.

- Manufacturing features:
- Purity of raw materials
- Clarity and Brightness of the finished products
- Premium recyclable materials 🕸



TEMPERED GLASSWARE

The tempering technology (rapid surface cooling), acting on the glass molecular structure, makes the Bormioli Rocco products particularly: - Resistant to mechanical

- shocks
- Resistant to thermal shock

•••	
	0

DISHWASHER SAFE

Dishwasher safe products are essential for any hospitality business. Our dishwasher safe items are guaranteed to stand up against everyday commercial use rigors without compromising their original lustre or finish.





UNIQUE WITH IRREGULAR TEXTURE, BORMIOLI ROCCO MAT COLLECTION CREATES STUNNING OPTICAL LIGHT EFFECTS. THIS STURDY RANGE IS PERFECT FOR EVERYDAY USE AND DELIVERS A SOPHISTICATED TOUCH TO ANY TABLE.





Item Code

WATER 340-305 295ml 85mm 85mm





LONG DRINK

VIC

WA



sales@tomkin.com.au www.tomkin.com.au 0 f 9 in D

NSW. **ACT, TAS** 02 8665 4675 07 3391 0424 QLD

08 8297 1122 SA, NT 1800 866 546 08 9259 1516





ΜΑΤ



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



sales@tomkin.com.au www.tomkin.com.au



NSW,	SA, NT	08 8297 1122
ACT, TAS 02 8665 4675	VIC	1800 866 546
QLD 07 3391 0424	WA	08 9259 1516

Storing

racks

in plastic.

• Always store glassware

compartmentalised

• Make sure glasses

the base or rim

top of each other

designed to do so

• Don't store glasses

until they've cooled

don't touch at either

• Don't stack glasses on

unless they're in racks





SELECTING GLASS RACKS

Protecting your investment in glassware is easy when you choose the right storage racks for dishwashing, storage, and transport. Follow this easy step guide and use commercial glass racks and prolong the life of your glassware.

276

232

<u>Extender x 4</u>

- 1. Consider the size of your dishwasher racks.
- 2. **Measure the maximum diameter of your glass**. Glass racks are designed into compartments to hold glasses in place. Know the diameter of your glass, and you can calculate how many glasses can fit across the compartments in each rack.
- 3. **Measure the maximum glass height** to the top edge of the rim to calculate the maximum height your glass rack should be. If your glass fits between rack heights, choose the higher one to accommodate.

