



GLASSCARE CHARTER

THE CASK
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INTRODUCTION

The glasswasher is a means of maintaining good quality of finish on the glasses. However, a glass presents your product (wine, spirits and beer) to the customer. A good result from the glasswasher is therefore extremely important to sales and customer satisfaction.

WHAT IS UNACCEPTABLE TO THE CUSTOMER

- Dirty or unhygienic glasses
- Streaks and spots left on the glasses
- Flat beer/poor head retention
- Etching or permanent damage to the glass

CABINET GLASSWASHER

- 1 All glasswashers should (if recommended by the manufacturers) be fitted with a water softener. This investment saves money as it will prevent the element on a machine from burning out, you will use less chemical and save power, and reduce the need to renovate.
- 2 Always manually remove lipstick and never tip beer or slops into the machine as the detergent will be neutralised by the additional protein, and the cleaning will be ineffective.
- 3 Only fill the machine with glasses. No coffee cups or ashtrays.
- 5 Always use a specially formulated glass washing detergent and rinse aid.
Check glasses at the end of the cycle.
 - Is water running off glass as a clean sheet? - This is correct.
 - Can you see droplets sticking to the glass? - This is incorrect and indicates there is a problem.
- 6 The water temperature within a glasswasher should ideally be:
Wash 55°C
Rinse 65-70°C

The detergents are formulated to work best at these temperature, and if the water is too hot, a film can be baked onto the glass.

DAILY MAINTENANCE PROCEDURES

- 1 Switch off power
- 2 Remove basket
- 3 Drain machine
- 4 Remove and clean filters
- 5 Top up chemicals
- 6 Leave door open overnight

WEEKLY MAINTENANCE PROCEDURES

- 1 Remove wash arm
- 2 Remove and clean jets and nozzles
- 3 Reassemble
- 4 Clean machine by running cycle with renovate
- 5 Regenerate water softener (if fitted)

RENOVATION

- New Glasses may be coated in lubricant used in glass manufacture. To remove this RENOVATE ALL NEW GLASSES BEFORE USE
- Sugars, proteins, Hop Resins and Detergent residues may gradually build up a film on the glass which may cause the beer foam to collapse TO PREVENT THIS GLASSES SHOULD BE RENOVATED REGULARLY

FOR FURTHER INFORMATION REFER TO THE MANUFACTURERS
INSTRUCTION BOOK