



CONGRATULATIONS!

You have purchased one of the finest pieces of cookware anywhere, and one of the last still handmade in the United States. Brooklyn Copper Cookware's exclusive and original designs are unlike any other. Tooled to fit American range tops, every piece is spun from heavy-weight pure copper, fitted with our custom solid cast-iron hardware and lined with certified pure, lab-grade tin.

Every piece made by Brooklyn Copper Cookware is designed and made by hand, and 100% renewable. Copper requires less than half the energy of other cookware metals to mine and smelt, and we capture 100% of our raw material waste for recycling. Copper cookware not only ages gracefully, its performance actually increases with use. Our wares will give you not merely years but generations of high performance in all cooking applications.

We suspect you'll want to know a few details as you settle in for the long relationship you've begun here. We've prepared this brochure so you can enjoy your new cookware to its fullest potential.

COPPER: THE NEW GREEN

Tin-lined copper cookware has not changed much since the Copper Age when humanity first started using metal tools. Among the very first of those were copper cooking vessels, and today tin-lined copper has renewed relevance for home and professional cooks. It is by far the least energy-intensive cookware to manufacture, from the raw material (either new or recycled) to the finished product. Copper and tin combined offer many times more thermal efficiency than the next most efficient cooking metals, with none of the hazards of more recent technologies.

For a thorough analysis of copper versus other common cooking metals, see our [website](#).



USING YOUR NEW BROOKLYN COPPER COOKWARE

It goes without saying that any labels or tags should be removed from your BCC before using it.

Your BCC has been carefully cleaned and polished before leaving our shop. Since we're serious about the organic stuff, we never coat any surface with the usual lacquers or sealants used by many other copper cookware manufacturers (who have to ship overseas). Still, we recommend that you wash your new pot with a little soap and hot water, and dry it with a soft cotton cloth.



When using Brooklyn Copper Cookware or any lined cooking vessel, never heat the pot empty! You could damage the lining. Make sure your cooking liquid or fats cover the pot bottom before you heat (or, in the case of butter or other solid fats, as you heat, give it a swirl!).

For dry searing or toasting, we recommend only carbon steel or unlined cast iron pans. That's another thing: mind that you don't boil liquids in your BCC pan to the drying point, and when making fond, caramelize gently on low heat.

For more details, check out the warranty a little further on.

Your BCC wares are perfectly suited to use on all range tops other than directly on ferro-magnetic induction, which requires an induction plate for use with any cookware other than iron-based. You can also use your BCC wares in any kind of oven (other than, of course, microwave). We recommend that you not put any pots or pans on the floor of your oven—cook only on the racks provided for your particular oven.

The iron handle has been warmed and given a light coat of butcher's wax, but is otherwise untreated as well. You can keep it rust-free with a periodic light application of neutral cooking oil or food-grade wax. Make sure to wipe off any excess, and try to avoid cleaning the handle with detergents. If you do, just touch it up with a little oil (as you would a carbon steel or cast iron pan) or wax.

Generally you will be able to use significantly less heat with your Brooklyn Copper Cookware to achieve desired results. Copper is so thermally efficient that all the BTUs coming into the pot go straight through and into the food with practically no resistance, so dial your heat back to save energy and money.

Appealing to the same laws of physics, copper sheds heat as quickly as it takes it on, so when you need to take your food off the heat, the pot doesn't retain the energy and continue to cook your food. You can regulate the heat penetrating the pot to as fine a degree as your heat source allows. Always handle a pot in use with dry oven mitts or a thick cloth.





We recommend using wood or natural silicone utensils in Brooklyn Copper Cookware to avoid scratches to the tin lining. We do not recommend using either metal or plastic utensils, and you should never use a knife to cut food in tin-lined copper or any other cookware!

Finally, your Brooklyn Copper Cookware is for cooking, not storing, foods. We advise against storing food in any cooking pot or pan, especially in a refrigerator. It's hard on the metal, hard on the 'fridge and wastes a lot of energy.

CLEAN CLEANING

Tin linings are as naturally close to non-stick as can be found short of well-seasoned iron or steel. The lining of your BCC copper pan should only be cleaned with a sponge, soft brush or wash cloth. If food has stuck to the lining it will generally let loose with soaking in hot, soapy water, usually for only a short while. Never use scouring powders on tin. If you get some really nasty, starchy stuff stuck in there, boil water in the pot, add dish soap and a shot or two of unscented ammonia and let it soak overnight (preferably outdoors - ammonia odors can be irritating).

Many people like to polish the exterior of their copper cookware to a high luster using commercial copper cleaners, which are widely available. We prefer the more ecological and old-fashioned way of using an acid and salt. Traditionally, dipping half a lemon in non-iodized coarse or kosher salt, and then rubbing it all over the patinated surface and leaving for a few minutes brings the copper color right up again. Wash immediately with soap and rinse thoroughly, and don't let it drip-dry or your clean surface will have water spots.

A more recent "clean" method works, we think, even better. Make a paste of 2 parts tomato ketchup to one part salt and rub this onto the copper surface. Let stand for a few minutes, then use a soft cloth to wipe off, cleaning and rinsing thereafter as above.



For heavy-duty cleaning, we're fans of Wright's® Copper Cream, which is a safe and very effective combination of citric acid and ammonium chloride. We also find Bistro Copper Cleaner (citric acid and ammonium hydroxide) very effective, and for the toughest jobs Red Bear (high oxalic acid content) is hard to beat. One should always wear protective gloves when going the way of commercial cleaners, and please be sure to use only cream-based products — although clay and other fine powders are common in copper cleaners, “abrasive” cleaners (such as Bon Ami) will dull the copper finish and coarsen the surface, making it progressively more difficult to clean completely.

Your cast iron handles generally need very little if any attention in normal use. Your skin oils as well as regular heating and cooling keep the seasoning regularly refreshed, but in the event detergent or other exposures happen to form rust spots, treat these by rubbing lightly with 0000 emery paper or steel wool, then touch up with oil or food-grade wax as above.

Please don't put your Brooklyn Copper Cookware in the dishwasher. Conventional machine dishwashing detergents contain caustic sodas and other ingredients that can pit the pure copper, tin and iron surfaces.

HAND-MADE ORGANIC

Your Brooklyn Copper Cookware has been made completely by hand—from design drawings to the final mirror polish. We even make our own machine tooling so we can control every step of the manufacturing process. We haven't updated much from the days when copper cookware was last made in the US (right in Brooklyn, as a matter of fact); pots are still turned on lathes using multiple hand operations and tin is still applied by the open-flame hand-wiped “ladle” method. All items made by Brooklyn Copper Cookware are not only renewable, they are organic in the strongest possible sense of the term—pure, elemental copper, tin and iron, alloyed with time and care.

No need to worry about your pot imparting anything other than heat to your food. Since every piece of Brooklyn Copper Cookware is made by hand, you may notice the occasional variation between individual pieces. As Gertrude Harris observed in her seminal 1971 volume *Pots and Pans, etc.*, “the best copper pieces are easily identified by their irregularities,” such as the wipe marks in the tin lining. These markers of hand-working reveal a pot that is well-prepared to improve with time and use. It's also worth noting that the “bruising” that occurs when copper is heated is natural and the beginning of a patina that increases the already amazing thermal efficiency of your Brooklyn Copper Cookware.



OUR SUPER-SIMPLE WARRANTY



Making Brooklyn Copper Cookware is an intimate act, meaning we stay very close to every single piece we produce. We don't just check quality periodically; making BCC the "Culinary Cream of the Crop" (*Consumer Reports*) is a matter of continuous awareness for us, and because every single piece is slightly different from all its brethren we judge each piece through each step of its making. What we have at the end of any day is either a truly great pan, or it doesn't get to the end of that day. We don't hesitate to pull any element at any point, because every step is redoable and every bit is fully and easily recyclable.

When your Brooklyn Copper Cookware arrives, you hold a product made with dedication and passion by a designer, a coppersmith, an ironsmith and a tinsmith. Surprisingly little can go wrong while making such a simple tool the way we make them, but if it does and we somehow didn't catch it, just let your pot dealer know and we'll make it 100% right.

Check out the full warranty on our [website](#).

It (almost) goes without saying:

We really appreciate your patronage and support. Thank you for looking us up, and please don't hesitate to be in touch about anything you think we can help you with.