



FALK Signature range



Copper cookware
handcrafted in Belgium

The fine taste of quality

Who are we?

The Belgian company Falk Culinair N.V. is a third generation family business that specializes in manufacturing professional-grade copper cookware of outstanding quality. Over the years, we have evolved into a production firm with a team of professionals who strive to achieve handcrafted perfection. A FALK copper pan is composed of exclusive materials with one objective: comfortable cooking in splendid pans.



Why copper?

For many generations copper has been associated with the finest cuisine all around the world. Copper is the most effective material for use in cooking. The temperature spreads evenly over bottom

and sides providing you with remarkable culinary efficiency. It's ideal for frying, roasting, sautéing, making beautiful sauces. In fact, it excels in all cooking applications. Thanks to the perfect heat distribution your delicious stews will gently simmer.



Why FALK?

The "bimetal" material patented by FALK Culinair N.V. is a thick plate of copper bonded under extremely high pressure to a fine layer of stainless steel, resulting in a new material that keeps all the conductivity advantages of copper while the interior layer of

stainless steel is long-lasting, hygienic and easy to clean. Proportions, shapes and rounding of the rim were all designed in collaboration with Professional Chefs.

Handles are ergonomically designed and made from durable casted stainless steel.

What about maintenance?

Copper cream is no longer needed! All models have a brushed finish. This satin finishing is easily maintained with a very fine scrub pad (Scotch Brite® for example) both on the inside and outside.



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

More information?

An overview of the complete FALK Signature range is available on our website: www.falkculinair.com



FALK Signature range.

A selection of the range ...



Bakpan - Poêle à frîre - Frying pan

Ref.	ø (cm)	h (cm)	lit.
2502S1810	16	4,2	0,6
2503S1810	20	5	1,2
2504S1810	24	4,8	1,6
2505S1810	28	4,8	2,25
2579S1810	30x20 oval	4,4	1,7



Rechte sauteuse - Sauteuse droite

Sautépan cylindric

Ref.	ø (cm)	h (cm)	lit.
2560S1810	20	5,5	1,6
2561S1810	24	7	2,9
2562S1810	28	7,2	4



Deksel - Couvercle - Lid

Ref.	ø (cm)	h (cm)	lit.
1050S1810	16	-	-
1051S1810	18	-	-
1052S1810	20	-	-
1053S1810	24	-	-
1055S1810	28	-	-
1058S1810	35x23	-	-
1256S1810	32	-	-



Bolle sauteuse - Sauteuse bombée - Saucier

Ref.	ø (cm)	h (cm)	lit.
2565S1810	16	6,2	0,85
2566S1810	18	7,1	1,3
2567S1810	20	7,6	1,7
2568S1810	24	8,1	3
2569S1810	28	8,7	4,55



Steelpan - Poelon droit - Saucepan

Ref.	ø (cm)	h (cm)	lit.
2515S1810	16	7,8	1,35
2516S1810	18	8,7	2
2517S1810	20	10,2	2,7



Braadslee - Plaque à rotir - Roasting tray

Ref.	ø (cm)	h (cm)	lit.
2572S1810	35x23	4,55	2,5



Lage kookpot - Rondeau - Low casserole

Ref.	ø (cm)	h (cm)	lit.
2548S1810	24	7	2,9
2549S1810	28	7,2	4



Kookpot - Casserole - Casserole

Ref.	ø (cm)	h (cm)	lit.
2524S1810	24	11	4,65
2526S1810	28	12,5	7,45



Kookketel - Marmite - Cauldron

Ref.	ø (cm)	h (cm)	lit.
2573S1810	24	18,4	7,6
2074S1810	28	15,6	8,7