

Bracton glass care

For both packaged and keg beers, no item of dispensing equipment is more important than the beer glass in the presentation of a perfect beer! A dirty glass can seriously impair the presentation, flavour, clarity and head of a beer.

DIRTY GLASSES MEAN POOR QUALITY BEVERAGES

In particular, the thick, creamy, long-lasting head on the beer that customers love can be spoiled by even the slightest residue of grease or food fats on the glass. It is imperative that an absolutely clean glass is used on every occasion.

All the good work in having an excellent cellar operation and regular beer line clean can be completely undone with poorly maintained glassware.

GENERAL CLEANING OF GLASSES BETWEEN DRINKS

Beverage glasses MUST be washed between drinks, using a brewery approved glasswash detergent to remove ALL deposits left on the surface. This process eliminates nucleation sites (the dirty areas on the side of the interior wall of the glass where bubbles form).

Brewery approved [Bracton Glasswash](#) detergent is the preferred detergent of the majority of licensed venues in Australia, as it has the ability to deliver a hygienic clean. [Bracton Glasswash](#) is the ONLY brewery approved Non-hazardous glasswashing detergent currently available, reducing OH & S issues for HR and bar staff.

WEEKLY GLASS SOAKING

Over the week, beer glasses develop a hard scale build-up on the glass interior necessitating the need for a deep clean. By using brewery approved [Bracton Pink Glass Soaker / Sanitiser](#), de-stain all glassware sparkling hygienic results are guaranteed every time.

NOTE: All Bracton Glasswashers have a SOAK FUNCTION to automate the deep cleaning process, say goodbye to hand scrubbing for good!

→ Bracton sets the standard for glasscare equipment and chemicals. Our products ensure you will get the most out of your equipment, enhancing glassware presentation and sanitation.

