

A close-up photograph of a bartender's hands pouring a vibrant red cocktail. The bartender is holding a clear glass shaker and pouring the liquid through a fine, silver mesh strainer into a glass. The glass is partially filled with the red liquid and has a white garnish on the rim. The background is dark and out of focus, emphasizing the action of pouring. The Miele logo is visible in the top left corner.

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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 solution.

At Miele, we offer tailored solutions that seamlessly combine performance, efficiency, and design to meet your unique requirements. Our fully integrated commercial dishwashers from the ProfiLine range deliver exceptional results while blending effortlessly with your kitchen's aesthetics. For high-performance cleaning, explore our MasterLine series of freshwater dishwashers, or take advantage of our traditional tank dishwashers for fast, reliable turnaround. Whatever your requirements, Miele has the perfect solution for you.



**The MasterLine range** offers short cycle times of just 6 minutes\* and includes 12 different programmes, all of which ensure that crockery is impeccably clean and ready for use in no time.



**ProCare Shine** is part of the Miele Professional range and offers liquid, powder and tablet formats to provide the optimum cleaning of crockery, cutlery and glassware.



The **PFD 400** and **PFD 401** are the perfect freshwater dishwashers offering constantly high cleaning performance and hygiene thanks to repeated water changes and a final rinse temperature of 70°C.

Find out more about which machine is best for your bar.

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\*Depending on onsite conditions: power connections and water intake temperature.

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