

## Care recommendations for Hergiswil glass and glass in general



If you want to be on the safe side, wash glasses, glass plates and glass bowls by hand. Just add a little dishwashing liquid and a few splashes of vinegar essence or, optionally, white vinegar to the warm rinsing water. Dry thoroughly with a soft microfiber or cotton cloth. The style of wine or champagne glasses of any quality is very delicate. It is therefore advisable not to touch the glasses by the stem when drying them, but always by the bowl.

When washing in the dishwasher, make sure that the glasses are not too close to each other. Choose a special program for glass, the temperature should not be more than 55°C. Water that is too hot or too hard can cause glass corrosion and the glass becomes cloudy. After washing, open the dishwasher door immediately to allow the steam to escape. Otherwise, water vapor can accelerate the clouding of the glass surface. If the dishwasher's water softener does not have enough salt available, it will only work to a limited extent. Sooner or later the dishwasher will make the glass cloudy and milky. It is not uncommon for the incorrect dosage of rinse aid to be behind milky glasses.

Since glasses with glass corrosion cannot be repaired, we recommend purchasing new ones. Luckily you will find what you are looking for with us!

Your Glasi Hergiswil



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