

A group of men, likely chefs or staff, are shown from the chest up, wearing black t-shirts and grey aprons. They are all holding up small Danish flags (red with a white cross) on wooden sticks. The men are smiling and looking towards the right. The background is a blurred outdoor setting with a brick wall and a blue door.

Gastrolux®

**DISCOVER YOUR
LOVE OF COOKING**

CORPORATE PROFILE

**MADE IN
DENMARK**
Since 1956







GASTROLUX, MAKING PEOPLE THE WORLD OVER, DISCOVER THEIR LOVE OF COOKING

With innovation at the heart of our culture, our unique non-stick cookware showcases the heritage of engineering brilliance that Gastrolux is trusted for. The unsurpassed quality of our products and manufacturing standards is our hallmark.

We deeply value the strong relationships with customers and partners that this meticulousness has earned us.

The efficiency of our Gastrolux **Biotan® Plus** non-stick coating, containing valuable bio-minerals, is long-lasting and durable. Being a green conscious factory makes us strive to make a positive environmental impact on the planet.

OUR VISION

To develop, manufacture and market cookware of extraordinarily high quality which is consistent and innovative.



OUR MISSION

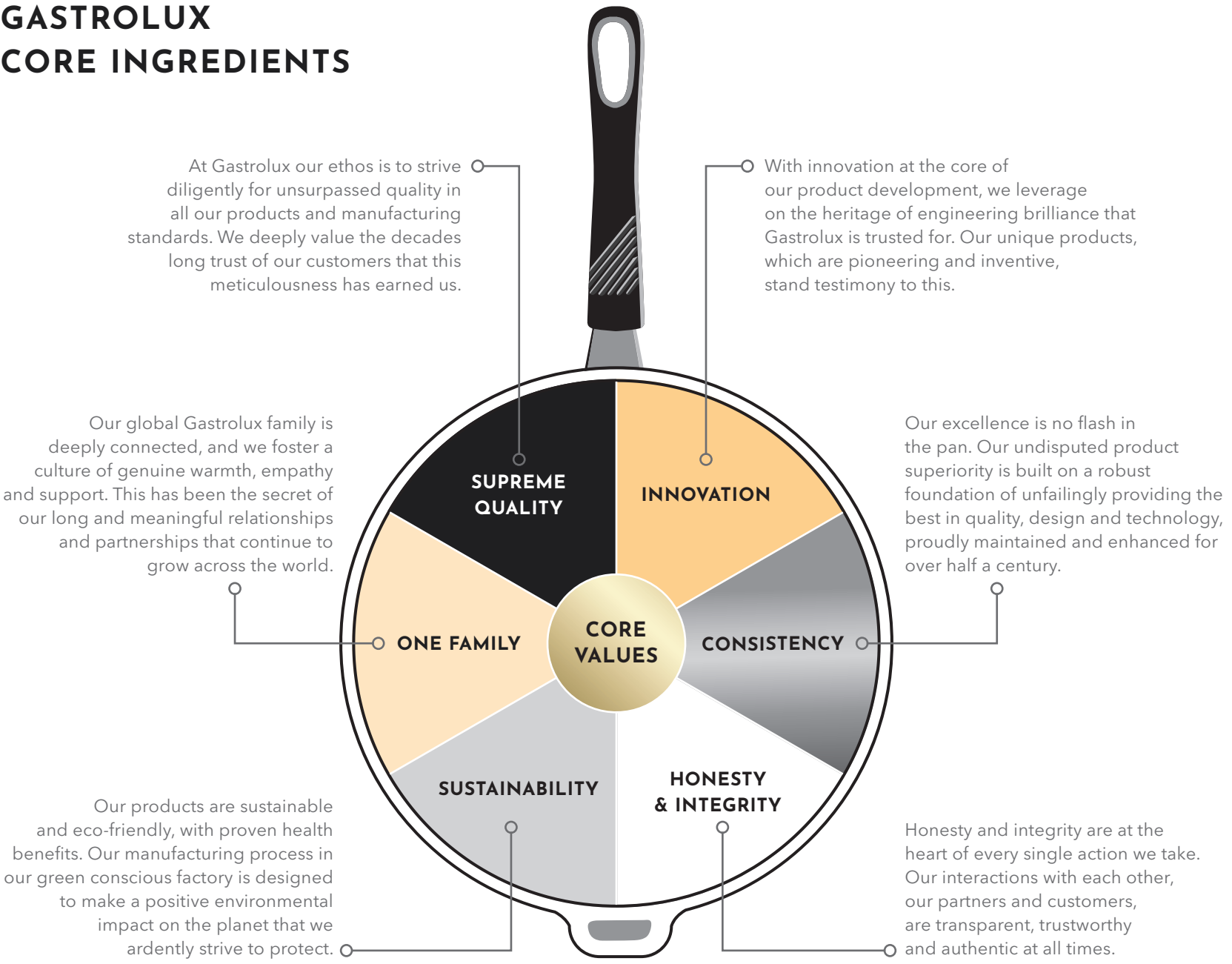
Maintaining our extremely high quality and providing a trusted, innovative, and efficient product for home cooks and professional Chefs alike.



OUR VALUES

Our company is founded on values that we have nurtured and protected for over half a century. It is this set of values that make up our DNA and served as foundation to create bonds and partnerships that have spanned decades. Gastrolux stands for pure engineering brilliance and innovation that has given birth to a product that is unique and turns the art of cooking into a joyful and rewarding experience. Gastrolux brings people together, creating happy memories to last a lifetime. These are the core values that we live by and how we communicate with our clientele across the world and the sustainable foundation upon which the Gastrolux brand is built.

GASTROLUX CORE INGREDIENTS





OUR 5 PILLARS

LOVE COOKING

With Gastrolux, customers will discover their love of cooking and enjoy every moment of their culinary adventure. A premium cookware range, that you will be proud of. Our contemporary design showcases restrained, timeless elegance combined with state-of-the-art hygienic functionality.



HEALTHY LIVING

Our unique Biotan® Plus non-stick coating is reinforced with valuable bio-minerals and offer an excellent long lasting non-stick effect which allow fat free cooking and will ensure a healthier lifestyle whilst keeping taste buds happy and satisfied.



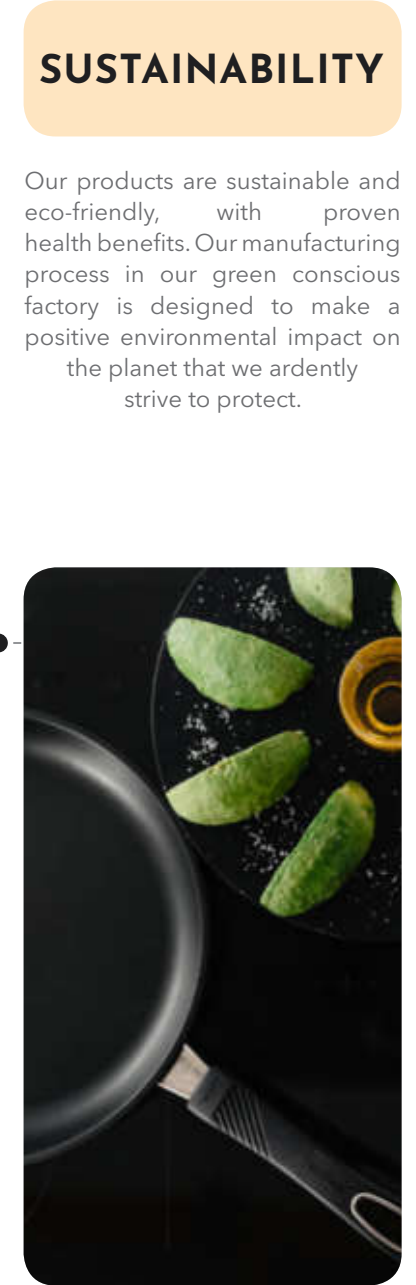
INNOVATION

With innovation at the core of our non-stick cookware, we leverage on the heritage of engineering brilliance that Gastrolux is trusted for. Our unique products that are pioneering and inventive stand testimony to this and provide a cooking experience that is effortless and pleasurable. Our patented handles are designed ergonomically and assure high safety and hygienic levels.



FLAVOURSOME FOOD

Our engineering innovation ensures that food can be cooked to perfection whilst locking in, intense and authentic flavours. Our technological advancements can also help retain valuable vitamins and minerals.



SUSTAINABILITY

Our products are sustainable and eco-friendly, with proven health benefits. Our manufacturing process in our green conscious factory is designed to make a positive environmental impact on the planet that we ardently strive to protect.



OUR HERITAGE



Our company is in the ownership of the Swiss family, Grob. Our Gastrolux Head Office and Factory are headquartered in Ryomgaard, Denmark. For over half a century, we have been recognized for our hallmark quality and exemplary standards. Our Swiss owner family understands to enhance innovation and craftsmanship, values that both nations are proud of.

In 1956 a highly skilled Danish blacksmith used his talents to develop unique cookware. Meanwhile a German cookware salesman, also being a technology and product innovator, came across these high-quality items which however lacked aesthetical appeal. It was then that German and Danish - and later Swiss, German and Danish - innovation, technology and craftsmanship came together, giving birth to the world's maybe most efficient non-stick cookware. The company ethos was to deliver the highest quality cookware to professional chefs and home cooks alike. The demand that this reengineered product and production technology created, gave birth to a brand-new factory and a very motivated team. The reinvented Gastrolux brand and re-engineered product and technology then came to life.

OUR TECHNOLOGY

With innovation at the core of our product development, we leverage on the heritage of engineering expertise that Gastrolux is trusted for.

Our unique products that are pioneering and inventive, stand testimony to this. Our handles and lid knobs are formed ergonomically and are oven-safe up to 260°C / 500°F, with a patented handle fixation. Our **Biotan® Plus** non-stick coating is robust and durable. Our non-stick technology is inspired by nature, environment-friendly and long lasting. Constantly conducting research and development, we are always ahead of the game and consistently innovating.



Patented handle fixation
- No screws, no rivets, no welding

Ergonomically
designed handles and
lid knobs - oven-proof
up to 260°C | 500°F

Induction
base available
on all products

Biotan® Plus
The robust and durable
non-stick cooking surface.

Stable
pouring edge

Counter
handle

8mm thick,
non-warping base.
Optimal heat
distribution and retention



OUR PRODUCTS

Premium cookware with precise engineering and an eye for detail. Induction – infused stainless-steel base for a perfect connection with your induction hobs and a quick and efficient increase in temperature, whilst maintaining an equal heat balance across the entire surface, ensuring consistency, and revealing true flavours of ingredients.

Our unique **Biotan® Plus** non-stick coating is reinforced with valuable bio-minerals and offers an excellent long lasting non-stick effect, allowing fat free cooking and therefore ensuring a healthier lifestyle.



Good Design Award 2019
for Gastrolux healthy cooking
from the Chicago Athenaeum
Museum of Architecture
and Design.



Stiftung Warentest
1993, 2008 & 2015
an independent German
laboratory test program.



Eurofins is Testing for Life.
An analytical method verifying
the origin and purity of several
products related to food.



FRYING PAN

	20	24	26	28	32
	4.5	4.5	4.5	4.5	5.0
	0.7	1.0	1.2	1.4	1.9
	15	18	18	22	22



SAUTÉ PAN

	20	24	26	28	32
	6.0	7.5	7.5	7.5	7.5
	1.0	2.5	3.0	3.5	4.0
	15	18	18	22	22



SAUTÉ PAN

	24	26	28	32
	7.5	7.5	7.5	7.5
	2.5	3.0	3.5	4.0
	18	18	22	22



GRILL PAN

	28 x 28
	4.5
	–
	22



SAUCEPAN

	16	20
	9.5	11.5
	1.3	2.0
	15	15



SAUTÉ PAN
SQUARE

	26 x 26
	8.0
	3.0
	18



SAUTÉ PAN
SQUARE

	28 x 28
	8.0
	3.5
	22

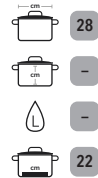


STOCK POT

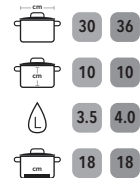
	20	24	26	28
	13.5	13.5	15.5	18.0
	2.5	4.0	6.0	8.5
	15	18	18	18



CRÊPE PAN



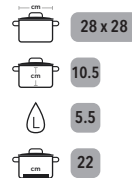
WOK



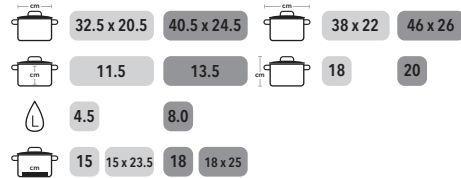
ROASTING PAN



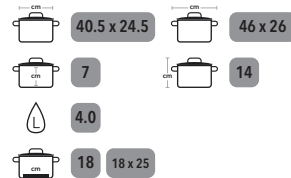
ROASTING PAN
SQUARE



ROASTER



ROASTER



BOROSILICATE
HIGH DOME LID



BOROSILICATE
LOW DOME LID

30



DELUXE LID



STANDARD
FIXED HANDLE



DETACHABLE
HANDLE



STAINLESS-STEEL
HANDLE



INDUCTION
BASE



STANDARD
BASE



OUR SQUALITY® RANGE

Young, fresh, light and still fantastically efficient,
Squality® comes out of the same production lines as Gastrolux®.

Our craftsmen and engineers have managed to concentrate
all technologies and components in a lighter but just as efficient line.

The innovative Squality® concept is a natural match for both private and professional kitchens.

6mm thick base - adjusts to heat extremely fast - guaranteed warp-free.

Biotan® Plus robust non-stick coating, reinforced with bio-minerals, for longevity and outstanding non-stick qualities.

Hygienic handle attachment without screws or rivets.



**reddot
award**

Red Dot® Award

for Squality product design in 2017



OUR LEADERSHIP

Gastrolux is spearheaded by passionate leaders, combining many decades of expertise, knowledge and engineering skills that ensure the highest quality products which meet the requirements of the most discerning global clientele.



MARTIN EGGERT JØRGENSEN

Managing Director / CEO

This leader with a proven track record in organizational change and revitalization, business performance enhancement and turn around, is the lifeblood of the Company. His visionary acumen takes the company to the next levels. Martin is a strong advocate of teamwork, strategy development and effective implementation.

ANDY GROB

Owner

Andy is a Swiss entrepreneur whose passion and core beliefs are embedded in the heart of Gastrolux's manufacturing process. He believes in creating a satisfying working environment for employees. He continues his father's legacy of innovation and excellence, whilst maintaining the family culture established over 60 years ago.

OUR FACTORY

Our state-of-the-art factory is located in the countryside of Denmark. Our machinery and cutting-edge equipment are well ahead of their time and unsurpassed in the industry. Our highly skilled craftsmen and engineers work tirelessly to ensure the highest quality, consistently. Each item is given its very own serial control number, making every Gastrolux product uniquely perfect. Our meticulous Quality Control system ensures that each piece is controlled at each station in the production. We have an extremely high customer satisfaction rate, which we closely monitor, measure, and record.





OUR QUALITY CONTROL

Gastrolux is renowned for impeccable and unsurpassed quality standards. We follow a very stringent quality control mechanism to ensure a flawless product every single time.

We perform quality checks when receiving raw materials and components.

Each production member quality checks his own and the previous operation. Items that do not conform to the stringent standards are rejected and set aside for recycling.

In addition, following random quality checks are conducted:

- Sandblasting the casting; checking for eventual micro-holes, measuring weight, measuring the drip rim.
- Measuring of the roughness of the sandblasting.
- Controlling the viscosity of the coating.
- Controlling the concavity of the base of the pot/pan and registering the date, item number, and serial control number.
- Controlling the quality of the fixation stability of the handles/side handles after assembling.



OUR WORK PLACE SAFETY

Keeping our Gastrolux family safe is of utmost importance. We have set in place firm guidelines and follow and adhere to these with great care. We also have provided all the necessary safety equipment to ensure that our precious employees are safe and secure while they work.



OUR SUSTAINABILITY

We are an environmentally conscious Factory. Our products are sustainable and eco-friendly. Our manufacturing process is designed to make a positive environmental impact on the planet that we ardently strive to protect.

- In order to reduce our carbon footprint, we carefully identify and commission only suppliers and partners who are located close to our production plant.
- 100% recycled aluminium from Scandinavia. Aluminium is the second-best heat transmitting material, which means that Gastrolux products heat up extremely fast, saving time, energy, and money.
- Recycling of all aluminum scrap and burrs, steel, plastic, paper, and cardboard material.
- Methodical Quality Control scans each item, at strategic production steps.
- The controls on greenhouse gas emissions during manufacture are extremely rigorous.
- Bio-minerals are added to our Biotan® Plus coating to improve, wear resistance and prolong the non-stick effect.
- Our energy saving 8 mm thick bottom base, stores heat for a longer time.
- The transport of the goods, from the factory to our customers is conducted to create the most minimal carbon footprint.





OUR FAMILY

Our Gastrolux employees are the shining jewels in our crown. They are the secret behind our reputation of excellence and the trust that our brand evokes in the hearts of our customers. Throughout the decades of excellence and flawless precision, each and every single Gastrolux product which leaves our factory has been crafted with great care.

We consider every single employee and partner as family. Being a family-owned business, we value close and enriching relationships that results in efficient teamwork and great customer loyalty. We respect each other and work with consideration and understanding.





OUR PARTNERS

Our global Gastrolux family is deeply connected as we foster a culture of genuine appreciation and support with customers and suppliers alike. This has been the secret of our longevity and meaningful relationships and partnerships, which continue to flourish. We greatly value the enthusiasm and commitment that our customers put into helping us all grow and prosper as one family and we proudly support them every step of the way. Our partners are an integral part of the Gastrolux family. We nurture our relationships with great dedication, resulting in mutual trust, understanding and a solid foundation for success.

GET IN TOUCH

We are happy to connect with prospective partners and customers via Zoom for a virtual factory tour. We could also connect on the phone or even better, welcome you to our Factory in Ryomgaard.

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Gastrolux[®]
Since 1956

Global headquarters:
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30 COUNTRIES
6 CONTINENTS





www.gastrolux.com

