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7 Best Induction Cookware Sets of 2024

By [Lindsay Boyers](#)



Edited by [Marlo Jappen Porto](#)

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The best induction cookware can help you achieve a beautiful sear or sauté without traditional heating methods. Induction cooking is different from electric or gas because it relies on electromagnetic energy to create almost instantaneous heat. This transfers energy faster, making cooking more efficient and speeding up the process, according to Cameron Bryant, executive chef at The Sipp on South Lamar, a restaurant in Oxford, Missouri.

Induction cookware can be stainless steel, cast iron, or ceramic. As long as there's a magnetic material in the pots and pans, you'll be good to go. But, like any type of cookware, the quality and performance can vary widely. Here are our recommendations, including our top pick, the HexClad Hybrid Perfect Pots & Pans Set. Plus, we share some expert-backed buying advice to help you choose the best induction cookware for your kitchen.

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Best Overall

HexClad Hybrid Perfect Pots & Pans Set »

**PROS:**

- ✓ Handles have stay-cool technology
- ✓ Excels at lower-heat cooking
- ✓ Dishwasher-safe

CONS:

- ✗ Not the most budget-friendly
- ✗ Seasoning required

[Buy From HexClad](#)

HexClad pans have garnered a lot of buzz thanks to an endorsement from acclaimed chef and restaurateur Gordon Ramsey, who is notoriously hard to please. Of course, a celebrity's word can only go so far. Fortunately, these pans also come highly raved about by most reviewers, earning an almost-perfect rating on the brand's website and Amazon.

When creating these pans, HexClad sought to combine the best of both worlds. The pans have a hybrid construction: an aluminum core, which excels at heat conduction, a stainless steel surface that contributes to its durability, and a magnetic steel base – the feature that makes them compatible with an induction cooktop. The brand says these pans excel at lower-heat cooking and advises users to stick to low to medium heat for the

best performance. HexClad designed the handles with stay-cool technology to prevent you from burning your hands while cooking.

This set has a nonstick coating that’s free of a harmful chemical called Perfluorooctanoic acid (PFOA). However, it does contain polytetrafluoroethylene (PTFE), which is safe for cooking up to 500 degrees Fahrenheit (the heat limit of these pans). The set comes with a total of 12 pieces: 8-, 10-, and 12-inch pans with tempered glass lids, plus 2-, 3-, and 8-quart saucepans with a lid. Each piece is dishwasher-safe, so cleanup is a breeze.

Specs

Price:	\$999.99
Material:	Stainless steel, aluminum, nonstick PTFE coating
Included Pieces:	8-, 10-, and 12-inch fry pans with tempered glass lids; 2-, 3-, and 8-quart saucepans with lids
Temperature Range:	Up to 500 degrees Fahrenheit

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[Buy From HexClad »](#)

Best Budget

Cuisinart 12-Piece Multiclad Pro Tri-Ply Stainles...

**PROS:**

- ✓ Reviewers say it heats quickly and evenly
- ✓ Comes with a lot of pieces for the price
- ✓ Pans weigh less than denser ones

CONS:

- ✗ Some reviewers say food sticks to the pans
- ✗ Thinner construction

[Buy From Amazon](#)

Cuisinart's Multiclad Stainless Cookware Set rivals more expensive options for a fraction of the price. These pots and pans have a triple-ply construction with an aluminum core and brushed stainless steel exterior.

Because of this, they may not be as durable as 5-ply options, but the advantages are that they're less expensive and weigh less, so they can be easier to work with when cooking.

When shopping for budget-friendly cookware, you do have to manage your expectations a bit. Some reviewers say these pans don't have the best

nonstick capabilities and stuck-on food can be hard to clean. Others say they scratch more easily than more expensive steel cookware.

Overall, most people are happy with the investment, saying that the pans are high-quality for the price, heat quickly and evenly, and work well with their induction cooktops. The set includes a 1.5-quart saucepan with a cover, a 3-quart saucepan with a cover, a 3.5-quart sauté pan with a helper handle and cover, an 8-quart stockpot with a cover, an 8-inch skillet, a 10-inch skillet, and a steamer insert with cover.

Specs

Price:

\$299.95

Material:

Aluminum core center; stainless steel exterior

Included Pieces:

1.5-quart saucepan with cover, 3-quart saucepan with cover, 3.5-quart sauté pan with helper handle and cover, 8-quart stockpot with cover, 8-inch skillet, 10-inch skillet, steamer insert with cover

Temperature Range:

Up to 500 degrees Fahrenheit; lids are oven-safe up to 350 degrees Fahrenheit

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Best Nonstick

Made In The Non Stick 7-Piece Set »

**PROS:**

- ✓ 5-ply construction
- ✓ PFOA-free nonstick coating
- ✓ Comes in three set options

CONS:

- ✗ Not dishwasher-safe
- ✗ Metal utensils can leave scratches

[Buy From Made In Cookware](#)

Made In's nonstick cookware set is optimized for induction cooking. It has a 5-ply stainless clad construction, which means it has an aluminum core with many layers of stainless steel on the exterior.

This makes for excellent heat conduction and adds to the pan's durability – 5-ply pans typically last longer than 3-ply as long as you properly take care of them. The extra layers of metal do add weight to the pan, but the improved performance may make it worth it.

Each pan has a professional-grade, nonstick coating that's PFOA-free and designed to stand up to regular use. (Although you should still be mindful to avoid using metal utensils). This cookware isn't dishwasher-safe, so you

have to hand wash each pot and pan, but this extra care typically contributes to a pan’s longevity.

The cookware comes in three options: a three-piece set, a seven-piece set, and a ten-piece set. If you just want the basics, we recommend starting with the seven-piece set, which includes a 10-inch frying pan, a 3.5-quart saute pan with a lid, a 4-quart saucepan with a lid, and an 8-quart stock pot with a lid.

Specs

Price:	\$726
Material:	Aluminum core, stainless steel exterior, nonstick coating
Included Pieces:	10-inch frying pan, 3.5-quart saute pan with a lid, 4-quart saucepan with a lid, 8-quart stock pot with a lid
Temperature Range:	Up to 500 degrees Fahrenheit

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[Buy From Made In Cookware »](#)

Best Ceramic

Caraway Cookware Set »

**PROS:**

- ✓ Non-toxic
- ✓ Food doesn't stick to pan
- ✓ Comes in many aesthetically pleasing finishes

CONS:

- ✗ Smaller set
- ✗ Expensive

[Buy From Amazon](#)

Like stainless steel, ceramic cookware is considered non-toxic (when compared to some nonstick coatings). But it has benefits beyond that, too. Ceramic cookware is naturally nonstick, durable, and easy to clean. And, while this can be subjective, ceramic cookware tends to have a more aesthetic appeal.

This is especially true of this particular Caraway set, which comes in six classic colors, two gold-handled “Iconics” finishes, and three new monochrome options. The author of this piece, Lindsay Boyers, owns the set and loves it.

She says it not only looks beautiful in her kitchen – it comes with magnetic storage that allows you to display it right on your countertop if you want – but it also performs well. With this set, food gets seared to perfection and it’s rare for anything to stick to the pan.

Boyers says you have to be extra mindful of keeping the temperature low because the pans can easily show discoloration and burn marks, but she’s owned the set for close to two years and it looks mostly good as new.

The pans are technically dishwasher-safe, but Caraway (and Boyers) recommend hand washing only. Because the pans are so nonstick, clean-up only involves a quick wipe-down.

This set comes with seven pieces: a 10.5-inch fry pan, a 3-quart saucepan, a 4.5-quart sauté pan, and a 6.5-quart Dutch oven, plus three lids (one of which works for the saute pan and the fry pan).

Specs

Price:	\$545
Material:	Ceramic
Included Pieces:	10.5-inch fry pan, 3-quart saucepan, 4.5-quart saute pan, 6.5-quart Dutch oven, plus three lids (one of which works for the saute pan and the fry pan)
Temperature Range:	Up to 550 degrees Fahrenheit

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[Buy From Amazon »](#)

Best Stainless Steel

All-Clad D3 Stainless 3-ply Bonded Cookware S...

**PROS:**

- ✓ Oven- and broiler-safe up to 600 degrees Fahrenheit
- ✓ Excellent heat conduction
- ✓ Limited lifetime warranty

CONS:

- ✗ Some reviewers report discoloration
- ✗ Expensive

[Buy From Amazon](#)

This All-Clad D3 Stainless Cookware Set is expensive, but according to hundreds of reviewers, it's worth it. This induction-safe cookware has a standard 3-ply construction with an aluminum core and double-layer stainless steel exterior that's designed for excellent heat conduction and even cooking.

While these pans have a higher price tag than most, they're backed by a limited lifetime warranty, whereas other sets on the market are only covered for a year or two. Thus, these items are truly meant to be a one-time investment.

The pots and pans can handle some of the highest heat on the list – they’re oven- and broiler-safe up to 600 degrees Fahrenheit. Still, it’s recommended to use lower temperatures for best results, and All-Clad calls out that regular exposure to temperatures above 500 degrees can discolor the pans (but won’t affect performance).

This particular set includes two fry pans (8 and 10 inches), plus a 2-quart saucepan with a lid, a 3-quart casserole pan with a lid, a 3-quart saute pan with a lid, and an 8-quart stockpot with a lid. The lids are all stainless steel for a high-end, monochromatic look, and all pieces are made in the U.S.

Specs

Price:	\$1,159.94
Material:	Aluminum core, stainless steel exterior
Included Pieces:	8- and 10-inch fry pans, 2-quart saucepan with a lid, 3-quart casserole with a lid, 3-quart saute pan with a lid, 8-quart stockpot with a lid
Temperature Range:	Up to 600 degrees Fahrenheit

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[Buy From Amazon »](#)

Best Cast Iron

Lodge Seasoned Cast Iron 5-Piece Set »

**PROS:**

- ✓ Budget-friendly
- ✓ High heat capacity
- ✓ Durable

CONS:

- ✗ Heavy
- ✗ No saucepans in set

[Buy From Amazon](#)

Cast iron is naturally magnetic, so it works very well for induction cooking. And, it's the preferred type of induction cookware for both of the experts we interviewed for this piece because of its flexibility and overall performance.

Lodge's cast iron cookware is particularly great because it's fairly inexpensive, it comes pre-seasoned, and it's made without PFOA or PTFE. This set doesn't have as many pieces as some of the others, but it has a few extremely versatile basics.

You'll get an 8-inch skillet, a 10.25-inch skillet, a 10.5-inch griddle, and a 5-quart Dutch oven with a lid – all of which are made in the U.S. and are oven-, grill- and campfire-safe.

This cookware does require a little more care. You must hand-wash it, dry it, and rub it with oil to maintain its seasoning. But, the reward is even cooking and durability. Notably, cast iron is naturally more heat-resistant than other types of cookware, so this set can handle temperatures of up to 650 degrees Fahrenheit.

Specs

Price:

\$106

Material:

Cast iron

Included Pieces:

8-inch skillet, 10.25-inch skillet, 10.5-inch griddle, 5-quart Dutch oven with a lid

Temperature Range:

Up to 650 degrees Fahrenheit

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Best Upgrade

Hestan NanoBond 10-Piece Titanium Ultimate ...

**PROS:**

- ✓ Reviewers say it conducts heat well
- ✓ Scratch-resistant
- ✓ Very high heating capacity

CONS:

- ✗ Some say the handles are too narrow
- ✗ Very expensive

[Buy From Amazon](#)

Good induction cookware can be an investment, and this 10-piece set from Hestan is proof of that. The \$2,100 price tag is hefty, but it's meant to be a one-time purchase. Plus, it's covered by a lifetime limited warranty for reassurance.

These pots and pans are made from proprietary technology called NanoBond, which combines titanium with stainless steel to make the surface of the pans 400 times stronger than stainless steel, according to the brand. It's also non-toxic and scratch-resistant, so the cookware will maintain its glassy appearance through years of cooking. Reviewers say these pans conduct heat well, look great, and are truly nonstick. Some go as far as to call them the best pans they've ever had.

Despite the price, this cookware requires less maintenance than other types of pots and pans. The titanium finish allows you to use extremely high heat beyond what you would ever use for cooking – this set is safe up to temperatures of 1,050 degrees Fahrenheit and can be used on a grill as well as in the oven. It’s also dishwasher-safe and scratch-resistant, so you can use metal utensils if you prefer. This particular set includes an 8.5-inch skillet, an 11-inch skillet, a 1.5-quart saucepan with a lid, a 3-quart saucepan with a lid, and an 8-quart stockpot with a lid.

Specs

Price:	\$2,100
Material:	Titanium and stainless steel
Included Pieces:	8.5-inch skillet, 11-inch skillet, 1.5-quart saucepan with a lid, 3-quart saucepan with a lid, 8-quart stockpot with a lid
Temperature Range:	Up to 1,050 degrees Fahrenheit

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The Bottom Line

Many types of cookware can work with an induction stove, so finding the best induction cookware for you partly comes down to personal preference. Our experts like the flexibility of cast iron, but stainless steel and nonstick options can be a little easier to manage. The HexClad Hybrid Perfect Pots & Pans Set is a great overall set, but the All-Clad D3 Stainless 3-ply Bonded Cookware Set is a better fit for stainless

steel aficionados. Overall, induction cooking has a lot of benefits, like greater efficiency and even cooking.

Things To Consider When Buying Induction Cookware Sets

Material: Material is incredibly important for induction cookware since some cookware isn't compatible. Bryant of The Sipp on South Lamar says that [stainless steel](#) and [cast iron](#) cookware are almost always compatible with induction stovetops, and both he and Lisa Lotts, owner and publisher of Garlic and Zest, a food and recipe website, prefer cast iron over other types of cookware because it's both flexible and durable.

This partly comes down to personal preference though. If you like the lighter weight of stainless steel or [ceramic](#), you may want to consider that instead (just check that the ceramic pans you want are compatible). Many [nonstick pans](#) will also work with induction burners, but you just need to check what the core is made of.

Bryant also says to make sure you check the aluminum percentage of the pans. While some compatible stainless steel pans have an aluminum core, most aluminum pans will not work with your induction burner. Neither will copper or glass pots and pans.

Included Pieces: Sets come in all shapes and sizes. You can get everything from a two-piece set that includes two frying pans to multi-piece sets that have every size pot and pan you can imagine.

To narrow down your options, Bryant recommends thinking about your cooking style, how many people you cook for, and what you're cooking. "I would start with a couple of small and medium pots and pans and then work your way up as you get more experienced," he says, adding that the best pans are all-purpose.

Lotts recommends cooking sets with at least one large skillet with a lid, two sizes of saucepans with a lid, and one fry pan with sloping sides for quick sautés. She also recommends getting an 8- to 10-quart [stockpot](#) with a cover, which is necessary for making soups, broths, or even steaming lobsters.

Ultimately, you may not need as many different pots and pans as you think. You should be able to do most kitchen tasks with a basic set. And, in most cases, you can add on more pieces later if you want to upgrade.

Heating Capacity: According to Bryant, heating capacity is another consideration that depends on how and what you like to cook. “Overheating your cookware beyond its capacity will cause it to warp, crack, or separate, impeding your cooking experience,” he says.

Most manufacturers will provide a maximum oven temperature on the product’s box or website. The company will also let you know if the pots and pans are broiler-safe. Look for these specifications when choosing a set to make sure it will work for you.

For the most part, you can expect a good induction cookware set to have around a 500- to 600-degree heating capacity. For reference, most ovens’ highest broiling temperature is about 500 to 550 degrees Fahrenheit, so this should be plenty for everyday cooking.

You also want to be mindful if the heating capacity differs for the pots and the lids. For example, the pots in a set can be safe up to 500 degrees, while the lids in the same set may only handle 350 degrees. When using the pots and pans, make sure you’re paying attention to the differences.

Care and Maintenance: Care and maintenance largely come down to what type of material you choose. For example, [non-toxic cookware](#) requires you to use only wooden or plastic utensils so you don’t scratch the surface. Cast iron requires regular seasoning to keep it performing its best.

One thing to consider across the board is whether or not the cookware is dishwasher-safe. Cleaning is generally quicker with dishwasher-safe cookware, but there is a lot of high-end cookware that manufacturers recommend hand washing only to prevent premature breakdown.

Following care instructions closely is vital to the longevity of your pans, so consider that when choosing a set and make sure you’re comfortable with the recommended maintenance.

Bryant calls out that better cookware does require a little more attention. “I love cast iron, but you have to care for [it] and keep it seasoned,” he says. “You can always find

cheap cookware that you will not mind beating up. But as you get more experienced with your cookware you naturally start to take better care of it.”

How We Chose the Best Induction Cookware Sets

To compile this list of the best induction cookware sets, our writer first consulted two cooking experts, Cameron Bryant, a chef at [The Sipp on South Lamar](#), an upscale restaurant in Missouri, and Lisa Lotts, a self-taught cook, recipe developer, and founder of a food blog called [Garlic and Zest](#). Using their advice and her extensive research, she narrowed down the picks based on several factors, including material, heating capacity, care, maintenance, and price. She also factored in her personal experience with induction cooking and some of the brands that made the cut.

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At U.S. News & World Report 360 Reviews, our editors and contributing writers have years of firsthand experience researching, testing, and reviewing home and kitchen products. [Lindsay Boyers](#), the author of this piece, has written a dozen cookbooks and developed more than 1,000 original recipes. In other words, she’s spent a lot of time in the kitchen using various types of cookware. She’s personally tried several brands on this list, including Made In, Lodge, and Cuisinart, and she uses the Caraway ceramic cookware daily.

FAQ

How do induction cooktops work?

+

What cookware is best for induction cooking?

+

How do I know if my cookware is induction-compatible?

+

What are the benefits of induction cooking?



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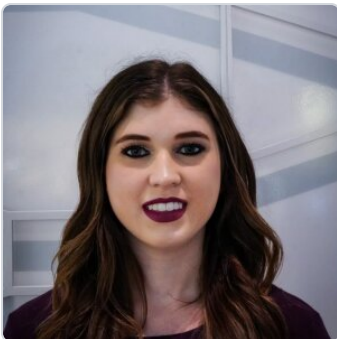
Lindsay Boyers

Contributor



Lindsay Boyers is a certified nutritionist and freelance writer and editor with extensive experience in sleep and other areas of health and wellness. She has personally tested over four dozen mattresses and many other sleep products, like pillows, sheets, and weighted blankets. Her work has been featured in Forbes, CNET, CNN Underscored, The Spruce, and Healthline, among others. She has four years of experience writing reviews

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Marlo Jappen Porto

Former Editor



Marlo Jappen Porto is a former editor for U.S. News 360 Reviews, focusing on home goods. Prior to joining the team, she was a researcher at NBCUniversal, where she gathered compelling and relevant archival content for live broadcasts. In addition, she has spent years working as an editor and community journalist.

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