



Important helpful hints for that “properly cleaned beer glass.”

- 1 Use motorized cleaning brushes whenever possible for more thorough washing.
- 2 Don't use dishwashing detergents from the kitchen; they're not formulated for bar glass cleaning. Also, because these can be petroleum-based, they can leave an oily “invisible film” on an otherwise clean glass. These are also formulated for high-sudsing action.
- 3 Using dishwashing machines can create inconsistent results because of the lack of scrubbing brushes and the grease residue that can be left by washing with dirty dishes.
- 4 “Quat” liquids and pills are petroleum-based sanitizers and can leave an “invisible film” which quickly kills the head on a beer.
- 5 Bleaches and iodine are sanitizers, but may leave objectionable odors on the glass that ruin the taste of the beer.
- 6 Store glasses on a deeply corrugated drainboard of plastic or stainless steel so that air may freely circulate around all surfaces of the glass. Do not dry glasses with a towel, since it can leave lint on the glass and transfer germs and odors.
- 7 Do not store glasses on a towel, a smooth surface or a rubber drain pad.
- 8 Do not store glasses in a refrigerator where they can pick up foreign odors from food products such as cheese, fish, meat and onions.
- 9 Do not store glasses for frosting in a freezer that is not clean and odor-free.
- 10 Do not hang glasses from racks in areas where smoke and other airborne particles can accumulate in the glass.
- 11 If crushed ice is used for glass chilling, make sure the ice container is cleaned daily and the ice itself is rinsed and odor-free.





Four easy ways to tell if a glass has an invisible film.



Nearly Clean



Properly Cleaned

1 SHEETING TEST

A properly cleaned glass will shed water evenly in unbroken "sheets." On a glass with "invisible film", water will break up and form "droplets" on the surface of the glass.



Nearly Clean



Properly Cleaned

2 SALT TEST

In a properly cleaned glass, salt sprinkled on the interior of a wet glass will adhere evenly. If not properly cleaned, salt will fall to the bottom or adhere in a random pattern. Salt will not stick wherever a greasy film is present.



Nearly Clean



Properly Cleaned

3 HEAD RETENTION BUBBLE TEST

A properly cleaned glass will form a thick, tightly-knit, creamy head. The beer will be sparkling-clear and free of bubbles. A glass that is not properly cleaned will have loose, large bubbles (fish eyes) that will cause the head to disappear within ten to sixty seconds. Bubbles will visibly rise from the bottom of the glass and adhere to the sides.



Nearly Clean



Properly Cleaned

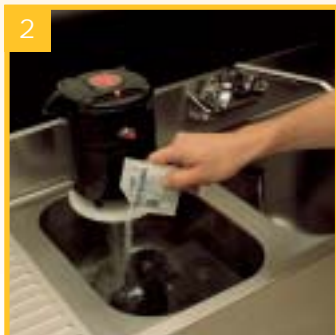
4 LACING TEST

In a properly cleaned glass, foam will adhere to the inside of the glass, forming a parallel ring pattern (lacing) as each sip of beer is taken. In a glass that is not properly cleaned, foam (if there is any) will adhere to the glass in a loose, random pattern — or may not adhere at all.

Provide a Total Bar Sink Program Here's how to use them in a 3-tank system of cleaning



1. Thoroughly clean the sinks with a small amount of the glassware cleaner prior to glass washing. Also, use clean brushes that are not worn.



2. Set up sinks in four easy steps:
- Fill first tank with hot or cold water almost to the top of brushes. Add Beer Clean® Mineral Solvent, if needed, based on local water-hardness conditions.
 - Add Beer Clean® Glass Cleaner to the first sink, accurately measuring the proper amount required or by sprinkling a pre-measured packet over brushes.
 - Fill the second tank with clean, hot or cold, continuously flowing water. This tank is used to rinse off detergent from glassware used in the first sink.
 - Fill third sink with approximately three gallons (11.5 liters) of hot or cold water. Add recommended amount of Beer Clean® Sanitizer. Add Beer Clean® Mineral Solvent, if needed, based on local water-hardness conditions.



3. Wash glasses in the first sink, making sure that all glass edges come in contact with the brushes. If a 3-tank manual system is used, clean glasses on the center brush.



4. Rinse glassware in the second sink by placing the bottom of the glass in the water first, at an angle. If immersed top first, an air pocket can form, preventing complete rinsing. Withdraw the glass at an angle, bottom first ("heel in, heel out" technique). *If you only have a 2-tank system, do not include a rinse sink.*

Submerge glassware in sanitizing rinse solution (third sink) by using the "heel in, heel out" technique. Follow national foodservice sanitation guidelines and local health codes for sanitizing.



5. Air dry sanitized glassware upside down on a deeply corrugated drain board to allow maximum air flow. Do not dry glasses with a towel, since it can leave lint on the glass and transfer germs and odors. Do not store glasses on a towel, rubber drain pad or any smooth surface.



6. Now draw a perfect glass of beer — a glass that augments the taste, zest and sparkle the brewer has so carefully put into the product.

Beer Clean® Bulk Containers

Code	Size	Description
90201	2/4 lb	Glass Cleaner - Manual Brushes Powder - (U.S.)
90241	2/4 lb.	Glass Cleaner - Electric Brushes Powder - (U.S.)
90203	2/25 oz.	Sanitizer-Powder - (U.S.)

Beer Clean® Pouch Packs

Code	Size	Description
90221	100 pp/cs.	Glass Cleaner - Manual Brushes - (U.S./Canada)
90224	100 pp/cs.	Glass Cleaner - Electric Brushes - (U.S./Canada)
90223	100 pp/cs.	Sanitizer - (U.S.)
90222	100 pp/cs.	Mineral Solvent - (U.S./Canada)
90273	150 pp/cs.	Test Strips - (U.S./Canada)

Satisfaction Guaranteed

If you are not completely satisfied with Beer Clean® products, return the unused portion along with proof-of-purchase (copy of distributor invoice) to JohnsonDiversey for a complete refund. Beer Clean® products are backed by JohnsonDiversey's unconditional money back guarantee.

For further information please call:
1-800-242-1677 or visit us on the
web at www.jdbrands.com
Consumer Branded Professional Products Division