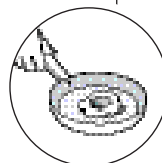


best of the test  
**COOKWARE**

Whether you're simmering soup, flipping pancakes or searing a sirloin, the right pan helps you cook like a pro. These top-tested lines can handle the heat



**how we tested:**

We logged over 700 data points, fried 165 eggs and seared 50 steaks to rate 32 new cookware lines on:

- Heat distribution, boiling speed, simmering and browning performance
- Surface temperature
- Staining and ease of cleaning

**Nonstick**

Foods don't stick, so you can cook without extra oil, and cleanup is super easy.



SCORED  
**92**  
100



SCORED  
**88**

**Stainless Steel**

Go ahead and crank the heat—stainless is great for even searing. It's also the most attractive option.



SCORED  
**91**



SCORED  
**89**

**PRODUCT INFO**

**TOTAL STANDOUT**

Made of anodized aluminum (with a nonstick finish), this **Calphalon** line combines unbeatable performance with durability. These dishwasher-safe pieces with stay-cool handles and lids stack easily to free up storage space.

**CALPHALON** PREMIER SPACE SAVING HARD COOKWARE, WILLIAMS-SONOMA.COM

**BEST PRICE**

The nonstick coating on **T-Fal's** pots and pans makes them fool-proof when it comes to turning out crepes, frittatas and other sticky foods. Their ergonomic handles stay cool to the touch, so they're extra comfortable to use when cooking.

**T-FAL** TITANIUM ADVANCED NONSTICK, AMAZON.COM

**MOST INNOVATIVE**

Brand-new and the only cookware of its kind, **Hestan's** line looks great and offers unparalleled performance. Handcrafted in Italy with extra-long handles, the pieces have ultra-strong titanium bonded to stainless steel, making them super durable.

**HESTAN** NANOBOND, WILLIAMS-SONOMA.COM

**AMERICAN-MADE**

Part of the direct-to-consumer online phenomenon, **Made In's** gleaming pots and pans are crafted entirely in the U.S. The pieces are five-ply (constructed with five layers of stainless steel and aluminum), so they heat evenly and are ultra-sturdy.

**MADE IN** COOKWARE, MADEINCOOKWARE.COM

**PRICE**

**\$50** FOR A 10-IN. SKILLET to **\$470** FOR A 10-PIECE SET

**\$15** FOR AN 8-IN. SKILLET to **\$100** FOR A 12-PIECE SET

**\$150** FOR AN 8.5-IN. SKILLET to **\$1,500** FOR A 10-PIECE SET

**\$59** FOR AN 8-IN. SKILLET to **\$699** FOR AN 11-PIECE SET

**PROS**

- Near-perfect scores in Lab tests
- Durable surface stands up to metal utensils
- Nesting design opens up 30% more cupboard room

- Inexpensive, but without sacrificing performance
- Pans are easy to lift and toss
- Stain resistant

- Impressive construction withstands temps over 1,050°F
- Superior heat conductivity
- Balanced, ergonomic design

- Sleek stainless steel finish makes this a showpiece set
- Oven-safe up to 650°F
- Work with induction cooktops

**CONS**

- Not compatible with induction cooktops
- Metal rivets were a little difficult to clean

- Can't be used on induction cooktops
- Took a bit longer than others to boil water
- Oven-safe only to 350°F

- Pricy (but they could be the only ones you buy for decades)
- Tomato sauce scorched when simmering

- Stained when browning meat over high heat
- Metal rivets were hard to clean

**LAB RESULTS**

Our kitchen pros were blown away by the pieces' outstanding heat distribution, quick boiling and even searing. The nonstick coating was so effective that we could scramble eggs or sauté veggies without oil or butter—they slid right off the pan!

In our tests, scrambled eggs and pancakes cooked evenly with zero sticking, and marinara sauce simmered steadily even if we didn't stir it. Whether you hand-wash or use the dishwasher, these pieces clean up beautifully thanks to their dark nonstick finish inside and out.

No other cookware browned meat more perfectly from edge to edge or boiled water faster. Go ahead and use metal tongs to flip chops—no scratching here. Unlike that on most stainless steel pans, the dark finish resisted showing stains after frying over high heat.

We were impressed by how quickly the skillet heated and how evenly it browned and seared a sirloin. You'll need a little elbow grease to get pieces looking as good as new when scrubbing them by hand, but luckily they're all dishwasher safe.