



**FALK CULINAIR
SUPERIOR AND SUSTAINABLE
COPPER COOKWARE**

HANDCRAFTED IN BELGIUM



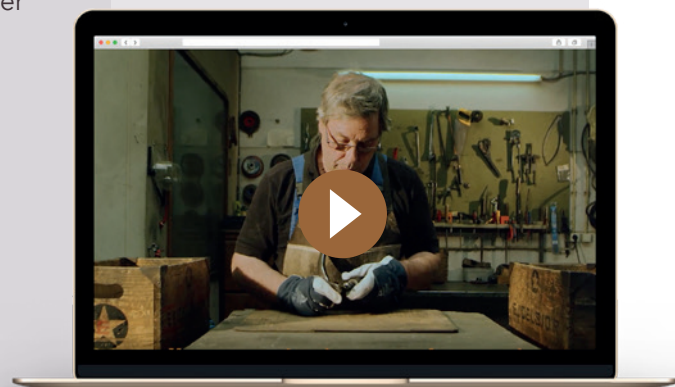
WHAT INGREDIENTS GO INTO MAKING THE FINEST COPPER COOKWARE IN THE WORLD?



THE 14 VITAL STEPS TO CREATE THE FINEST COPPER COOKWARE IN THE WORLD

- Cutting the lengthy plates into squares
- Cutting discs out of the squares for round shaped vessels the corners need to be cut off for deedrawing
- Deep drawing the discs into vessels
- Cutting the rim of the vessels
- Degreasing the vessel
- Modifying the vessel of the bottom to a concave shape due to the high elasticity of copper a bottom of a vessel should never be perfectly flat to avoid rocking on a hob.
- Grounding of the sides
- Cleaning of the stainless interior
- Brushing and satinising the exterior
- Preparing the handles (drilling, bulging, grinding, brushing)
- Fixing the handles
- Stamp on the bottom with Falk logo
- Final quality control
- Packaging

**CLICK HERE
TO SEE HOW
OUR COOKWARE
IS MADE**





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 distinct Falk satinised brushed finish copper, the durability of stainless steel and the enduring strength of cast iron. Together, our premium quality range boasts unmatched style & usability.

SIMPLICITY.



The simple aesthetic that runs through the Falk range unites form and function in a distinctive and classically elegant design. No chemical coatings, or any other chemicals are used during the process resulting in a sustainable long lasting premium product.

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 meets all your cooking requirements with a wide choice of products that offer a unique cooking option.

Choosing to purchase individually or in sets, with classic cast iron or contemporary stainless steel handles to choose from you can build a collection of cookware just for you 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, sustainability and efficiency.



CLASSICAL RANGE.



SAUCIER PANS



FRYING PANS



SAUTÉ PANS



SAUCEPANS



MOUSELLINE PANS



WOKS



AU GRATIN PANS



RONDEAU POTS



JAM & SUGAR PANS



CAULDRONS



CASSEROLES



STEW PANS



ROASTING PANS



POT AU FEU



SIGNATURE RANGE.



STEW PANS



FRYING PANS



SAUTÉ PANS



SAUCEPANS



MOUSELLINE PANS



AU GRATIN PANS



RONDEAU POTS



ROASTING PANS



POT AU FEU



CASSEROLES



CAULDRONS



WOKS



STEAMERS



INTRODUCING...



...COPPER Cœur.

Thanks to innovative technological research, a new series of Copper Cœur cookware has been developed by Falk Culinair: a solid copper plate is directly anchored on one side with a very fine layer of austenitic stainless steel and on the other side with a thin layer of ferritic stainless steel.

The exterior of Falk Copper Cœur gives a modern look while preserving all the conductivity benefits of solid copper without the need to polish and also works perfectly on induction hobs. In addition, the austenitic stainless steel interior lining is permanent, hygienic, chemical-free and can never melt.



All items can be purchased individually or in sets.

To find your local distributor, please check online on:

www.falkculinair.com

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