



**FALK**  
*Culinair*

THE WORLD'S FINEST COPPER COOKWARE

HANDCRAFTED IN BELGIUM

WHAT GOES 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. **Superb** individual pans, **each combining** the beauty of copper, the durability of stainless steel and the **strength** of cast iron. **Together it's a product range of unmatched style and quality.**



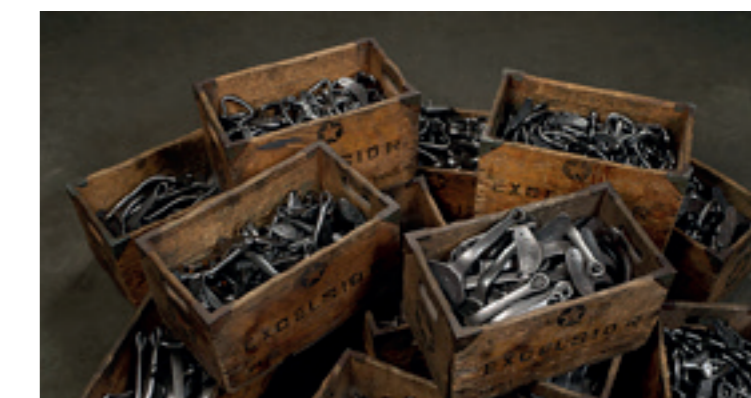
# SIMPLICITY



The simple aesthetic that runs through the Falk range unites form and function in a distinctive and classically elegant [set of designs](#).

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 a **crafted item**, 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.

# SELECTION



Simple sauce or five course, Falk copper cookware can meet all your cooking requirements in a wide selection of products.

Purchased individually or in sets, you can build your own collection of cookware from one of the most comprehensive ranges available.





# CHOICE



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 bring effortless cooking into your kitchen.

# SUCCESS



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

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

# CLASSICAL RANGE



CASSEROLES



CAULDRONS



STEW PANS



FRYING PANS



SAUTÉ PANS



WOKS



STEAMERS



SAUCEPANS



MOUSELLINE PANS



AU GRATIN PANS

# SIGNATURE RANGE



RONDEAU POTS



ROASTING PANS



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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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