



Stylish Cooking!





The Innovation

Induction able Copper Cookware with Ceramic Sealant

In this product information we present an absolute innovation for stylish cooking. For the first time, our company has succeeded in making copper cookware capable for induction. At the same time, with our “Premium CeraSigno Sealant”, we introduced the outstanding non-stick properties of a modern ceramic sealant for cooking with copper. With this innovation the traditional, highly heat-conductive copper cookware meets the most modern requirements of ambitious cooks. Because of this innovation our copper-ceramic pan was named “Manufactory Product of the Year”.

We rely 100% on quality "Made in Germany". Our products are exclusively made in Germany with much manual work involved. With our ultra-modern surface technology we created new possibilities in the world of cookware. During the 4 years of product development, the focus was on optimally combining the unique heat conductivity of copper with the outstanding non-stick properties of advanced ceramic sealing, thereby providing a maximum induction performance.

In contrast to former times, when copper pots were still tin-plated, today's products are easy-care and almost indestructible. Our copper cookware is of excellent workmanship. Once you have cooked with the heavy and solid pots and pans of our copper manufactory, you will not want to do without it and will want to present this decorative cookware prominently.





Stylish Cooking ...

... with Copper

The Dream Cookware for Amateur and Professional Cooks

As with any craft, also in professional and amateur kitchens quality tools play an important role. This applies especially when it comes to realizing complicated recipes demanding exact cooking times, precise heat control, and an evenly distributed temperature. Copper meets all these requirements to perfection. For this reason, copper is still one of the most valued precious metals for fine cooking. Our aim is to traditionally manufacture copper cookware in the highest possible quality, while at the same time meeting the requirements of modern cooking.

When it comes to heat conductivity and heat distribution, copper is the unmatched material. Even slightest changes in temperature have a direct effect on food. The heat conductivity of copper is 20 times higher than stainless steel. Compared to conventional cookware, this characteristic of copper reduces cooking times, thereby saving energy costs. So vitamin-friendly, healthy cooking is now child's play. Our "Premium CeraSigno Sealant" is, of course, PTFE, lead and cadmium free.

All these qualities, the longevity and, of course, the stylish, inimitable look make copper a cult item among cookware. A pot or a pan of our "Kupfermanufaktur" (copper manufactory) will usually be your lifetime companion!

A feast for the eyes: Perfectly prepared and then decoratively presented!

Copper is not only ideal for cooking or roasting on the stove, but also oven-safe. So every roast succeeds perfectly and can be served directly in the cookware because of the particularly decorative copper look. But please bear in mind, that the ceramic coating should not be exposed to temperatures above 250 degrees Celsius for a longer period of time. Copper cookware is a must when it comes to fine cooking and a finely laid table.

Chocolate, jam or foam of stiff egg whites - why pastry-cooks swear by copper!

Imagine preparing a foam of stiff egg whites or a cream that is guaranteed to never turn grainy but instead smoother and more stable. The marmalade made according to your favorite recipe tastes even fruitier and keeps its color. The secret of fine pastry cooking is called copper! Even today, the high-quality manufacturers of these delicacies employ copper. That is why we included mixing bowls and an induction able jam bowl made of pure copper, i.e. without coating, in our range of products.



Our Company

Continuation of a 30 years' tradition!

The support of new investors in 2009, made the continuation of the 30 years' tradition of copper cookware production under the new name of "Kupfermanufaktur Weyersberg" possible. First-class specialists with a great sense for quality and perfection based on many years of experience in copper processing are working at our headquarters in Baden-Wuerttemberg. After each step of the production process our handmade pots and pans undergo a strict quality control.

In contrast to former times when copper pots were still tinned, our products are now coated with our "Premium CeraSigno Sealant" which is based on the most innovative surface technology. This black ceramic coating offers excellent non-stick characteristics and ideal roasting and browning properties. Anyone who does not use a metallic spatula and does not cut with a knife in the pan, has now an easy-care and almost indestructible product.

Since copper is not magnetic, copper cookware with an induction capability did not exist so far. One tried to compensate this missing quality by using iron adaption plates, but the heat transfer was not satisfactory. We then developed a thin ferromagnetic coating to be applied on the bottom of our pots and pans. With this magnetic coating we combined the perfect temperature regulation of modern induction cookers with the excellent heat conductivity of copper. This new technology and the outstanding processing quality of our copper cookware create an ideal tool for the ambitious chef.





Traditional

Without copper nothing works!!

Copper, gold, silver and tin were the first metals mankind processed. From a historic development point of view, the processing of metals marked the breakthrough for the manufacture and use of tools that made life easier. The period from the 5th to the 3rd millennium BC is also called the Copper Age, because the easily accessible and process able metal was then the preferred material.

Today copper is still part of our lives like the air we breathe. It is crucial for modern technologies. Without copper there is no light, no telephone, no car and no computer. All this is due to

the material's extraordinary properties. One of the reasons for the importance of copper in modern technologies is the thermal conductivity accompanied by the electrical conductivity.

And the outstanding heat conductivity together with the resistance of copper make the products of our manufactory extremely efficient and durable.

Copper can very well be stretched and shaped. In addition, copper has an antibacterial, germicidal effect. It also binds hydrogen sulfide, which is of great importance for the production of both



and modern

schnapps and jam. Even in modern processing methods in the cheese and beer production copper is still used today.

Copper is certainly one of the most sought after metals. In alchemy it is associated with the planet Venus and thus with femininity. Copper is a valuable raw material, which is found pure in nature, and it is almost 100% recyclable.

Induction hobs are becoming more and more attractive to ambitious chefs. They offer all the advantages of cooking with gas and are carefree like conventional ceramic hobs. Those who opt for induction, rely on perfect temperature regulation and unsurpas-

sed speed at the same time. Copper and induction are the perfect match, because the speed of induction and the perfect heat conductivity of copper are the guarantee for enjoyable cooking.

With the easy-care "Premium CeraSigno Sealant" and the ferromagnetic induction base, we combine "tradition and modernity "- sustainable, healthy and unsurpassed shapely!



Quality, Guarantee...



Our high-quality and value-stable products are manufactured by hand as individual pieces. The high functionality and the unique design combined with an agreeable haptic touch of each pot and pan are impressive. The extremely large range of products meets the highest demands and covers all kinds of possible employments of this outstanding cookware. Each piece passes a strict quality control after each production step.

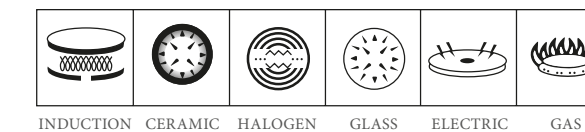
On the cookware body including the handles we grant you a lifetime warranty on defects of the material. On the ceramic coating and on the induction coating we provide a 3-year warranty.

The warranty does not apply in case of improper handling or overheating, when employing metallic tools or objects or in case of other kinds of misuse. For warranty claims you need your receipt with the date of purchase.

More information about copper cookware and care tips can be found at:

www.kupfermanufaktur.com or follow us on Facebook.

Cookware from Kupfermanufaktur Weyersberg is suitable for all common stove types:





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