1977 marked a key event in the history of kitchenware. This was when Danish designer Ole Palsby created the Eva Trio cookware, later to become one of the truly great Danish design classics. He took the professional kitchen as his starting point, and both the design idiom and quality were groundbreaking. From the very start, the series of casseroles and pans was produced from three materials – aluminium, cast iron and copper – hence the name Eva Trio.

Eva Trio now consists of seven different series with simple, durable and functional components. The standard dimensions mean that the possibilities for combining casseroles, saucepans, frying pans and lids are endless. Also, they are easy to stack in the kitchen cupboard. In addition to the Eva Trio series of pots and pans, the brand also comprises kitchen utensils, tableware and ovenproof dishes.

Eva Trio is a part of the company Eva Solo A/S, which produces home interiors items and kitchen equipment featuring exclusive Danish design.
COOKWARE FOR EVERY DISH

Each material has its own unique properties in relation to the food you plan to cook. Read here about the various options and find the Eva Trio casseroles, saucepans and frying pans to match your menus.

CAST IRON
Eva Trio cast-iron pans are enamelled and can withstand temperatures up to 400°C. They are made from an incredibly durable material that distributes the heat perfectly.

- Steaks
- Stews
- Casseroles
- Roasts (slow roasting)
- Breadcrumbing

STAINLESS STEEL
Stainless steel is a robust and hard-wearing material which also withstands high temperatures. Steel is also resistant to food acids.

- Ragouts
- Soups

COPPER
Copper is not only decorative but also reacts quickly to temperature changes. The inside is coated with shiny stainless steel and in the centre is a layer of aluminium – a trio of great materials.

- Casseroles
- Sauces
- Soups
- Flambe
- Alloy
- Sautening

3-LAYER STAINLESS STEEL/ALUMINIUM/STAINLESS STEEL
Hard-wearing steel and heatconducting aluminium function extremely well together.

- Stews
- Rice pudding
- Sauces
- Soups
- Boiling: Pasta
- Boiling: Potatoes
- Boiling: Vegetables

ALUMINIUM
Aluminium is a sensitive material that reacts quickly to changes in temperature, and which – in addition to distributing heat across the base of the cookware – also conducts it up the sides.

- Dairy and egg dishes.
- Dishes which can easily stick: Porridge
- Omelettes
- Risotto
- Fish

SUGGESTED DISHES

CAST IRON

Wet dishes:
- Casseroles
- Sauces
- Soups

CERAMIC COATING
The ceramic coating acts as a non-stick surface and is therefore both a delight to use and easy to clean. We recommend that you only use wooden or plastic utensils. The frying pan can withstand temperatures up to 400°C.

- White Line
- Stainless steel
- Stainless steel

NON-STICK SLIP-LET® COATING
With a PFOA and PFOS-free non-stick Slip-Let® coating, it is possible to fry food using very little fat – and without the food sticking. Remember to always use cooking utensils made of wood or plastic – never metal, except in the case of the Professional frying pan. The non-stick Slip-Let® finish also means that the cookware is very easy to clean. Slip-Let® is a registered trademark of Eva Solo A/S.

- White Line
- Stainless steel
- Multi

ENAMEL COATING
The internal and external enamel coating on the cast iron makes this robust material even more resistant to corrosion and wear and tear. The enamelling also means that the food dislodges more easily, so that the ability of cast iron to withstand much higher temperatures can be utilised to the full.

- Polished steel
- Stainless steel
- Multi

A COATING TO SUIT EVERY PURPOSE

The coating on the inside of the casseroles, saucepans and frying pans is designed to make cooking easier – and the food more delicious. Read here about the different finishes in the Eva Trio series.

POLISHED STEEL
A polished steel surface stands up to daily use while still being simple and easy to clean. This is largely due to the fact that it is so smooth that a soft scouring pad or brush is enough to keep the cookware looking nice and shiny for years.

- Copper
- Stainless steel
- Multi

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- Cast iron
The classic from 1977. Stainless steel is a hard and robust material that will withstand many years of cooking and cleaning yet still retain its shiny surface. A new and improved base also improves the heat distribution. In relation to previous models, the base is now encapsulated so that the heat spreads even better.

STAINLESS STEEL

- Ovenproof: Can be used in the oven
- Inside litre markings: Simple and precise measurement
- Practical pouring lip: Avoid spills when pouring
- Stainless steel handles: Stay cool during use
- Heat distribution
- Highly polished and hard-wearing surfaces: Easy to clean and suitable for all kitchen utensils
- 3-layer sandwich base: New improved base distributes heat evenly and faster
- Dishwasher-safe: Easy to clean and maintain
- Made of 18/10 stainless steel: High quality - very hard-wearing
- Cast iron
- Ceramic
- Stackable
- Induction
- Gas
- Oven
- Dishwasher-safe
Ovenproof
Can be used in the oven

The Multi series utilises the latest cookware technology: Multi-layer. Stainless steel and aluminium are bonded in a multi-layer construction with an aluminium core sandwiched between inner and outer steel layers. The result is optimum heat distribution across the base and up the sides. Steel is the perfect material because it is solid and easy to clean. And it is the steel layer which is subjected to most wear.

Practical pouring lip
Avoid spills when pouring

Stainless steel handles
Stay cool during use

Inside litre markings
Simple and precise measurement

Highly polished 18/10 stainless steel inside
Smooth sides for easy cleaning

18/10 stainless steel exterior
Ensures long durability

Dishwasher-safe
Easy to clean and maintain

Aluminium core
Distributes the heat evenly and quickly throughout the base and sides

3-layer technology
The ultimate combination of materials

Heat distribution
The White Line series is made of aluminium for optimum heat distribution across the base and up the sides. The pots, saucepan and pans all have a hard ceramic coating on the outside. This means that the cookware withstands very high temperatures and is extremely robust and hard-wearing. The inside of the pots and saucepan also has a hard ceramic coating, while the frying pans and sauté pan have a non-stick coating.
The Dura Line series is made from aluminium and therefore distributes the heat extremely well. The outside of the Dura Line cookware has been anodised. This changes the structure of the aluminium so that it acquires a surface that is 40 times harder than steel. The pots, saucepan and pans are therefore incredibly hard-wearing on the outside. The inside of the cookware has a non-stick Slip-Let® coating which facilitates cleaning.

- **Stainless steel handles**: Stay cool during use
- **Anodised aluminium on the outside**: Strengthens surface durability
- **PFOA- and PFOS-free non-stick Slip-Let® coating on the inside**: Non-stick, easy to clean
- **Encapsulated sandwich base**: Ensures fast heat distribution
- **Practical pouring lip**: No spills when pouring
- **Made of aluminium**: Distributes heat quickly and evenly
- **Ovenproof**: Can be used in the oven

Dura Line

**Cast iron**
- **Ceramic**
- **Stackable**
- **Induction Gas**
- **Dishwasher-safe**
- **Heat distribution**
- **Oven**
C O P P E R

Attractive copper exterior and polished stainless steel interior. Between these two layers is a layer of aluminium, a special combination that ensures consistent heat distribution from the base and up the sides. Copper gives you full control of cooking since the material reacts quickly to changes in temperature. This is an important property when cooking sauces and other advanced dishes.

- **Stainless steel handles**  
  Stay cool during use

- **Sandwiched aluminium core**  
  Ensures even heat distribution

- **Inside litre markings**  
  Simple and precise measurement

- **Practical pouring lip**  
  Avoid spills when pouring

- **Copper exterior**  
  Reacts quickly to temperature changes

- **3-layer sandwich base**  
  Distributes the heat from the base and up the sides

- **For all heat sources**  
  Works on gas hobs, ceramic hobs and induction hobs.
Cast iron cookware is virtually indestructible. It withstands very high temperatures and gives you perfect heat distribution. This is true when it comes to searing meat at a high heat, roasting for a long time or letting a dish simmer in the oven. Eva Trio is also enamelled both inside and out, which makes the cast iron even more robust and protects against corrosion. The enamel also makes the cookware easier to clean as the food does not stick.

- Solid cast iron: Heat-resistant up to 400°C
- Enamelling on the outside and inside: The food does not stick – the cookware is easy to clean
- No corrosion: Thanks to the enamel
- Robust: Ovenproof and dishwasher-safe
- Fantastic heat distribution and insulation: Perfect for slow cooking
- Smooth base: Minimises the risk of scratches on the worktop

Heat distribution
Frying pans in the Eva Trio Professional series are distinguished by their simple and functional design and are made of hard-wearing materials. They are made of die-cast aluminium, which conducts and distributes heat quickly and evenly across the base. This ensures good results when frying. The finish on the inside is a triple-layer, PFOA and PFOS-free Teflon® Platinum Plus Slip-Let® coating. The cookware is designed for professional use, and is therefore extremely robust and long-lasting. This ensures that nothing sticks and that cleaning is extra easy. The outside has a double layer of PFOA and PFOS-free PTFE, making it hard and durable.
GREJKOLEN

Invite the National Culinary Team of Denmark into your kitchen. At Grejskolen.com, the National Culinary Team of Denmark shows which equipment to choose, how to look after your cookware and, not least, how to successfully cook classic Danish dishes. Get tips and tricks to make life easier.

See it all at Grejskolen.com

WHAT IS THE NATIONAL CULINARY TEAM OF DENMARK?

The National Culinary Team represents Denmark in international competitions in two areas: Cold Dishes and Hot Meals. The national team is divided into two categories: the junior team, which is made up of chefs under 23, and the senior team, which comprises chefs aged 23 and over.

5 PIECES OF ADVICE FROM THE DANISH CULINARY TEAM

1. Always add cooking oil or butter on the frying pan before you turn up the heat.
2. Keep notice of the heat. The non-stick Slip-Let® coating will be destroyed at 250 degrees.
3. Do not add salt before the food is boiling as it may cause the stainless steel to corrode. It can be difficult to remove.
4. Always clean the cookware with washing-up liquid after use.
5. If a rainbow-colored pattern appear on the inside of the cookware it can easily be removed by using stainless steel polish.
A casserole, saucepan and frying pan to suit every dish. You can put together your own set of cookware based on the food you enjoy cooking. If you need lids, they are also available in several variants, once again depending on what they will be used for. In other words, the lids link together all the Eva Trio series because, like the casseroles, saucepans and frying pans, they are supplied in standard dimensions so you do not need as many. They are sold individually and are also dishwasher-safe.
EVA TRIO RANGE – CASSEROLES, SAUCEPANS, FRYING PANS AND LIDS

STAINLESS STEEL

Casserole
- 2.2 l / 16 cm, 202422
- 3.6 l / 20 cm, 202436
- 4.8 l / 20 cm, 202448
- 6.5 l / 24 cm, 202465
- 10.0 l / 24 cm, 202480

Saucepan
- 1.1 l / 15 cm
- 1.8 l / 16 cm

Sauté saucepan
- 2.5 l / 24 cm

Wok
- 5.0 l / 32 cm

Frying pan with Slip-Let®
- 20 cm, 202520
- 24 cm, 202524
- 28 cm, 202528
- 30 cm, 202530

Casserole with ceramic coating
- 2.2 l / 16 cm, 202422
- 3.6 l / 20 cm, 202436
- 4.8 l / 20 cm, 202448
- 6.5 l / 24 cm, 202465
- 10.0 l / 24 cm, 202480

Saucepan with ceramic coating
- 1.1 l / 15 cm
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan with Slip-Let®
- 20 cm, 202520
- 24 cm, 202524
- 28 cm, 202528
- 30 cm, 202530

Casserole
- 2.2 l / 16 cm, 212422
- 3.6 l / 20 cm, 212436
- 4.8 l / 20 cm, 212448
- 6.5 l / 24 cm, 212465
- 10.0 l / 24 cm, 212480

Saucepan
- 1.1 l / 13 cm
- 1.8 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm, 202510
- 24 cm, 202511
- 28 cm, 202512
- 30 cm, 202513

Casserole with ceramic coating
- 2.2 l / 16 cm, 212422
- 3.6 l / 20 cm, 212436
- 4.8 l / 20 cm, 212448
- 6.5 l / 24 cm, 212465
- 10.0 l / 24 cm, 212480

Saucepan with ceramic coating
- 1.1 l / 13 cm
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan with Slip-Let®
- 20 cm, 213010
- 24 cm, 213011
- 28 cm, 213012
- 30 cm, 213013

Evasée casserole
- 1.5 l / 20 cm
- 2.5 l / 24 cm

Sauté saucepan
- 24 cm

Frying pan with Slip-Let®
- 20 cm, 202520
- 24 cm, 202524
- 28 cm, 202528
- 30 cm, 202530

Casserole with ceramic coating
- 2.2 l / 16 cm, 256620
- 3.6 l / 20 cm, 256632
- 4.8 l / 20 cm, 256647
- 7.0 l / 24 cm, 256670

Saucepan with ceramic coating
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan
- 20 cm, 204720
- 24 cm, 204724
- 28 cm, 204728
- 30 cm, 204730

Casserole
- 2.2 l / 16 cm, 246322
- 3.6 l / 20 cm, 246348
- 4.8 l / 20 cm, 246358
- 6.5 l / 24 cm, 246370

Saucepan
- 1.8 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm, 204720
- 24 cm, 204724
- 28 cm, 204728
- 30 cm, 204730

Grill frying pan
- 28x28 cm

MULTI

Casserole
- 2.2 l / 16 cm, 246322
- 3.6 l / 20 cm, 246348
- 4.8 l / 20 cm, 246358
- 6.5 l / 24 cm, 246370

Saucepan
- 1.8 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm, 204720
- 24 cm, 204724
- 28 cm, 204728
- 30 cm, 204730

White Line

Casserole with ceramic coating
- 2.5 l / 16 cm, 256620
- 3.8 l / 20 cm, 256632
- 4.8 l / 20 cm, 256647
- 7.0 l / 24 cm, 256670

Saucepan with ceramic coating
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan with Slip-Let®
- 20 cm, 256320
- 24 cm, 256324
- 28 cm, 256328
- 30 cm, 256330

Sauté saucepan
- 1.3 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm, 256320
- 24 cm, 256324
- 28 cm, 256328
- 30 cm, 256330

Evasée casserole
- 1.5 l / 20 cm
- 2.5 l / 24 cm

Sauté saucepan
- 24 cm

Frying pan with Slip-Let®
- 20 cm, 256520
- 24 cm, 256524
- 28 cm, 256528
- 30 cm, 256530

Casserole with ceramic coating
- 2.5 l / 16 cm, 256520
- 3.8 l / 20 cm, 256532
- 4.8 l / 20 cm, 256547
- 7.0 l / 24 cm, 256570

Saucepan with ceramic coating
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan
- 20 cm, 256520
- 24 cm, 256524
- 28 cm, 256528
- 28 cm, 256528

Saucepan
- 1.1 l / 13 cm
- 1.8 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm, 256520
- 24 cm, 256524
- 28 cm, 256528
- 28 cm, 256528

Wok
- 5.0 l / 32 cm

Grill frying pan
- 28x28 cm

DURA LINE

Casserole with Slip-Let®
- 2.5 l / 16 cm
- 3.8 l / 20 cm
- 4.8 l / 20 cm
- 7.0 l / 24 cm

Saucepan with Slip-Let®
- 1.8 l / 16 cm

Sauté pan with Slip-Let®
- 24 cm

Frying pan with Slip-Let®
- 20 cm
- 24 cm
- 28 cm
- 30 cm

Frying pan
- 20 cm, 204720
- 24 cm, 204724
- 28 cm, 204728
- 30 cm, 204730

Saucepan
- 1.1 l / 13 cm
- 1.8 l / 16 cm

Sauté pan
- 24 cm

Frying pan
- 20 cm
- 24 cm
- 28 cm
- 30 cm

Grill frying pan
- 28x28 cm

PROFESSIONAL

Frying pan
- 20 cm
- 24 cm
- 28 cm
- 30 cm

Grill frying pan
- 28x28 cm

Casserole with ceramic coating
- 2.5 l / 16 cm
- 3.8 l / 20 cm
- 4.8 l / 20 cm
- 7.0 l / 24 cm

Saucepan with ceramic coating
- 1.8 l / 16 cm

Sauté pan with ceramic coating
- 24 cm

Frying pan
- 20 cm
- 24 cm
- 28 cm
- 30 cm

Grill frying pan
- 28x28 cm
The lids have the same diameter measurements as the casseroles, saucepans and frying pans, so they can be mixed and matched across the range. There are also several different types of lid to choose from, depending on what you are cooking. All the lids are ovenproof and dishwasher-safe. Moreover, they take up very little space in the cupboard or when hanging from a hook.

**Glass Lid**
The glass lid gives you a view of the dish and allows you to follow the cooking process without having to always be removing the lid. The lid is completely flat; so it can also serve as a hotplate for keeping plates and bowls warm while you are cooking.

**Flat Lid**
The stainless steel lid is just as classic and simple in its design as it is functional to use. It is completely flat, so you can stack plates and other cookware on top to utilise the heat while cooking.

**Dome Lid**
The dome lid is particularly suitable for use with frying pans or sauté pans. Because it forms a dome over the food, there is space for vegetables or other ingredients which sit higher than the edge of the pan. As an added advantage, vapour will gather at the top of the dome on the inside, after which it condenses and drips down again. This helps to retain the juices and flavour of the food.

**Draining Lid**
The draining lid has a unique function, namely an integrated sieve which makes it easy to drain water from the casserole without burning your fingers or dropping anything in the sink. The sieve has a silicone cover which automatically opens up when the casserole is tipped to one side, enabling the liquid to drain away freely.