



**FALK**  
*Culinair*

THE WORLD'S FINEST COPPER COOKWARE

HANDCRAFTED IN BELGIUM

WHAT INGREDIENTS GO INTO MAKING  
THE FINEST COPPER COOKWARE  
IN THE WORLD?



[www.falkculinair.co.uk](http://www.falkculinair.co.uk)





# STYLE

The Falk Culinaire collection is quite simply the finest copper cookware that money can buy. As superb individual pans, each handcrafted masterpiece combines the beauty of copper, the durability of stainless steel and the enduring strength of cast iron. Together, our premium quality range boasts unmatched style and usability.



# SIMPLICITY



The simple aesthetic that runs through the Falk range unites form and function in a distinctive and classically elegant design.

Copper conductivity spreads heat quickly and evenly, making each pan highly efficient. So you're not just looking smart, you're cooking smart.





# STRENGTH

Every Falk Culinaire pan is meticulously crafted and precision engineered in Belgium to the most exacting standards.

The stylish 2.5mm copper bodies are fused with their durable stainless steel inner linings in a unique high pressure bonding process for unwavering reliability.

# VERSATILITY



Simple sauce or five-courses? Falk copper cookware can meet all your cooking requirements with a wide selection of products that all offer a unique cooking option.

Choosing to purchase individually or in sets, you can build your own collection of cookware from one of the most comprehensive and versatile ranges available.





# FINESSE



The cast iron handles of the Classical range are now augmented by the addition of the Signature range with modern stainless steel handles.

Enjoying the efficiency and elegance of copper, whether with traditional cast iron handles or the new cool touch stainless steel handles, will make restaurant quality meals a reality in your own kitchen.

# SUCCESS



Whether you are cooking for one or entertaining a large dinner party, you want your food to look good and taste exceptional.

What comes out of a pan is always more important than what goes in, but even before you start cooking, with Falk copper cookware you know you can rely on the core ingredients of design, strength and efficiency.





SAUCIER PANS



FRYING PANS



SAUTÉ PANS



CAULDRONS



CASSEROLES



SAUCEPANS



MOUSELLINE PANS



WOKS



STEW PANS



ROASTING PANS



AU GRATIN PANS



RONDEAU POTS



JAM & SUGAR PANS



POT AU FEU

# CLASSICAL RANGE



CASSEROLES



CAULDRONS



STEW PANS



FRYING PANS



SAUTÉ PANS



WOKS



STEAMERS



SAUCEPANS



MOUSELLINE PANS



AU GRATIN PANS

# SIGNATURE

RANGE



RONDEAU POTS



ROASTING PANS



POT AU FEU



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All items can be purchased individually  
or in sets exclusively from our website

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Freephone 0800 133 7560

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