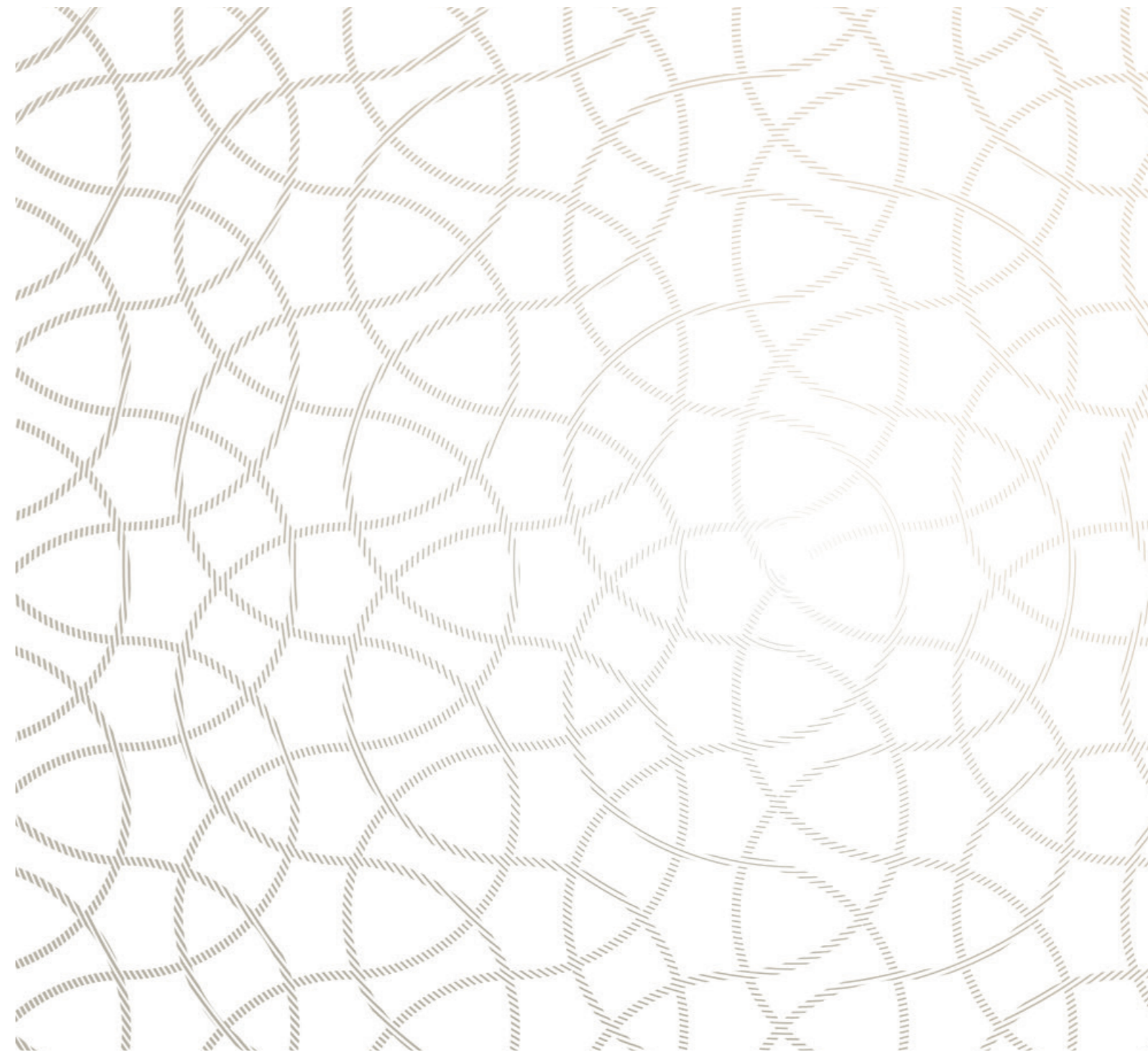


THE HAMMER AS A TOOL & AN EXPRESSION OF ART
IN THE CULINARY UNIVERSE

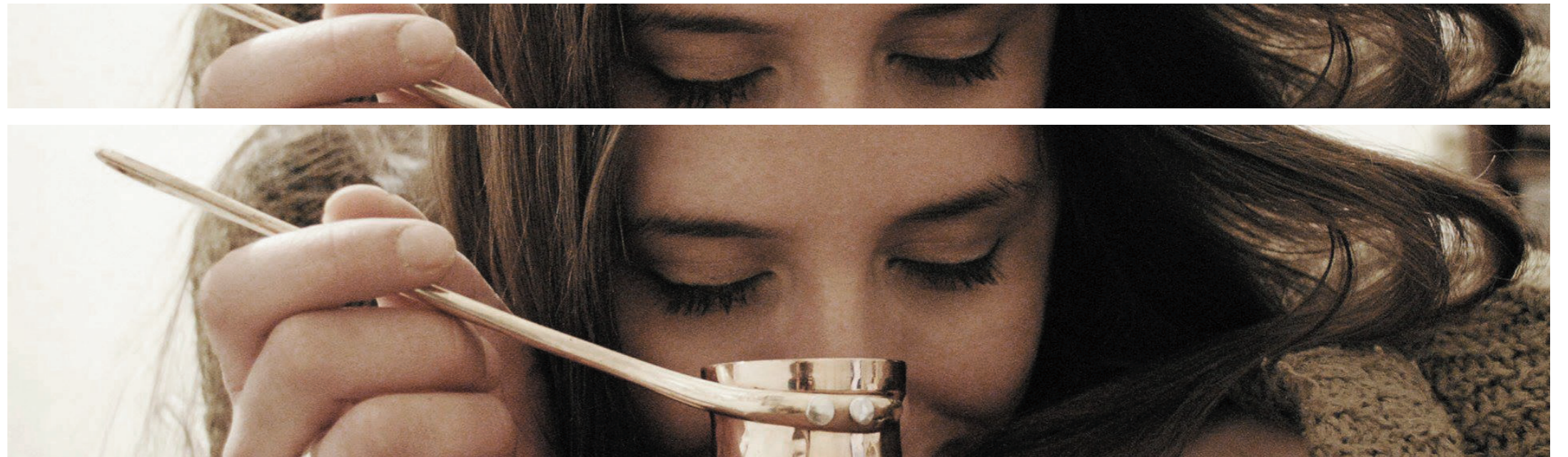


The image features a dark gray background with a complex geometric pattern of overlapping white circles and arcs. Some of these arcs have small white dots at their intersection points. In the center-right area, the word "SOY" is written in a large, bold, white, sans-serif font. Below it, the word "TÜRKİYE" is written in a smaller, white, sans-serif font.

SOY
TÜRKİYE



Index



Why SOY?

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Why Copper & Silver

Silver, closely followed by Copper, are by far the best thermal conductors among all metals in the Universe as we know it.

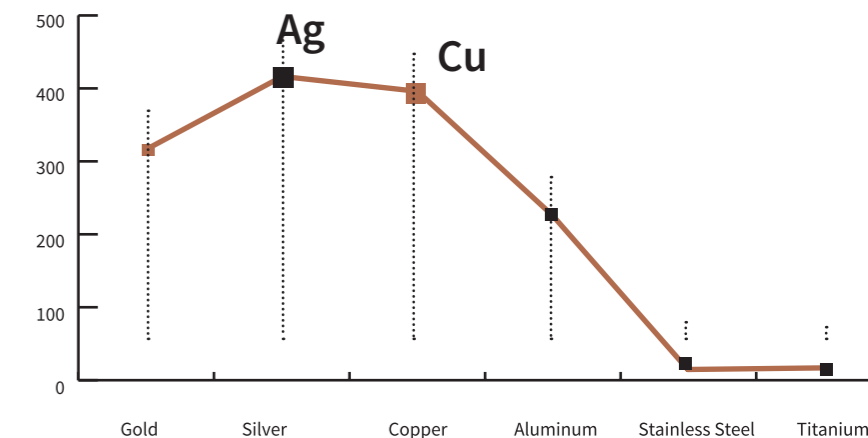
What it entails for cookware is that the heat coming from the heat source will not heat the cookware locally (from where the fire hits, typically a spot in the bottom) but wherever the heat source hits the silver / copper product from will not matter as the heat will travel all over the cookware including the walls and the lid to radiate the heat inside just like an oven would do it.

On Conductivity and Cooking:

Practically that means that if the copper and silver are thick enough, no hot-spots can ever form on copper and silver cookware items, even on top of the highest BTU's of industrial stoves, meaning the pan / pot will be naturally non-stick.



Here is a list of some commonly used commodity metals and their conductivity levels (in W/m °K)



It also means that your cookware does not have to be round anymore as the thermal distribution is ideal, you cookware can come in any shape and still cook perfectly, like our signature fish kettles who are almost rectangular.

The absence of hot-spots due to perfect heat distribution will also come much in handy when cooking very sensible material that would burn rather quickly (finely chopped vegetables, rice dishes or butter for example) as one will not have to constantly stir, since all parts will be cooked equally – as opposed to inside a steel pan /pot, if not stirred heavily, one part will burn while another part will stay uncooked.

The perfectly even heat distribution all around the cooking utensil granted by silver and copper will make an enormous difference on your cooking; so that your rice will never burn and stick, your sauces and stews will never remain without consistency, your egg whites will rise in a matter of seconds, melting chocolate or making Turkish Delight at home will be a piece of cake and the flavor of your dairy desserts will be praised by everyone.

Scientific Fact

Silver and Copper are both extremely strong biocides and will kill just on contact, up to %99,99 bacteria, protozoa and fungi as well as mites and other smaller insectoids as well as their eggs and larvae. On the other hand, both copper and silver are required by the human body as ions, making it extremely healthy to eat and drink from silver and copper vessels.



Environmental Fact

More than %98 of the copper and silver used today come from recycling existing copper and silver, while only %2 are mined.

As long as the purity of the metal is there, both Silver and Copper are the same all over the universe.

Because of this, please remember that any Soy product you will purchase is the fruit of recycled sustainable materials and labor (the same cannot be said about steel and / or aluminium) making the duo one of the most environment-friendly choices one can possibly make.

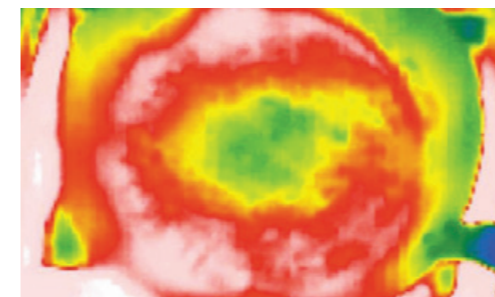
On top of the above, the superior conductivity properties of copper and silver ensure, by greatly minimizing energy losses, the usage of our limited energy resources in a lot more efficient way. In other words, with these two noble materials, you can even cook your eggs on candle fire and thus not waste even the tiniest single energy source.



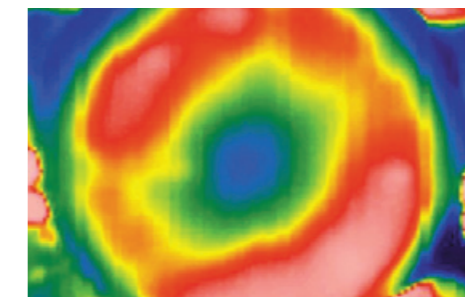
Visual, Durability and Commodity

As copper and silver are among the rare materials of our universe, your products will always have an absolute value. On top of this, since our products are entirely handmade, they are not only eternally lasting (see our heritage warranty) but will, with time acquire an incredible antique value on top of their absolute commodity value.

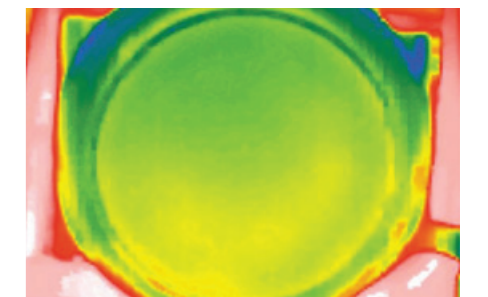
Finally, as copper and silver are associated in the entire World with high gastronomy, it will give any kitchen it serves a richer and smarter image.



STEEL



CAST IRON



COPPER

Why painstakingly making all Soy products *by hand*?

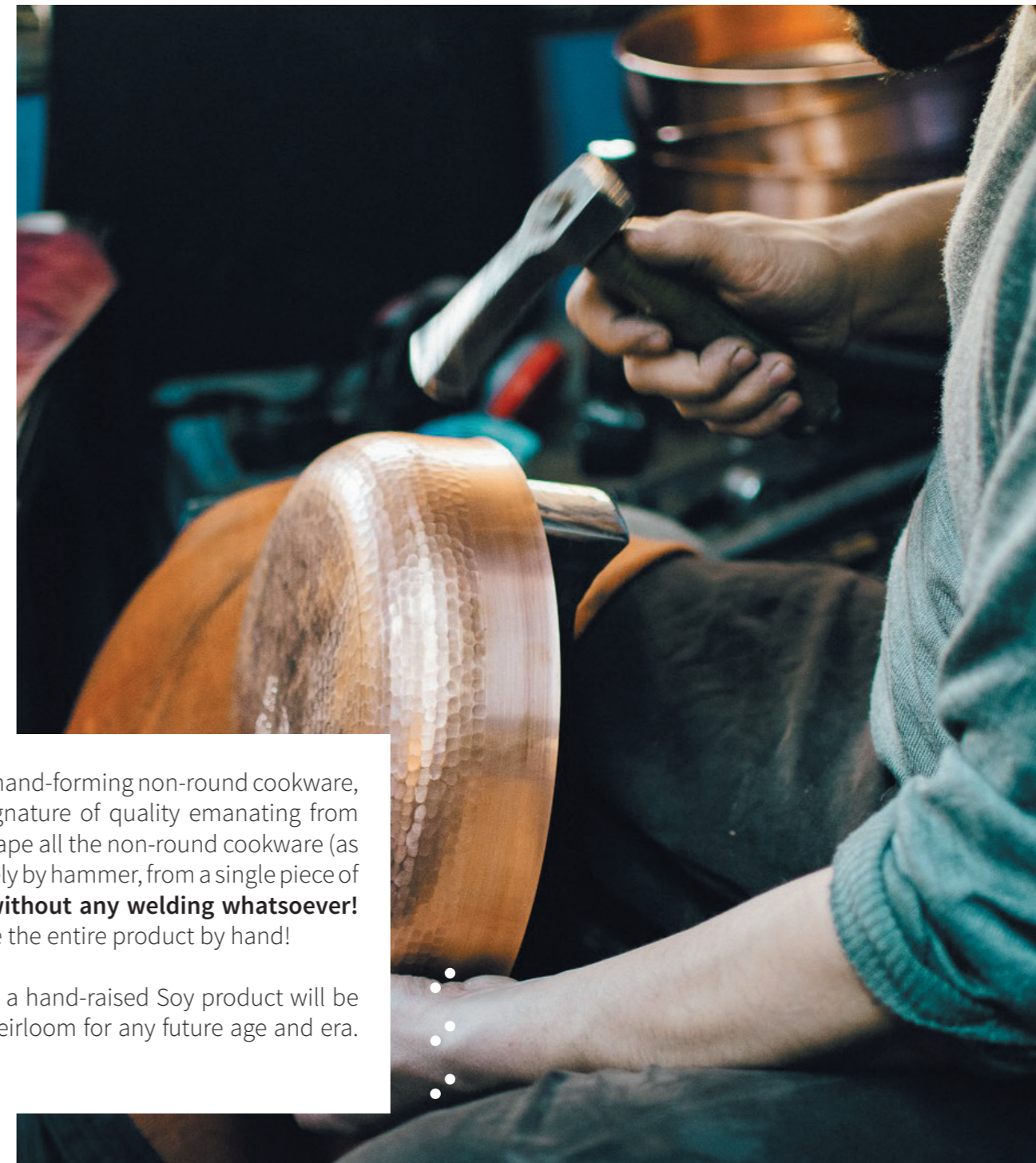
First, Hand Spinning, an ancient craft originally from the Indus Valley that is more than 4500 years old that was perfected in the Ottoman and Iranian Empires over the ages, has the definite advantage over the hydraulic press in that it preserves the side-thicknesses of the copper and silver wares perfectly, a paramount aspect in regulating heat distribution throughout the pot or pan, and avoiding any hot spots. This very process gives an edge to Soy pans for heat distribution over any other industrially made cookware.

Second to spinning, hand hammering in the very old style, as it has been done since the copper age, does not only create that beautiful polygonal “honeycomb” pattern but also, by means of interlocking the electrons, **dramatically increases the hardness of the copper and silver by more than %370.** Copper and silver being soft and malleable metals, will become perfect cookware material only after being fully hammered; especially in the bottom and the corners, the trickiest places to hammer. No machine has been able to recreate this process to this day.

Soy does not stand with the idea of “handmade” just because of romantic principles, but because making and finishing copper and silver by hand clearly increases the product quality

On a last note, hand-forming non-round cookware, is another signature of quality emanating from Soy; as we shape all the non-round cookware (as the fish kettles) entirely by hammer, from a single piece of extra thick copper, **without any welding whatsoever!** You heard it, we raise the entire product by hand!

You can be sure that a hand-raised Soy product will be part of your family heirloom for any future age and era.



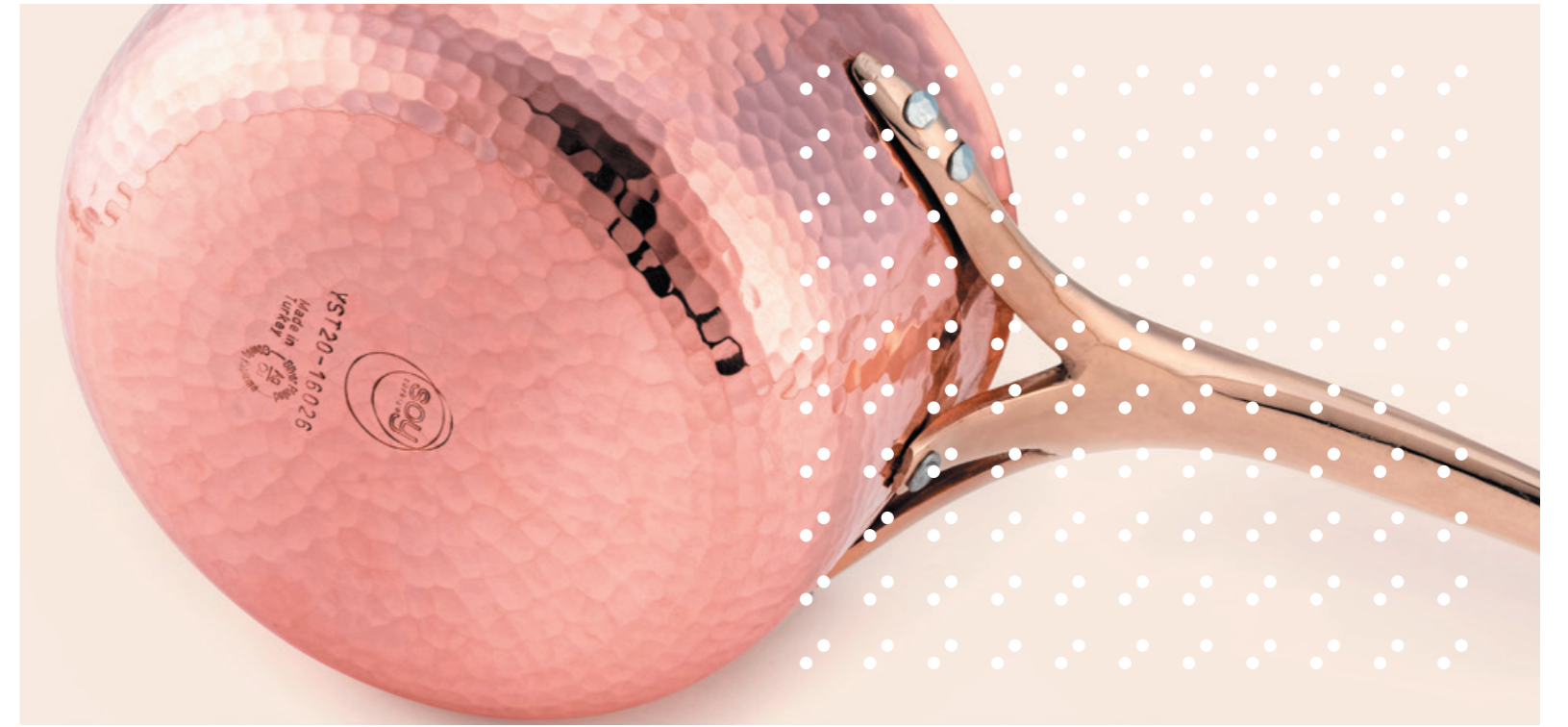


Silver, closely followed by Copper, are by far the best thermal conductors among all metals in the Universe as we know it.



PRODUCT CATEGORIES

| | |
|--------------------|------|
| Pro Cookware | P.12 |
| Soy Pastryware | P.14 |
| Specialty Cookware | P.16 |
| Coffeeware | P.18 |
| Barware | P.20 |



SOY **Pro-** **Cook**ware

Monohull Solid Copper from 2.0mm, 2.5mm and 3.0mm to ensure even heat distribution even under extreme industrial fire, finely hammered until the smallest edge, giving the product extreme hardness, with no dead angles thanks to round corners.

Good for the professional as well as the enthusiast.

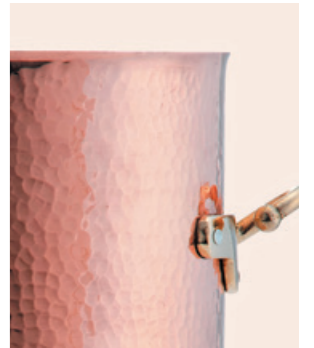
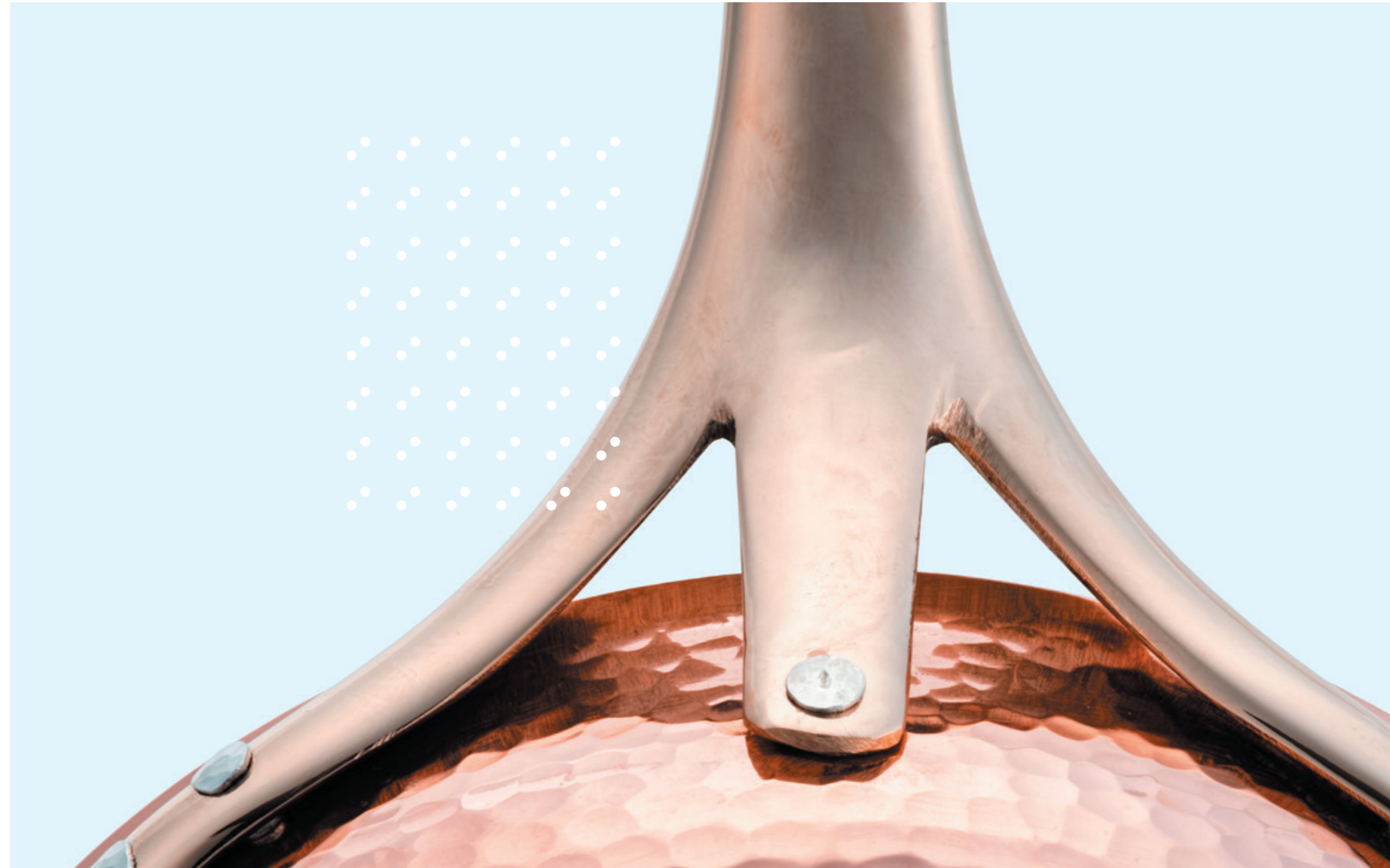
All work is entirely done by hand and hammer cold-forging. No press is involved.

Handles are of our own patented alloy of cast solid bronze, the Soyactite®, painstakingly filed by hand by our artisans that come from Jeweler backgrounds and will basically last a lifetime.

The alloy of bronze we use is made in-house from our own scrap that we recycle, and unlike our competing counterparts, who mostly use a very conductive alloy of brass or aluminum bronze, ours remains a very hard and refractive alloy.

Also owing to its patented trident design, the handles heat up pretty slowly, even slower than cast-iron equipped copper pans. Under industrial fire, it takes 3 to 4 times to heat up until uncomfortably hot when compared side by side with a competitor product of the same bulk.

Each professional item we craft also comes with a hand stamped serial number, we will know, even in the far future when the product was crafted, and to whom it was sold, as we follow every single product on our corporate software.



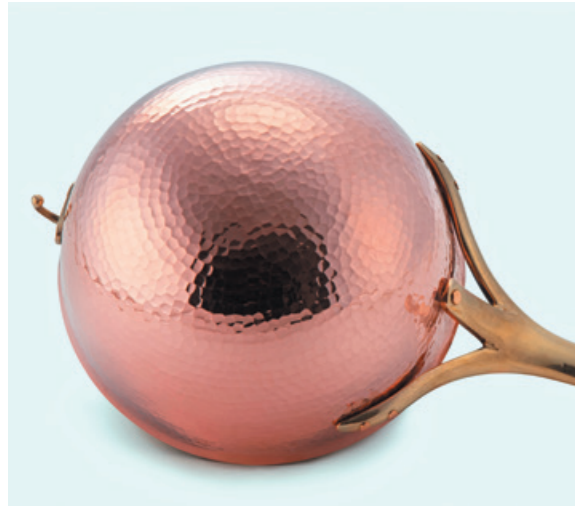
Two linings available:

Tin Lining:

Hand-Lined, lasts more than a few years, free lining offered yearly for lifetime if shipped back to the production facility. *See warranty details with the actual product.*

Silver plating:

50µm -goes for a lifetime - *free replating if worn out, see warranty conditions-*



SOY

Pastry ware

The Soy Pastryware Category products are thicker, harder and sturdier than their European counterparts, while possessing a more refined yet function-oriented design, patented by our owner.

As many of our professional clientele will gladly tell you, they are ideally suited to the task, and outperform any competitor product on all levels, hands down.

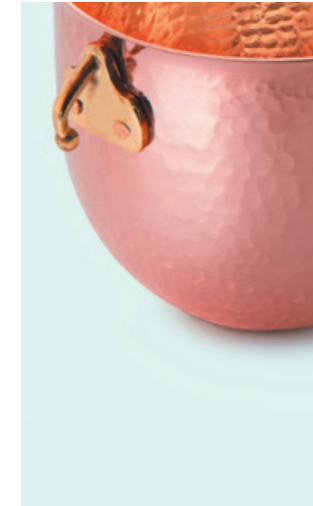
Unlined pure copper, same Soyactite® handles as the Pro Cookware Category



Handles are of our own patented Soyactite® alloy of Cast Solid Bronze, painstakingly filed by hand by our artisans that come from Jeweler backgrounds, and will basically last a lifetime.

The alloy of bronze we use is made in-house from our own scrap that we recycle, and unlike our counterparts, who mostly use a very conductive alloy of brass or aluminum bronze, ours remains a very hard and refractive alloy.

Also owing to its patented trident design, the handle heats up pretty slowly, even slower than cast-iron equipped copper pans. Under industrial fire, it takes 3 to 4 times to heat up until uncomfortably hot when compared side by side with a competitor product of the same bulk.



SOY **Specialty** Cookware

Specially made copper pans, pots and cauldrons still are and will be the sine qua non for many of the most remarkable dishes of the Traditional Turkish Cuisine such as the *Kavurma*, the *Perde Pilavi*, the *Sahanda Yumurta*, the *Balık Buğulama*, the *Menemen*, the *Muhlama / Kuymak* the *Tas Kebabi* or the *Kuru Fasulye*.



When we decided to explore the wider world of traditional gastronomy, we saw that just like in our home Turkey, many places around the world have some very specific copper cookware designed for their own traditional dishes.

We at Soy, have undertaken the enterprise to perfectly recreate each and every one of these region-specific specialty copperwares from all around the Globe.

So behold a new world of baking trays, mussel steamers, fish kettles, dizi cookers.



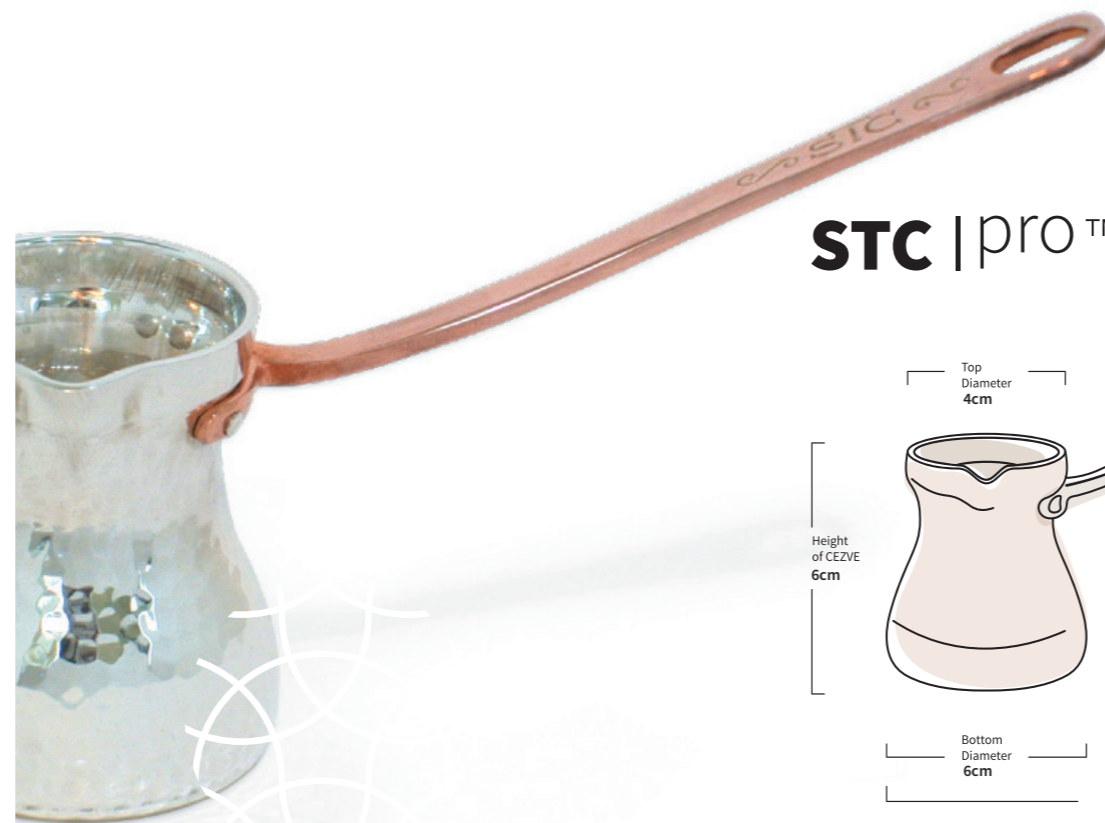


SOY Coffeeware

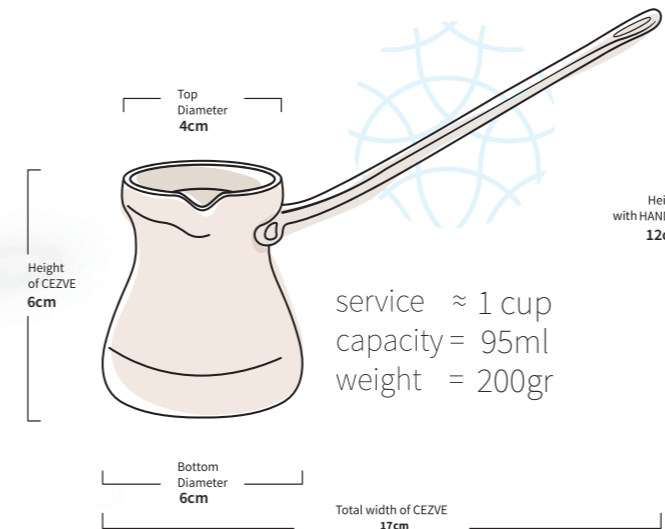


Our Professional Cezves are used on a daily basis at work by many professional Baristas, including Vadim Granovski (UK Cezve / İbrik Champion), Zoltán Kis (Hungary, Cezve / İbrik World Champion 2012) and of course Turgay Yıldızlı (Turkey, Cezve / İbrik World Champion 2013). As our references will gladly tell you, they are truly the best in the World, and remain unmatched to this day for the purest Coffee experience.

They were featured more than once in many international Coffee-Based publications, such as «Sprudge» and «The Brownbook.»



STC | pro™



For anyone really wanting to enjoy Turkish Coffee, a Soy Cezve is the must. Our Cezves, like all our copper range, is entirely hand-made from 1.5mm copper, plated on request either with silver, or with tin.

Handles are of cast solid bronze and will basically last a lifetime.





Bar &

SOY Serviceware



It has been some years we have been working on our Barware catalog, many of you have followed our prototypes, being more and more perfect as the time went by, and we finally have proudly introduced the full series by 2018.

From the extensive research that we have done, we do not think that ANY bar equipment comes close in quality and build, except the same ones, if made from Pure Solid Silver, therefore surpassing these item in conductivity.

We called the Shaker “the Istanbul shaker” because as the City of Istanbul that spans on two different continents, the Şakir is constructed from two different metals, Silver and Copper, giving it a two-tone appearance and a two colour hue that will take a patina differently as time goes on. Entirely handmade by spinning and hammering massive 1.5mm Pure Copper -yet ensuring perfect vacuum- and plated in thick 50µm of pure silver on the inside and on both sides of the modules, our bar products offer you nothing but perfection.

SOY

Industrial

Solutions


Our Industrial Solutions department will provide you with any industrial copper solution that you will require.

We craft, among other things: Industrial Cauldrons of all sizes (up to 4 meters in diameter) for the Confectionery and Cheesemaking industries, Rotating Coating Drums, Stills, Retorts and all kinds of Alembics for the spirit, essential oil and perfume industry.

Every industrial project will be treated and quoted on an individual one-on-one basis, and personally supervised by our engineers to deliver to your factory the best solution available.



History of **Copper**smithing



The era that ended the Stone Age more than 7000 years ago and came up around our Geography, in what is now the Middle-East and the Balkans, was none other than “the Copper Age”, where Copper could be mined, smelted and worked as the first noble metal known to mankind. For this, Copper holds a very specific position in relation to Mankind as a whole.

Right after Copper started to be worked, various tools such as axes, hammers started to be crafted from it as well as a variety of weapons; cooking utensils such as pots and cauldrons quickly followed.

Utensils crafted from hammered Copper like the ones still in production and use nowadays emerged from the Indus Valley Civilization and made their way into our own geography, here, in what is now Turkey, through Persia.

Since then, the first societies to work Copper never gave up their superior hand on Coppersmithing to any other. As of today, the ultimate Copper craftsmanship finds place in Turkey, The Indian Subcontinent, Iran and Greater Syria.

As for the traditional Ottoman way of crafting and hammering copper, one can only encounter it in Modern Day Turkey and Syria.

One of the main differences of this method is that it historically favors mono-hull construction and does not use welding.

Nowadays, Professional-Grade Copper utensils are also being manufactured in several other countries, but since most of them are pressed and industrially fabricated (and sold as “handmade”), they will never reach the hardness and the refinement of a real handcrafted Copper utensil such as the ones made by the craftsmen of our regions.

The Copper Craft in the Ottoman Era took such a finesse and perfection that most of the molds, stakes, anvils and hammers crafted back then are still present in Modern Day use, as more than invaluable items. Copper is not only an indispensable part of our Cuisine, but has been, along with Earthenware, the only element that comes to one’s mind when the word “cooking” is pronounced.

Any of our products is ought to show you from the very first look and the very first touch the perfection and refinement resulting from all the accumulation of the successive millennia spent into crafting Copper.



About SOY

Soy is a collective of highly skilled craftsmen, lead and guided by our founder Emir Ali Enç and coming from Coppersmithing, Silversmithing, and Goldsmithing backgrounds, that are dedicated to give the best product in the world no matter how difficult it is to make since our foundation in July 2010.

We will stop at nothing to give to the world the best in what is cookware, coffeeware, pastryware and barware.



Soy's technique is a carefully-curated amalgamate from the ancestral techniques of Hindustan, Iran and the Ex-Ottoman Empire (mostly Turkey and Greater Syria in that case) – as a matter of fact, our production facility could have existed as-is more than 4000 years ago, as all our production force in shaping the copper and silver is from pure human energy.



We can however craft anything from any thickness in custom settings and for our Soy Industrial Solutions® branch.

Our raw material – *copper and silver* - is sourced directly from the State Refineries and both our copper and silver are 999‰ (permil -or carats-), the purest available on earth. Our tooling is mostly handmade in-house to perfectly fit our own line of work.

The thicknesses we use for our different wares and series are ideally calculated for their respective size, volume and amount of energy they do intake, and are and among the thickest in the world.

As an example, the typical thicknesses we use in copper and silver are:

- **1.5mm** for the majority of the coffee-ware and barware,
- **2.0mm** for most of the regional and specialty cookware
- **2.5 / 3.0mm** for our professional super-duty cookware.

Our handles are also made in-house from Soyactite®, a patented alloy of bronze that we came up with back in 2011, that is one of the, (if not the) most refractory alloys of bronze known to man.

The also patented “trident” shape of the pan-handles confers additional refraction, making Soy among other copper cookware manufacturers the one whose handles stay cool the longest amount of time. Our riveting is also totally done by hand, conferring to the rivets a perfect and controlled expansion inside the rivet holes, that will guarantee a no-leak product, unlike machine riveting which, since it is not controlled and happens in one single push, may lead to a leaky product.

All our larger products are stamped with a serial number that allows us to track them forever and make sure of their originality.

Be assured that whatever you will acquire from Soy will be the best in its domain on this world, as Soy stands exactly for that precise point.

Yours,
The Soy Team

Who is *Emir Ali* **Enç**

Emir Enç is the son of two career diplomat parents and had set his course to follow them with this vocation and join the Turkish Foreign Service after his university studies.

Growing up the son of diplomats, Emir was fortunate to be exposed to a comprehensive education of history, culture and language.

He speaks Turkish, English, French, Greek, Arabic as well as Persian, while mastering Latin, Middle-Persian and Ottoman Turkish.

While studying for the Foreign Service Officer Test from his family house in Istanbul, Emir would offset the work with his greatest hobby and passion: cooking.

The Enç family kitchen is well-equipped with copper cookware, mostly with classic pots and pans from the Ottoman Empire and Persia.

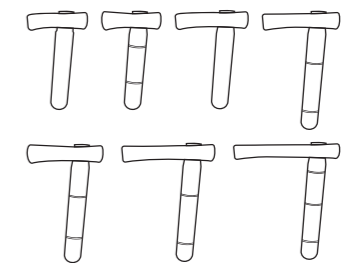
From his parents, he was well-versed in the rich history of copper cookware manufacture from the region, particularly that of the Ottoman Empire and what is now Turkey, Syria, and the Balkans. It is in this very region, and that of Iran and Hindustan, that the tradition of copper cookware manufacture has its greatest achievement, a practiced knowledge dating back hand-to-hand master to apprentice for more than 4,500 years.



It was this epiphany that led Emir Enç to change his course and decided to champion the artisanal copper cookware manufacture tradition of Turkey, the Middle East and the Balkans, and bring it to a world audience.

He began by touring these regions to inform and educate himself about this craft and ended spending one-and-a-half years to apprentice under a master and become a Coppersmith himself.

From this he assembled a team of traditional coppersmith and silversmith artisans around him and set-up a workshop in the traditional smithing area in Istanbul and began what is now Soy.



Quality warranties **of Soy**

The Heritage Warranty

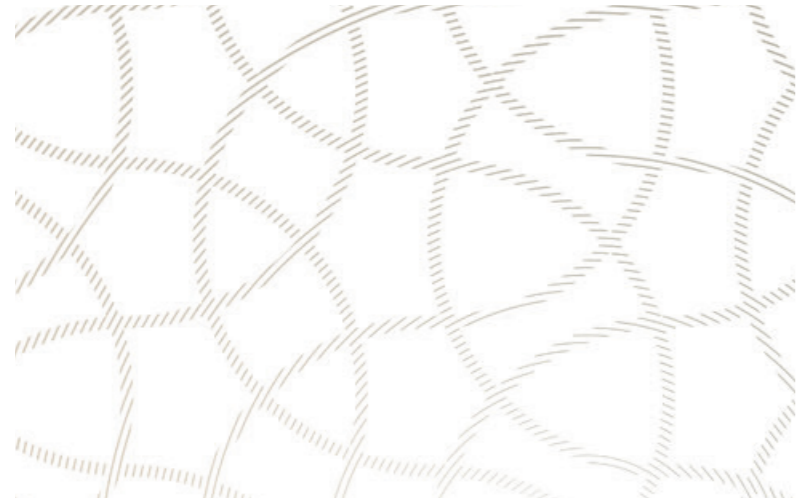
Our products are designed and handcrafted not only for you, but also for all the generations coming after you.

Relying on that, we do guarantee you a full product change on any problem you would encounter with any of our products, regardless of the timeframe, with our **timeless-ever-covering** warranty, the “Heritage Warranty”.



The Lifetime Customer Care

As we at Soy are also amateur chefs as well as craftspeople, we wanted to, on our foundation back in 2010, to bring to the world what we ideally wanted as potential customers from a cookware manufacturer about the after-sales-service, so our customers could get the best use of their pans **without worrying about anything**. Hence, we put forward our all-inclusive free-of-charge lifetime customer programs care for all our professional and solid silver lines, in order to service, polish and replat indefinitely any Soy product, also including our professional customers.



Media Appearances

A succinct compilation of how Soy appeared in the World Media.

Luxusgeschirr aus dem Hinterhof

Das Startkapital kam aus einer Fernsehshow, die Handwerkstradition war schon da – in den Tiefen des „Großen Basars“ in Istanbul: Soy Copper stattet Königshäuser, Kaffee-Nerds und Köche mit handgemachten Pfannen, Töpfen und Kännchen aus Kupfer und Silber aus.

TEXT VON ANNA BURGHARDT

Man hat die Hämmer schon, bevor man in die stonige Gasse kommt. Ein Geräusch von vielen gleichzeitigen Hämmern, das in den Ohren hallt, ist das erste, was man hört. Der Weg durch den Basar führt zu einem kleinen Hof, der 'Hinterhof' heißt. Hier wird das Kupfergeschirr hergestellt. Die Arbeiter sind hier geboren und wohnen hier. Sie sind stolz auf ihre Arbeit. Die Produkte sind hochwertig und langlebig. Sie werden in den besten Restaurants und Hotels verwendet. Die Preise sind hoch, aber die Qualität ist unübertrefflich. Die Kunden sind aus aller Welt. Die Nachfrage ist groß. Die Produktion ist eine Kunst. Die Arbeiter sind Meister ihres Faches. Sie haben viel Erfahrung. Die Produkte sind ein Muss für jeden, der Wert auf Qualität legt. Die Preise sind zwar hoch, aber die Qualität ist es wert. Die Produkte sind ein Muss für jeden, der Wert auf Qualität legt. Die Preise sind zwar hoch, aber die Qualität ist es wert.

...me gesteit, werden Pfannen und Töpfe
...Drosselt man die Temperatur, kühlen
...nsfreudigkeit, an die man sich am Herd
...ärke der Stücke reicht von ein-
...en charakteristisch taillierten
...bis hin zu drei Millimetern
...und Schneekessel. Aus-
...Geschirre sind angeleg-
...999-Karat-Kupfer, aus
...ig Töpfe und Pfannen
...ndes, das den weitaus
...n einzelne Silberbarren

...kulturen als der türkischen auf
...der Linie Soy Specialty Cookwar
...Irgendwann war ihm, der als Dip
...verschiedenen Ländern ge-
...dass der Markt für h
...kochgeschirr von
...und Italien dom
...gebe es dort gar
...Kupferbearbeit
...Türkei und Syri
...keine namhafte
...Der Name sein

Viele türkische Spezialitäten, etwa das Käsefondue Kuymak oder die Eierspeise Menemen, erfordern traditionell ein

A LA CARTE
Nov. 2018
Vienna | Austria



營業時間調整

11:00-21:00

週三公休(可預約)

Saturn Landing
TURKISH COFFEE

Saturn Landing Turkish coffee
11:00-21:00
02)27555108

預約 包場 辦公
WIFI 投影 插座



The nobleman and the smith

INTRO YASEMIN GÖKER INTERVIEW JADE GEORGE
PHOTOGRAPHY LARISSA ARAZ

Emir Ali Enç's name seems to be bounced around on many Turks' tongues these days, especially those well within the arts and the culinary world. Larissa and I have known him for years, but this time, we're meeting with him in a different context. We have scheduled a visit to his atelier.

The Carton
| 2018
Beirut | Lebanon



Emir tells us that Turkey's popularity for copper production comes from the tradition of making single-sheet pots and cauldrons that are not welded. This requires a lot more work but is better suited for lifelong usage. "Lifelong usage" sounds like the last concern of the consuming society of 2016 but back in the day, durability mattered. The ideology was that the majority wasn't rich enough to buy replaceable things. Ikea was not the place to buy pots and pans.

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hing I have learnt to c
. The network this gr
Having previously kn
makes everything abo
made me forget about



SOY TÜRKIYE ve BAKIR İŞLEMECİLİĞİ

Araplar'ın içtiği acı kahve Mirra için kullanılan ibrikler teknik olarak ağız kapaklı ürünlerdir. Cezvenin ise ağız dar ve tabanı geniş. Kahvenin Arap Yarımadası'ndan İstanbul'a gelişiyle birlikte cezve icat edilmiştir. Köpüğü tutma ve ateşi yukarı iletmeye açısından havayla teması azaltması, idealize bir tasarımdır. Cezve imalatında kullanılan ilk malzemeler bakır, kalay ve gümüş olarak karşımıza çıkar.



Anadolu'nun Kayıp Kahveleri
İstanbul | Turkey 2018



TURCY GARNKI KLEPIĄ

Urok tradycyjnych dzielnic Stambułu – tysiącletniej, wielomilionowej metropolii – od zawsze polegał na tym, że w wąskich zaułkach można było znaleźć wszystko. Do Galaty jeździło się po ręcznie robione meble, oświetlenie własnego projektu zamawiało na Şişhane, a idealnie dopasowany do ręki nóż szefa kuchni kupowało na Mercan. Kiedy więc Emir Ali Enç rozpoczął poszukiwania nowego miedzianego garnka w duchu tych, które miał w domu po babci, nie mógł uwierzyć, że współcześnie nikt ich nie produkuje.

tekst: Marzena Romanowska
zdjęcia: Merve Gönl



Z tej potrzeby narodził się Soy – obecnie najsłynniejsza marka profesjonalnych naczyń do gotowania. Powstał w sercu Wielkiego Bazaru. Kapaliczys, jak nazywają go miejscowi. Współczesnym turystom to miejsce kojarzy się głównie z kaczom, chociaż jeszcze kilka dekad temu było to prawdziwe zagłębie oryginalnego rękodzieła. Poza stołami po nim są nazwy wile: Keyumculu sokajı – wilec jubileów, Tertiler sokajı – wilec królowej, Nohu, Tuzluk sokajı – wilec tapicerów. Tradycyjny podział pracy liczał wewnątrz handlowe, czyli warsztaty, w których specjalizujący się w poszczególnych procesach mistrzowie, zwani ustami, współpracowali ze sobą, tworząc końcowy produkt. Ten ostatecznie sprzedawano w sklepie będącym fasadą danego hanu.

USTA WISNIEGA SIĘ POD WRAZEM Osiemnaścioletni Bizuk Yeni Han to zagłębie dekoracyjnych wyrobów ze srebra. W tym właśnie miejscu Emir Ali Enç znalazł rzemieślników, którzy pomogli mu wykonać pierwsze naczynie. Mistrz Erol pracuje na Wielkim Bazarze od 30 lat. Przez większość życia zajmował się produkcją biżuterii.

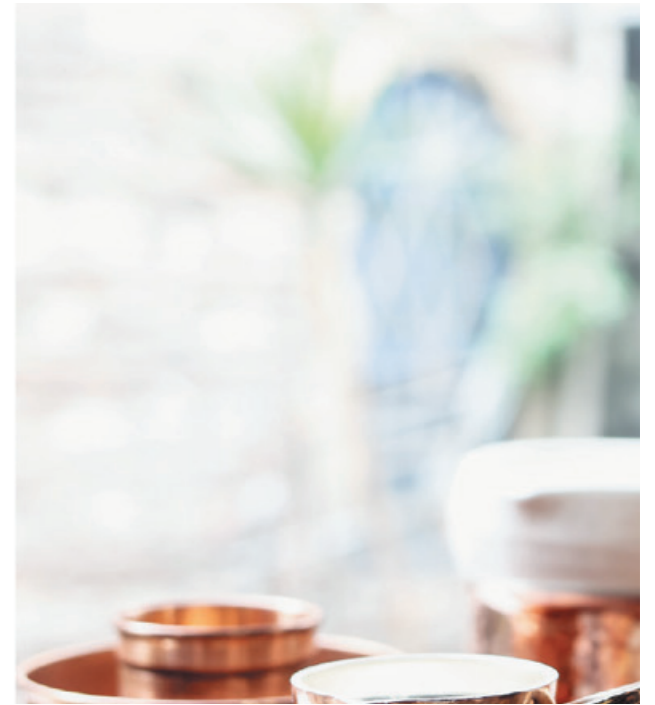


SREBRM POOSZTE Tylko jeden metal, srebro, przewodzi ciepło szybciej niż miedź, dlatego Soy używa go do podkładania wewnętrznej strony naczyń, a także do produkcji limitowanych serii naczyń. Niewielu entuzjastów gotowania może sobie pozwolić na taką ekstrawagancję – kilka kompletów powstało między innymi na zamówienie członków saudyjskiej rodziny królewskiej i amerykańskich miliardów. Srebrny proszek, zakapiony w banku narodowym, przepada się bezpośrednio w Büyük Yeni Hanie, gdzie tego typu produkcja to od wódków chleb powszedni. Z kolei uchwyty do

potem bardzo ładnie oddają ciepło potrawie. Miedź również szybko się schładza, więc łatwo zatrzymać proces gotowania, po prostu zdejmując naczynie z Przewodząca. W zależności od rozmiaru, kształta i zastosowania praca nad takim projektem specjalnym może trwać od kilku dni do nawet kilku tygodni.

Ponieważ miedź nagrzewa się około 100 razy szybciej niż stal, dojeżdżenie do pracy w usługowaniu się na co dzień miedzianymi naczyniami wymaga pewnej praktyki. Nisizawa turecka sieć kawiarni Kronotrop po zaled dwóch miesiącach prób z miedzianą dźwigną wygra międzynarodowe mistrzostwa w parzeniu kawy, uł właśnie tego naczynia. Ciekawscy mogą spróbować przy następnej wizycie w Stambule. Ci zaś, którzy

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