



squality 

ERGONOMIC DESIGN AND FIVE TRENDY COLORS

Squality® Frying Pans

Ideal for searing, roasting and frying meat at high temperatures. The curve of the wall was specifically designed to easily manipulate and turn food as delicate as omelets, pancakes, etc. The dimensionally stable 6 mm base allows for high temperature settings and is thermal shock resistant.

Squality® Sauté Pans

Perfect for searing, roasting, simmering, stewing, and much more. The carefully designed curve and raised edges allow tossing and turning foods easily, whether it be meat, fish or vegetables. Very secure, no slip handle makes it easy to hold whilst cooking.

Squality® Casseroles / Stock Pots

Particularly well suited for casserole dishes. With its superior Biotan® Plus non-stick surface, dishes such as soups, ragouts, risottos, etc. do not attach. The lid and steam release button ensures an energy saving, smooth cooking experience, without heat loss.



MODERN, LIGHTWEIGHT AND PERFORMANCE



Premium quality

We follow a strict quality protocol to guarantee a perfect product. Each item is checked and verified with its own control number.



« Squeeze casting »

Exclusive manufacturing process using recycled quality aluminum, melted at 620 °C then poured into the molds. It is a sophisticated process pressed at more than 200 tons.



Stable induction or spiral base

The 6 mm base remains flat. This unique technology eliminates water and liquids between the base and the cooking surface. For induction, a stainless steel plate is casted into the base in a unique process.



Heat distribution

The squeeze casted aluminum is a great heat conductor and ensures phenomenal heat distribution and retention. The 6 mm base quickly reaches cooking temperatures therefore saving energy.



Biotan® Plus non-stick surface

Our proprietary non-stick coating exclusively developed in our factory. Integrating biominerals gives flexibility to the non-stick surface and avoids cracking and peeling even if the surface is scratched or cut. It Offers an unparalleled nonstick durability.



Handle and fixation

A unique casted-in-handle fixture system eliminates the necessity for screws or rivets and welding.



Lids

Extra-clear safety glass surrounded by a smooth silicone rim that offers an efficient protection in case of shocks. Ergonomic button with permanent steam release avoids lid wobbling.



Easy maintenance

Wash under hot water with conventional, mild detergent a brush or a soft sponge. Avoid the dishwasher.



Warranty

All Squality® products have a **3 year** warranty, covering manufacturing defaults.



Made in Denmark

Entire manufacturing process at our headquarter in Denmark, a pledge of quality.

SUSTAINABLE AND ECO-FRIENDLY

OUR MANUFACTURING PROCESS IS DESIGNED TO MAKE A POSITIVE ENVIRONMENTAL IMPACT ON THE PLANET



THE KNOW-HOW OF GASTROLUX CRAFTSMEN

Biotan® Plus
Non-Stick surface
offers
unique performance
and longevity.

By hand-squeezed
casted aluminum for optimal
heat distribution.

Stable and
durable
casted-in handle
fixture.
No screws, no
rivets and no
welding.

Ergonomic and
smooth non-slip
silicone handle.



Curve designed for
optimal use of cooking
surface
and food handling.

Quality label
and individual
control number.



Dimensionally stable 6 mm
base set by DIN.




































































Honeycomb base:
Suitable for **induction**,
electric, ceramic
and gas.



Spiral base:
suitable for
electric, ceramic,
and gas.

REFERENCES

						Ø upper rim (cm/In)	Ø base (cm/In)	height (cm/In)	Liter/Quart)	 induction	 electric	 ceramic	 gas
FRYING PAN													
20 cm	30120R	30120G	30120I	30120V	30120A	20/8	14/5.5	5/2	0.8/0.84				
24 cm	30124R	30124G	30124I	30124V	30124A	24/9.5	18/7	5/2	1.0/1.06				
28 cm	30128R	30128G	30128I	30128V	30128A	28/11	22/8.6	5/2	1.3/1.37				
20 cm	37120R	37120G	37120I	37120V	37120A	20/8	14/5.5	5/2	0.8/0.84				
24 cm	37124R	37124G	37124I	37124V	37124A	24/9.5	18/7	5/2	1.0/1.06				
28 cm	37128R	37128G	37128I	37128V	37128A	28/11	22/8.6	5/2	1.3/1.37				
SAUTÉ PAN													
20 cm	30220R	30220G	30220I	30220V	30220A	20/8	14/5.5	7/2.75	1.0/1.06				
24 cm	30224R	30224G	30224I	30224V	30224A	24/9.5	18/7	7/2.75	2.0/2.11				
28 cm	30228R	30228G	30228I	30228V	30228A	28/11	22/8.6	7/2.75	3.0/3.17				
20 cm	37220R	37220G	37220I	37220V	37220A	20/8	14/5.5	7/2.75	1.0/1.06				
24 cm	37224R	37224G	37224I	37224V	37224A	24/9.5	18/7	7/2.75	2.0/2.11				
28 cm	37228R	37228G	37228I	37228V	37228A	28/11	22/8.6	7/2.75	3.0/3.17				
STOCK POT													
20 cm	30250R	30250G	30250I	30250V	30250A	20/8	14/5.5	15/5.9	2.5/2.64				
24 cm	30400R	30400G	30400I	30400V	30400A	24/9.5	18/7	15/5.9	4.0/4.23				
20 cm	37250R	37250G	37250I	37250V	37250A	20/8	14/5.5	15/5.9	2.5/2.64				
24 cm	37400R	37400G	37400I	37400V	37400A	24/9.5	18/7	15/5.9	4.0/4.23				
LID													
20 cm	20-5R	20-5G	20-5I	20-5V	20-5A	20/8							
24 cm	24-5R	24-5G	24-5I	24-5V	24-5A	24/9.5							
28 cm	28-5R	28-5G	28-5I	28-5V	28-5A	28/11							

COLORS, TYPES AND SIZES

20 cm / 8 inches
24 cm / 9.5 inches
28 cm / 11 inches



20 cm / 8 inches
24 cm / 9.5 inches
28 cm / 11 inches



20 cm / 8 inches
24 cm / 9.5 inches



20 cm / 8 inches
24 cm / 9.5 inches
28 cm / 11 inches





MADE IN
DENMARK

2023 / EN



reddot award
product design



Gastrolux 2004 A/S, Industrivej 53
DK-8550 Ryomgaard, Denmark

+45 8639 5544 - info@gastrolux.com

www.gastrolux.com/the-squality-cookware/