

Why copper?



For many generations copper is associated with the finest cuisine. Of all metals, copper is the most effective for cooking. The temperature spreads evenly on all sides of the cookware. It's the best metallic conductor, apart from silver.

- Ideal to fry, to roast and to make great sauces.
- Thanks to the perfect heat accumulation your delicious stews will gently simmer.

Why FALK?

Falk Culinair N.V. developed a special "bimetal": a thick plate of copper is coated with a very thin layer of stainless steel under extremely high pressure to produce a high-quality product. The cookware maintains all the conductivity advantages of copper while the outer layer of stainless steel gives the product a sleek, modern and durable exterior.



- FALK "Bimetal" has a life time viability.
- Proportions, shapes and rounding of lip were all designed in collaboration with Professional Chefs.
- All models have lips and can be used on conventional stoves.
- Handles are ergonomically-designed and made from indestructible cast iron.

Environmentally-friendly

Our copper pots and pans are no disposable articles. They are heirloom pieces. The ideal conduction and optimal heat-accumulation will allow you to save a lot of energy. This will make a significant difference on your energy bill!

What about maintenance?

Classic copper pans require very high maintenance to keep up their shine. Falk Culinair has limited the hard work of maintenance significantly based on two important enhancements:

The interior tin layer has been replaced by stainless steel that can resist oxidation or abrasion, ensuring that the pan stays permanently clean and hygienic.



All models have a brushed finishing. This satin finishing is easily maintained with a very fine sponge (Scotch Brite® for example) both on in- and outside.

A purchase of bimetal copper cookware an investment with great value for your money. Based on a lifetime guarantee and energy savings, FALK cookware is an excellent value while bringing professional quality and cooking comfort into your kitchen.

More information?

An overview of the complete range of FALK cookware is available on the website: www.falkculinair.com
You are always free to contact your local dealer for more product specifications and or prices.



**COPPER COOKWARE
HANDCRAFTED IN BELGIUM**

Dealer:

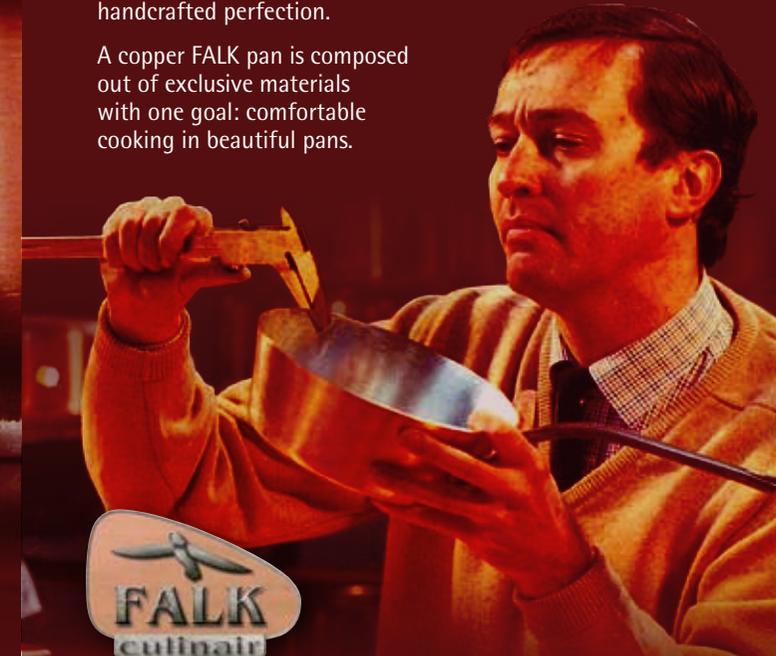
The fine taste of quality

Who are we?

The company Falk Culinair N.V. is a third generation family business that specialises in manufacturing professional-grade copper cookware of outstanding quality.

Over the years, we have evolved to a solid production firm with a team of professionals who aim for handcrafted perfection.

A copper FALK pan is composed out of exclusive materials with one goal: comfortable cooking in beautiful pans.



A selection from our range...



Fry Pan

Ref.	ø(cm)	h(cm)	lit.
ino 2502 SF	16	4,0	0,66
ino 2503 SF	20	4,0	1,07
ino 2504 SF	24	4,2	1,67
ino 2505 SF	28	4,2	2,31
ino 2506 SF	32	5,6	3,80



Sauté pan spherical

Ref.	ø(cm)	h(cm)	lit.
ino 2565 SF	16	7,0	0,90
ino 2566 SF	18	7,3	1,30
ino 2567 SF	20	7,6	1,70
ino 2568 SF	24	8,0	2,90
ino 2569 SF	28	8,5	4,40



Casserole

Ref.	ø(cm)	h(cm)	lit.
ino 2521 SF	16	7,8	1,50
ino 2522 SF	18	8,7	2,20
ino 2523 SF	20	10,2	3,20
ino 2524 SF	24	11,0	4,90
ino 2526 SF	28	12,5	8,00



Low casserole

Ref.	ø(cm)	h(cm)	lit.
ino 2545 SF	16	5,0	1,00
ino 2547 SF	20	5,0	1,50
ino 2548 SF	24	6,0	2,70
ino 2549 SF	28	7,0	4,30



Round gratin dish

Ref.	ø(cm)	h(cm)	lit.
ino 2507 SF	16	4,0	0,66
ino 2508 SF	20	4,0	1,07
ino 2509 SF	24	4,2	1,67
ino 2510 SF	28	4,2	2,31
ino 2511 SF	32	5,6	3,80
ino 2075 SF	25x17	4,0	1,10
ino 2076 SF	30x20	4,0	1,50
ino 2577 SF	40x26	6,0	3,60



Stewpan

Ref.	ø(cm)	h(cm)	lit.
ino 2580 SF	20	7,6	1,70
ino 2581 SF	24	8,0	2,90
ino 2582 SF	28	8,5	4,40
ino 2583 SF	32	11,1	7,80



Cauldron

Ref.	ø(cm)	h(cm)	lit.
ino 2573 SF	24	17,0	8,00
ino 2574 SF	28	17,0	9,00



Cover

Ref.	ø(cm)	h(cm)	lit.
ino 1047 SF	10	-	-
ino 1049 SF	14	-	-
ino 1050 SF	16	-	-
ino 1051 SF	18	-	-
ino 1052 SF	20	-	-
ino 1053 SF	24	-	-
ino 1055 SF	28	-	-
ino 1256 SF	32	-	-
ino 1057 SF	30x20	-	-
ino 1058 SF	35x23	-	-



Roast tray rect.

Ref.	ø(cm)	h(cm)	lit.
ino 2572 SF	35x23	7,0	5,60