

Falk Culinair



HLL-554-94289: Your Falk Culinair Order (204607)

Department: Falk Concierge**Owner:** Neil Corke**Type:** Customer Order**Status:** Open**Priority:** Normal**Created:** 13 May 2025 03:31 PM **Updated:** 19 May 2025 02:27 PM

Posts

Oleksandr rybalkin Hello! Let me ask you for advice, what should I choose: Signature 2.0 Copper 24cm Pot au Feu or Copper Coeur Range 24cm Pot au Feu?
Best regards,
(User) Oleksandr

Posted on: 13 May 2025 03:31 PM

Neil Corke The items will perform identically so this is really a matter of personal preference, as to whether
Director you want a copper exterior or brush steel!

(Staff) Kind regards,

Neil Corke

Posted on: 13 May 2025 04:15 PM

Oleksandr rybalkin Thank you! I'm just racking my brain))

(User)

Posted on: 13 May 2025 04:20 PM

Neil Corke Good afternoon, Mr Rybalkin,
Director

(Staff)

I am writing further to my email of May 14, a copy of which is appended below.

Could you let me know if you would like the steamer insert added to the Pot au Feu?

Aside from this, the order is now ready to dispatch.

Kind regards,

Neil Corke
Director

--- Sent on: 14 May 2025 12:00 AM ----

Good morning.

Thank you for your order. I remember you asking about the steamer grill for this and checking that last week. We have these made for us at a cost of about €15, and I'm happy to add one to your order for the same amount.

I can modify the invoice that is sent to you when the order is dispatched to show €145.

If you have seasoned a pan, washing this with soapy water will remove that, and will require the process being repeated. The brown "fond" that you find on the bottom of the pan after frying or sautéing, can usually be dissolved with water, (or wine) and made into a sauce. If however, this is burnt, i.e. black it will be bitter and should be thrown away.

Kind regards,

Neil Corke

Posted on: 19 May 2025 02:27 PM