



Copper Cookware Care Card

Your House Copper copper cookware is hand-made in America. The American-made copper pot industry renaissance took many years and an array of artisans around the country to come into being, and your piece is the culmination of research, hard work and a love of cooking with all things truly authentic and pure.

The copper is pure CDA 122 grade and is 1.5mm – 3mm thick for superior heat conductivity and also a manageable weight. The pure tin interior is hand-wiped and FDA approved. Solid truss-headed copper rivets connect the copper component to the hand-poured, vintage replica cast iron handles.

To ensure your copper pieces stay robust and in proper shape, please follow the care instructions listed here:

- Always cook using a wooden spoon (we like HCC's best!) or soft silicon utensils.
- Avoid using metal cooking utensils.
- Allow your copper to cool before washing it
- Hand wash only and dry immediately with a soft cloth
- Do not use in the oven or broiler
- Do not heat empty – always have food or liquid already in the pan
- Do not heat over 400°F as it will start to melt the tin interior; since water boils around 200°F, you should be fine
- Do not use steel wool, scouring pads or harsh soaps
- Do not use on an induction stovetop

Additional Care Instructions

Our copper and tin, as in the pans and pots of old, will develop a lovely patina with use and time. You may wish to keep the copper looking shiny and new, use a copper polish or a 2-1 ratio of lemon and salt. If you like, you may also add 1 part vinegar to the mixture for additional shine.

Please note if you use a commercial copper polish that it may not be used on the tin lining. You may wish to wipe a thin coat of organic flaxseed oil on the iron handles to keep them from rusting over the course of time. Do so while the pan is warm immediately after washing.