



MAESTRO INDUCTION COPPER.

Care & Use.

The products in the copper range are made with a "3-ply" construction. It means in simple words, that 3 vessels are fused under pressure into one.

The outside is a copper layer, then comes an aluminium layer, and the inside is stainless steel. This method gives a pan that is beautiful for the eye, and with the aluminium layer in the middle features a fast, even and excellent heat distribution. The stainless steel inside provides an easy to maintain modern surface, that will not have to be covered with pewter, as in the old days, to protect food from copper.



Handles and grips are made of cast stainless steel, and will remain, thanks to material and construction, comfortably cool when in use. During very long cooking times on the stove, or when used in the oven, the handles might get hot, so we always recommend caution in order to avoid burning the hands.

If the copper outside gets stained, or discoloured, use a regular copper polish to clean and recover the beautiful copper surface. Use a soft piece of cloth to apply the copper detergent. Rub with the cloth until the stains are removed, and follow up with polishing the surface with a clean cloth.

The pans can be washed in dishwasher, BUT some dishwasher detergents may cause discolouring of the copper surface. The fastest and, in our opinion best, way is to just wash it by hand "the good old fashioned way". Be certain to wipe it dry to avoid water stains on the surface.

If your product is equipped with a glass lid, it is oven safe to a temperature of 260°C. It is not fire proof, and may under no circumstances be placed for instance on a hot stove. If it accidentally is placed on a hot stove there will be a high risk that it will break, and even cause cutting injuries. The lid can be washed in dishwasher.

The pans are provided with a special, magnetic, bottom. This makes it ideal for use on induction stove top. Just be a bit cautious with the use of the "booster" or "turbo" heating on the induction stove. The risk is that the pan will be heated uncontrolled fast. Too fast or high heating may cause the copper surface to look pale, or even whitish. If that happens, the surface is usually restorable by polishing with copper polish. Damage to the pan, due to such overheating is not valid as a cause to claim any kind of warranty. It is a damage caused by the user, and is totally out of our responsibility.



Finally we hope you will be yet another satisfied owner and user of a copper pan from Ronneby Bruk. If you have any more questions regarding our products, you are always welcome to contact us. Please visit also our web site www.ronnebybruk.se, to find more information about our cookware in various materials and designs. We also want to thank you for choosing one of our products, and wish you many happy cooking opportunities with your new cookware.