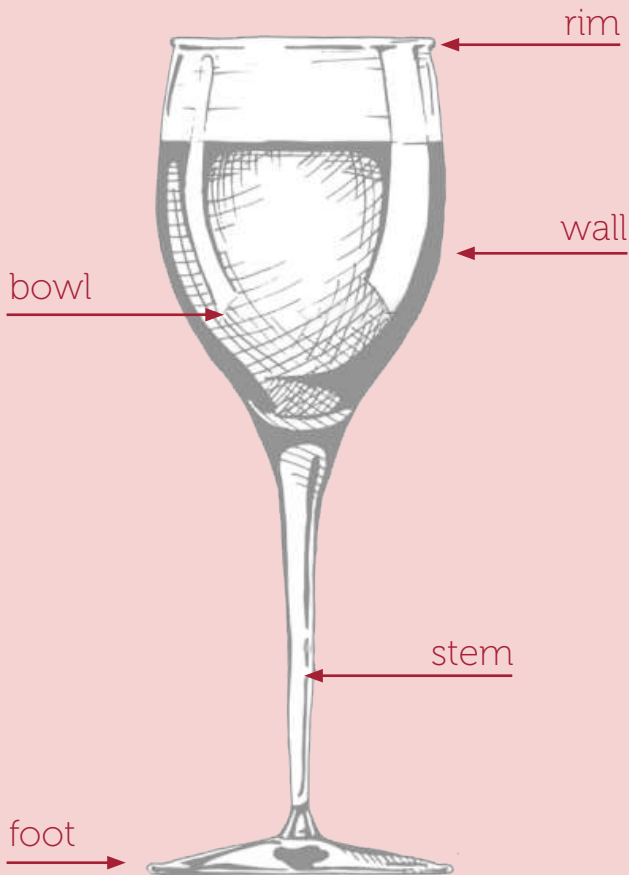
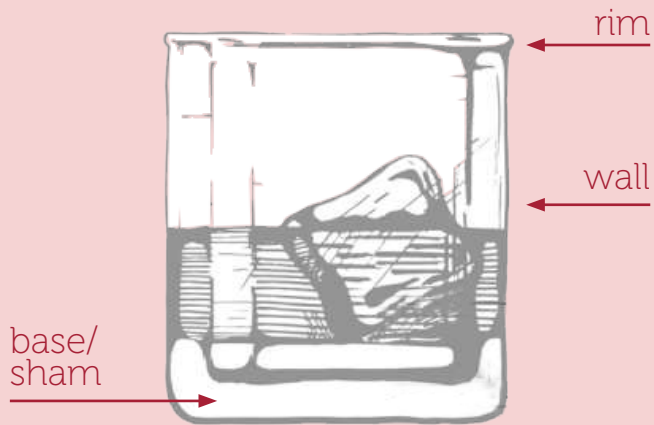




Glassware 101



DRINKWARE TERMINOLOGY



Types of Glass

At Browne Foodservice we bring two types of glassware to the market:

Pasabahce - Soda Lime Glass:

Standard glassware with no added technology.

The name is given because two of the main ingredients are soda ash and limestone. Silica sand is the third major active ingredient in all basic glassware.

✓ Offered in standard, fully tempered, or rim tempered.

Nude - Lead Free Crystal Glass:

Crystal glass is made of a higher percentage of mineral additives, including the addition of barium oxide, zinc oxide, or potassium oxide (instead of previously used lead). This allows for a thinner glass that is ultra clear, lighter, and distinguished by superior sound.

✓ Offered in standard or strengthened.

How Is It Made?

Often times you'll hear the terms "pressed" "blown" or "handmade" when referring to glassware, these terms are used to indicate how the glass is made and can apply to any type of glass: Lead Free Crystal or Soda Lime.

Pressed (machine made): A glass gob falls into the mold and is pressed by a plunger. This allows for precision in capacity and dimensions, but pressed items are generally thicker and heavier than blown items.

Blown (machine made): A glass gob is pressed by the plunger into the mold and air is blown into the mold forcing it to take shape. This allows the creation of thinner walls and rims, and a lighter overall glass.

Hand-Made: Hand-blown glass is generally thinner and more graceful than machine-made glass. This gives the glass a lighter-weight that balances better in your hand, and is intended to enhance the drinking experience especially at the rim or lip of the glass.



Rim Options

Once a glass is made, the rim can be cut in two different ways:

Regular cut (Beaded Rim):

A burner cuts and burns the edge of the item. There is a bead on the rim.



Laser cut (Sheer Rim):

The rim of the item is very thin for a more enjoyable drinking experience, has "no bead".



Glass Strengthening

Fully Tempered: A heat treatment process in which the glass is heated to a very high temperature and cooled rapidly; creating increased mechanical and thermal shock resistance throughout the entire glass. This process also results in glass that breaks in "safety glass" form.

Rim Tempered: The same style heat treatment after process as Fully Tempered, except only applied to the top 1/4" to area the glass to prevent chipping.

Toughened Crystal: A toughened glass is a glass whose surface is toughened by either a thermal treatment or chemical strengthening treatment depending on if the process is handmade (Stem Zero) or machine made (Reserva, Primeur, Fame).

Glassware Volume Guide

Getting the right amount of glassware is a crucial decision to ensure the smooth running of your restaurant or bar. Below is a quick reference guide to follow as a start, final quantities can be adjusted to accommodate your specific needs.

To determine the quantity for each item multiply the number of seats by the ordering factor listed for each type of glass. For example to calculate a Beer, Large for a bar environment with 100 seats the equation would be: 100 seats x 3 = 300 glasses.

| ITEM | RESTAURANT SERVICE | BAR SERVICE | ITEM | RESTAURANT SERVICE | BAR SERVICE |
|----------------------|--------------------|-------------|--------------|--------------------|-------------|
| Beer, Large | 3 | 3 | Hi-Ball | 2 | 1 |
| Beer, Small | 2 | 3 | Juice | 1.5 | 1 |
| Beverage | 3 | 2 | Margarita | 1 | 0.5 |
| Brandy/Cognac | 1 | 0.5 | Martini | 1.5 | 1 |
| Carafe | 0.5 | 0.5 | Pitcher | 1 | 0.5 |
| Coffee/Tea | 1 | 1 | Rocks | 3 | 2 |
| Cordial | 1 | 0.5 | Sherry | 1 | 0.5 |
| Coupe | 1 | 0.5 | Shooter | 0.5 | 1.5 |
| Dessert/Fountainware | 1.5 | 0.5 | Water/Goblet | 2 | 1.5 |
| Double Old Fashion | 1 | 1 | Wine, Small | 1.5 | 1.5 |
| Flute | 1 | 0.5 | Wine, Large | 1.5 | 1 |



Care

Proper handling and care of glassware will result in less breakage and replacement. Follow these steps to minimize thermal and mechanical shock.

Thermal Shock:

Thermal shock is the result of glass experiencing a sudden temperature change. Glass holds temperature, and a rapid change in temperature (ie. Out of hot dishwasher straight into service with ice) can cause enough stress to result in breakage.

Tips to Avoid Thermal Shock:

- Pour ice out of the glass and let it sit at room temperature before washing
- Use a proper scoop instead of a glass to scoop ice
- Keep glassware at room temperature, avoid putting ice in warm glasses or hot liquid in cold glasses

Mechanical Shock:

Mechanical shock in glassware is the direct result of contact with another object and weakens the glass at the contact points. This does not always cause immediate damage or visible flaws, but over time it weakens the glass and makes it more susceptible to breakage.

Tips to Avoid Thermal Shock:

- Handle glassware gently, be careful not to bang it
- Avoid collecting flatware in a glass
- Avoid stacking glass that is not designed to be stackable
- Avoid picking up glasses in bouquets as this causes the glasses to hit each other, pick up individually
- Use the correct racks for stemware and tumblers



Unit 2, 505 Apple Creek Blvd.,
Markham ON, L3R 5B1
Phone: (905) 475-6104
Toll Free: (877) 327-6963
Fax: (866) 849-4719
orderdesk@browneco.com
brownefoodservice.com

