

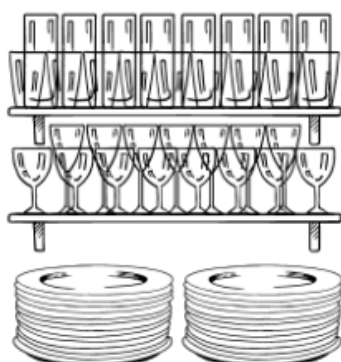
Tableware Care Guide

Elegant dinnerware, shining cutlery, fresh linens and sparkling glassware make an impression on your customers that is almost as important as what is on your menu. As such, high-quality tableware is a big investment - protecting and maintaining this investment is essential to the success of your operation.

[Preparation](#)[Service](#)[Washing](#)[Storing](#)

Preparation

DOs



- ✓ Always store the items so that they are ready to be used



- ✓ Always use a plastic scoop to fill the glasses with ice cubes



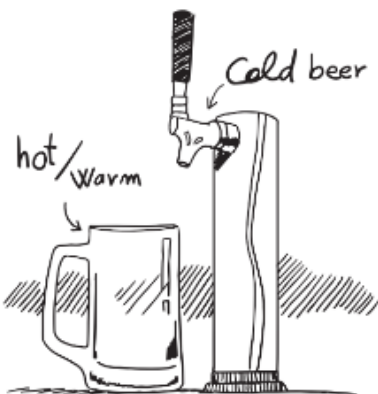
DON'Ts



- ✘ Never use damaged or chipped items (these pose a risk to the user)



- ✘ Never make contact between the glass and beer tap when pouring



- ✘ Never immediately use a hot glass (straight out of the dishwasher). Always allow to cool before use



- ✘ Never fill a glass with a hot beverage unless it specifies that it may be used for that purpose.



- ✘ Never allow dinnerware to be exposed to sudden temperature changes which exceed 130 °C



Service

DOs



- ✔ Always discard damaged or chipped items



- ✔ Always carry stem glasses by the upper portion of the bowl, not by the stem or foot

DON'Ts



- ✘ Never carry multiple stem glasses in one hand

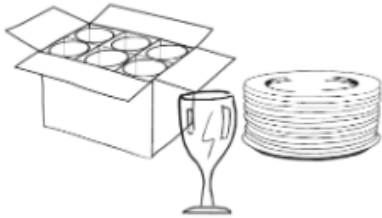


- ✘ A bottle should never make contact with the glass during service



Washing

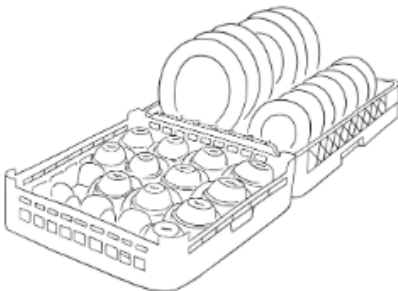
DOs



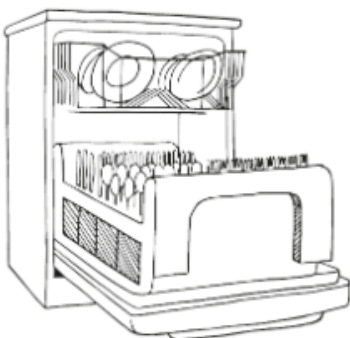
- ✔ Always wash the items before they are used for the first time



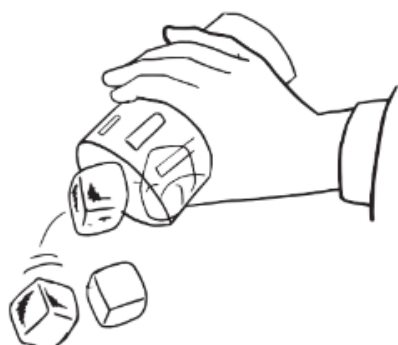
- ✔ Always discard chipped, damaged or broken items



- ✔ Always place individual items in their respective sections of the dishwasher or in adapted racks



- ✔ Always wash the items as soon as possible to avoid stains
- ✔ Have the washing machine checked routinely and keep the machine clean in order to optimise the washing process
- ✔ Always use a cleaning detergent that is approved by the washing machine brand



- ✔ Always remove ice from glassware before cleaning. This allows the items to be nearer room temperature before washing thus avoiding a thermal shock



DOs

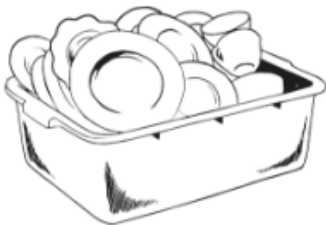


- ✔ Always rinse the glasses before placing them in the washing machine



- ✔ Always hold the stem glass by the stem and not by the foot when wiping

DON'Ts



- ✘ Never overload the dishwasher racks
- ✘ Do not surpass the recommended amount of cleaning product



- ✘ Do not mix glasses, plates and cutlery in the same rack



- ✘ Never leave liquid in the bottom of a glass for prolonged period of time (2 hours maximum).



Storing

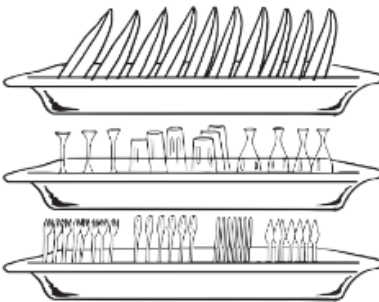
DOs



- ✔ Always store the items in adapted racks



- ✔ Separately store plates, cutlery and glassware
- ✔ Store cutlery in a drawer or enclosed space away from any humidity



- ✔ Always allow the items to cool down to room temperature after washing them, then dry them carefully before storing or using them again



- ✔ Always use a glass hanger rack

DON'Ts

- ✘ Never stack glasses that haven't been designed to do so



- ✘ Never place cutlery in glasses





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