



HISTORIA DECOR, the tin lined legendary hammered copper cookware with which we re-live centuries of history, experience and traditions. Copper cookware assures the maximum temperature control; the cooking time is reduced and the flavor and nutritional qualities of the food remain intact. Suggested for cooking on the gas stove or in the oven, it is manufactured in solid copper of 1.0 to 1.5 mm. thickness. Hand-cast polished brass handles, with sculpted artichoke or acorns decorating the lid's knob, add a crowning touch to the unique quality of these pieces.

OPUS CUPRA, this heirloom quality cookware combines hand crafted detail with the latest metal-cladding technologies to ensure state-of-the-art performance. Each piece is constructed in 2.3 mm. thickness of solid copper with a thin aluminum core and a layer of stainless steel inside. The copper allows heat to spread uniformly across the bottom and up the sides of the pan as the professional chefs require, while the internal layer of stainless steel makes it dazzling, solid, practical, hygienic and easy to clean. For use in the oven and on any heating element (except induction), each piece is finished with stainless steel handles and unique hand-sculpted silver-plated knobs.

OPUS PRIMA hammered stainless-steel cookware: unique pots and pans that derive their dramatic appearance from expert hand finishing and their supreme functionality from sophisticated bonded-metal construction. For uniform heat conduction with precise temperature control, they feature an extra thick aluminum core rolled between layers of stainless steel. These stunning oven-to-table pieces are also extremely practical, with stainless steel handles and sterling silver accents that are hand finished by silversmiths in Milan. The bottom of each pot is stamped with our brand and a serial number ensuring the originality and authenticity of each piece. Dishwasher and induction stove safe.



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OPUS PRIMA™ Cookware is protected by several patents, with others pending worldwide.

www.ruffoni.net

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HISTORIA DECOR

MAINTAINING YOUR TIN LINING COPPER COOKWARE

Since natural copper reacts with certain foods, copper cookware is usually lined with another metal such as tin or stainless steel. **Historia Décor, is made by craftsmen in our Italian factory. The tin lining applied by hand, under intense heat, creates the professional quality cooking surface.** Visible brush strokes are a natural result of the hand application and are in no way a product defect. The longevity of the tin lining depends upon the frequency and type of use, however you need to be aware it will wear away in use and need to be retinned.

TO PROTECT THE COOKWARE AND PROLONG THE LIFE OF THE LINING, PLEASE TAKE THE FOLLOWING PRECAUTIONS:

- Use low to moderate heat for stovetop cooking and do not expose the cookware to oven temperatures greater than 430 degrees (220°C).
- Never place empty cookware on a hot stove or in the oven; the tin lining would be severely damaged.
- Use only wooden or plastic utensils when cooking. Metal utensils would scratch and damage the tin lining.
- High temperatures, salt, acidic foods such as tomatoes, citrus and wine will cause the tin lining to darken but will not affect the flavor of foods and cannot be considered manufacturing faults. Using acidic foods in tin-lined copper will accelerate the need for retinning
- Like in all other pots, particularly in copper pots salt must always be added only after pot content has reached boiling point in order to avoid staining.
- The knob and handles are made in brass and can get hot during use. Use caution when handling and always keep potholders available for use.
- Do not use metal cookware to store food; it is intended for cooking and serving purposes only.
- Never use abrasives such as steel wool, scouring powder or sponges with an abrasive nylon surface to clean the copper or the 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 will be easily washed off.

When cooking on low to moderate heat, sticking should not occur.

- With time you may notice stains or darkening on the tin lining. This is a natural and harmless process due to use and exposure to heat that does not affect the quality and safety of this product.

Warning: Discontinue use immediately if the copper is visible through the tin lining. Certain foods react with exposed copper, which may cause illness if the food is then ingested. The cookware will need to be retinned before resuming use. Retinning sources can be located by doing an Internet search for "retinning".

TO CLEAN the exterior of your HISTORIA cookware, follow the same simple guidelines of OPUS CUPRA "CLEANING the copper surface".



OPUS PRIMA™

TO KEEP YOUR COOKWARE LOOKING AND PERFORMING AT ITS BEST, FOLLOW THESE SIMPLE GUIDELINES:

- Before using your new cookware for the first time, wash it with warm, soapy water to remove any traces of polishing compounds.
- For the best cooking results, use a low-to-medium temperature; use high temperature only for boiling liquids.
- Use a burner that is similar in diameter to the cookware. If cooking with gas, do not extend the flame beyond the diameter of the pot. Use a maximum oven temperature of 450°F/230°C.
- Salt should be added only after the pot's content has reached the boiling point in order to avoid spots and minor pitting at the bottom of the pot. These spots do not affect the cookware's performance but cannot be removed.
- Take care when handling hot cookware. The cookware is not for use by children.
- The knob are made in silver-plated cast brass and can get hot during use. Use caution when handling and always keep potholders available for use.
- Do not use the cookware in the microwave.
- The cookware is intended for cooking and serving purposes only; do not use to store foods.

CLEANING

Clean cookware well after each use. The pan may discolor if it is not completely cleaned before reheating. To remove stuck-on foods, fill the cookware with a little water and place over low heat; in a short time, stuck-on food will soften and easily wash off. If washing cookware by hand, in order to preserve the original shine, use neutral or slightly alkaline soap and a soft sponge. Corrosive detergents, detergents containing chlorine, metal scouring pads, and abrasive powder can dull the shiny surface.

This cookware – excluding the silver-plated knob of each lid -is dishwasher safe. If you want to polish accurately the silver plated knob, remove it from the lid by twisting the special screw and polish with a silver cleanser. Water spots may occur over time due to the water conditions in your area, and minerals in water can leave a white film on the surface. Overheating or allowing a pan to boil dry will cause bronze, blue, or rainbow tints on the surface; purple rings may form from contact with the starch in pasta, rice, and other foods. Rub discolored areas with a cloth dampened in lemon juice or white vinegar and, if that is not enough, use a good quality non-abrasive stainless-steel cleanser; once the stain is removed, wash the pan in warm, soapy water and towel dry.

To avoid scratching, do not use knives, sharp kitchen tools, or an electric hand mixer in your cookware.



OPUS CUPRA

TO KEEP YOUR OPUS CUPRA COOKWARE LOOKING AND PERFORMING AT ITS BEST, FOLLOW THE SAME SIMPLE GUIDELINES OF OPUS PRIMA.

The first hammered Copper/stainless steel cookware!

Made with a blend of traditional techniques and modern materials, Opus Cupra is the ultimate hybrid cookware, combining the beauty and heat conductivity of hammered-copper exteriors with the ease and durability of stainless steel interiors. A range with the essential pieces for everyday cooking and easy entertaining.

WASHING

In order to preserve the original shine, use neutral or slightly alkaline soap and a soft sponge. Corrosive detergent, detergent with chlorine or free chlorine, as well as metal scourers or abrasive powder can darken the shining surface. To remove stuck-on foods, fill the cookware with a little water and place over low heat, in a short time stuck-on food will soften and will be easily washed off. Clean cookware well after each use, the pan may discolor if it was not completely cleaned before reheating. Water spots may occur due to the water conditions in the area that you live in and minerals in water can leave a white film on the stainless steel surface. Overheating or allowing a pan to boil dry will cause bronze, blue or rainbow tints on the surface; purple rings can form as a result of the starch contained in pasta, rice and other foods. In these cases rub with a cloth dampened in lemon juice or white vinegar and, if this is not enough, use a good quality non-abrasive stainless steel cleanser; once the stain is removed, wash pan in hot soapy water and dry. This range is not dishwasher safe because the chlorate substances cause tarnishing of copper surface. If you want to polish the silver plated knob, remove it from the lid by twisting the special screw and polish with a silver cleanser. To avoid scratching do not use knives, sharp kitchen tools or electric mixers in your cookware.

CLEANING the copper surface

Rub briskly with a soft cotton cloth for copper polishing in order to bring back the original shine to copper items for display. With time and regular usage copper oxidizes and develops a dark red patina. In order to restore the copper brilliance, clean the exterior with a cloth dampened in a salt and vinegar or salt and lemon solution; or use some good copper cleaner. If the seasoned look of the patina is preferred, buff the exterior with a dry cotton cloth. Following these rules will guarantee the perfect maintenance of your splendid Ruffoni copperware that will increase its value over time.



FAMILY AND PRODUCT HISTORY

Omegna, a small town nestled in the Italian Alps, is home to the Ruffoni family, who for decades has invested its passion for craftsmanship, research, and technology into the preservation, development, and tradition of hand-worked cookware. Each piece produced is a unique work of art, characterized by a quality that sets artisan-made pieces apart from those that are mass-produced. As beautiful as it is functional, Ruffoni cookware not only provides flawless heat conduction and precise control in the kitchen but also earns a proud place at any table. Our deep-rooted passion and uncompromising commitment to quality ensures our products conform to all FDA and global lead & cadmium regulations and the utilization of recyclable materials has elevated Ruffoni's culinary tradition to a new level of excellence.

If you are ever in Omegna, call to make an appointment to visit the **Ruffoni Private Museum**. There, the Company's birthplace has been maintained and renovated and you can take in the "culture of copper" and understand how precious these items, manufactured by our coppersmiths and their ancestors, really are.



Store with care these instructions, they may be useful in the future.
Do not use the pot in any way other than those specified by the manufacturer. Under no circumstances Ruffoni Srl can be held responsible for damage caused by the failure to follow these instructions.
Visit www.ruffoni.net for more details.



RUFFONI
SPECIALTY COOKWARE

Use and care instructions

OPUS *cupra*

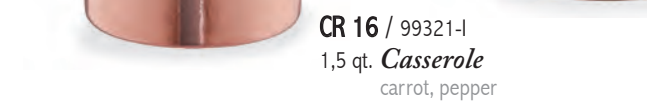
CD 26 / 99314-I
8 qt. *Stockpot*
pepper, cucumber, string bean



CG 20 / 99315-I
3,5 qt. *Soup pot*
pumpkin, gourd



CR 16 / 99321-I
1,5 qt. *Casserole*
carrot, pepper



CA 20 / 99327-I
3,5 qt. *Saucepan*
artichoke, carrot



CL 16 / 99317-I
1,5 qt. *Saucepan*
pepper, carrot



CE 30 / 99333-I
7 qt. *Braiser*
tomato, pepper, peas

CN 24 / 99319-I
4 qt. *Braiser*
2 heads of garlic



CB 24 / 99313-I
4 qt. *Chef's pan*
cauliflower, carrot



CH 26 / 99316-I
5 qt. *Braiser*
garlic, pepper



CQ 24 / 99334-I
4 qt. *Sauté pan*
2 heads of garlic



CM 26 / 99318-I
10" *Frying pan*

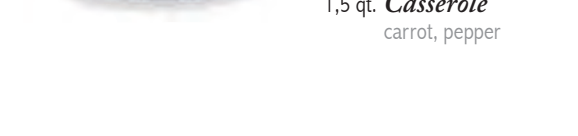


OPUS *prima*™

D 26 / 99263-I
8 qt. *Stockpot*
pepper, cucumber, string bean



R 16 / 99270-I
1,5 qt. *Casserole*
carrot, pepper



A 20 / 99260-I
3,5 qt. *Saucepan*
artichoke, carrot



G 20 / 99266-I
3,5 qt. *Soup pot*
pumpkin, gourd



Y 02
10" *Warmer*



L 16 / 99268-I
1,5 qt. *Saucepan*
pepper, carrot



E 30 / 99264-I
7 qt. *Braiser*
tomato, pepper, peas



C 26 / 99262-I
5 qt. *Sauté pan*
2 heads of garlic



H 26 / 99267-I
5 qt. *Braiser*
garlic, pepper



F 30 / 99265-I
12" *Gratin*
fennel, carrot, bean



B 24 / 99261-I
4 qt. *Chef's pan*
cauliflower, carrot



M 26 / 99269-I
10" *Frying pan*



12 qt. *Stockpot*



4,75 qt. *Stockpot*



7,5 qt. *Stockpot*



3,5 qt. *Stockpot*



3,5 qt. *Polenta pot w/acorn handle*
and polenta wooden spoon



4 qt. *Chef pan w/acorn handle*
and risotto wooden spoon



Oval gratin w/acorn handle

HISTORIA *decor*

2,5 qt. *Sauce Pot w/acorn lid*



Tall Oval Roaster w/acorn lid



Braiser



Paella pan w/acorn lid



Roasting Pan w/acorn lid



Copper Fondue