

Mauviel's Frequently Asked Questions

This legendary story started back in 1830, in the Normandy village of Villedieu-les-Poelés in France, known as the city of copper. The strength and foundation for Mauviel's expertise is based upon almost 180 years' heritage of copper manufacturing. An expertise that has been handed down from generation to generation, from fathers to sons.

Q What is so good about working with copper cookware?

A Mauviel offers various lines in their copper cookware, some of them are tinned, and some have a stainless steel interior. The main advantage of using copper cookware, especially for the professionals, is that copper conducts heat the best. The thicker the copper, the more even the conductivity or transfer of heat throughout the entire vessel. A ratio of 90% copper and 10% stainless steel is extremely conductive. All Mauviel copper/stainless steel collections are made with this ratio.

Copper also offers superior cooking control because not only does it heat very quickly but it also cools just as quickly.

Copper has a negative reaction with acidic foods like tomatoes or vinegar which can cause illness. Unlined copper should only be used with non acidic foods.

Q Does Mauviel work with other raw materials?

A Yes; also with stainless steel and aluminium. It offers 9 collections defined by their raw materials and their handles.

Q What is tinning?

A Some Mauviel items are tinned. The article is heated to a temperature of 496°F to melt the tin shavings in order to cover the interior of the pot. A tinned copper article is made of solid pure copper with just a thin layer of tin between the copper and the food. The pure tin is applied by hand with a cotton cloth. This is repeated twice. After the application of tin, the product is immersed in cold water and solidify the tin.

Q Is it difficult to maintain its shine?

A Not at all. Your Mauviel cookware can be kept clean with little effort, but do not use bleach and do not put it in the dishwasher. There are different options for cleaning your copper cookware. To maintain a shiny surface, clean after every use with Copperbrill cleaner. To create a nice patina of copper, well appreciated by professionals, you may opt to clean occasionally with Copperbrill cleaner. Copper will naturally darken without regular polishing, but you can use Copperbrill cleaner at any time to recover the original shiny surface.

Q Are the handles riveted or spot welded?

A The rivet is fixed to the body with ten tons of pressure. Riveted handles are many times stronger than spot welded handles. The rivets used on any given pan must be made of the same raw material as the interior of the pan. The reason for this is that the rivets and pan need to expand and contract at the same rate during the cooking and cooling process.

Q But the copper cookware is not induction-based. What should I do?

A Mauviel offers an interface disc for consumers who have induction cook tops so that they can enjoy using the copper cookware. Alternatively, for those who know Mauviel's exceptional quality in cookware, should consider the stainless steel range, M'Cook, or the anodized aluminium range, M'Stone.

Q Are there any other products from Mauviel apart from their renowned cookware?

A In addition to the relatively new stainless steel ranges from Mauviel, they offer a good range of high quality copper bowls (egg whites are more stable, sugar will not crystallise), moulds (black tin or silicone) for baking. These items are highly respected and used by renowned pastry chefs around the globe.