



### ***Care Recommendations for Copper Coffee Pots.***

Copper coffee pots (Cezvas) are widely recognized as the best choice for preparing Eastern-style coffee. They are both beautiful and practical. Copper's thermal conductivity is among the highest among household metals, surpassed only by silver. It is ten times higher than that of steel and twice that of aluminum. Thanks to this property, heat is evenly distributed throughout the coffee pot, ensuring uniform heating of the liquid. The low heat capacity of copper allows for precise control over the coffee preparation process. When you remove the coffee pot from the heat source, the heating process stops instantly. Coffee pots made from other materials,

such as ceramics, glass, porcelain, stainless steel, etc., do not possess these properties. Copper coffee pots are not suitable for induction stoves; you'll need a special adapter for that.

Copper coffee pots are durable but require specific care. To avoid unpleasant moments, pay attention to our recommendations, which will help preserve its attractive appearance and extend its lifespan.

Our copper coffee pots are made from 1.3-1.5 mm thick copper and are lined with food-grade tin on the inside. The production process is manual, using molds, and has some peculiarities: the inner working surface does not undergo fine polishing, and it may have traces from the mold in the form of vertical thin lines. There might be small marks from the mold on the bottom. On the inside of coffee pots with a patina, you may find small dark spots or tiny patches due to the patina touching the tin.

All these points do not affect the quality of the prepared drink. What to observe when using copper coffee pots:

- Before making coffee for the first time, be sure to wash the coffee pot with

dishwashing detergent.

- Do NOT wash coffee pots in the dishwasher (the polished surface will quickly dull, and the chemical components of the detergent can damage the patina and wooden handle). After use, wash the coffee pot by hand and immediately dry it with a soft cloth or towel. Neglecting this can lead to stains on the outer surface.

- Do NOT use cleaning agents containing chlorine, abrasive pastes, or metal brushes, as this will eventually remove the tin layer, causing scratches on the external surface. Remember that the tin coating is approximately 12 microns thick.

- To stir the contents of the coffee pot, use wooden spatulas, sticks, or spoons; this will protect the tin lining and prolong its service life.

- Do NOT leave an empty coffee pot on a hot stove. The average flame temperature on a gas burner is about 800 degrees Celsius, while copper's melting temperature is 1083 degrees. Therefore, nothing will happen to the coffee pot other than heating the body. However, the open flame and high-temperature heating appliances are the main danger to the food-grade tin coating.

- Do NOT pour boiling water into a dry coffee pot; this

can damage the internal lining.

- To restore the coffee pot's initial shine, use special polishes for colored and precious metals. With their help, you can effortlessly remove any stains and polish the surface. There are many folk methods for cleaning copper surfaces using lemon juice, ketchup, saline-vinegar solution, and others, but the ideal effect can only be achieved with a polish. Copper oxidizes from exposure to air, open flames, and hands.
- For cleaning copper, squeeze a small amount of polish onto a soft cloth, lightly rub the oxidized area. Do not clean coffee pots with a patina.

If scratches appear on the polished surface of the coffee pot, which is inevitable with constant use, you can also remove them with the help of a polish. For this, you will need to spend a little more time than for simple cleaning.

When preparing coffee in a copper coffee pot on sand or a gas stove, you will notice how its external surface changes color from copper to yellow, red-brown, purple, blue, gray, and so on. This is called the "oxidation effect,"

and there's no need to worry about it, as you can restore the surface to its original state using a polish.

The inner surface of the coffee pot, covered with tin, may slightly dull over time and acquire a grayish tint due to environmental interaction and continuous coffee preparation. This is a natural phenomenon. Since this is food-grade tin, there is no need to clean the inner working surface. In spherical models of coffee pots, during their production, approximately two centimeters of the inner working surface in the upper part of the coffee pot are polished. Therefore, when the tin dulls, this area of the coffee pot can also be wiped with a polish.

**ATTENTION!** Artificial patina on copper is formed as a result of applying special compounds to its surface. Patina is not a protective layer on the product and is more decorative in nature. Strong open flames can damage the patina.

By following these simple tips, you will save time and resources, and your copper coffee pot will maintain its

shine and beauty for many years. In summary of the above:

- Do not pour boiling water into a dry coffee pot.
- Do not leave the coffee pot on the heat without water.
- Do not wash it in the dishwasher.
- Use polish for cleaning the external surface.
- Use liquid detergents for washing and avoid metal brushes or hard fabric cloths.

In conclusion, here is a simple but the most common recipe for making coffee in a coffee pot: To the best of your ability, try to use the most important components for making delicious coffee:

- Beans roasted as freshly as possible. The color of coffee beans should be closer to medium roast. When tasting such beans, you'll notice a certain firmness, while espresso-roasted beans are more fragile.
- The right coffee grind. If you have the opportunity to grind coffee yourself, aim for a consistency closer to powdered sugar. At the same time, the fingertips should feel the finest grain fractions. If you don't have this

option, buy coffee for Eastern-style coffee in a store; it's specially ground for the coffee pot. You can also have the beans ground for the coffee pot at any coffee shop.

- Filtered room-temperature water.

So, to make coffee, take, for example, a 200ml coffee pot. Add 18g of ground coffee and pour in 160ml of water. The classic standard is 1 gram of coffee per 10ml of water. Stir the water and coffee. You can determine the sequence yourself: either coffee first and then water, or vice versa. Place the coffee pot in preheated sand up to 2/3 of the body. The bottom of the coffee pot should be closer to the heating element of the Eastern coffee apparatus or the bottom of the sand oven (approximately 10-15mm). The temperature of the sand reaches slightly over 300°C.

There's no need to move the coffee pot in the sand while preparing. The approximate time for making coffee on preheated sand in a 100ml coffee pot is within 2.5 minutes, 200ml - 4 minutes, and 300ml - 4.5-5 minutes. The coffee foam rises, and the "tablet" forms. The coffee reaches its peak flavor. One foam "rise" is sufficient. If there are too many "rises," the coffee will "burn." Remove

the coffee pot and wait for 1-1.5 minutes for the grounds to settle at the bottom. Impatient ones don't wait and add a few drops of cold water (about a teaspoon). Spoon out the foam, transfer it to a cup, and then add the coffee. If you've prepared coffee for several servings, distribute the foam into everyone's cups first and yours last – this is a sign of attention and respect for your guests, whom you are happy to welcome! Add sugar, spices, preferably before preparation. Liqueurs, brandy, balsam – add them in small quantities (a few drops!) to the coffee cup. The process and recipe for making coffee on an electric or gas stove are similar to what's mentioned above. Open flames and the temperature of the electric stove should be low, so the coffee simmers and never boils. Drink slowly, refreshing your taste buds with water beforehand. There are no perfect recipes that suit everyone. You create them yourself considering your preferences and your well-being.

***Enjoy your time spent with a delicious cup of coffee!***