

**Bronze Kitchenware Catalogue**

# The Epochware



**Copper | Brass | Bronze**

**Kitchenware Products Catalogue**

# About Us

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Rooted in the timeless artistry of Indian metalcraft, **The Epochware** brings the warmth of tradition and the precision of modern design to kitchens around the world. We specialize in premium copper, brass, and bronze kitchenware, handcrafted by skilled Indian artisans who have inherited their craft through generations.



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# Bronze Dinner Set



This Bronze Dinner Set is a masterpiece of Indian artistry, featuring a bronze plate, matching bowls, glass, spoon, and dessert plate, each adorned with intricate traditional etching and finished in a modern matte sheen.

## Available in Four Different Types:

- Shiny Finish
- Matte Finish
- Hand-Etched Matte Finish
- Laser Engraved Shiny Finish

## Alternate Options:

- "Customize your dinner set: choose the exact number of pieces to suit your needs."
- "Flexible piece selection: adjust the dinner set quantity as per your demand."
- "Available in your desired configuration—pieces can be added or removed to fit your preference."



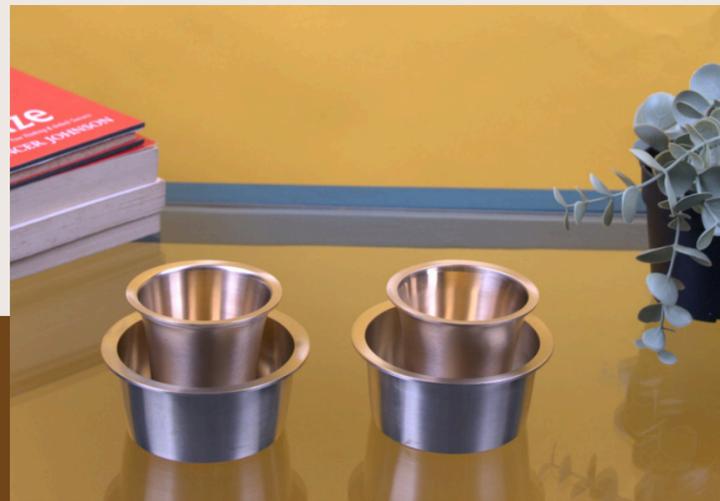
# Bronze Dessert Cups

This Bronze Ayurvedic Ice Cream & Dessert Bowl Set is expertly handcrafted from pure bronze and includes two gracefully shaped bowls with matching spoons—perfect for enjoying ice cream, halwa, fruit cream, custard, or any beloved dessert in style.



# Bronze Coffee Cup Set

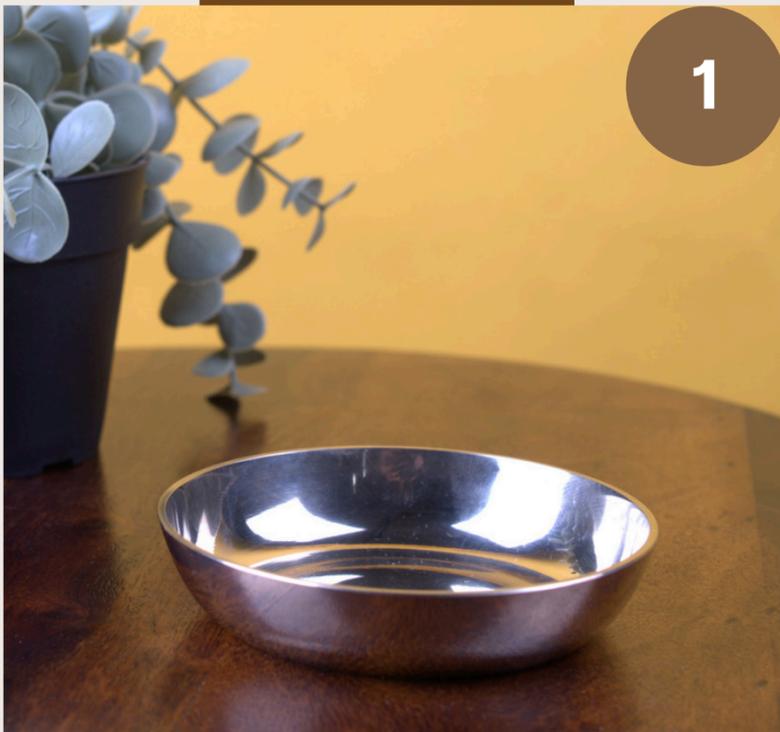
This Ayurveda Bronze Davara Filter Coffee Set features two traditional davara-tumbler combinations in pure handcrafted Bronze for an authentic South Indian filter coffee ritual. The ergonomic design enables easy pouring, swirling, and sipping





This Matte Finish Kansa Baby Dinner Set is expertly handcrafted from pure bronze (kansa), providing a plate (8 inches), bowl (150 ml), spoon (5inch), and glass (200 ml) all scaled perfectly for little hands while ensuring durability and everyday usability.

# Bronze Baby Dinner Set



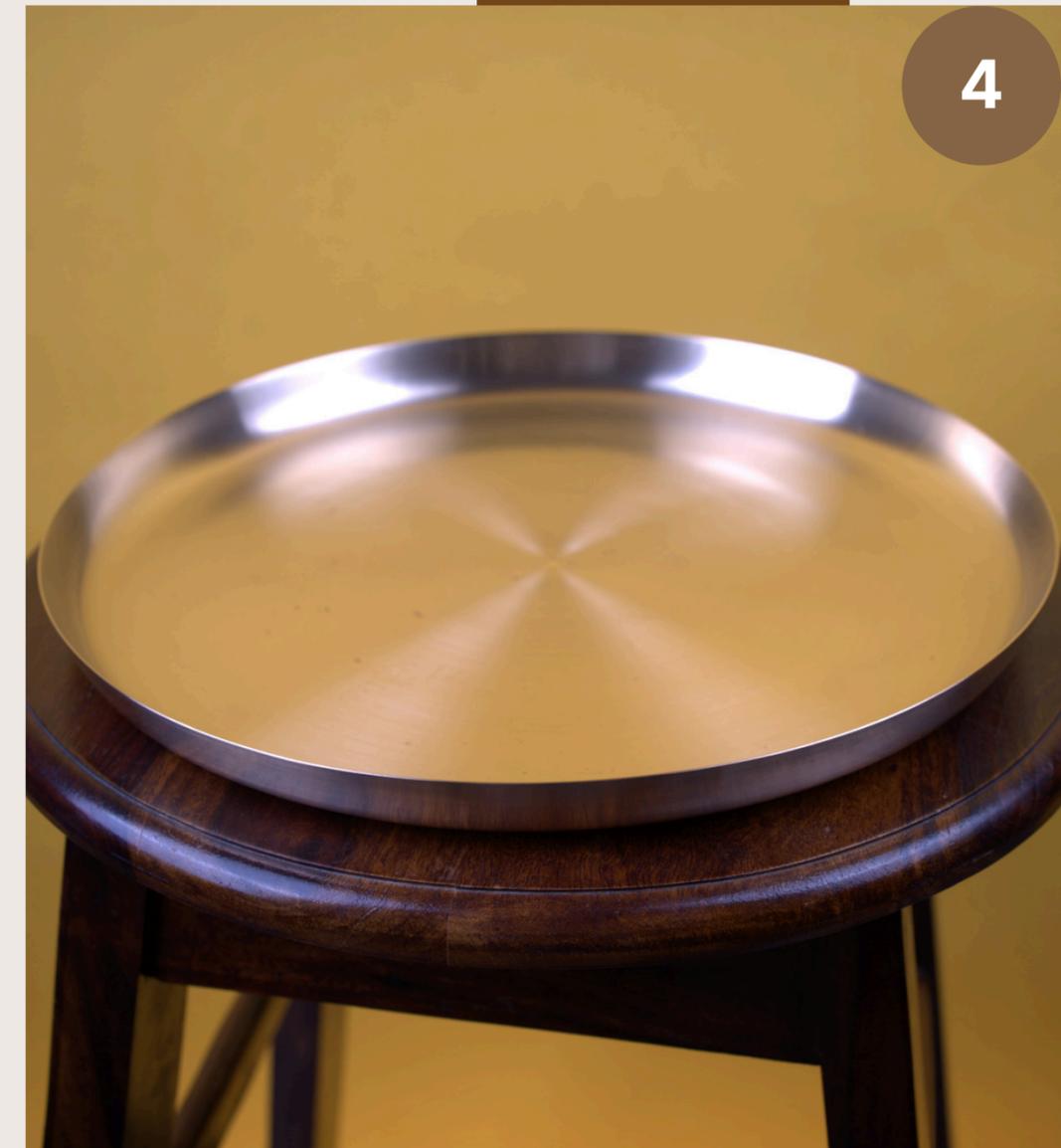
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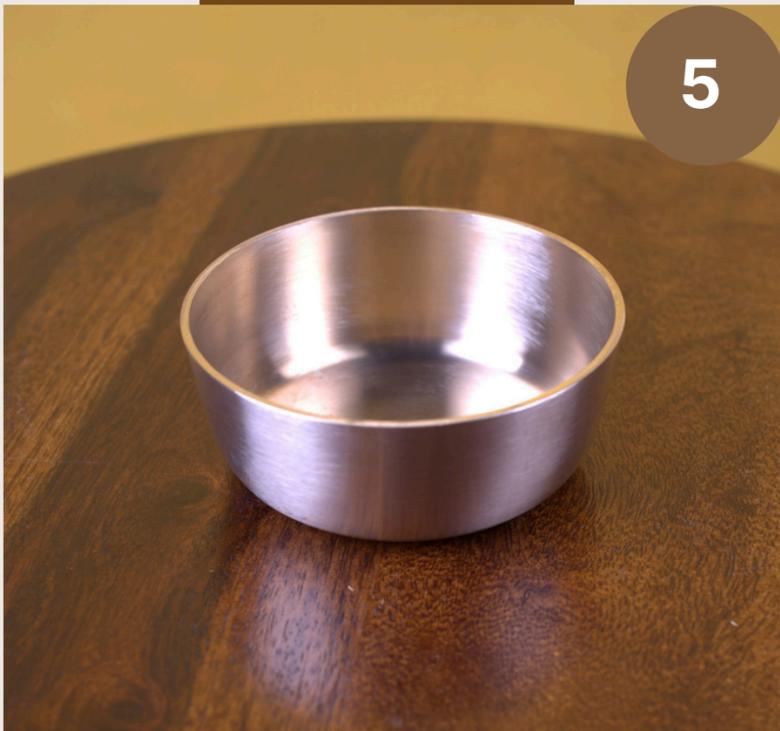
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4



5

#### Available Dimensions of the Products:

- 1) Bronze Dessert Plate - 150 ml (approx.)
- 2) Bronze Glass - 200 ml (approx.)
- 3) Bronze Cutlery
  - Spoon - 5 inch, 6inch, 7inch
  - Fork - 7inch
  - Knife - 7inch
- 4) Bronze Plate - 6inch, 8inch, 10inch, 12inch
- 5) Bronze Bowl - 150ml (approx.)

#### All Products are Available in Two Variants:

- Shiny Finish
- Matte Finish

# Bronze Tableware

# Bronze Serveware



Elevate everyday dining with this Heritage Kansa Serving Bowl with lid, hand-crafted from pure bronze (kansa) to retain warmth, aroma, and freshness for longer.

Handcrafted Kansa Serving Ladle includes three uniquely shaped bronze ladles designed to expertly serve rice, curries, dals, and any International Cuisine blending traditional craftsmanship with Ayurveda-driven health benefits.



# Benefits of Eating in Bronze

Eating in bronze (which is an alloy made of copper and tin) has been traditionally valued in Ayurveda and is making a comeback in health-conscious communities for its array of wellness benefits. Here are the main benefits:

- **Supports Digestive Health:** Bronze is naturally alkaline, helping to neutralize acidity in food and support a balanced pH in the body. This can improve digestion and reduce problems caused by excess acidity.
- **Enhances Immunity:** Regular use of bronze utensils (Kansa thali, bronze glass) can impart trace minerals and has antibacterial/antiviral properties, especially when used for Ayurvedic tonics.
- **Anti-inflammatory Benefits:** Kansa (bronze) is known for reducing inflammation and offering relief from joint and muscle pain, including conditions like arthritis.
- **Improves Gut Health:** Eating or drinking from bronze alkalizes and purifies meals, promoting a healthier gut microbiome and better nutrient absorption.
- **Boosts Cardiovascular Health:** Kansa is said to help regulate blood pressure and prevent anemia, supporting heart health over time.
- **Balances Doshas:** According to Ayurveda, bronze helps pacify “vata” and “pitta,” making it beneficial for those with dry skin, nervousness, irritability, and even weight issues.
- **Holistic & Stress Relief:** Regular use of bronze utensils is linked with enhancing overall holistic wellness, relieving stress, and boosting energy levels.
- **Improves Taste & Food Freshness:** Bronze/Kansa utensils are believed to enhance the flavors of food, and storing water in bronze vessels can help keep it fresh and balanced.
- **Long-Lasting & Easy to Maintain:** Bronze is durable, corrosion-resistant, and sustainable for daily use.

# Bronze Serveware & Tableware Care Guide

Elevate every meal with timeless tradition and mindful care.

## Daily Cleaning Routine

### Step 1: Gentle Wash

Use mild liquid soap and warm water.

Avoid acidic or bleach-based cleaners.

### Step 2: Soft Wipe

Clean with a soft sponge or cotton cloth.

For engraved or textured areas, use a soft-bristled brush.

### Step 3: Rinse & Dry

Rinse thoroughly with clean water.

Dry immediately to prevent water spots and preserve the natural patina.

## Monthly Deep Cleaning

### Natural Polish Paste

Mix lemon juice + baking soda (or tamarind pulp + salt) into a thick paste.

Apply gently to tarnished areas using a soft cloth.

Allow the paste to stay on the utensil for 20 to 30 minutes.

### Rinse & Buff

Wash off with lukewarm water.

Buff with a dry cloth to restore luster and highlight the bronze glow.

## Avoid These Practices

 No dishwasher use

 No soaking for extended periods

 No harsh scrubbers or chemical polishes

 No refrigeration or direct flame exposure

# Get In Touch



[www.theepochware.com](http://www.theepochware.com)



A/6, Gandhipuram, Maitri  
Kunj, Bhilai, Chhattisgarh,  
India



[paul.gourav@eraya-  
overseas.com](mailto:paul.gourav@eraya-overseas.com)



+91-9244316190

**Brass Kitchenware Catalogue**

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# Brass Fry Pan

Expertly fashioned by skilled artisans, this fry pan features a gleaming brass exterior and a hand-applied pure tin lining, ensuring your food remains free from unwanted metallic reactions. The tin interior delivers smooth, non-stick-like performance and promotes even heat conduction for consistent results every time.

Pan Size (Diameter)	Approx. Capacity (Litres)
6 inch	~0.4 liters
8 inches	~0.7 liters
10 inches	~1.2 liters
12 inches	~1.8 liters
14 inches	~2.5 liters

**Brass Fry Pan with Brass Handle**



**Brass Fry Pan**



**Brass Sauce Pan with Brass Handle**



# Brass Sauce Pan

Expertly handcrafted, this saucepan features a radiant golden brass exterior paired with a smooth, food-grade tin lining inside. The tinned interior ensures your food remains pure and free from chemical reactions, while promoting even heat distribution for consistently delicious results.

**Brass Sauce Pan**



<b>Pan Size (Diameter)</b>	<b>Approx. Capacity (Litres)</b>
<b>6 inches</b>	~0.8 liters
<b>7 inches</b>	~1.2 liters
<b>8 inches</b>	~1.7 liters
<b>9 inches</b>	~2.3 liters
<b>10 inches</b>	~3.0 liters

# Brass Spice Box

This Royal Brass Spiece Box is a premium, handcrafted spice organizer featuring 7 individual brass containers, available in two variants a beautifully engraved lid , and a hand-enameled floral lid an accompanying brass spoon for easy serving.



# Brass Roti Box

This elegant roti box is expertly handcrafted from pure brass, featuring a smooth matte finish and a beautifully engraved lid for an added touch of sophistication in your kitchen or dining space.



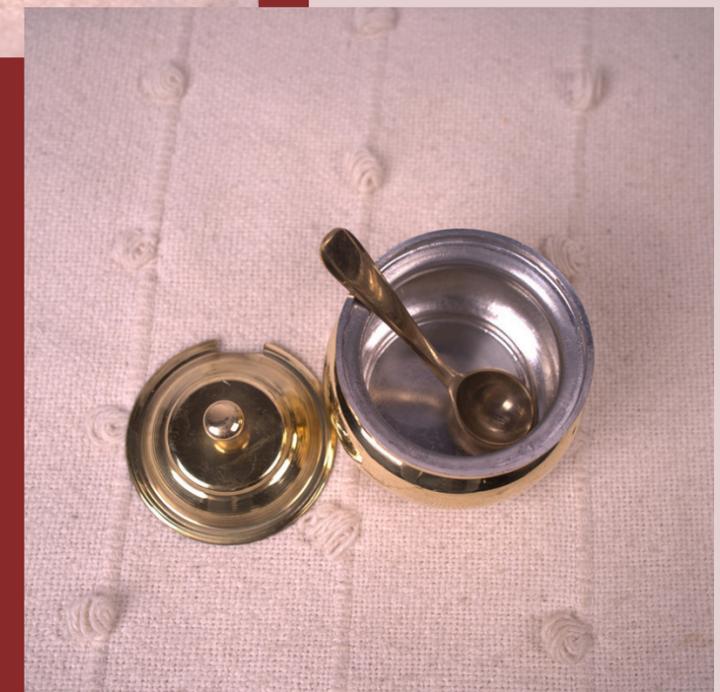
# Brass Kneading Plate

This Hammered Pure Brass Kneading Plate is a traditionally crafted utensil designed for kneading dough, mixing batters, or preparing grains, featuring a wide, shallow surface and stunning hand-hammered finish for increased durability and beauty.



# Brass Ghee Pot

This Pure Brass Ghee Pot is a beautifully handcrafted storage jar traditionally used for storing ghee, clarified butter, oils, or even pickles, featuring a secure lid and a matching spoon for hygienic and convenient serving.



# Brass Wok

**Brass Wok With Brass Handle**



**Brass Wok Without Handle**



**Brass Wok**



Handcrafted by master artisans, this wok features a lustrous brass exterior complemented by a food-safe tin lining within. The tinned interior not only preserves the authentic flavours of your culinary creations but also ensures safe, non-reactive cooking—bringing both tradition and wholesome taste to your table.

<b>Wok Size (Diameter)</b>	<b>Approx. Capacity (Litres)</b>
<b>20 cm (8 inch)</b>	1.0 – 1.5 L
<b>22 cm (9 inch)</b>	1.5 – 2.5 L
<b>26 cm (10 inch)</b>	2.5 – 3.5 L
<b>28 cm (11 inch)</b>	3.5 – 4.5 L
<b>30 cm (12 inch)</b>	4.5 – 5.5 L
<b>36 cm (14 inch)</b>	6 – 8+ L

# Brass Topes

Each tope is meticulously handcrafted from premium brass and finished with a food-grade pure tin lining, creating a vessel that combines time-honored Indian aesthetics with modern food safety. The tinned interior ensures your food never contacts raw brass, preventing reactions and preserving the natural taste and nutrition of your ingredients.

Tope Size (Diameter)	Approx. Capacity (Litres)
14 cm (5.5 inch)	0.8 – 1 L
16 cm (6 inch)	1.25 – 1.5 L
18 cm (7 inch)	1.75 – 2 L
20 cm (8 inch)	2.5 – 3 L
22 cm (8.5 inch)	3.5 – 4 L
24 cm (9.5 inch)	4.5 – 5 L
26–30 cm (10–12 inch)	6 – 8+ L



# Benefits of Cooking in Brass Utensils

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Cooking in brass utensils offers several potential health and culinary benefits, making them a traditional favorite in Indian kitchens and other cultures. Brass is an alloy of copper and zinc, and its properties contribute to both wellbeing and cooking outcomes.

## Key Benefits of Brass Utensils

- **Even Heat Distribution:** Brass efficiently distributes heat throughout the cookware, ensuring food cooks evenly and reduces the risk of burning or undercooking in certain areas.
- **High Heat Retention:** Brass retains heat well, keeping food warm long after cooking and minimizing the need for reheating, which helps preserve nutrients.
- **Immunity Boost:** Small amounts of zinc and copper from brass may leach into food during cooking, and both are known to play crucial roles in supporting immune function.
- **Aids Digestion:** Brass is mildly alkaline. Cooking food in brass can help neutralize excess stomach acid, which may support better digestion and gut health.
- **Good for Skin and Hair:** The copper and zinc trace minerals present in brass are linked to healthy skin and hair, supporting their maintenance and appearance.
- **Antimicrobial Properties:** Brass naturally inhibits bacterial growth, making it a hygienic option for cooking and storing food.
- **Natural Non-stick Over Time:** With proper use, brass develops a patina that provides a non-stick surface, reducing the need for excess oil.
- **Eco-Friendly & Durable:** Brass utensils are long-lasting, recyclable, and eco-friendly, making them sustainable compared to many modern materials.
- **Nutrient Retention:** About 90%-93% of nutrients are retained during the cooking process in brass utensils, which is much higher compared to some other metals.

# Comparison of Brass Cookware with Other Material

Feature	Brass	Cast Iron	Aluminium	Stainless Steel	Non-Stick (Teflon)	Ceramic
Heat Retention	● Excellent — holds heat evenly	● Excellent	● Good	● Moderate	● Poor	● Moderate
Heat Conductivity	● Very high — fast & uniform heating	● Slow	● Excellent	● Average	● Good	● Average
Nutrient Preservation	● Retains & enhances minerals	● Good	● Low	● Average	● Poor	● Good
Health Benefits	● Naturally antibacterial & boosts immunity	● Adds iron	● Leaches metal	● Neutral	● Harmful when scratched	● Non-toxic
Reactivity with Food	● Slight (non reactive when used with tin lining or kalai)	● High with acidic food	● Low	● Low	● Low	● Low
Durability	● Long-lasting (decades with care)	● Long-lasting	● Moderate	● Excellent	● Short lifespan	● Moderate
Maintenance	● Needs polishing & occasional tin coating	● Seasoning required	● Easy	● Easy	● Very easy	● Easy

# Brass Cookware Cleaning & Care Guide

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## Daily Cleaning Routine

### Step 1: Gentle Wash

Use mild liquid soap and warm water.

Avoid acidic cleaners or dishwashing liquids with bleach.

### Step 2: Soft Scrub

Clean with a soft sponge or cotton cloth.

For food residue, use a soft-bristled brush—never steel wool.

### Step 3: Rinse & Dry

Rinse thoroughly with clean water.

Dry immediately to prevent water spots and preserve shine.

## Monthly Deep Cleaning

### Natural Polish Paste

Mix lemon juice + baking soda into a thick paste.

Apply gently to tarnished areas using a soft cloth.

Allow the paste to stay on the utensil for 20 to 30 minutes.

### Heat-Safe Tip

For cookware used on flame, polish only the exterior.

Avoid abrasive cleaning on cooking surfaces.

### Rinse & Buff

Wash off with lukewarm water.

Buff with a dry cloth to restore luster.

## Important Usage Notes:

- Ideal for cooking non-acidic foods like lentils, grains, and ghee-based dishes
- Avoid cooking tomatoes, vinegar, or citrus-based recipes directly in brass
- Use a tin-lined (kalai) interior for safe cooking (like tomatoes, vinegar, or citrus-based recipes) —reapply kalai periodically

## Avoid These Practices

- ✗ No dishwasher use
- ✗ No soaking for long periods
- ✗ No acidic or salty foods stored overnight
- ✗ No harsh scrubbers or chemical polishes

# Get In Touch



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# Catalogue

## *Copper Drinkware*



Vruksha Forest  
Green Edition -  
Copper Bottle &  
Glass Set



Ayura Forest Blend  
- Copper Bottle &  
Glass Set



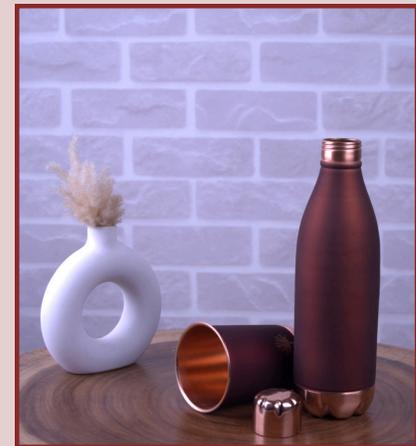
Cuvra - Copper  
Bottle



Cuvra - Copper  
Bottle & Glass Set



Belaura Maroon  
Edition - Copper  
Bottle



Vruksha Forest  
Maroon Edition -  
Copper Bottle &  
Glass Set

# Catalogue - Meena Print *Copper Drinkware*



# Catalogue

## *Copper Drinkware*



Vistara Copper  
Craft - Copper  
Bottle & Glass Set



Bravora Copper  
Craft - Copper  
Bottle



Bravora Copper  
Craft - Copper  
Bottle & Glass Set



Eltana CurveCraft -  
Copper Bottle



Ojas - Copper  
Bottle



Trisha - Copper  
Bottle

# Catalogue

## *Copper Drinkware*



Emora - Copper  
Bottle



Copronic - Copper  
Hammered Flask



Avira - Copper  
Bottle



Etched Copper  
Bottle and Glass  
Set



Plain Lacquered  
Coated Copper  
Bottle



Vayura - Copper  
Bottle

# Catalogue

## *Copper Drinkware*



Copper Tumbler  
with lid



Bravora Copper  
Craft - Copper  
Glass Set



Copper Glass



Vistara Copper  
Craft - Copper  
Glass Set



Auric Copper Glass



Elara Copper Glass



Myra Copper Glass



Copper Hammered  
Glass

# Catalogue - Mule Mugs *Copper Drinkware*



# Catalogue - Jugs



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# Catalogue - Bed Side Jar

## *Copper Drinkware*



Cuprum - Copper  
Bed Side Jar



Lumora - Copper  
Bed Side Jar



Aurelia - Copper  
Small Pot



Copperium -  
Copper Bed Side  
Jar



Eltano Forest  
Flame Edition -  
Copper Flask



Suraaya - Copper  
Flask



Somra - Copper  
Bed Side Jar



Lunara - Copper  
Bed Side Jar

# Benefits of Drinking in Copper

Here are the main benefits of drinking water from a copper bottle or glass:

- **Natural Purification:** Copper vessels naturally purify water by killing harmful bacteria and microbes, making it safer to drink.
- **Supports Immunity:** Copper is known for its antimicrobial, antioxidant, and anti-inflammatory properties, which can help boost your immune system.
- **Improves Digestion:** Drinking copper-charged water aids the digestive system by helping stimulate peristalsis and promoting better absorption of nutrients.
- **Balances Doshas:** According to Ayurveda, water stored in copper vessels helps balance the body's three doshas (Vata, Pitta, Kapha), contributing to overall wellbeing.
- **Promotes Healthy Skin:** The anti-bacterial and anti-inflammatory properties of copper can help in clearing up acne and other skin conditions.
- **Joint and Bone Health:** Copper aids in the absorption of iron and the production of collagen, making it beneficial for strong bones and joints.

These benefits come both from Ayurveda and have some support from modern science, though it is always best to drink copper-enriched water in moderation.

# Copper Drinkware Cleaning & Care Guide

## Cleaning Instruction (To Remove Tarnish)

### Materials Needed:

- Lemon juice or white vinegar
- Salt (fine grain)
- Optional: Baking soda
- Soft cloth or sponge

### Steps:

1. Make Natural Polish Paste
2. Mix equal parts lemon juice (or vinegar) and salt. Add a pinch of baking soda for extra shine.
3. Apply & Rub Gently
4. Use a soft cloth or sponge to rub the paste onto tarnished areas.
5. Wait (Optional)
6. Let the paste sit for 5–10 minutes for stubborn stains.
7. Rinse & Dry
8. Rinse thoroughly with warm water and dry with a clean cloth.

### **Important Tips**

- Do not use abrasive scrubbers or harsh chemicals.
- Hand wash only – copper is not dishwasher safe.
- Store in a dry place to prevent moisture-related tarnishing.
- 

### **Ayurvedic Care Notes**

According to Ayurveda, storing water in copper vessels (Tamra Jal) balances the three doshas – Vata, Pitta, and Kapha – and supports digestion, immunity, and skin health. For optimal wellness:

- Fill the copper vessel with drinking water and let it sit overnight.
- Consume the water first thing in the morning.
- Clean the vessel daily to maintain its purity and energetic properties.
- Do not store acidic liquids (like citrus juice) in copper vessels.

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