

Copperware

Our copper utensils are treated with a protective coating of varnish to prevent tarnishing. If you want to use this item as decoration purposes only, you must keep this coating of varnish as protection. So, you just have to clean the dust or use a cotton cloth in order to recover its shine. If you want to use this copperware to cook, you must remove the varnish before the first use. This can be done by 2 manners:

1) However, for every piece put in contact with heat, it is essential that this varnish should be removed. To do this, add soda crystals to water (1 tablespoon to 2 pints of water) and bring to boil in a pot. While boiling, immerse the copper (one half at the time if your pot is not large enough) for about 15 minutes. The varnish will peel off.

2) Should the varnish prove stubborn, acetone, available from any drugstore, will also remove it. This should be rubbed in with cotton woll and need two or three applications. Please remember it is essential to remove all the varnish before the first use. Wash thoroughly prior to use.

ATTENTION: For the copperware that are sold already without varnish, it isn't necessary to follow the instructions to remove it.

ATTENTION: To keep the copperware shining after use, you must use a good brand of copper polish nonabrasive and it will retain its original attractive colour.

Never place the copperware on a flame or in the oven without either some liquid or cooking fat inside to prevent it from burning. Do not use excessive heat as copper conducts heat well. As a rule use the minimum heat. Avoid using metal tools for stirring. A plastic or wooden spoon is ideal. Do not clean this piece with abrasive cleaners as they can scratch the protective coating of tin or the copper itself. Do not wash them in washing-machines, because the detergents are abrasive.

How to clean 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.

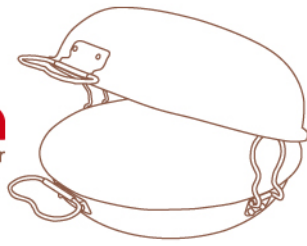
COPPER FOR HOUSEHOLD USE

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.

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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.