



# COPPER

## INSTRUCTIONS FOR USE

The copper utensils have an outer coat of varnish to prevent oxidation while it is held in stock, or loss of shine if it is for decoration purposes only.

If you just want to use it for decoration, then do not remove the protective coat of varnish. Clean with a soft cloth.

If you intend to cook with it, then the varnish must be removed. Here's how to do it:

Fill a pan with enough water to completely immerse the copper article. Add 1 soup spoon of bicarbonate of soda per litre of water and bring to the boil. Plunge the article in the water (first removing the wooden or bakelite handles, if any) and leave to simmer for 15 minutes. The film of varnish will come away at once. Wash the utensil with soapy water, dry with a cloth. To keep the outside shiny, use a metal cleaning product. If you notice that the varnish has remained in some places, it can be removed by rubbing with a woollen cloth soaked in acetone.

***Do not use the articles in the oven or on the stove without checking that they contain liquid or fat.***

***Remember that you must remove all the varnish before using the article. If you don't, it will darken with the heat.***

## WAY OF CLEANING COPPER AFTER USE

The copper gains stain when it heat up. It is better to put the utensil soon after is use, in hot water with soap, to soak the remains of the food. Then clean the utensil with a soft cloth. Do not use abrasives in his cleaning.

To give brilliance to the utensils already without varnish, use a not abrasive product indicated to polish metal, or lemon.



## Copper for household use

Copper is the best heat conductor, as it easily captures, distributes and retains it.

When the inner part is tin plated, the surface is both hygienic and anti-stick.

The use of copper pans not only enhances your kitchen - you will find energy savings of around 40% in the first month. It is also very hard wearing.

If you follow the instructions below you will really get the best from your Copperware, and it will last much longer.

- 1) NEVER place a copper utensil on a direct flame or put it in the oven unless it contains some liquid or fat to prevent it drying out.
- 2) Don't use excessive heat. Copper is an excellent conductor of heat.
- 3) DO NOT use metal utensils for stirring. Use wooden or plastic spoons.
- 4) It is perfectly normal for copper to change colour with the heat. As long as the layer of varnish has been removed, you can easily restore the copper to its natural colour by washing with soapy water, drying it and the polishing the outside with a metal polish. If you do this after every use the natural colour will be restored easily.
- 5) NEVER use abrasives or any other product that might scratch or damage copper or tin.
- 6) If your copperware is going to be used for decorative purposes, you will only need to clean it from time to time with a soft cloth.

**Our kitchenware is made from the highest quality copper. The items are tin plated on the inside, making the ideal combination of good heat conduction and hygienic cooking surface.**