

TAKING CARE OF COPPER

A MATERIAL FOR COMMUNICATION



REGULAR USAGE

The best care is to keep using it regularly.
Keeping it as a companion in your everyday life
is always the best thing for a tool.



CONSTANT CHANGE

From day one, copper will change constantly. Unlike other materials, changing from a brand new state is positive for copper items.



TACTILE INTERACTION

Wiping it, sipping sake with it, or feeling its temperature just by holding it, touching copper is a great way to enjoy its unique quality.



UNIQUE PIECE

Traditionally, we have referred to the unique surface patterns of copper as “landscape.” The more you use it, the more vividly the landscape, unique to each piece, emerges.



仙臺銅壺
センゲイドウコ

ABOUT TAZEN

Tazen's history started when the feudal lord Masamune Date was impressed by the skill of the copper artisan (on-akagane-shi) Zenzo Tanaka and invited him from Osaka to Sendai in 1596. Since then, Tazen has been producing a wide range of copper items from the decorations of shrines and temples to everyday copperware. It is now a general trade firm specializing in "fire and water in everyday life," such as gas boilers, and is keeping its roots alive with the production of copperware.



COPPER IN EVERYDAY LIFE

Copper products are highly resistant to corrosion, and even if corroded, the resulting green rust, known as patina, is not toxic*¹. In fact, copper is a vital mineral for good health and is designated as nutritionally functional*². Additionally, copper has the ability to neutralize bacteria*¹ and has strong antibacterial properties*¹, making it useful for items such as tableware, cookware, and antibacterial kitchen goods.

*1: Based on experiments conducted by the Ministry of Health, Labor and Welfare, and the Japan Copper Development Association, among others.

*2: Notification from the Director of the Food Safety and Consumer Affairs Bureau, Pharmaceutical and Food Safety Division, Ministry of Health, Labor and Welfare, dated March 25, 2004 (Food Safety Notification No. 0325002).



USING COPPER PRODUCTS REGULARLY IS
THE MOST NATURAL WAY
TO CARE FOR THEM.

REGULAR CARE

The cause of the metallic smell is sebum from the hands. The odor of copper can be prevented by washing it with detergent. Using a dishwasher is also effective in preventing odors.

- ① Apply detergent to remove oil (the cause of the metallic smell).
- ② Rinse with warm water.
- ③ Wipe off the water and dry thoroughly.



OCCASIONAL CARE

Method 1: Restore the shine

Wash with baking soda, rubbing it gently. Rinse with warm water, wipe off the water well, then dry thoroughly.

Method 2: Remove black stains such as tea stains

Soak in an oxygen bleach solution to neutralize the oxidized copper and remove dirt such as black stains.



Method 3: Maintain the surface's aged look while polishing it

Melt and apply beeswax while lightly heating copper on a stove. Polish the surface of the copper while wiping off the beeswax.

Method 4: Reset the copper to its original state

Polish the surface with commercial polishing powder such as Picar to reset the copperware to its original state.

