



Range of professional cookware

About Tri-copper cookware

Two of the most heat conductive materials available - copper and aluminium - are fused together to ensure fast and even heat distribution throughout the base and sides of the pan, not just the base as with most cookware. For ultimate performance and ease of cleaning, a third layer of non-reactive 18/10 stainless steel is added to form the interior of the utensil.

Copper was the first metal to be used by man. It was discovered in the Stone Age and since that time its radiance, malleability and conductivity have made it a preferred material in all sorts of applications. Cooking has always rated high amongst these.

In recent times copper cookware has largely disappeared from our homes. However professional chefs and restaurateurs have never abandoned its use. It is the choice of the best professional cooks for braising, sautéing, flambéing and preparing the most delicate sauces.

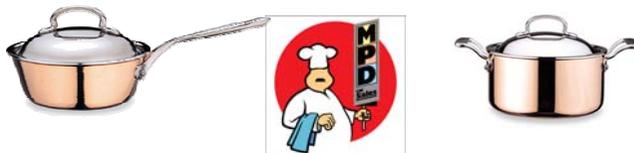
Our comprehensive tri-copper range is now available to all professionals and keen home gastronomes at an incredibly affordable price.

Caring for your Tri-Copper Cookware

Before first use, clean your Tri-Copper Utensil with hot soapy water, then dry thoroughly. Clean in the same way each time it is used.

Tri-Copper is premium quality cookware manufactured from high grade copper. For this reason, we recommend hand washing. Dishwashing may cause the exterior finish to deteriorate. With regular use, over time the copper oxidise and gradually take on an all over dark red colour. To bring out its original brilliance, polish the outside with a copper polish (available from most supermarkets and cookshops). Alternatively, use a traditional method: rub with a cloth dampened in salt and vinegar or salt and lemon juice solution, then wash and dry immediately.

For hard to remove food residues, fill the utensil with hot soapy water and soak. If the inside stainless steel layer becomes marked or tarnished, use a stainless steel cleaning cream (again, available in supermarkets and cookshops). Never place the utensil on a flame or in the oven empty (i.e. without liquid or cooking oil). Do not use excessive heat.



MPD (UK Sales) Ltd

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Tri-Copper conducts heat efficiently and speedily and surprisingly little heat is required. Use the minimum. Discolouration of the copper due to heat is normal and can be removed with the use of a copper metal polish. Do not use metal scourers or wire wool on your Tri-Copper utensil as this may scratch the interior and exterior finish.

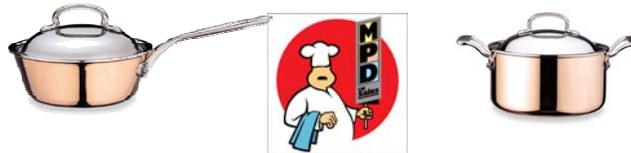




Dos and Don'ts:

Always use oven gloves or protection when lifting hot pans by the handles or when moving them around the hob. The handles are designed to dissipate heat from the hottest part of the pan, which is the body. If the handles are heated directly, they will become hot. Ensure handles are not positioned over other heating elements or sources, and that they do not overhang the edge of the hob.

- *Use a moderate heat, and do not allow the contents of the pan to boil dry.*
- *Do not pour cold water into a hot pan.*
- *Never, never overheat an empty pan - this could easily damage it.*
- *Tri-Copper utensils are suitable for all hob types except induction.*



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Quality Guarantee

Tri-copper Utensils are manufactured to exacting standards from the finest materials available. Your purchase should be cared for as described in the use and care instructions.

Tri-Copper Utensils should last a lifetime and are guaranteed to be free from defects in material and workmanship, provided that the instructions are adhered to carefully.

Discolouration, scratching, staining and damage from overheating or misuse are not covered by this guarantee.

Any Tri-Copper Utensil found to be defective or faulty should be returned to the place of purchase, complete with receipt or other proof of purchase. If after examination by the manufacturers the item is found to be defective due to faulty materials or workmanship we reserve the option to repair, replace or refund the original purchase. An alternative product may offered if the original item is not available.

This guarantee is in addition to your statutory rights.

