

A COOKWARE LINE COMBINING DESIGN & PERFORMANCE

ANDY GROB, FOUNDER OF SQUALITY®, INVITES US INTO HIS UNIVERSE: AS A PASSIONATE LEISURE COOK HE CREATED SQUALITY®, A PREMIUM QUALITY PAN AND POT LINE.



Andy Grob particularly enjoys working with high quality tools and fresh ingredients.



A lifestyle shared with all food lovers.



The SQUALITY® sauté pan is ideal for sautéing, frying, and braising.



Healthy cooking using little oil thanks to the excellent Biotan® non-stick surface.

The Swiss entrepreneur Andy Grob has an ambitious goal, creating the highest quality pots and pans. The innovative, SQUALITY® concept is a natural match for both private and professional kitchens. SQUALITY® is a robust and responsive line of premium quality pans for professionals as well as home cooking enthusiasts. The Biotan® cookware's non-stick surface offers exceptional performance and longevity.

The SQUALITY® line was imagined in Switzerland then designed and manufactured in Denmark. Andy Grob's passion and core beliefs are embedded in the heart of the manufacturing process, creating a pleasant working environment for employees whilst respecting the environment simultaneously. The innovation and excellence are achieved in a family business environment established more than 40 years ago in Ryomgaard, in the beautiful Danish country side.

SQUALITY® A LINE WITH UNEQUALED COOKING PERFORMANCES

Premium quality

Each product is checked and verified with its own individual item number. Factory and products are certified annually by the Danish Technological Institute.

"Squeeze casting"

Exclusive manufacturing process using the highest 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.

Non-stick surface Biotan®

Biotan® is 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. Guaranteed PFOA and PFOS free. Biotan® delivers unparalleled nonstick durability.

Handle and fixation

A unique casted-in-handle fixation system eliminates the necessity for screws or rivets.

Cover lids

Extra-clear safety glass lids provide a protective silicone edge in case of shock. Ergonomic button with permanent steam release avoids lid wobbling.

Easy maintenance

Wash in hot water with conventional, mild detergent and a soft sponge, avoid the dishwasher.

Warranty

All SQUALITY® line products have a 2 year guarantee, covering manufacturing defects.

Made in Denmark

Manufacturing entirely made in Denmark, a pledge of quality.

ADVANCED TECHNOLOGY AND INNOVATION IN YOUR KITCHEN



COLORS

THREE
TRENDY
COLORS



Kiwi



Aubergine



Azure



RANGE

Frying Pans

Available in three sizes and three colors, height 5 cm/2 inches.



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



28 cm / 11 inches

28 cm / 11 inches

Sauté Pans

Available in three sizes and three colors, height 7 cm/2.75 inches.



20 cm / 8 inches



24 cm / 9.5 inches



20 cm / 8 inches



24 cm / 9.5 inches



20 cm / 8 inches



24 cm / 9.5 inches

Casseroles/Stock Pots

Available in two sizes and three colors, height 15 cm/5.9 inches. Shock resistant cover lid is included.



20 cm / 8 inches



24 cm / 9.5 inches



28 cm / 11 inches

Cover Lids

Available in three sizes and three colors. Shock resistant.



20 cm / 8 inches



24 cm / 9.5 inches



28 cm / 11 inches

MADE IN DENMARK

PREMIUM
QUALITY –
COOK LIKE A
PROFESSIONAL
CHEF



Squality®
Frying Pans

The Squality® frying pan is 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

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

Squality®
Casseroles / Stock Pots

The Squality® casserole or stock pot is particularly well suited for casserole dishes. With its superior non-stick surface, dishes such as soups, ragouts, risottos, etc. do not attach. Combined with the cover lid and steam release button this ensures an energy saving, smooth cooking experience, without heat loss.

REFERENCES

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

MADE IN DENMARK

squality®

SWISS SPIRIT
DANISH KNOW-HOW



RESISTANT
LONG LIFE
INNOVATIVE DESIGN
ERGONOMIC
HIGH PERFORMANCE

