

Glass cleaning & care – so your favourite pieces shine for a long time



Robert Niederer

Glass is timelessly beautiful – and with the right care, it will stay that way for a long time. To ensure that you can enjoy our glass products for a long time, we would like to give you a few important tips.

Please note: Our glass is **not heat-resistant**. It is **not suitable for use in the oven or microwave**. Hot soups, creams or other very hot foods should never be poured directly into glass bowls. To avoid temperature shocks, we recommend **always pre-heating the containers with warm water**.

Hand washing – the gentlest option

If you want to be on the safe side, clean glasses, glass plates and glass bowls by hand. Use lukewarm water, a little washing-up liquid and a splash of vinegar. Then dry carefully with a soft microfibre cloth or cotton cloth.

Particularly important: the stems of wine and champagne glasses are very delicate. When drying the glasses, always hold them by the bowl, never by the stem.

Cleaning in the dishwasher

If you use a dishwasher, make sure that the glasses are spaced far enough apart. Select a special glass programme and a maximum temperature of 55°C. Water that is too hot or too hard can cause glass corrosion, making the glass cloudy.

Open the dishwasher door immediately after the wash cycle so that the steam can escape. Waterlogging and water vapour can accelerate clouding of the glass surface. Also make sure that the water softener has sufficient salt and that the rinse aid is correctly dosed – this is often the cause of cloudy glasses.

Good to know

Unfortunately, glass corrosion cannot be repaired. In this case, the only solution is to buy a new one – luckily, you are guaranteed to find what you are looking for here!

We hope you enjoy your Glasi glass and that it retains its shine for a long time to come.