



THE COOKS' SOURCE

BUYERS GUIDE

**“Turn an ordinary meal into a masterpiece and cook like a professional everyday!”**

**COPPER COOKWARE** - *An investment to last a lifetime! For centuries copper cookware has been considered the best choice for cooking. Copper has long been recognized for its excellent distribution of heat, preventing hot spots that cause food to stick and burn. Copper cookware heats and cools quickly, ensuring proper control of the cooking process. Copperware is cherished by the great chefs of the world, as well as the gourmet cook, and will meet the most demanding culinary requirements. It takes the heat in the kitchens and graces the tables of the world's most renowned restaurants.*

Quality and Beauty Combined! Copper is the most seductive material in the kitchen, a sensitive conductor of heat. It combines its historical artistic role with modern technology. Copper is the perfect choice for delicate preparations and all-purpose cooking. Each piece is hand-finished with riveted handles. Copper is an exceptional metal, an extraordinary conductor of heat although it should not be in direct contact with most types of food therefore it is lined with another metal. It is essential to avoid any overheating or pre-heating of empty pans to maintain the lifespan of cookware.

Stainless Lined - Cast Iron Handles This is a bi-metal laminate. The outer sides are made of very thick copper and allow for excellent heat conduction. The stainless steel lining, of the same thickness, allow for easy cleaning and require no re-lining. These pans have a polished outer finish, are available with cast-iron or bronze handles and are fixed with strong rivets.

Hand-tinned Lined - Cast Iron Handles The traditional tin lining process guarantees a thick enough coating of tin even for professional use.

**Caution:** Not recommended for pre-heating when empty. Do not use over high heat.

Solid Copper - Molds, Pans, Bowls, Tea Kettles Great sensitivity to temperature changes and an excellent heat conductor. Each piece is hand finished with riveted handles. Suitable for all types of heat sources except induction cooking.

CARE To properly clean copper, use a special easy-to-use paste, preferable after each use. For the inner stainless or tin surfaces, wash as usual with warm soapy water. Cleaning in the dishwasher is not recommended as dishwasher detergents contain high levels of chlorine.

Non-stick Cookware High performance. Heavy duty aluminum body treated with a ceramic undercoat reinforced with titanium. The aluminum 4-coat non-stick interior has been fused with the body. The 6mm thick bottom will not warp. All pans are mounted with the traditional French cast iron handle. CAUTION: CANNOT BE USED WITH INDUCTION COOKING.

Steel Cookware Perfect for searing, frying and browning. Heat pan well before use.

CARE: Wash in hot water without soap, wipe with paper towel. May be oiled. Store in dry place. A good steel pan is seasoned and becomes black after several uses. Cooking may then be done with very little fat.

Stainless Steel Cookware Easy care, perfectly hygienic. For use with all heat sources. For induction cooking, check style line, some may not be suitable.

Enameled Cast Iron Cookware Easy to maintain and non-reactive, can be used equally well in the oven or range top. Exceptional for slow cooking.

