

# Copper cookware

Item-no.: 210-949, 217-249, 217-250, 217-252, 217-310

## Interesting facts

---

### **Frying with fat and oil**

**Olive oils:** particularly high quality cold-pressed oils are recommended for cooking and frying only when used at low heat. Virgin olive oils are not usually heat resistant and burn under too much heat. When olive oil burns, a so-called resin develops and affects the anti-adhesive properties of coated pans.

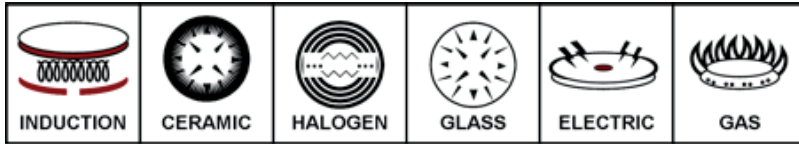
**Butter and vegetable margarine:** even when cooking with butter and margarine, heat should be kept low since these can easily burn as well. When heating up butter or margarine, small bubbles form and let evaporate the water they contain. When the bubbles are slowly disappearing and the butter is clear, you should then add the food to the pan.

**Standard vegetable oil:** rapeseed oil or sunflower oil is recommended for cooking at high temperatures and searing. You should however avoid creating smoke and thus overheating the oil.

**Clarified butter:** clarified butter has a low water content and is therefore better suited for searing meat for example.

## Patina and the natural oxidation of copper

Copper oxidises as a reaction with oxygen and heat. Some enthusiasts appreciate that colouring known as the patina. If you want shiny, glossy copper cookware, you should use our bistro copper care products. You will find instructions on how to properly use the care product on the packaging itself.



*Cook in style!*

### *Ceramic copper pans*

#### **Instructions for use, care instructions and general information**

The home of copper manufacturing -Schloss Weitenburg

Thank you for choosing one of our products. With this product made exclusively in Germany with a lot of manual work, you are holding the first copper pan with high quality ceramic sealing suited for induction cooking.

By combining a heavy copper pan that is crafted mostly by hand, multi-layered ceramic sealing that has been specifically developed and an induction layer at the bottom, we have achieved a symbiosis between traditional handicraft “Made in Baden-Württemberg” and highly modern surface technology. This creates new opportunities in the world of cookware. During product development that lasted 4 years, the focus was on optimally combining copper’s unique thermal conductivity and the outstanding anti-adhesive properties of an enhanced modern ceramic sealing, and thus ensuring maximum induction performance.

#### **Instructions for use**

---

Our copper pan with ceramic sealing has outstanding properties that come through in particular for stovetop dishes requiring gentle cooking. The same for all dishes that should be cooked exactly. Copper demonstrates its strengths here with its excellent conductivity and fast reaction to the smallest changes in temperature.

The ceramic sealing ensures the proper lifting of any delicate dishes that can easily stick to the bottom of the pan. That way dishes that are particularly sensitive to heat such as fish, vitamin-rich vegetables, delicate stew or dishes like paella can be cooked to perfection and to a T. We recommend therefore using our pans in particular for all pastry dishes, and dishes containing egg, fish and vegetables.

Because of the high thermal conductivity, you should avoid using our pans for searing meat or cooking at high temperatures for a long time. Because of the fast heat transmission, the pan can become extremely hot when set on the stove's maximum temperature and result in the material to "glow". It can then cause the body of the pan to "twist" and the ceramic sealing to overheat. Overheating will greatly diminish the anti-adhesive properties and the body of the pan will no longer sit properly on the stove.

The best cooking results using ceramic induction copper pans can be reached when cooking at low to average temperatures. Keeping to those temperatures, you will not only achieve the best cooking results and preserve vitamins, but you will also extend the life of your pan. Adverts often promise that a pan, regardless the material used, is suitable for all dishes. Any good cook with a sound knowledge of food and cookware materials knows that each material has its own specific advantages and can be at the same time very good for some dishes and rather unsuitable for others. For example, cast iron is better for searing, and copper for gentle cooking. If you consider this when using the pan, you will not only improve the cooking outcome but you will also extend the life of the pan. Do not heat up the pan without anything in it for this will lead to the quick overheating of the pan, especially with high stove temperatures and high-performance induction stoves.

## **Careful**

---

We use heavy hand-casted brass grips. These warm up during roasting and boiling. We recommend using oven gloves or other heat-resistant kitchen textiles with insulation.

## **Instructions for use**

---

In your new ceramic copper pan, you can brown food using little fat. You should not however do without fat altogether because this impacts the roasting result in the most negative manner. When you heat up fat in the copper pan, and this applies in particular to liquid cooking oil, the oil runs towards outward to the edge of the pan. This is normal and this is no ground for complaint. You can prevent this or minimise it by tilting the pan or using a more viscous (thick) type of fat.

Pay attention when using olive oil because it often has a low boiling point and burns quickly. Therefore if you wish to use olive oil for roasting, make sure to adapt the temperature to a lower point.

For use in the oven, temperatures should not exceed 250 degrees. Avoid cooking in the oven for more than one hour at temperatures above 200 degrees. Cooking in the oven for longer at high temperatures damages the pan's anti-adhesive properties.

Please do not use any metal spatula and do not cut in the pan using a knife; especially if the pan is hot. Do not hit the upper edge of the pan with a hard object as this can leave notches or even chips in the ceramic surface.

## **Product of the year**

### **Tips for roasting in our ceramic copper pan**

---

- Always add fat or oil in to a cold pan and then heat it up in the pan
- Turn the heat right back as soon as the fat or oil forms clear streaks and has slightly evaporated. Only then you can put the food in the pan.
- When the food is cooked, remove it from the pan using a silicone or plastic spatula.

### **Care**

Rinse your pan with hot water using a sponge or brush. Most often this is enough for cleaning.

Please do not use any abrasive cleaning agents, steel wool or other scratching detergents. This may cause small cracks or scratches which can damage the anti-adhesive properties of the pan (this concerns all ceramic or PTFE coated pans, as well as enamelled pans). You may use a mild detergent but this is often not really required for cleaning.

After roasting, wait until the pan has cooled down a little but remains warm if possible as it makes it even possible to clean using a paper towel by simply wiping. Do not clean in the dishwasher as this has a long-term effect on the anti-adhesive properties of the pan and on its roasting properties.