



CARE AND MAINTENANCE - UNLACQUERED COPPER

Copper is one of the seven metals of alchemy and has been used by mankind for centuries. It has traditionally been used in jewelry and cookware, but it is well suited for countertops with its fantastic antimicrobial properties. We recommend allowing the copper to develop a natural patina based on its use. Often referred to as a "living finish", this is the true beauty and uniqueness of copper. The aging process will take time and won't happen uniformly, each piece will be one of a kind.

Copper can be cleaned daily using a soft cloth with mild soap & water. Stainless steel cleaner is also a great option as it is oil based, giving the copper some added protection. Avoid cleaners with ammonia, bleach, or citric acid as these will stain the surface. To avoid stains, do not leave standing water or other liquids for any extended period and clean up spills as soon as possible.

Brushed copper has a directional grain running across the length of each piece. Unwanted stains can be removed using a 3M Scotch Brite hand pad. This should only be used in a straight-line motion following the direction of the grain. This process can be done dry, or with soap and water, or stainless-steel cleaner.