

COPPER TRI-PLY

Clean cookware before using by hand-washing in warm soapy water and drying with a soft cloth. Our tri-ply copper cookware is lined with 18/10 stainless steel, an excellent heat conductor. This means pans will heat up more quickly than an all-stainless steel pan, so take care not to leave them on a hot stove for too long. Clean with warm soapy water and a soft cloth or sponge. Do not use abrasive tools like steel wool or scouring pads. If extra cleaning is needed, sprinkle baking soda onto the pan, add water to make a paste, and clean. Do not put copper pans in the dishwasher. To refresh copper's shine, clean the exterior using a cut lemon rubbed with salt, or a commercial copper cleaner. Dry thoroughly to prevent water spots.

6 x 4 in



MARTHA

BY *Martha Stewart*

Our high-quality copper pans develop a beautiful patina over time, which many chefs and home cooks appreciate as a sign of authenticity and character.

If your copper pan darkens in color after exposure to high heat, know that this is a natural occurrence and will not affect the quality of your culinary creations.

This unique color transformation not only enhances the pan's aesthetic appeal but also showcases its rich history of use in your kitchen.