

The Best Nonstick Cookware Lines of 2022

Nonstick cookware is the ideal complement to a modern kitchen, as it paves the way for flavorful meals while making cooking easier and reducing the wear and tear of your utensils.

Nonstick cookware can help you clean and save time cooking, so you're not scrambling to scrape away leftover food off of pans.

Nonstick lines can also improve the quality of your cooking by providing an even simmer or fry for your food.

It's also an affordable option for investing in your kitchen, as nonstick cookware is made of aluminum, which is generally cheaper than other materials like stainless steel.

Nonstick cookware is ideal for creating a wide range of delicious dishes. Between flipping fried eggs to pancakes, using nonstick cookware makes crafting these dishes easier than ever!

If we're honest, cleaning up food from your pots and pans can be quite a hassle, especially when it comes to baked-on and burnt food.

It can also be challenging to determine which nonstick cookware sets give you the most bang for your buck with all the different options available in the market today.

To help you, we've put together a list of the best nonstick cookware lines of 2022, so you can kick the new year off with a easy and seamless cooking experience!

Top Picks of the Year

This list of cookware lines offers some of the best-in-class nonstick cookware products on the market that set themselves apart from other competitors.

We've selected the best nonstick cookware by evaluating price, quality, customer satisfaction, and additional features.

[All-Clad HA1 Collection](#)

This cookware line includes a nonstick collection made from premium, hard-anodized aluminum.

Its material is more durable than standard aluminum and provides a high-performance experience when it comes to not letting your food stick.

The 10-piece All-Clad Essentials Nonstick Cookware Set (HA1 Collection) includes fry pans, a saucepan, a stockpot, and stainless steel handles. It's also effortless to clean and is dishwasher safe.

All-Clad is known for its fantastic stainless steel products. The company has been around since 1967 and has been a thought leader in the metal-crafted cookware space ever since.

This premium cookware brand is revered by chefs and cooking publications alike for its durability, performance, and elegant design.

Price: \$499.99 for the 10-piece set and \$599.99 for the 13-piece set, including an extra saucepan, lid, and frying pan.

Customer reviews indicate that while the All-Clad HA1 is pricey, it certainly does deliver high-quality materials.

Some customers pointed out that the pots' handles are slightly too slim, so sometimes grabbing them isn't the most accessible experience.

Pros	Cons
High-performance, durable cookware	Expensive
Well-designed to stack and store	The stainless steel handles are not so easy to use
Lids are interchangeable	

[Scanpan](#)

This Danish brand came into the market in the 1950s to bring a powerful blend of technology and expert trade to their nonstick cookware.

While many brands market themselves as eco-friendly, Scanpan takes this philosophy to the next level.

All Scanpan nonstick cookware is made from 100% recycled aluminum, free of the harmful chemical PFOA, and are safe for dishwasher use.

The Scanpan line of nonstick cookware is well-built with cast aluminum and is thick enough to offer even heating throughout the pan.

There are 11 cookware collections, ranging from their Classic line to their Maitre D line made of stainless steel.

The Scanpan brand is Denmark-made and has a timeless design that's best-in-class for durability.

Price: The classic, 8-piece Cookware Set is sold for \$349.95, with individual frying pans ranging from \$70 to over \$250.

Customers agree that the durability of Scanpan's nonstick cookware is unparalleled.

On the flip side, some customers quickly point out that the cleaning and maintenance required for Scanpan's tools is relatively high compared to some other nonstick options.

You'll need to make sure you're constantly properly cleaning your cookware to make it last and maintain that coating.

Pros	Cons
High-quality materials	High price
High durability compared to other competitors	Maintenance needed to prevent sticking
Minimalist design	Not suitable for induction cooking

[Calphalon Classic Nonstick Cookware](#)

Calphalon is a pioneer in the cookware industry, having been the first to use hard-anodized cookware.

Since 1963, the brand has launched several cookware sets with various cooking solutions.

The Calphalon Classic Nonstick Cookware is the most basic set out of the Calphalon Nonstick Cookware series, but it sure does pack a punch in durability.

The nonstick cookware set is designed with convenience and practicality in mind.

Because of its user-centered design, it includes measuring marks and straining lids to complement your cooking routine seamlessly.

The Calphalon nonstick collection also includes classic ceramic and stainless steel cookware, providing enhanced coating layers that make the cookware more resistant to dirt and grime.

Customer reviews indicate a high-performing cookware set that provides a great introduction to kitchen essentials of caliber.

The pots and pans in the collection have to be washed manually, as the harshness of the dishwasher can affect its nonstick capabilities.

The Classic 10-Piece Nonstick Cookware Set starts at \$199.99, with more premium and spacing-saving versions going up from there.

Pros	Cons
High-quality cookware	Handles can scratch easily
An affordable entry point into a premium brand	Has to be hand-washed
Resistant to wear and tear	

[Le Creuset Toughened Nonstick Pro](#)

With a patented, triple-backed PFOA-free coating, the Le Creuset Toughened Nonstick Pro is four times stronger than its predecessor.

The coating of the pots and pans included in this set makes it easy to clean after a successful searing.

Its ergonomic handle provides a comfortable pan-frying experience. It also features a stainless steel magnetic disk compatible with all cooktops, including induction ranges.

The Le Creuset Toughened Nonstick Pro is also great at responding to heat changes, so your food can cook more seamlessly.

Customer reviews indicate admiration for the nonstick cookware's design, which is simple yet refined. Other highlights include its even cooking and lack of scratching on the cookware set.

Its price point was a deterrent for customers, but the durability provided by Le Creuset's line of nonstick cookware makes it worth the price.

Price: The Toughened Nonstick Pro 10-Piece Set sells for \$600, with smaller 6-piece and larger 13-piece sets at \$400 to \$850, respectively.

Pros	Cons
High-performance in distributing heat Pans are safe up to 500°F	Premium pricing Handles are difficult to clean because of their design
Dishwasher safe and easy to clean	

[Foodi NeverStick Premium Hard-Anodized Cookware Set](#)

From the brand that's mastered the air fryer comes a bold offering of nonstick premium products.

Ninja's Foodi Neverstick™ Premium Hard-Anodized Cookware Set is efficient and won't scratch or chip away.

The set features NeverStick™ technology created at 30,000°F to enhance the durability of the coating.

With a thick aluminum and stainless steel base, the pans are safe in the oven up to 500°F and can be used at any range: gas, induction, electric, and glass-ceramic.

The Neverstick pans are also safe in dishwashers, but you should be careful with which detergents you're using to clean as they can impact their durability.

Rounding out its impressive offering is stainless steel handles and tempered glass lids, which make for an even more comfortable cooking experience.

Customers are quick to praise the cookware's modern design and ability to balance heavy-duty and smooth.

Customers also wished the lids on the pots had vents and were frustrated with the handles heating up too much.

Price: The Ninja Foodi NeverStick Premium Hard-Anodized 10-Piece Cookware Set is \$249.99.

Pros	Cons
Metal-utensil safe	Lids didn't have vents
Affordable compared to other brands in the same tier	Handles can get hot
High-quality design	

[T-Fal Ultimate Hard-Anodized Aluminum Nonstick Cookware Set](#)

This affordable line of nonstick cookware is resilient in providing advanced coating technology and a better cook.

The T-Fal Ultimate Hard-Anodized Aluminum Nonstick Cookware Set comprises a scratch-resistant and toxin-free interior that is efficient at fighting off dirt and debris through usage. It's also reinforced by hard titanium.

The pans include a Thermo-Spot technology, a red spot in the center of the pan that brightens once it's fully preheated. It's a convenience that can make your home cooking more precise.

The design also includes tempered glass with vents and riveted silicone handles for safety and comfort.

T-Fal aspires to make everyday cooking convenient by providing user-friendly cookware that can perform.

Customers agree that the T-Fal Nonstick Cookware Set offers a practical cooking solution at an affordable price. Users also noted how helpful the Thermo-Spot technology could be for inexperienced chefs.

On the flip side, customers indicate that this nonstick cookware line offers a medium-quality selection that doesn't entirely stack up against competitors.

Price: The 12-Piece Set is priced at \$149.99.

Pros	Cons
<ul style="list-style-type: none">• Oven and washer safe	<ul style="list-style-type: none">• Rough texture on the surface of the pots and pans
<ul style="list-style-type: none">• Affordable and durable	<ul style="list-style-type: none">• Average quality of materials
<ul style="list-style-type: none">• Helps prepare evenly-cooked food	

How We Decided

We evaluated the best nonstick cookware brands on the following aspects:

Customer Ratings

We evaluated customer feedback as a core part of our selection process for the best nonstick cookware lines.

The customer matters more than anything in determining if a product can succeed. If the nonstick cookware lines don't meet expectations from users, they won't cement themselves as long-lasting brands.

Unbiased reviews help us determine if the nonstick cookware line delivers on its promises.

Pricing

While not every home cook has the same cooking needs or budget, there are cookware options that can create high-quality results at various different price points.

We included a comparison of standard 10-piece cookware sets across various brands to compare differing price points and product offerings.

Nonstick cookware lines ranged from \$120 to \$800 for a 10-piece set, noting the disparity in materials used and manufacturing methods between them.

Quality

In determining the quality of the nonstick cookware, we considered how they marketed themselves and how customers received them.

It was critical to have a perspective on if the cookware lived up to its perceived value proposition. Did the cookware scratch easily? Was it distributing heat evenly across the pan?

You wouldn't want to make a relatively significant investment in a premium-priced cookware set only to discover that the quality isn't near what you thought it would be.

Quality was one of the more defining factors in selecting the best cookware lines of 2022. Cookware that didn't offer quality products didn't make our list.

Additional Features

Apart from these factors, we took a look at a few extra components of the cookware lines.

These included the cookware lines' ease of use, brand reputation, and impact on the cooking landscape.

Many of the best nonstick cookware lines have added benefits like a substantial brand name and a user-friendly design.

These additional features helped differentiate the cookware lines to give them an extra competitive edge beyond price, quality, and customer reception.

How Do I Take Care of Nonstick Cookware?

Avoid Using Too Much Heat

Pay attention to how much heat you're using on your nonstick pans. Some entry-level pans can withstand up to 375°F, and many other premium pans can reach 500°F safely.

Try to use medium heat when using your nonstick cookware. Using too much heat on your nonstick cookware can damage it over time.

Your cookware may even lose its nonstick properties because the coating can come undone.

In addition, nonstick pans that are exposed to high heat frequently can release toxic byproducts and potentially make people sick.

This effect happens when temperatures reach well above the recommended upper limit of 570°F.

Don't Change The Temperature Too Suddenly

Going immediately from your flame's heat to cold water can cause it to warp.

This thermal shock can distort and damage your cookware, affecting the efficacy of the nonstick layer on the cookware. This damage can result in your cooking being uneven moving forward.

You should try to let your nonstick pan cool on the stovetop before flooding it with cool water.

Avoid Using Metal Utensils

Cooking your food with metal spoons or forks can scratch the surface. Try to use wooden spoons or plastic utensils instead.

Many of the best nonstick cookware is safe to use with metal utensils, but you should still exercise caution with how your forks, knives, and spoons interact with your cookware.

Don't Use Cooking Spray

Putting on cooking spray on your nonstick pans can result in build-up under the pan's surface.

While your pans won't get damaged overnight, continued use of a cooking spray can deteriorate your pan's effectiveness in the long term.

Clean And Dry After Use

You don't just want to leave your dirty nonstick cookware out for too long. If you wait too long to clean your nonstick pans, they can accumulate oils that make them harder to clean.

You can use a dish rag or a non-abrasive sponge to clean your nonstick cookware regularly. Baking soda works great for those tough stains.

Try to avoid harsh materials like steel wool and other harsh detergents.

While many of the best nonstick cookware lines will say they are dishwasher safe, it's best not to clean these sets in the dishwasher as the hot water, detergents, and agitation can all damage the surface of the nonstick cookware and ruin the lining.

Store Your Cookware Properly

While it may be easy to store your cookware in a stack, it's best to avoid doing so as this can scratch the surfaces of your cookware.

Some nonstick cookware options come in a specific format designed for stacking.

If this is not the case for your specific nonstick cookware set, try to spread your pots and pans apart, so they are better organized and easier to store.

Don't Preheat An Empty Pan

You might think you're saving time cooking by preheating an empty pan.

But doing so can damage your nonstick cookware over time because nonstick cookware contains aluminum, which actually heats faster than stainless steel.

Is Nonstick Cookware Safe to Use?

Cookware made today is generally safe to cook with, as long as it doesn't reach or exceed 570°F.

This is because reaching such high temperatures can melt away the nonstick layer, often made of Teflon.

Teflon provides a nonreactive surface which powers its nonstick quality. Nonstick cookware used to include a chemical named perfluorooctanoic acid (PFOA), which came under scrutiny for its potentially carcinogenic properties.

PFOA has also been linked to several health conditions, including liver disease, kidney cancer, and testicular cancer.

Thankfully, using PFOA in nonstick cookware is a thing of the past. Nonstick cookware manufactured after 2013 does not include this harmful chemical.

Although nonstick cookware no longer includes this chemical, it does include PTFE, a stable and non-toxic material that you can cook with safely.

Overheating your cookware can melt PTFE, also known as Teflon, potentially releasing toxins into the air.

Many of the best nonstick cookware lines are safe to use up to 500°F, but staying well below the recommended limit can reduce risk.

While overheating your cookware won't release toxic fumes that will affect you, these pollutants can be harmful and deadly to birds because of their delicate respiratory system.

You'll want to rethink nonstick cookware or be careful in its use if you are a bird owner.

Cook Healthily and Safely

Luckily, following common sense cooking practices can help you avoid these potentially harmful effects.

Avoid cooking on high heat, melting an empty pan, and ensuring that you're using your kitchen ventilator to remove any fumes.

These practices can go a long way in maximizing your safety with nonstick cookware, helping you cook safely and healthily for you and those you love for many years to come.