

How To Clean Copper

Copper is a "soft metal" which explains why it is the best heat-conducting metal of all metals.

Copper requires a little more care than most other cookware. While it is ok to let the copper exterior darken with age (otherwise known as "patina" or "verdigris"). A quality polish is recommended to maintain its warm glow.

Cleaning the inside of unlined copper is essential. To remove any verdigris on an unlined pan, use a vinegar-salt solution or rub it with lemon sprinkled with salt. Rinse and dry the pan.

If you have an iron-handled pan, rust on the handle may be scrubbed (a light gauge steel wool works well) off and then lightly oiled.

It's not advised to use a dishwasher for washing copper cookware due to the harsh chemicals used in some dishwashers that could shorten the life span of your cookware.

Never use cleaners containing bleach to clean copper cookware - bleach is corrosive and will cause your cookware to pit.

Using Copper brill you can clean your copper without effort. There are two different options for cleaning your copper cookware:

- To maintain a shiny surface, clean after every use with Copperbrill cleaner
- To create a nice patina of copper, well appreciated by professionals, clean occasionally with Copperbrill cleaner

Copper will naturally darken without regular polishing. But any time, you can use Copperbrill cleaner to recover the original shiny surface.



Start by rinsing your pan thoroughly.



Using a soft sponge or cloth, apply a small amount of the Copperbrill paste to the pan.



Wash the pan with the Copperbrill paste.



Rinse and dry

Tips:

- Never clean your Mauviel pot/pan with bleach. This can lead to irreparable damage
- If food sticks to the inside of your pot/pan, soak it with hot soapy water