



SOY
türkiye

I WANT TO REMOVE THE TARNISH OFF MY COPPER, BUT I DON'T WANT TO USE POLISH, WHAT SHOULD I DO?

To clean the darkness off your copper, a simple trick is to cut a lemon in half and coat the cut face with salt. Scrub the copper with this and the acid in the lemon with the abrasive nature of the salt will brighten things up in no time. We do not recommend this for the silver lining as the darkened nature of the lining to the pan is part of the seasoning and the acid from the lemon will eat away at it, encouraging foods to stick and you will may then need to re-season the pan.

HOW DO I SEASON MY PAN TO KEEP THINGS FROM STICKING?

Pure silver is a fabulous cooking surface, but just like cast iron or classic steel egg pans, it does need to be seasoned to prevent foods from sticking. Wash your new pan by hand in hot, soapy water and rinse well. Dry the pan and coat the lining liberally with coconut oil. Some cultures use clarified butter (ghee), lard or beef tallow, but we like coconut oil best. This is the one that is hard and looks like wax when cold. Do not use corn or

safflower oil as it may leave a sticky residue. Olive oil can contain many solids and does not have a high heating ability, so do not season your pan with this. Non clarified butter has lots of milk solids and can burn, so again, not the best choice.

Put the well oiled pan into a 350 degree oven for an hour. Remove and let cool. Wipe out the excess oil and then you are ready to cook. It may take a couple attempts to get it right and remember, the less you do to remove this seasoning by soaking or vigorous cleaning, the longer it will last. In most cases just wiping the pan when finished cooking will be all that is needed to clean it, or maybe a quick rinse. Soaking in soapy water will clean the pan if you have stuck on food, but the longer you soak, the more of the seasoning will be removed as well. After a very vigorous cleaning, it may be necessary to re-season the pan. Do not use scouring powder, steel wool, green scratch pads or the like on your pan. These will all leave tiny scratches in the silver, encouraging foods to stick in the future. Do not polish the interior of your pan. The darkening of the silver is natural and part of the seasoning that you want. Remember, the silver is there to cook on, not to be pretty and shiny.

DO I NEED TO KEEP POLISHING THE PANS?

If you want to maintain the bright, mirror finish, the copper will need to be polished from time to time. However, if you don't mind the deep, almost bronze look of natural copper, no polishing is needed. It is not recommend to use silver polish on the lining. Most polishes are not considered 'food grade' and residue left in the pan may not only taint the flavor of your foods, but possibly cause health issues as well. An added feature of Soy Turkiye is free lifetime polishing and re-plating, so if the need ever arises, just send the pan to them and they will service it for you free of charge.

WHAT TYPE OF UTENSILS CAN I USE IN THEM?

To preserve the pure silver lining to your pan, please use only wood or silicone utensils, much like you would do with your fine, non-stick pans. The silver lining is durable, but it can scratch if metal utensils are used. Silicone tipped tongs are also work just fine.

WHAT IS THE PURPOSE OF ALL THE LITTLE HAMMER MARKS?

True hammered copper is not only aesthetically beautiful, but it also serves a purpose. The hammering compresses and aligns the molecules of the copper making it denser, and

thus an even better conductor of heat. Hammering or ‘cold forging’ also imparts significant strength to the metal, making the pan more rigid and extremely resistant to dents and blemishes.

WHY ARE THEY SO HEAVY?

The key to what makes copper and silver such perfect materials for cookware is the way that they conduct heat and can also withstand temperatures as high as 1700 degrees Fahrenheit. The heavier (and thicker) the copper, the more even that heat distribution is. Soy Turkiye uses copper that is nearly twice as thick as the competition plus it is not allocating some of that thickness to a heavy percentage of stainless steel. When comparing the thickness of these pans against other copper pans, remember that over 95% of the thickness of these pans is pure copper. The remainder is pure .999 grade silver. Heavy weight copper pans that are lined with tin may appear to use similar weight copper, but they are not hand hammered to add density and they are lined with tin, which can melt at temperatures as low as 450 degrees.

ARE MY SOY TURKIYE COPPER PANS SAFE TO USE IN MY WOOD FIRED OVEN?

Yes! Both copper and silver have melting points at around 1100 degrees. As these pans do not have soldered joints, tinned linings or laminated metals of different structure, a wood fired oven is just fine. In Turkey, this is a normal cooking technique for daily dining and this is what Soy Turkiye Copper was originally designed for. Just use your normal care as the handles will of course, be very hot when they come out of the oven.