



evatrio
by eva solo

EVA TRIO

A DANISH DESIGN CLASSIC

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.

SUGGESTED DISHES

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.



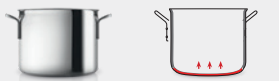
Cast iron

Heat distribution

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

STAINLESS STEEL

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



Stainless steel

Heat distribution

- | | |
|-------------|--------------|
| Wet dishes: | Boiling: |
| · Ragouts | · Pasta |
| · Soups | · Potatoes |
| | · Vegetables |

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.



Copper

Heat distribution

- | | |
|--------------|----------|
| Wet dishes: | Flambé |
| · Casseroles | Alloy |
| · Sauces | Sautéing |
| · Soups | |

3-LAYER STAINLESS STEEL/ ALUMINIUM/STAINLESS STEEL

Hard-wearing steel and heatconducting aluminium function extremely well together.



Multi

Heat distribution

- | | |
|----------------|--------------|
| Wet dishes: | Boiling: |
| · Stews | · Pasta |
| · Rice pudding | · Potatoes |
| · Sauces | · Vegetables |
| · Soups | |

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.



Dura Line

White Line

Heat distribution

Dairy and egg dishes.

- Dishes which can easily stick:
- Porridge
 - Omelettes
 - Risotto
 - Fish

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

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.



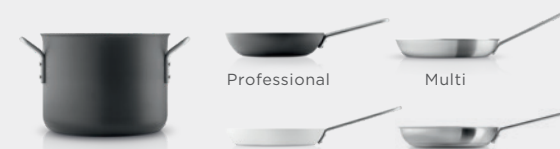
White Line

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.



Dura Line

Professional

Multi

White Line

Stainless steel

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.



Cast iron

STAINLESS STEEL

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.



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

Highly polished and hard-wearing surfaces
Easy to clean and suitable for all kitchen utensils

Dishwasher-safe
Easy to clean and maintain

Made of 18/10 stainless steel
High quality - very hard-wearing

3-layer sandwich base
New improved base distributes heat evenly and faster



Heat distribution



Stackable



Induction



Ceramic



Cast iron



Gas



Oven

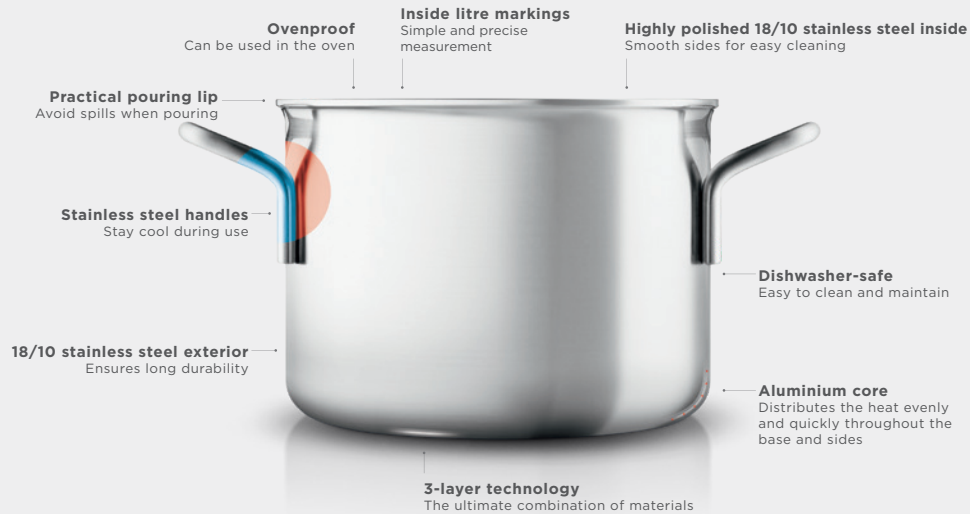


Dishwasher-safe



MULTI

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.



Heat distribution



Stackable



Induction



Ceramic



Cast iron



Gas



Oven



Dishwasher-safe

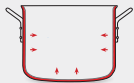


WHITE LINE

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.



reddot design award
winner 2012



Heat distribution



Stackable



Induction



Ceramic



Cast iron



Gas



Oven



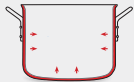
Dishwasher-safe



DURA LINE

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.

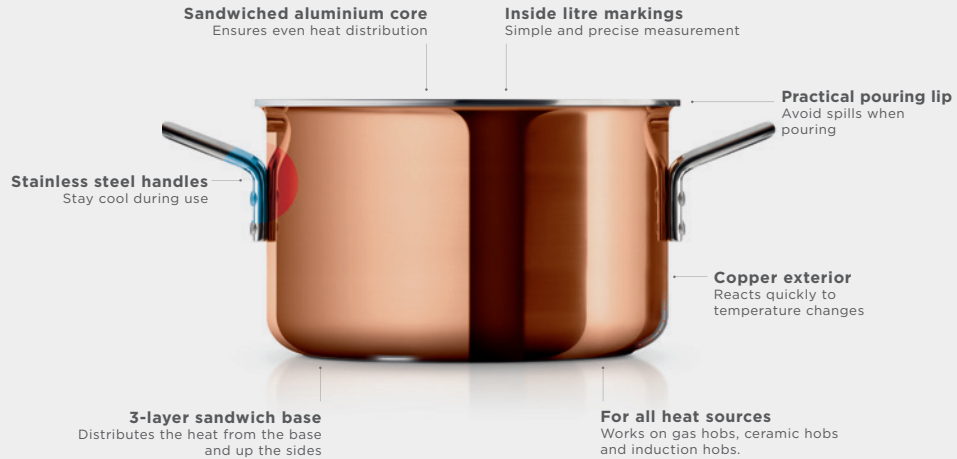


Heat distribution



COPPER

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.



Heat distribution



Stackable



Induction



Ceramic



Cast iron



Gas



Oven



Dishwasher-safe



CAST IRON

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



Induction



Ceramic



Cast iron



Gas



Oven



Dishwasher-safe



PROFESSIONAL

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.

Extra strong stainless steel handle
Stays cool during use

Five-year coating warranty
Extremely durable PFOA and PFOS-free PTFE Triple-layer non-stick Slip-Let® coating

Outside coated with PFOA and PFOS-free PTFE
For a robust and durable surface

25-year warranty
Keeps its shape

Extra strong 10 mm aluminium base
Very quick and even heat distribution



Heat distribution



Induction



Ceramic



Cast iron



Gas



Oven



Dishwasher-safe



GREJSKOLEN

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.

COMBINATIONS

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.

The image illustrates the concept of combinations in the Eva Trio cookware line. It is structured as a visual equation: **MATERIAL** + **LID** + **PRODUCT VARIANTS** = **180+** **COMBINATIONS**.

- MATERIAL:** Shows six cookware items in three rows. The top row has a silver and a black casserole. The middle row has a white and a silver saucepan. The bottom row has a black and a copper frying pan.
- LID:** Shows four types of lids stacked vertically: a dome lid, a draining lid, a glass lid, and a flat lid.
- PRODUCT VARIANTS:** Shows five different cookware items stacked vertically: a small saucepan, a medium saucepan, a small frying pan, a medium frying pan, and a large frying pan.

Labels for each section are placed below the corresponding items: MATERIAL, LID, and PRODUCT VARIANTS. The result of the combination is shown as **180+** **COMBINATIONS**, with the text **EVA TRIO COMPRISES** above it and **CHOOSE THE CORRECT SHAPE AND FUNCTION** below it.

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 / 13 cm
202411
1.8 l / 16 cm
202418

Sauté saucepan

1.3 l / 16 cm
202413

Sauté pan

24 cm
202424

Wok

5.0 l / 32 cm
213050

Evasée casserole

1.5 l / 20 cm
213020
2.5 l / 24 cm
213024

Frying pan with Slip-Let®

20 cm, 202520
24 cm, 202524
28 cm, 202528
30 cm, 202530

Frying pan with Slip-Let® Induction Heat Control
24 cm, 203528
28 cm, 202628

STAINLESS STEEL WITH CERAMIC COATING



Casserole

2.2 l / 16 cm, 212422
3.6 l / 20 cm, 212436
4.8 l / 20 cm, 212448

Saucepan

1.1 l / 13 cm, 212411
1.8 l / 16 cm, 212418

Sauté pan

24 cm
212424

Frying pan

20 cm, 202510
24 cm, 202511
28 cm, 202512
30 cm, 202513

MULTI



Casserole

2.2 l / 16 cm, 246322
3.6 l / 20 cm, 246336
4.8 l / 20 cm, 246348
6.5 l / 24 cm, 246370

Saucepan

1.8 l / 16 cm
246518

Sauté pan

24 cm
246524

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
256618

Sauté pan with ceramic coating

24 cm
256524

Frying pan with Slip-Let®

24 cm, 256424
28 cm, 256428

DURA LINE



Casserole with Slip-Let®

2.5 l / 16 cm, 256320
3.8 l / 20 cm, 256332
4.8 l / 20 cm, 256347
7.0 l / 24 cm, 256370

Saucepan with Slip-Let®

1.8 l / 16 cm
256318

Sauté pan with Slip-Let®

24 cm
256224

Frying pan with Slip-Let®

24 cm, 256124
28 cm, 256128

PROFESSIONAL



Frying pan

20 cm, 204720
24 cm, 204724
28 cm, 204728
30 cm, 204730

Grill frying pan

28x28 cm
204736



EVA TRIO SORTIMENT AF GRYDER, PANDER OG LÅG

COPPER



Casserole
3.9 l / 20 cm
271013



Saucepan
1.5 l / 16 cm
271012



Sauté pan
24 cm
271011



Frying pan
24 cm
271010

CAST IRON



Roasting pot
8.0 l / 32 cm
216440



Casserole
4.0 l / 24 cm
216441



Grill frying pan
28 cm
216439

LIDS



Flat lid, stainless steel
13 cm, 206013
16 cm, 206016
20 cm, 206020
24 cm, 206024



Flat lid, stainless steel
28 cm, 206028



Draining lid
16 cm, 203016
20 cm, 203020
24 cm, 203024



Dome lid
16 cm, 206056
20 cm, 206060
24 cm, 206064
32 cm, 206070



Glass lid
13 cm, 201013
16 cm, 201016
20 cm, 201020



Glass lid
24 cm, 201024

LIDS

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.

