



MADE IN
DENMARK
Since 1956

Gastrolux®



**DISCOVER YOUR
LOVE OF COOKING**

CATALOGUE

DISCOVER YOUR LOVE OF COOKING WITH GASTROLUX

Experience the pleasure and ease of cooking with our unique **Biotan® Plus** non-stick coating that will help you create succulent meals for your family and special guests. Surprise them with dishes bursting with flavour, as you take them on a gratifying and soulful gastronomical adventure.





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 TECHNOLOGY

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

01 BIOTAN® PLUS

Our unique and robust non-stick coating is reinforced with valuable bio-minerals ensuring longevity and enabling healthy, fat free cooking.

02 ENERGY SAVING COOKING

Gastrolux cookware ensures even heat distribution all the way up to the rim, which is essential for successful meals. The perfectly flat base guarantees uniform results.

03 OVEN PROOF

Our cookware, fixed handles and lid knobs are formed ergonomically and are oven-proof up to 260°C | 500°F.

04 DETACHABLE HANDLE

Patented handle fixation.
No screws, no rivets, no welding.
Stays solidly secured.

05 INDUCTION BASE

Infused stainless-steel induction disk, for a perfect connection with your induction hobs.

BIOTAN® PLUS



INSPIRED BY NATURE

Our **Biotan® Plus** non-stick coating with valuable bio-minerals assures an unmatched cooking experience.



EASY TO CLEAN

Our non-stick coating makes rinsing easy. Only a drop of detergent. No scrubbing necessary. Simply place your hot pan immediately under cold water to create a thermal shock.



EFFICIENT INCREASE IN TEMPERATURE & EQUAL HEAT BALANCE

Across the entire surface of the pan, right up to the rim, ensuring uniform heat distribution and therefore revealing the true flavours of your ingredients.



FAT-FREE COOKING

Our non-stick coating offers a long-lasting non-stick effect which allows fat-free cooking, which is a proven benefit for your health.



BIOTAN® PLUS NON-STICK

A robust and durable non-stick surface which ensures healthy meals. We strive for unsurpassed quality in all our products and manufacturing standards.



SPACE-SAVING STORAGE

All Gastrolux products were designed to perfectly fit into one another and to gain space in your kitchen. The detachable handle is also the perfect solution to save space.



HEALTHY LIVING

Keep your taste buds happy and satisfied while enjoying a healthy lifestyle. Our cookware is designed to help you discover the joy of fat-free cooking.



SUSTAINABLE

Our products are produced sustainably and are ecofriendly. Produced with 100% recycled aluminium from Scandinavia.



INDUCTION

Our unique production process includes infusing a stainless-steel induction disk into the still liquid aluminium, warranting an optimal connection with your induction hob. Aluminium, being one of the best heat distributing materials, ensures that our cookware heats up rapidly and retains the heat for longer. The stainless-steel induction base with the honeycomb pattern ensures uniform heat distribution from the base to the rim of all our cookware.



STANDARD BASE

Compatible with:
Gas, Vitroceramic,
Halogen,
Electric, Oven
except Induction



INDUCTION BASE

Compatible with:
Gas, Vitroceramic,
Halogen,
Electric, Oven
and Induction

- Energy-saving -

- Non-warping base -

- Automatic base recognition -

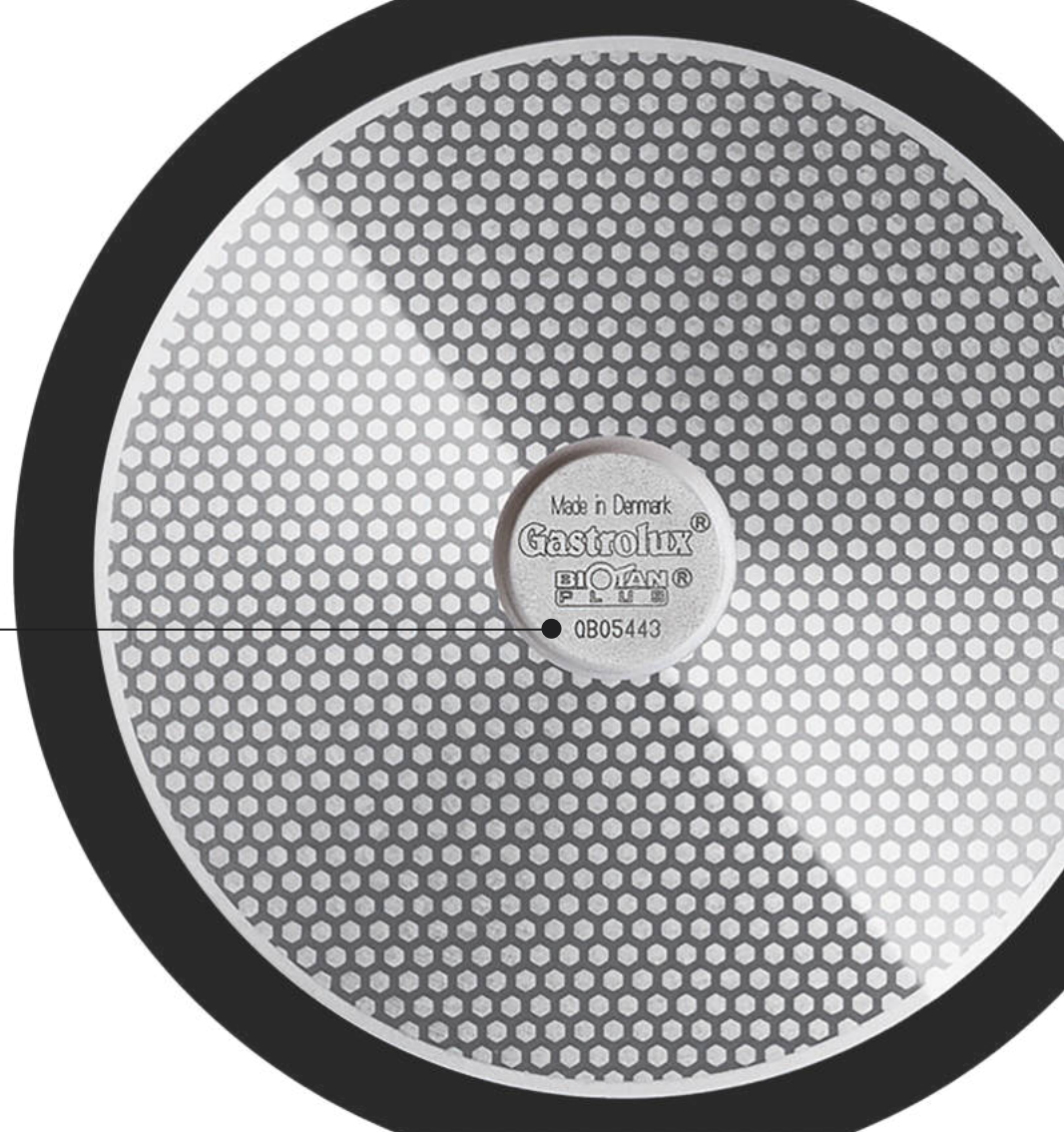


After a last quality check,
every single piece gets a
unique quality control number.



PRODUCT TESTING

Gastrolux cookware is
recognized as a food-safe product
by Eurofins®, an innovative and
high-quality test laboratory, research
laboratory and advisory service.



GASTROLUX

FRYING PAN

Fry your meat and/or vegetables to perfection with the **Biotan® Plus** non-stick coated frying pan whilst retaining, intense, authentic flavours and valuable vitamins and minerals.



Specifications

	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

Non-inductive item codes

Ø20	Ø24	Ø26	Ø28	Ø32
120	124	126	128	132

Induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32
17120	17124	17126	17128	17132

High Dome Lid | Borosilicate

Ø20	Ø24	Ø26	Ø28	Ø32
20-0	24-0	26-0	28-0	32-0

Deluxe Lid | Tempered glass

Ø20	Ø24	Ø26	Ø28	Ø32
20-1	24-1	26-1	28-1	32-1

GASTROLUX

SAUTÉ PAN

The perfect all-rounder. The ideal pan for any meal. Throw your rests together in this fabulous deep pan and enjoy a healthy and nutritious meal. Our Gastrolux sauté pan is a must-have in every kitchen.



Specifications

	20	24	26	28	32	26x26
	6.0	7.5	7.5	7.5	7.5	8.0
	1.0	2.5	3.0	3.5	4.0	3.0
	15	18	18	22	22	18

Non-inductive item codes

Ø20	Ø24	Ø26	Ø28	Ø32	26x26
220	224	226	228	232	328

Induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	26x26
17220	17224	17226	17228	17232	17328

High Dome Lid | Borosilicate

Ø20	Ø24	Ø26	Ø28	Ø32	26x26
20-0	24-0	26-0	28-0	32-0	328-0

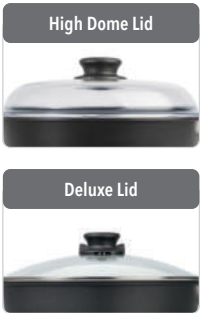
Deluxe Lid | Tempered glass

Ø20	Ø24	Ø26	Ø28	Ø32	26x26
20-1	24-1	26-1	28-1	32-1	328-1

GASTROLUX

SAUTÉ PAN

The perfect all-rounder for those of us who prefer side handles. The ideal pan for any meal. Throw your rests together in this fabulous deep pan and enjoy a healthy and nutritious meal. Our Gastrolux sauté pan is a must-have in every kitchen.



Specifications

	24	26	28	32	28x28
	7.5	7.5	7.5	7.5	8.0
	2.5	3.0	3.5	4.0	3.5
	18	18	22	22	22

Non-inductive item codes

Ø24	Ø26	Ø28	Ø32	28x28
2024	2026	2028	2032	528

Induction item codes

Ø24	Ø26	Ø28	Ø32	28x28
172024	172026	172028	172032	17528

High Dome Lid | Borosilicate

Ø24	Ø26	Ø28	Ø32	28x28
24-0	26-0	28-0	32-0	528-0

Deluxe Lid | Tempered glass





Ø24	Ø26	Ø28	Ø32	28x28
24-1	26-1	28-1	32-1	528-1

GASTROLUX
WOK

The ideal pan for lovers of Asian style cooking, with even heat distribution across the entire surface, right up to the rim.



Specifications

	30	36
	10	10
	3.5	4.0
	18	18

Non-inductive item codes

Ø30	Ø36
930	936

Induction item codes

Ø30	Ø36
17930	17936

High Dome Lid | Borosilicate

Ø30
30-2

Deluxe Lid | Tempered glass

Ø30	Ø36
30-1	36-1

GASTROLUX

ROASTING PAN

Whether you use it on your hob or in the oven, the Gastrolux roasting pan is your ideal cookware to slow-cook or roast your dishes.



Specifications

	20	24	26	28	32	28x28
	9.5	10.5	10.5	10.5	12	10.5
	2.0	3.5	4.0	4.5	6.5	5.5
	15	18	18	22	22	22

Non-inductive item codes

Ø20	Ø24	Ø26	Ø28	Ø32	Ø28x28
720	724	726	728	732	758

Induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	Ø28x28
17720	17724	17726	17728	17732	17758

High Dome Lid | Borosilicate

Ø20	Ø24	Ø26	Ø28	Ø32	Ø28x28
20-0	24-0	26-0	28-0	32-0	528-0

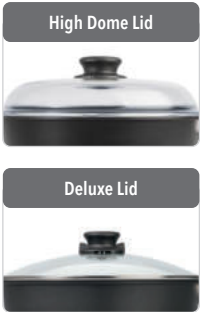
Deluxe Lid | Tempered glass

Ø20	Ø24	Ø26	Ø28	Ø32	Ø28x28
20-1	24-1	26-1	28-1	32-1	528-1

GASTROLUX

STOCK POT

Whether it's pasta, potatoes, stew or soup your Gastrolux stock pot will bring your water to the boiling point very fast and then take care that your meal can gently simmer whilst retaining the heat and flavours.



Specifications

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

Non-inductive item codes

Ø20	Ø24	Ø26	Ø28
250	400	600	850

Induction item codes

Ø20	Ø24	Ø26	Ø28
17250	17400	17600	17850

High Dome Lid | Borosilicate

Ø20	Ø24	Ø26	Ø28
20-0	24-0	26-0	28-0

Deluxe Lid | Tempered glass

Ø20	Ø24	Ø26	Ø28
20-1	24-1	26-1	28-1





GASTROLUX

SAUCE AND MILK POT

Whether you are a left-hander or a right-hander, our fabulous sauce and milk pot with extra wide spouts, will allow you to pour in either direction, without spilling a drop.



Specifications

	16	20
	9.5	11.5
	1.3	2.0
	15	15

Non-inductive item codes

Ø16	Ø20
130	200

Induction item codes

Ø16	Ø20
17130	17200

High Dome Lid | Borosilicate

Ø16	Ø20
16-0	20-0

Deluxe Lid | Tempered glass

Ø16	Ø20
16-1	20-1

GASTROLUX

CRÊPE PAN

The original Gastrolux crêpe pan is designed to create light, airy crêpes with slightly crispy edges. Thanks to the slanted angle and our outstanding non-stick coating, you can slide your perfect crêpes directly from the pan onto your plate, with ease.



Specifications

	28
	--
	--
	22

Non-inductive item codes

Ø28
628

Induction item codes

Ø28
17628

High Dome Lid | Borosilicate

Ø28
--

Deluxe Lid | Tempered glass

Ø28
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GASTROLUX

GRILL PAN

Revealing true flavours of ingredients and adding the “restaurant touch” with grill marks from the Gastrolux grill pan. Our grill lines have just the right height and width, to keep your meat tender and juicy.



Specifications

	28x28
	4.5
	--
	22

Non-inductive item codes

Ø28
428

Induction item codes

Ø28
17428

High Dome Lid | Borosilicate

Ø28
--

Deluxe Lid | Tempered glass

Ø28
--

GASTROLUX
ROASTER

Fry your fish in our flat roasting dish or your beef or pork roast in our deep roasting dishes and then slip them into the oven for rest roasting. The perfect fit for hob and oven.



Specifications

	40.5 x 24.5	32.5 x 20.5	40.5 x 24.5
	46 x 26	38 x 22	46 x 26
	7	11.5	13.5
	14	18	20
	4.0	4.5	8.0
	18	15	18
	18	15	18
	OR	OR	OR
	18 x 25	15 x 23.5	18 x 25

Non-inductive item codes

40.5 x 24.5	32.5 x 20.5	40.5 x 24.5
841	800	900

Induction item codes

40.5 x 24.5	32.5 x 20.5	40.5 x 24.5
17841	17800	17900



GASTROLUX HANDLES

Choose the handle which suits your needs and your cooking habits.

01 STANDARD FIXED HANDLE



Ergonomically designed!

- Highly secured
- Oven-proof up to 260° C | 500° F
- No screws, no rivets
- Never gets loose

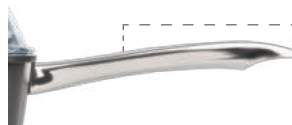
02 DETACHABLE HANDLE



Upgrade your pan with our unique removable handle!

- Highly secured
- Simple to use
- No screws, no rivets
- Made to be removed when cooking in the oven.
- Oven-proof up to 160°C | 320°F
- Ergonomic design
- Never gets loose

03 STAINLESS-STEEL HANDLE



Cook like a Chef!

- Highly secured
- No screws, no rivets
- Ergonomic design
- Never gets loose

GASTROLUX

LIDS

Choose the lid which suits your needs and your cooking habits.



01

DELUXE LID

Made of tempered security glass

- 162024262830
- 323626 x 2628 x 28
- 32.5 x 20.540.5 x 24.5

Lids are suitable for use in oven 260°C | 500°F

Lids are suitable for use in a dishwasher

Approved for contact with food

Controlled steam release



02

BOROSILICATE HIGH DOME LID

Made of borosilicate glass

- 16202426
- 2832
- 26 x 2628 x 28

Lids are suitable for use in oven 260°C | 500°F

Lids are suitable for use in a dishwasher

Approved for contact with food

Automatic steam or pressure release



03

BOROSILICATE LOW DOME LID

Made of borosilicate glass.
Available only for the Wok 30cm.

- 30



OUR FACTORY

Our state-of-the-art factory is located in the countryside of Denmark. Our machinery and cutting-edge equipment is well ahead of its time and unsurpassed in the industry. Our highly skilled craftsmen and engineers work tirelessly to ensure consistent highest quality.

40+

YEARS OF LOYALTY

Employees who have stayed loyal for over 40 years nurturing the unique Gastrolux know-how, whilst training the new generation

60+

YEARS OF EXPERTISE

Developing and producing the most innovative non-stick cookware, turning the art of cooking into a truly rewarding experience

100%

EUROPEAN PRODUCT

Our raw materials: aluminium, coating and handles are only produced in Europe



We are a Swiss owned company. Our Gastrolux head office and factory are headquartered in Denmark.



OUR SUSTAINABILITY

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



OUR RECOGNITIONS



Eurofins® is Testing for Life.

An analytical method verifying the origin and purity of several products related to food.



Stiftung Warentest®

1993, 2008 & 2015

an independent German laboratory and test program.



Good Design Award 2019

for gastrolux healthy cooking from the Chicago Athenaeum Museum of architecture and design.



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.

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.



Gastrolux[®]

Since 1956

30 COUNTRIES | 6 CONTINENTS

Global headquarters :
Industrivej 53, 8550 Ryomgaard, Denmark

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.

Join the Gastrolux journey





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