

Hygienic glass washing

#HygieneAndShine

Glass washing: Hygienically clean with sparkling results



Clean and sparkling glasses are an invitation card in restaurants and hotels. In addition to this, hygienically clean glasses are just as important as the quality and freshness of the food used. The correct approach to reprocessing is vital in preventing the spread of germs. A method of reprocessing is needed, therefore, which can be relied on.

Hygienic and, at the same time, economic glass-washing is the result of the complex interaction of several factors which make up the so-called Sinner's Circle. This describes the influence of chemistry, temperature, time and mechanical action. These four factors are essential in achieving convincing results. In

order to achieve consistently good performance, a reduction in any one of the factors must be compensated for by an increase in others. Dishwashing at the sink requires a considerable amount of time and calls for increased amounts of water and detergents. Hence, to hygienically and economically clean glassware, it is beneficial to use a commercial dishwasher.

LESS GLASSWARE BREAKAGE AND INCREASED DURABILITY

If a commercial dishwasher is used, correct loading, the right programme and the selection of process chemicals is particularly important in achieving optimum results. Similarly, the quality of the glassware defines how susceptible the material is to damage. Consequently, it makes sense to pay attention to the quality of glasses at the time of purchase.

Commercial dishwashers have special-purpose programmes which are tailored to the specific requirements in a commercial setting. This also applies to washing glassware. In this case, reduced water pressure and lower wash temperatures apply in order to wash gently and extend the life cycle of glasses. A broad range of baskets and inserts offers optimum solutions, allowing a variety of glasses to be securely positioned, contributing to reducing glass breakage.



The correct dispensing of process chemicals and the use of the right grade of water is fully automatic. Alongside damage and residues on glasses, this also prevents the overdosing of detergents and rinse aid. For the treatment of water, various internal and external solutions are available. This too, ensures economical dishwashing and guarantees that glasses are hygienically clean at the end of each wash cycle and are reprocessed in a manner which ensures the durability of glassware.

THIS IS WHY CORRECTLY WASHING GLASSES IS SO IMPORTANT

Wherever glasses are used by multiple persons, there is always a risk of the transmission of microorganisms. Pathogens breed easily if glassware has not been hygienically cleaned. In addition to this, glasses should be handled and stored properly in order to prevent any impairment to the sense of smell or taste.

MEASURES OUTSIDE THE DISHWASHER

Several rules should be heeded when handling glassware outside the dishwasher.

One frequent mistake: Drinking glasses are often stacked in order to store more glasses in the same space. This can result in scratches to the surfaces of glasses and in unpleasant odours due to a lack of air circulation – in particular when there is still residual moisture inside glasses from the last dishwashing cycle.

When washing glasses at the sink, there is a risk of damage and associated injuries, particularly on thin-walled glasses. For this reason alone, glasses should only be washed by hand where unavoidable.

SUMMARY

The most gentle, hygienic and economic way of washing and drying drinking glasses is in a commercial dishwasher. With the right system, you can be assured of your glasses being in the best of hands.

With its commercial dishwashers and ProCare Shine process chemistry, Miele offers a perfectly adjusted system for top-class cleaning results. Miele dishwashers have been awarded the Virus Seal of Approval in combination with ProCare Shine products for their hygienic results.

This not only saves money but also impresses your guests.

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