



TANUCCI

— since 1790 —

Antiche Officine del Rame



MADE IN ITALY

# OUR COOKWARE

Every single product is handmade finished by our coppersmith, through the unique handmade hammering that gives an incredible value and harmony to our pots and pans.

The brass handles are elegant and easy to use. The interior is tin-lined, preventing copper from reacting with some types of food.

Tanucci performs this process through a manual technique combined with specialized equipment dedicated to the realization of a professional line.

This method exposes the cookware to very high temperatures, so the molten tin can be coated inside and this guarantees a really strong grip to the cookware while receiving great thermal shock while cooking, providing excellent results.

Eventual visible stainings are the result of this hand processing and therefore do not constitute defects in production. The material used is 99% virgin tin safe to use and suitable for cooking food, conform to the valid Italian and European Laws (D.L. 108 of 25/01/92 implementing directive 89/109 EEC).



# GOOD COOKING MEANS GOOD FOOD

Copper has and continues to have across time the leading role in cooking.

Its elevated capacity of thermal conduction (392W/mk), beating every other cooking material, guarantees a uniform heat distribution.

That means respect for all the nutritional proprieties and taste of the food, while having significant energy savings.

Cooks and food lovers choose these pots and pans when they need a full control of the temperature, an absolutely crucial thing with some recipes.

You will need it for cooking techniques like boiling, simmering, stewing and braising or special cooking needs, like cooking delicate food to the inside without burning it.

That's why these cookware are very recommended for soups, risotto, polenta, sauce concentrates and custard.

Putting all our artisanal passion into it, we desire that our Copper cookware, as well as being used in the kitchen, can be also an incomparable compliment to your dishes on the table.



Rounded casserole pot

Ø cm	H cm	Lt	Codice
23	10	3,5	CBM.2M00023



Sauté pan

Ø cm	H cm	Lt	Codice
26	8	4	PST.1M00026
28	8,5	5	PST.1M00028
30	9	5,8	PST.1M00030



Polenta pot with bowed handle

Ø cm	H cm	Lt	Code
20	12	2	PAI.MA00020
22	13	3	PAI.MA00022
23	13,5	3,5	PAI.MA00023
24	14	4	PAI.MA00024
25	15	5	PAI.MA00025
26	15,5	6	PAI.MA00026
27	15,5	6,5	PAI.MA00027
28	17	7	PAI.MA00028
30	17,5	9	PAI.MA00030



Polenta pot with wooden handle

Ø cm	H cm	Lt	Code
20	12	2	PAI.ML00020
22	13	3	PAI.ML00022
23	13,5	3,5	PAI.ML00023
24	14	4	PAI.ML00024
25	15	5	PAI.ML00025
26	15,5	6	PAI.ML00026
27	15,5	6,5	PAI.ML00027
28	17	7	PAI.ML00028
30	17,5	9	PAI.ML00030



Oval flared pan

Dim. cm	H cm	Lt	Code
30x23	6	2,4	TEG.OV00030



Oval casserole pot

Dim. cm	H cm	Lt	Code
30x23	10	5	CAS.OV00030
34x20	10	5	CAS.OV00034



Frypan with wooden handle

Ø cm	H cm	Lt	Code
24	6	2	PAD.1ML0024
26	6	2,5	PAD.1ML0026
28	6	3	PAD.1ML0028
30	6	3,5	PAD.1ML0030
32	6	4	PAD.1ML0032



Frypan with brass handle

Ø cm	H cm	Lt	Code
24	6	2	PAD.1MO0024
26	6	2,5	PAD.1MO0026
28	6	3	PAD.1MO0028
30	6	3,5	PAD.1MO0030
32	6	4	PAD.1MO0032



Beanpot

Ø cm	H cm	Lt	Code
15	15,5	3	FAG.0000015



Traditional pot

Ø cm	H cm	Lt	Code
26	8	4	CSF.2M00026
28	8,5	5	CSF.2M00028
30	9	5,8	CSF.2M00030



### Deep saucepot

Ø cm	H cm	Lt	Code
20	15	4,5	CAS.AL2M020
22	16	5,8	CAS.AL2M022
24	18	8	CAS.AL2M024
26	20	10	CAS.AL2M026



### Serving pot

Ø cm	H cm	Lt	Code
12	6	0,5	CAS.SE1M012
14	6,5	0,7	CAS.SE1M014
16	7	1	CAS.SE1M016



### Medium depth saucepot 2 handles

Ø cm	H cm	Lt	Code
16	9	1,5	CAS.ME2M016
18	10	2,5	CAS.ME2M018
20	11	3,3	CAS.ME2M020
22	12	4,5	CAS.ME2M022
24	13	5,5	CAS.ME2M024
26	14	7,5	CAS.ME2M026



### Medium depth saucepot 1 handle

Ø cm	H cm	Lt	Code
16	9	1,5	CAS.ME1M016
18	10	2,5	CAS.ME1M018
20	11	3,3	CAS.ME1M020
22	12	4,5	CAS.ME1M022
24	13	5,5	CAS.ME1M024
26	14	7,5	CAS.ME1M026



### Low saucepan 2 handles

Ø cm	H cm	Lt	Code
16	6,5	1	CAS.BA2M016
18	7	1,5	CAS.BA2M018
20	8	2	CAS.BA2M020
22	9	3,5	CAS.BA2M022
24	9	4	CAS.BA2M024
26	9,5	5	CAS.BA2M026



### Low saucepan 1 handles

Ø cm	H cm	Lt	Code
16	6,5	1	CAS.BA1M016
18	7	1,5	CAS.BA1M018
20	8	2	CAS.BA1M020
22	9	3,5	CAS.BA1M022
24	9	4	CAS.BA1M024
26	9,5	5	CAS.BA1M026



### Flared frypan

Ø cm	H cm	Lt	Code
26	6	2,5	PAD.SV1M026
28	6	3	PAD.SV1M028
30	6	3,5	PAD.SV1M030
32	6	4	PAD.SV1M032



### Deep flared frypan

Ø cm	H cm	Lt	Code
26	8	3,5	PAD.SVA1M26
28	8	4	PAD.SVA1M28
30	8,5	4,5	PAD.SVA1M30
32	8,5	5	PAD.SVA1M32



### Pot with 2 handles

Ø cm	H cm	Lt	Code
16	6	1	PEN.2M00016
18	7	1,2	PEN.2M00018
20	7,5	2	PEN.2M00020
22	7,5	2,4	PEN.2M00022
24	8	3,5	PEN.2M00024
26	8,5	4	PEN.2M00026
28	9	5,3	PEN.2M00028
30	9,5	6	PEN.2M00030



### Lid

Ø cm	Code
12	COP.PI00012
14	COP.PI00014
16	COP.PI00016
18	COP.PI00018
20	COP.PI00020
22	COP.PI00022
24	COP.PI00024
26	COP.PI00026
28	COP.PI00028
30	COP.PI00030
32	COP.PI00032



### Flared pan

Ø cm	H cm	Lt	Code
26	6	2,5	TEG.SV2M026
28	6	3	TEG.SV2M028
30	6	3,5	TEG.SV2M030
32	6	4	TEG.SV2M032



### Deep flared pan

Ø cm	H cm	Lt	Code
26	8	3,5	TEG.SVA2M26
28	8	4	TEG.SVA2M28
30	8,5	4,5	TEG.SVA2M30
32	8,5	5	TEG.SVA2M32



### Tin lined polsonetto

Ø cm	H cm	Lt	Code
18	10	1,8	POL.ST00018
20	11	2,2	POL.ST00020



### Unlined polsonetto

Ø cm	H cm	Lt	Code
18	10	1,8	POL.RA00018
20	11	2,2	POL.RA00020



### Roaster

Dim. cm	H cm	Lt	Code
26x36	7	5,5	ROS.0026X36



### Oil cruet

H cm	Lt	Code
22	0,5	OLI.ST00005

## INSTRUCTIONS FOR USE

It is ideal to use these cookware on a gas stove, electric oven or halogen cooktop; it doesn't work on induction stoves if not supported with a suitable heat diffuser, easy to purchase on the market.

Before the first use it is recommended to boil some herbs and wash them for conditioning the cookware, avoiding cessations of impurities due to previous processing stages.

Using this cookware over time, it will make the tin lining wears away, easily noticeable because of the red color of the copper. That means that the cookware just need to be retinned, in this regard we provide an excellent service that guarantees a very long time of utilization.



gas stove



hot plate



halogen cooktop



oven

## MAINTENANCE FOR THE INTERNAL TIN LINING

Duration of the tin lining depends of the frequency of use, but with some useful tips you can slow it down the wearing away:

Use always a low heat for stovetop cooking.

Never place empty cookware on a hot stove.

Do not expose over temperatures greater than 220°C (428°F).

Use only wooden or plastic utensils when cooking to avoid scratches and damages on the tin lining, potholders are necessary because brass handles will become hot (even if lesser than the pots).

High temperature, salt and acidic foods such as tomatoes, citrus and wine will cause the tin lining to darken. This will not affect the perfect functionality and the cleanliness of the pot.

Like all the other cooking materials, salt must always be added only after liquid has reached boiling point.

Do not use the cookware to store foods, never use abrasives such as steel wool or sponges with an abrasive nylon surface to clean the internal lining.

Do not put the cookware in the dishwasher. Instead, hand wash with a soft sponge or cloth and mild detergent.

To remove stuck-on foods, fill the cookware with a little water and place over low heat. In a short time, stuck-on foods will soften and can be easily washed off. In worse situations you can boil a spoon of baking soda.

## MAINTENANCE FOR THE EXTERIOR

The first times you're putting the cookware over the stove, you will notice some red spots that will uniform all over the pot after some other uses, giving to the object the natural red color that some copper lover really appreciates.

For bringing back the copper to the original brilliance, you can clean the exterior with copper cleaner or with the traditional method: a solution of 250 g of rock salt, 250 g of vinegar, 200 g of white flour and add some water until you obtain a mixture that, with a soft sponge, can easily wash the cookware. Rinse and dry with a cotton cloth.

If you have a worse oxidation you can use this mixture with a steel wool or abrasive sponge.

If you want to preserve the shining brilliance of the cookware, it is recommended to put it into our special bag. However the external oxidation does not compromise the perfect health of the pot.

## OUR HISTORY

*The forge, situated along the Aso River, with its hydraulic wheels and the fusion oven with its hammers, made up one of the most antique forms of craftsmanship found in our territory.*

*Since way back in the old days, the copper quarries have given the raw material needed for the creation of many traditional utensils; the copper smiths who came from all over Italy, shaped and modelled these utensils by use of the hammer.*

*This is how the creation of pitchers came about, the ones our grandmothers used to collect water from the wells and of cauldrons used to cook those delicious traditional dishes.*

*Today, after having passed on to modern processing of copper, we still protect our hammers with great care, the same one would reserve to a priceless treasure.*

*Memories are still alive with the gratitude and respect for those who, long before our times, used these hammers and handed down their experience and tireless passion that the Tanucci family still applies in the workmanship of this metal.*

*Today our pots are the result of the passion that travels across two centuries of time. The prestige of their styles and the respect of the quality are intended to last a lifetime.*

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