

## inocuivre

- ✪ Excellent conductor of heat
- ✪ Uniform cooking through both bottom and sides
- ✪ Ideal for reducing and simmering

### CARE

The **COPPER** outside : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.

The **STAINLESS STEEL** inside : easy care with a sponge and washing-up liquid.

If you burn food in your utensil Inocuivre, soak during half a day with water and washing-up liquid.

Cleaning in the dishwasher is not recommended. The copper utensils with cast steel handles may rust.

