

WHERE TRADITION MEETS INNOVATION



THE WORLD'S FINEST PREMIUM COOKWARE

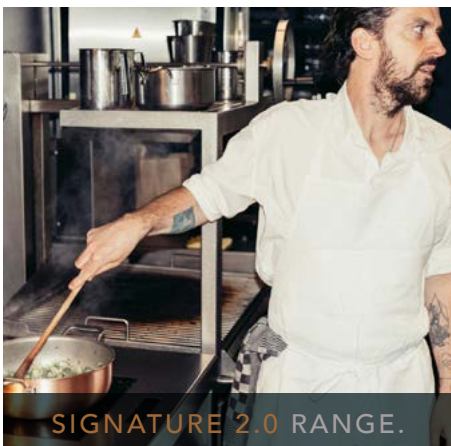
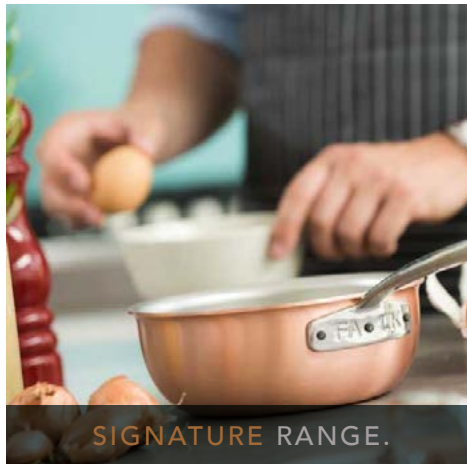
HANDCRAFTED IN BELGIUM

FALK
Culinair

TASTE, STYLE AND AUTHENTICITY.

Falk's premium cookware handcrafted in Belgium is more than just kitchenware; it's an investment in quality, tradition, and culinary artistry. With a blend of classic design and modern functionality, these pieces are perfect for anyone who values both performance and aesthetic appeal. Bringing home this cookware means embracing a legacy of craftsmanship, elevating your cooking experience, and adding a touch of elegance to your kitchen.

In the heart of Belgium, 25km from Brussels, a tradition of exceptional craftsmanship thrives. Falk Culinair, a family-owned business, has been perfecting the art of creating authentic premium cookware for generations. Combining time-honored techniques with a passion for culinary excellence, each piece is a testament to the rich heritage of Belgian craftsmanship, designed to elevate both the cooking experience and the visual aesthetic of any kitchen.





THE ART OF HANDCRAFTING.



Every pot and pan is meticulously handcrafted by skilled artisans who take immense pride in their work. Using only the highest quality of premium metals, such as copper, known for its superior heat conductivity, results in each item delivering optimal cooking performance. The handmade nature of the cookware means that every piece has its own unique character, with slight variations that reflect the human touch behind its creation.



A COMMITMENT TO QUALITY.



Quality is paramount in every aspect of production. The use of premium metals not only enhances cooking efficiency but also provides durability that stands the test of time. These pots and pans are made to last, ensuring they can be cherished for generations. The Falk family ethos prioritizes sustainable practices, maintaining a low environmental impact throughout the manufacturing process.

TIMELESS DESIGN MEETS MODERN FUNCTIONALITY.



While rooted in tradition, this premium cookware is designed with the modern kitchen in mind. The elegant, timeless designs feature clean lines and brushed finishes that make these pieces stunning both on the stovetop and at the dining table. Additionally, the cookware is engineered for versatility, making it suitable for various cooking methods, including gas, electric, and even induction, thanks to specially designed bases.

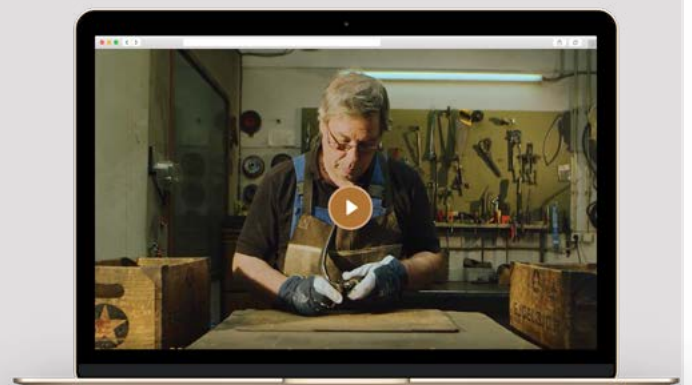




A STORY OF HERITAGE AND PASSION.

Each piece of Falk's premium cookware carries a story of passion, craftsmanship, and dedication to the art of cooking. The artisans behind the brand are not just makers; they are custodians of a rich tradition. Their expertise and commitment to excellence shine through in every product, creating a strong bond between the craftsmen, the cookware and its users.

CLICK HERE
TO SEE HOW
OUR COOKWARE
IS MADE



THE CULINARY EXPERIENCE.

Cooking with premium cookware offers a unique experience. The excellent heat distribution of copper ensures even cooking, allowing for precise temperature control, which is essential for both professional chefs and home cooks. Whether you're simmering sauces, sautéing vegetables, or preparing delicate dishes, the performance of these premium pots and pans will enhance your culinary creations.



CLASSICAL RANGE.



Thanks to innovative technological research Falk Culinaire developed a high-quality bimetal: a solid copper plate is directly anchored to a thin layer of premium stainless steel for a lifetime durability in a total thickness of 2,5mm with 90% copper and 10% stainless steel.

The solid copper provides an ideal heat distribution that will result in excellent temperature control and comfort while cooking. In addition, the stainless-steel interior is so solid and hygienic it's a true workhorse and a dream to clean. The proportions and shapes of the cookware have been developed in cooperation with professional chefs. All ancient high polished copper pans demanded an intense maintenance. Instead, all our cookware gets a satinised brushed finishing for a natural and warm look and easy maintenance. The ergonomic handles are made of indestructible cast iron.



SIGNATURE RANGE.



GAS



ELECTRIC



VITROCERAMIC



OVEN-RESISTANT

To complement the Classic range, a modern version of this quality range has been developed. The ergonomic cast iron handles have been replaced by solid stainless-steel handles, beautifully cast and polished. The result is a sleek, contemporary design that's easy to use and maintain.

Featuring intelligent, cool to the touch stainless steel handles, the Signature Range possesses all the benefits you've come to rely upon with Falk Culinaire. Our unique easy-to-maintain brushed copper finish and indestructible stainless steel pan linings set us apart from other copper cookware manufacturers. And of course the ultimate reason for choosing solid copper, supreme heat distribution.

Buying a Falk copper pan is an investment that will pay for itself after many years of cooking, thanks to its durability and remarkable energy savings.



COPPER Cœur RANGE



GAS



ELECTRIC



VITROCERAMIC



OVEN-RESISTANT



INDUCTION



Thanks to innovative technological research, a 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. Professional thickness of 2.5 mm of which 75% solid copper, 10% stainless steel and 15% 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.

SIGNATURE 2.0 RANGE.



GAS



ELECTRIC



VITROCERAMIC



OVEN-RESISTANT



INDUCTION



With the launch of the brand-new collection 'Falk Signature 2.0' Falk Culinaire has maintained the authenticity of its craftsmanship and adapted to new ways of cooking. This range is based on the Fusion range, but is manufactured with modern, hollow handles made of polished stainless steel.

Adaptability to all heat sources including the most modern ones such as induction.

Even heat distribution and energy efficiency. Manufactured in 2.0mm of which 1.8mm is solid copper, the second-best heat conductor, combined with a thin layer of austenitic stainless steel, ensures even heat distribution, reduces heating time and offers exceptional resistance.

Satin finish, the brushed finish of our Fusion pots and pans requires minimal maintenance.

Modern, hollow handles made of polished stainless steel

FUSION RANGE.



GAS



ELECTRIC



VITROCERAMIC



OVEN-RESISTANT



INDUCTION

With the launch of the brand new 'Falk Fusion' collection, Falk Culinaire has maintained the authenticity of its craftsmanship and adapted to new ways of cooking. Innovation and tradition meet in this revolutionary range, which reflects Falk's elegance and unparalleled expertise. Each piece is designed to excel in culinary performance while being a piece of art in your kitchen for years to come. Embodying the essence of innovation, the Fusion range offers all the technical and aesthetic qualities of copper.

Adaptability to all heat sources: thanks to Falk's modern technology, these pan sets can be adapted to all heat sources, including the most modern ones such as induction.



FLANDRIA RANGE.



GAS



ELECTRIC



VITROCERAMIC



OVEN-RESISTANT



INDUCTION

To complete its modern range, Falk has developed a new range specifically designed for the perfect balance between weight and performance in any kitchen.

A new 5 PLY with a professional thickness of 2.5mm. (16% Austenitic stainless steel, 20% Aluminum, 20% Copper, 20% Aluminum, 24% Chrome steel)

Remarkably lighter due to the copper/aluminum core than traditional copper pans.

A saving of energy due to the top guide and optimal accumulation of heat.

Durable with an unlimited lifespan and free of chemicals, such as PFOA and PFAS.

Suitable for all gas, electric, induction cookers and professional ovens.

Ergonomic hollow handles made of brushed stainless steel and fitted with strong stainless-steel rivets.



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

www.falkcoppercookware.com



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