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r/cookware • 3 mo. ago

Key_Wrongdoer1888



Henckles or Hexclad

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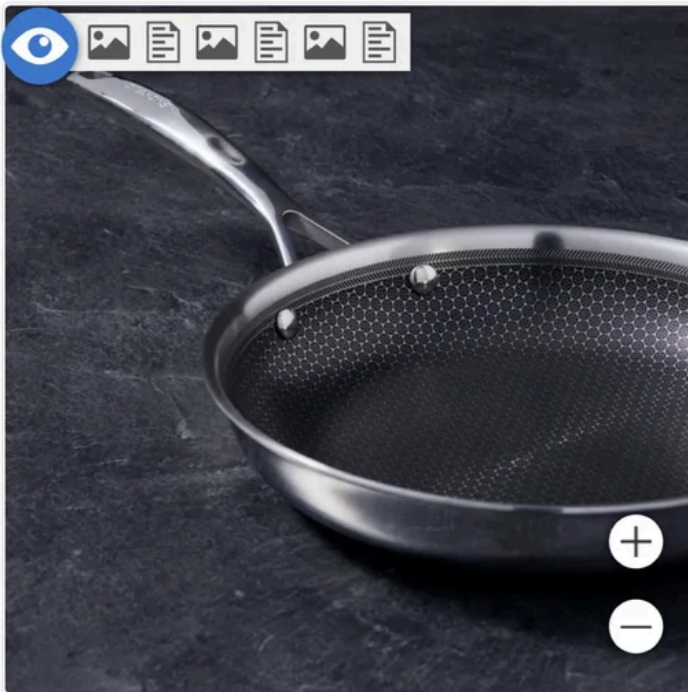
They both look and feel the same. Is one really worth over \$300 more than the other? I know one comes with lids, but not sure if there's any other difference in quality, or health/toxic, etc. Advice appreciated!

Henckels Paradigm 3-Piece Skillet Set

Item 1766738



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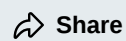
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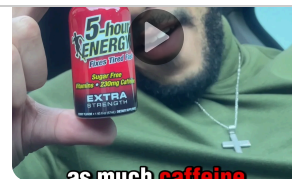


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None. They both trash.

Get good quality stainless steel pans.

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**andrefishmusic** • 3mo ago •

Additionally, take some time to learn heat management (there are many videos on youtube), and you'll be set. Once you start getting it down and having food slide off stainless steel, it's a great feeling.

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**Unfair_Buffalo_4247** • 3mo ago •[Top 1% Commenter](#)

Henckels is cheaper but both are rubbish made in China

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**goosereddit** • 3mo ago •

It is not worth buying expensive non-stick pans. All nonstick pans will wear down so if you really want non-stick the best thing is to go cheaper. Oxo makes a highly rated relatively cheap nonstick pan. So does TFA. They're about \$30-40.

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**rideincircles** • 3mo ago •

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which are also great, so that was a reason I considered these ones.

No complaints. I will baby them to see how long they will last.

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Key_Wrongdoer1888 [OP](#) • 3mo ago •

I did also get the Calphalon Premier Stainless Steel, as I'm debating on cookware. But stainless steel intimidates me, I've never used it!

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Brilliant_Lime447 • 3mo ago •

Spend some time on YouTube learning how to use stainless steel. Lots of videos out there. I switched to SS less than a year ago and no longer have a non-stick in the house. Tips: use enough fat, medium heat, pre-heat your pan. High heat only when boiling water. This is not because the pan will be ruined, more that your food will burn and oil over heat. Good luck! You can do it!

↑ 3 ↓ [Reply](#) ...



EmperorPenguin_RL • 3mo ago •

I've been converted to stainless steel. I'm convinced non-stick is not real. I prefer pans that last.

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AaronMichael726 • 3mo ago • Edited 3mo ago •

Henckles is traditionally the outsourced brand of zwilling. So I would not normally spend the money on them. But I don't know anything about how hexclad sources their pans. So it may all be the same place.

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daniday08 • 3mo ago •

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Atoning for my sins. Accused of using too much butter on my last slidey egg post.

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Seasoned my new IKEA pans, thanks for the recommendations

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