



MADE IN
DENMARK

Gastrolux®

**DISCOVER YOUR
LOVE OF COOKING**

CATALOGUE

Gastrolux®

Discover your love of cooking

LEGENDARY
SINCE ITS BIRTH IN 1956
AND FOREVER WILL BE



MADE IN
DENMARK





HERITAGE



Our company is in the ownership of the Swiss family, Grob. 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.

A PREMIUM BOUTIQUE MANUFACTURER



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.



VISION

We want every household, to experience seamless and healthy cooking, by using PFAS-free non-stick cookware.

MISSION

To continuously drive artisanal craftsmanship, through premium boutique production, into quality cookware.

LETTER FROM OUR CEO

Mr. Henrik Møller-Jensen

To our valued customers and partners,

At Gastrolux, we have been dedicated to crafting premium cookware that transforms cooking into a delightful and effortless experience. We have at all times, put our love for quality beyond financial optimizations, which we so often see companies do in the modern world. We do not, and will not, make compromises on quality.

Our boutique factory in Ryomgaard, Denmark, is a hub of advanced technology and skilled craftsmanship, which we have built and nurtured for more than 60 years. Through all these years, we have solely been dedicated to producing pans and pots, and we have never wavered into other fields. This is a testament of our knowledge and love for the industry, as well as a steadfast blueprint for qualitative and premium cookware - all made in the heart of Denmark, in my hometown, Ryomgaard.

Looking ahead, we do not intend to change our DNA. Nor do we intend to change our cookware into futuristic spaceships. Instead, we will remain on course to perfecting our pans and pots, by persistently exploring ways on how to make them even better - and ultimately, gifting you an experience while cooking, rather than a chore.

Thank you for being an integral part of the Gastrolux family. Together, we will continue to create culinary experiences that bring joy and satisfaction to kitchens worldwide.

Sincerely,
Henrik Møller-Jensen



THE ENVIRONMENT AT HEART

At Gastrolux, we recognize the environmental concerns often associated with the manufacturing of pots and pans. That’s why we’ve taken deliberate steps to ensure that our processes and materials are as sustainable as possible.



01

SUSTAINABLE ALUMINIUM SOURCING

Our aluminium, DS-4253, is sourced from Norway and is 100% recycled. This process requires 90% less energy compared to traditional sourcing methods, and the energy used is derived entirely from hydroelectric power.

02

ECO-FRIENDLY COATING

In collaboration with Weilburger in Germany, we produce our coatings to the highest European standards for environmental control, ensuring they meet rigorous sustainability benchmarks.

03

CARBON-NEUTRAL MANUFACTURING

Our factory operates with state-of-the-art ventilation and exhaust filtration systems, assuring according to law, the lowest carbon emission output throughout the production process.

04

NATURAL CASTING PRACTICES

Our squeeze-casting operations use organic beeswax from our own dedicated bee farm, reflecting our commitment to natural materials.

05

SUSTAINABLE CLEANING MATERIALS

After casting, we clean pans using 100% organic cotton twists, also produced in-house, ensuring minimal environmental impact.

06

PFAS-FREE PRODUCTS

Most importantly, all Gastrolux Evo-series pans are PFAS-free, aligning with our dedication to health-conscious and eco-friendly cookware.

At Gastrolux, sustainability is more than a commitment, it’s a cornerstone of our values and operations. Together, we aim to inspire a greener future in every kitchen.

THE TWO SERIES

GASTROLUX® EVO PFAS-FREE VS GASTROLUX® BIOTAN®+



With **Gastrolux® EVO** PFAS-Free cookware (free of “forever plastics”), you’ve chosen the tool of the future and made an investment in sustainability. This innovative technology offers numerous advantages over products with PTFE. It’s more resistant to high temperatures, scratches, and abrasion. The product’s appearance stays pristine for longer, and its non-stick quality is superior during the first 12 to 24 months.



On the other hand, **Gastrolux® Biotan®+** cookware with PFAS is more sensitive to scratches and less tolerant of high temperatures. However, its non-stick performance excels between 24 and 48 months.

After four years, the performance of both products will become similar, but the EVO version will maintain a significantly better appearance and, when properly recycled, will not charge the environment with forever plastics.



GASTROLUX

EVO PRODUCT LINE



With this new line, we offer everyone the opportunity to work with next-generation cookware that already meets the standards of tomorrow. All proudly crafted in the heart of Denmark. We aim to inspire a love for cooking in our customers through consistent innovation, offering a trusted and efficient product. Our cookware promotes healthy cooking, enhances flavors, and makes everyday use easier for both home cooks and professionals.

EVO PFAS-FREE NON-STICK COATING

Our EVO Cooking surface is free from PFAS (forever chemicals). With its added biominerals, our eco-friendly cooking surface technology provides long-lasting efficiency.

With Detachable handle (removed), the Evo series is oven safe up to 400 degrees celcius.



GASTROLUX

BIOTAN®+ PRODUCT LINE



We aim to inspire a love for cooking in our customers through consistent innovation, offering a trusted and efficient product.

Our cookware promotes healthy cooking, enhances flavours, and makes everyday use easier for both home cooks and professionals.

BIOTAN®+ NON-STICK COATING

Our Biotan®+ Cooking surface is free from harmful chemicals and materials, according to law. Inspired by nature, our eco-friendly non-stick technology provides long-lasting efficiency.

With Detachable handle (removed), the biotan+ is oven safe up to 260 degrees celcius.



EVO or BIOTAN® PLUS
The robust and durable
non-stick cooking surface

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

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



LIFETIME WARRANTY
WARP-FREE BASE

3

**YEARS WARRANTY
ON COATING**

UNMATCHED WARRANTY FOR PEACE OF MIND

At Gastrolux, we stand behind the quality of our cookware. Both the Evo and Biotan+ series come with an exceptional warranty:

3 years on the coating, ensuring unmatched non-stick performance.

Lifetime warranty on the base, guaranteeing long-lasting durability you can rely on.

Induction
base available
on all products

Stable
pouring edge

Counter
handle

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

THE BASE AND BEATING HEART OF BOTH SERIES

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 THERMOPHORE TECHNOLOGY

The 8mm thick Thermophore bottom is thermo-shock resistant and will never warp. The Thermophore bottom and side walls provide optimal heat distribution and heat retention. This ensures even cooking across the entire pan and enhances energy efficiency.

02 ERGONOMIC FIXED HANDLES - THE EXPERT LINE

The fixed handle, double-sided handles on pots, and lid knobs remain cool, and all are ovenproof up to 260°C. The ergonomic design provides a secure and comfortable grip during cooking.

02 DETACHABLE HANDLE - THE PREMIUM LINE

If your Gastrolux® product is from the Premium line, it features a detachable handle. You can remove the handle before placing the pan in the oven. When removing the pan from the oven, reattach the cool handle for safe handling.



INTRODUCING EVO: THE NEXT EVOLUTION IN COOKWARE EXCELLENCE

At Gastrolux, we are redefining culinary innovation with the launch of Evo, our groundbreaking PFAS-free pan. Evo is a testament to our commitment to healthier cooking and superior performance, offering a cooking experience unlike any other. Designed with advanced technology and precision craftsmanship, the Evo pan combines exceptional functionality with unparalleled non-stick performance.



WHY EVO?

Evo is completely free of PFAS chemicals, ensuring a safer and more sustainable choice for your kitchen. Its revolutionary coating delivers an extraordinary non-stick experience, allowing you to cook with ease and clean effortlessly.



THREE LINES, ONE PERFECT FIT FOR EVERY KITCHEN

Evo builds on the legacy of our beloved **Biotan+** series and is available in three meticulously designed lines, each tailored to suit diverse culinary needs:

Expert Line:

Features an ergonomic **fixed handle** for optimal comfort and durability.

Premium Line:

Offers an ergonomic **detachable handle**, perfect for versatility, easy storage, and oven use.

Pro Line:

Equipped with a sleek, robust **fixed steel handle** for a professional-grade cooking experience.

All three lines are available with or without induction compatibility, ensuring seamless performance across all stovetops.



BUILT FOR VERSATILITY AND DURABILITY

Evo's base and innovative coating are **oven-safe up to 400°C** when the handle is removed (applicable to the Premium Line). This feature expands your cooking possibilities, from stovetop to oven, without compromising safety or performance.



UNMATCHED NON-STICK PERFORMANCE

Evo sets a new standard in non-stick technology, delivering results that are truly **best-in-class**. Experience effortless cooking and flawless food release, time after time.



WHY CHOOSE BIOTAN+?

Like the Evo pan, the Biotan+ series is enriched with biominerals, ensuring a healthier cooking experience while maintaining excellent heat distribution and energy efficiency.



THREE LINES, ENDLESS POSSIBILITIES

Biotan+ is available in the same trusted three lines as Evo, catering to diverse cooking styles:

Expert Line:

Equipped with an ergonomic **fixed handle** for reliable performance.

Premium Line:

Features an ergonomic **detachable handle**, ideal for space-saving and oven use.

Pro Line:

Equipped with a sleek, robust **fixed steel handle** for a professional-grade cooking experience.



DESIGNED FOR VERSATILITY AND PRACTICALITY

Biotan+ pans are **oven-safe up to 260°C** when the detachable handle (Premium Line) is removed, offering added flexibility for baking and roasting needs.



LONGEVITY YOU CAN TRUST

What sets Biotan+ apart is its **unrivalled longevity** in non-stick performance. Enjoy consistent, reliable results meal after meal, year after year.



DISCOVER BIOTAN+: THE BENCHMARK FOR LONGEVITY AND PERFORMANCE

Building on decades of innovation, the **Biotan+ series** continues to deliver exceptional cooking performance with a focus on durability. Its standout feature lies in its **formidable non-stick effect**, which not only enhances your cooking experience but also excels in maintaining this superior quality over time.



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

HANDLES

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

01
EXPERT
Standard Fixed Handle



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

02
PREMIUM
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
PRO CLASS
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
- 2830
- 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





GASTROLUX

STEAMER ATTACHMENT

Healthy cooking made easy - the full-glass steamer attachment from Gastrolux. Whether steamed delicacies, crunchy vegetables or sophisticated dishes - everything is easy to prepare!



Cook healthily, versatilely and stylishly with our high-quality steamer attachment made of borosilicate glass. Perfect for every professional chef and connoisseur who values quality.

TEMPERATURE HERO

From -40 °C to +300 °C - whether freezer, oven or microwave, this attachment can handle it all.

UNBREAKABLE IN EVERYDAY LIFE

Scratch-proof and extremely shock-resistant - can easily withstand sudden temperature changes.

HEALTHY COOKING

BPA-free, hygienic and odorless - ideal for pure flavors and a clean kitchen.

PRACTICAL AND SMART

Transparent design for full visibility during cooking and ergonomic handles for easy handling.

GASTROLUX

SPARE PARTS

We have spare parts for your high-end cookware to repair or supplement your utensils. You can order them individually, according to your needs.



01

LID KNOB
Perfectly fitted - the lid knob without vent
Robust material, timeless design and easy assembly.



02

LID KNOB DELUXE
Practical and versatile - the lid knob with ventilation
The lid knob with vent allows optimal steam regulation when cooking. Easy to install, durable and suitable for many of our pots and pans - the perfect replacement part for controlled and efficient cooking.



03

HANDLE
A reliable replacement handle for pots
Stable, durable and equipped with a pleasant handle shape to make cooking even more comfortable.



GASTROLUX

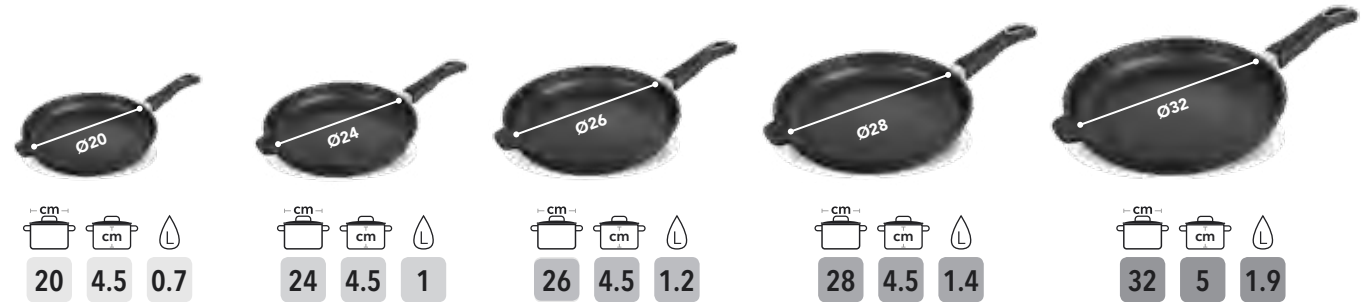
FRYING PAN



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



YOU CAN
COMBINE WITH



Non-induction item codes



	Ø20	Ø24	Ø26	Ø28	Ø32
Expert	PF120	PF124	PF126	PF128	PF132
Premium	PF120A	PF124A	PF126A	PF128A	PF132A
Pro Class	PF120E	PF124E	PF126E	PF128E	PF132E

Induction item codes



	Ø20	Ø24	Ø26	Ø28	Ø32
Expert	PF17120	PF17124	PF17126	PF17128	PF17132
Premium	PF17120A	PF17124A	PF17126A	PF17128A	PF17132A
Pro Class	PF17120E	PF17124E	PF17126E	PF17128E	PF17132E

Non-induction item codes



	Ø20	Ø24	Ø26	Ø28	Ø32
Expert	120	124	126	128	132
Premium	120A	124A	126A	128A	132A
Pro Class	120E	124E	126E	128E	132E

Induction item codes



	Ø20	Ø24	Ø26	Ø28	Ø32
Expert	17120	17124	17126	17128	17132
Premium	17120A	17124A	17126A	17128A	17132A
Pro Class	17120E	17124E	17126E	17128E	17132E

**See all prices at the end of the catalogue*

GASTROLUX

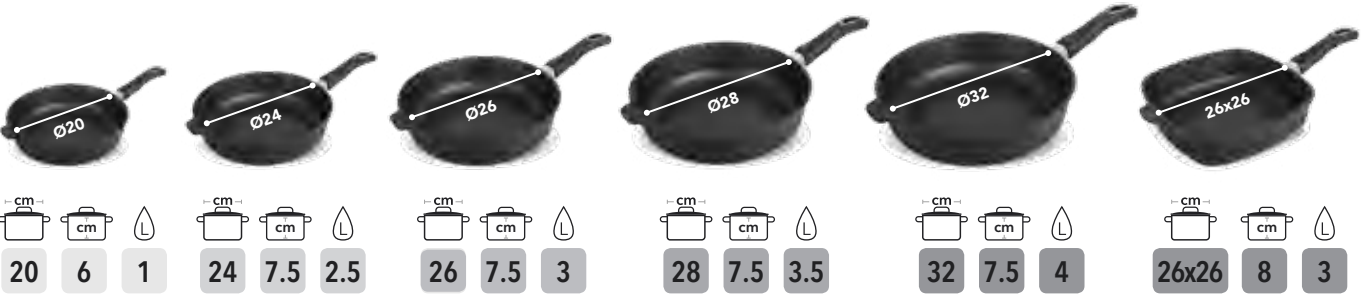
SAUTÉ PAN



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.



YOU CAN
COMBINE WITH



Non-induction item codes

	Ø20	Ø24	Ø26	Ø28	Ø32	26x26
Expert	PF220	PF224	PF226	PF228	PF232	PF328
Premium	PF220A	PF224A	PF226A	PF228A	PF232A	PF328A
Pro Class	PF220E	PF224E	PF226E	PF228E	PF232E	PF328E

Induction item codes

	Ø20	Ø24	Ø26	Ø28	Ø32	26x26
Expert	PF17220	PF17224	PF17226	PF17228	PF17232	PF17328
Premium	PF17220A	PF17224A	PF17226A	PF17228A	PF17232A	PF17328A
Pro Class	PF17220E	PF17224E	PF17226E	PF17228E	PF17232E	PF17328E

Non-induction item codes

	Ø20	Ø24	Ø26	Ø28	Ø32	26x26
Expert	220	224	226	228	232	328
Premium	220A	224A	226A	228A	232A	328A
Pro Class	220E	224E	226E	228E	232E	328E

Induction item codes

	Ø20	Ø24	Ø26	Ø28	Ø32	26x26
Expert	17220	17224	17226	17228	17232	17328
Premium	17220A	17224A	17226A	17228A	17232A	17328A
Pro Class	17220E	17224E	17226E	17228E	17232E	17328E

**See all prices at the end of the catalogue*

GASTROLUX

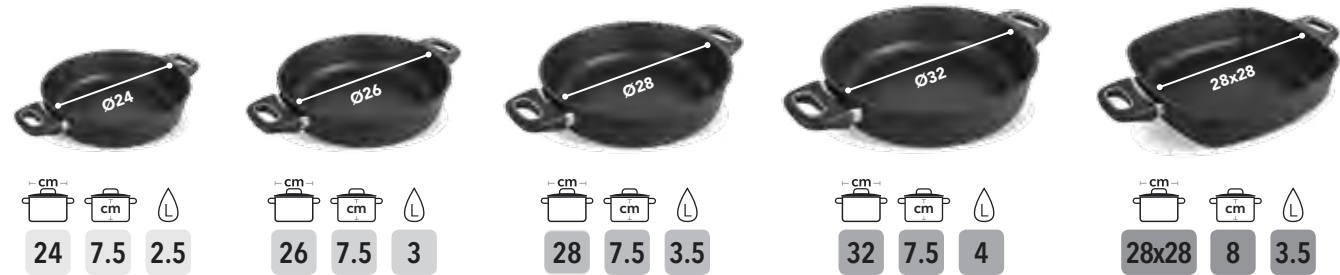
SAUTÉ PAN



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.



YOU CAN
COMBINE WITH



Non-induction item codes

Ø24	Ø26	Ø28	Ø32	28x28
PF2024	PF2026	PF2028	PF2032	PF528

Induction item codes

Ø24	Ø26	Ø28	Ø32	28x28
PF172024	PF172026	PF172028	PF172032	PF17528

Non-induction 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



**See all prices at the end of the catalogue*

GASTROLUX
WOK



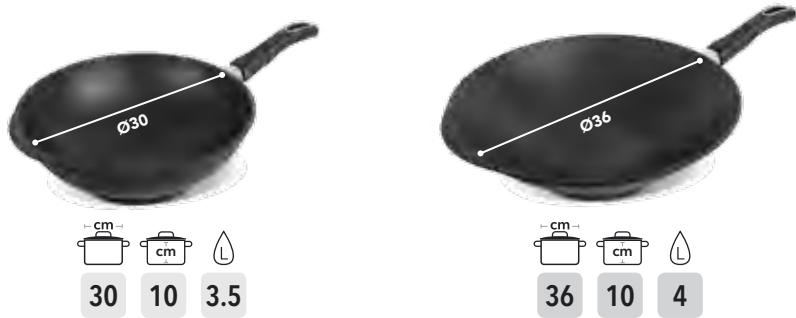
The ideal pan for lovers of Asian style cooking, with even heat distribution across the entire surface, right up to the rim.



YOU CAN
COMBINE WITH

High Dome Lid

Delux Lid



Non-induction item codes

	Ø30	Ø36
Expert	PF930	PF936
Premium	PF930A	PF936A
Pro Class	PF930E	PF936E

Induction item codes

	Ø30	Ø36
Expert	PF17930	PF17936
Premium	PF17930A	PF17936A
Pro Class	PF17930E	PF17936E

Non-induction item codes

	Ø30	Ø36
Expert	930	936
Premium	930A	936A
Pro Class	930E	936E

Induction item codes

	Ø30	Ø36
Expert	17930	17936
Premium	17930A	17936A
Pro Class	17930E	17936E

**See all prices at the end of the catalogue*

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.



YOU CAN
COMBINE WITH



					
  	  	  	  	  	  
209.52	2410.53.5	2610.54	2810.54.5	32126.5	28x2810.55.5



Non-induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	28x28
PF720	PF724	PF726	PF728	PF732	PF758

Induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	28x28
PF17720	PF17724	PF17726	PF17728	PF17732	PF17758

Non-induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	28x28
720	724	726	728	732	758

Induction item codes

Ø20	Ø24	Ø26	Ø28	Ø32	28x28
17720	17724	17726	17728	17732	17758



**See all prices at the end of the catalogue*

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.



YOU CAN
COMBINE WITH



Non-induction item codes

Ø20	Ø24	Ø26	Ø28
PF250	PF400	PF600	PF850

Induction item codes

Ø20	Ø24	Ø26	Ø28
PF17250	PF17400	PF17600	PF17850

Non-induction item codes

Ø20	Ø24	Ø26	Ø28
250	400	600	850

Induction item codes

Ø20	Ø24	Ø26	Ø28
17250	17400	17600	17850



**See all prices at the end of the catalogue*

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.



YOU CAN
COMBINE WITH

High Dome Lid

Delux Lid

Ø16

16

9.5

1.3

Ø20

20

11.5

2



Non-induction item codes

	Ø16	Ø20
Expert	PF130	PF200
Premium	PF130A	PF200A
Pro Class	PF130E	PF200E

Induction item codes

	Ø16	Ø20
Expert	PF17130	PF17200
Premium	PF17130A	PF17200A
Pro Class	PF17130E	PF17200E

Non-induction item codes

	Ø16	Ø20
Expert	130	200
Premium	130A	200A
Pro Class	130E	200E

Induction item codes

	Ø16	Ø20
Expert	17130	17200
Premium	17130A	17200A
Pro Class	17130E	17200E

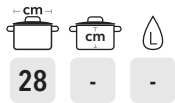
**See all prices at the end of the catalogue*

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.



Non-induction item codes

	Ø16
Expert	PF628
Premium	PF628A
Pro Class	PF628E

Induction item codes

	Ø16
Expert	PF17628
Premium	PF17628A
Pro Class	PF17628E

Non-induction item codes

	Ø16
Expert	628
Premium	628A
Pro Class	628E

Induction item codes

	Ø16
Expert	17628
Premium	17628A
Pro Class	17628E

*[*See all prices at the end of the catalogue](#)*

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.




28x28


4.5


-



Non-induction item codes

	28x28
Expert	PF428
Premium	PF428A
Pro Class	PF428E

Induction item codes

	28x28
Expert	PF17428
Premium	PF17428A
Pro Class	PF17428E

Non-induction item codes

	28x28
Expert	428
Premium	428A
Pro Class	428E

Induction item codes

	28x28
Expert	17428
Premium	17428A
Pro Class	17428E

*[*See all prices at the end of the catalogue](#)*

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.



40.5x24.5 7 4



32.5x20.5 11.5 4.5



40.5x24.5 13.5 8



Non-induction item codes

40.5 x 24.5	32.5 x 20.5	40.5 x 24.5
PF841	PF800	PF900

Induction item codes

40.5 x 24.5	32.5 x 20.5	40.5 x 24.5
PF17841	PF17800	PF17900

Non-induction 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



**See all prices at the end of the catalogue*

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.



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

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





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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