

CopperSmith

Chef Series Cookware

Maintenance and Care

What kind of cooking techniques can I use?

Caramelize vegetables, simmer gorgeous stews, braise the perfect protein, and serve up traditional Turkish coffee. Your new cookware is compatible with nearly every technique: pan-frying, boiling, simmering, stewing, braising, and baking. Best of all, you'll be proud to bring the sleek copper styles to the table.

Use your cookware over gas and electric ranges—and any conventional or convection oven. Just avoid searing at high temperatures (since that can damage the tin linings) and obviously, do not place your cookware in a microwave.

Do I need to preheat the cookware?

Not at all. But if you do, you'll want to add butter, oil, or a liquid before turning on the heat. Never dry preheat copper cookware.

That's because tin is a much better conductor of heat than other metals. When paired with copper, your pan will heat up and cool down quickly for the high-quality cooking experience chefs expect. It's important to note that tin has a melting point of 450 degrees, so it's great for all types of cooking, with the exception of searing.

What kind of cooking utensils should I use?

We recommend anything wooden—spatulas, spoons, cooking forks, or tongs. This will protect your pan from scratches and keep the surfaces non-stick.

How should I clean my cookware?

Use dish soap and a gentle, non-scouring sponge. For cooked-on foods, fill the copper pan with water and a small drizzle of dish soap. Simmer for 15 minutes as you stir, using a wooden utensil. The food will fall right off. Never use scouring pads or steel wool, as this prematurely ages the tin lining.

How will my cookware age?

Over time, the copper cookware, the tin interior, and the carbon steel handles will gain a rich patina over time. Enjoy it! This is natural, and actually prevents the cookware from rusting—and can improve performance.

Do I need to polish my cookware?

It's not necessary, but you can. If you do not polish the copper, you'll achieve a rustic look.

If you'd like a clean, polished look for the exterior copper, make a polishing paste by dissolving 1 tsp. of salt in 1/3 cup of white vinegar and add a pinch of flour. Wash the pan using a non-abrasive sponge and some dish soap, and then dab some polishing paste on a dry cloth and wipe it over the copper, removing the resulting residue with warm, soapy water.

To give the tin interior a shiny look, you can use a galvanizing process. First, fill the pot or pan with water and bring to a boil. Once boiling, remove from heat and add equal parts baking soda and non-iodized table salt (1 tbsp each is usually sufficient). Fold a sheet of aluminum foil about four times and submerge it in the pan, using a small ceramic or pyrex bowl to hold the foil in place. After 15 minutes, remove the foil and wash the pan with soap and water.

What is retinning and why is it necessary?

Copper cookware is long-lasting and is a great kitchen resource for long-term use. But after time, the tin that lines the products will need to be replaced. This process is called retinning and should happen every 10-20 years, depending on how often you use your copper cookware.

The process is inexpensive and easy, and will keep your cookware sturdy and effective for years to come. Once you see copper showing through the tin, you should send your pan in to a retinner, available in most large cities. If you can't find one near you, we're happy to connect you with a skilled copper artisan.