

abrasive nylon pad (Scotch's Brite®). We strongly advise against cleaning with steel brushes, steel wool sponges, metal knives or scrapers.

Warranty

Falk Culinaire offers you the Copper Core series with a lifetime guarantee under normal use and proper maintenance.

FALK

Culinaire

Copper Core series



electric

halogen

gas

induction with
induction pad

vitro-
ceramic

oven

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Getting started

- Clean FALK Copper Core cookware before the first use with a soft sponge and hot, soapy water. Rinse and dry thoroughly to avoid lime scale.
- Before using for the first time, condition the stainless steel interior of the cookware with a table spoon of vegetable oil by bringing it to a medium hot temperature and then letting it cool. Remove the oil residue with paper towel.

Usage

- FALK Copper Core cookware is suitable for all cooktops and ovens, including induction cooktops.
- Never use this cookware in a microwave oven.
- Copper is an excellent heat conductor and will allow you to save energy. We

recommend you reduce the heat of the cooktop by 50%.

- Avoid severe temperature fluctuations to prevent distortion of the bottom.
- Avoid excessive heat during cooking to prevent burning fat and food.

Cleaning and maintenance

- Remove food residue after each use.
- Very salty foods and liquids can cause pitting in the stainless steel surface after prolonged contact. Never store such foods in the cookware for several hours.
- Always wash FALK Copper Core cookware by hand. We advise against putting them in the dishwasher. Clean after each use with a soft sponge and hot, soapy water. Rinse and dry thoroughly immediately to avoid lime scale.
- Remove burned residue with a mildly abrasive sponge. We recommend the