

A close-up photograph of a bartender's hands. One hand holds a dark, cylindrical cocktail shaker, tilted to pour a vibrant red liquid. The other hand holds a fine, conical metal mesh strainer over a clear glass. The red liquid is captured in the strainer and then falls into the glass below. The glass is partially filled with the same red liquid and contains a single white ice cube. The background is dark and out of focus, with some bokeh light effects. The overall lighting is warm and focused on the pouring action.

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The Miele
Bartenders'
Guide
to Cleaner
Cocktails

The Miele Bartenders Guide to Cleaner Cocktails.

The vast array of glasses you find in bars today, particularly bars that specialise in cocktails, is mind-blowing. Certain drinks are only served in specific glasses which can be challenging not only from a storage point of view but also from keeping the glassware clean. With this variety of glasses behind the bar, gone are the days when you could simply clean them with motorised cleaning brushes. Glasses need to be cleaned at a hot temperature (between 50 and 60°C) to ensure they are in the best possible state to accept a new drink. In fact, any residue on the glasses can not only affect the customer experience it can also affect how the drink pours and tastes.

Here is our guide to the most common glasses used and the challenges they create.



Tulip glass

Tulip glass

These glasses are typically used for stronger beers and IPAs. They flare out at the top to create a tulip shape. As with any pint glass, any residue left on the inside of the glass after cleaning will affect the pour and taste of the next beer.



Rocks glass

Rocks glass

For a straight drink over ice, rocks glasses have become increasingly decorative over recent years although most are still relatively simple. Crystal glasses are popular in this category creating a cleaning challenge due to the many different angles of glass to hold dirt.



Hurricane

Hurricane

Named after the drink being poured into the glass this shape adds flair to any bar. Drinks swirl around the bottom when being poured like a hurricane. As with the tulip glass, these must be thoroughly clean before being used so as not to affect the pour and taste of the drink.



Flute

Flute

Champagne flutes have undergone a transformation with the popularity of prosecco. They now come in a variety of different designs but all with very thin, delicate stems. The height of these glasses can often cause challenges when washing.



Margarita

Margarita

Variant of the cocktail glass and only used to serve margaritas in all sizes from small to fishbowl. They can have different types of stems but are very broad mouthed so can take up a lot of room in a dishwasher.



Martini

Martini

Similar to a basic cocktail glass but the stems are often very fine and can come in a variety of designs and colours. As with margarita glasses, they do take up a considerable amount of space and the stems can also be very fine.



Liqueur

Liqueur

A small glass ideal for holding and serving a sweet liqueur. These glasses can have long stems despite the actual area for holding the drink being small. The challenge is in ensuring the stems don't break during cleaning.



Shot/shooter

Shot/shooter

A shot glass is designed to hold a single serving of alcohol whereas a shooter can hold a mixture. Small and narrow, the problem can often be cleaning all the way to the bottom of the glass and ensuring they stay the right way up during cleaning.



Balloon (gin)

Balloon (gin)

Balloon glasses have become incredibly popular with the increasing popularity of gin. Large bulbous glasses and long stems mean these glasses take up a lot of room in a dishwasher.



Irish coffee

Irish coffee

Small-handled, heat resistant glasses that typically hold drinks with milk or cream in them. The challenge is more in the content of the glass than the shape itself.



Coupe

Coupe

A wide and shallow bowl and can be quite tricky to drink out of. They are very glamorous and typically have a very delicate stem. These glasses present the same challenge as martini or margarita glasses.

There are other challenges too. With the increasing popularity of cocktail bars has come eclectic glassware. This type of glassware is designed to be a talking point whilst still being functional. With strange lines and unusual colours, these glasses create a very different challenge when it comes to cleaning.

See over to find out how Miele can help.



The Miele Professional solution.

At Miele Professional we can provide you with a solution to suit your needs. Whether it's a freestanding or fully integrated semi commercial dishwasher in our **ProfiLine range**, our tank dishwashers for universal use, or our **PG8059 Hygiene Freshwater** model with high temperatures, you can guarantee a hygienic clean every time



The ProfiLine range offers short cycle times, just 28 minutes (when connected to hot water and a 15amp power supply), and eight programmes all of which ensure that crockery is impeccably clean and ready to use again quickly.



The PTD 703 tank dishwasher combines short cycles of just 55 seconds*, sparing use of resources and a gentle wash action, making it a dependable workhorse in hotels, restaurants and canteens.



The PG8059 Hygiene is the perfect freshwater dishwashers where high hygiene standards are required. With maximum final rinse temperatures of 85°C, these machines also use repeated water changes to ensure high cleaning performance.

Come and chat to the Miele Professional team about what machine is best for your bar to ensure that your glassware sparkles brightly and offers customers the reassurance that it is hygienically clean every time.

Get in touch on 1300 731 411.

*The values quoted may vary depending on the on-site conditions (electrical connection/ water inlet temperature).

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