

## HexClad vs. All-Clad: Key Takeaways

If you've only got a couple of minutes to spare, then you're in luck as we've produced a handy summary of the most important differences between HexClad and All-Clad cookware. You can always get the full low-down by reading the entirety of this review.

**Construction:** The HexClad comes with a 3-ply base construction consisting of aluminum and steel layers, along with a non-stick cooking surface and exterior. Conversely, All-Clad has different fully-clad stainless steel constructions for their cookware, such as 3-ply with an aluminum core and a 5-ply with a copper core.

**Design:** HexClad pans come with a distinct hexagonal pattern of stainless steel peaks and non-stick valleys, which run all the way up the pan's sides and end with a solid steel band around the rim. On the flip side, All-Clad pans have smooth surfaces with brushed or polished exterior finishes, along with stainless steel and riveted handles.

**Product Offerings:** HexClad only has one collection of hybrid stainless steel and non-stick cookware, which pales in comparison to All-Clad's flexible offering of brushed, polished, copper and stainless 3-ply and 5-ply cladding.

**Heat Conduction:** HexClad cookware performs better than its All-Clad counterparts with regard to heat conduction. The former boils water in an impressive 2 minutes and 30 seconds, beating the respective times set by the latter's D3 and HA1 pans, which took 2 minutes and 55 seconds as well as 2 minutes and 58 seconds by comparison.

**Heat Retention:** Both brands are noticeably above the industry average when it comes to retaining heat. But when compared against each other, HexClad does a better job with a temperature reading of 102.4°F after 10 minutes of testing as opposed to the lower temperatures of 100.9°F and 98.1°F posted by the All-Clad D3 and All-Clad HA1 pans respectively.

**Induction Compatibility:** All HexClad cookware is induction-compatible, with each piece containing a magnetized steel base, which is necessary for induction cooking. Conversely, All-Clad's stainless steel clad collections, Fusiontec ceramic collection, and their HA1 hard-anodized collection are induction-compatible.

**Oven-Safe Temperatures:** Cookware from both of these brands are safe to use in your oven, with HexClad offering oven-safety up to 500°F and All-Clad's stainless steel collections boasting oven-safety of up to 600°F. However, be aware that All-Clad lids are not oven-safe.

**Location of Manufacture:** HexClad pans are initially designed in California and put together in China, whereas All-Clad stainless cookware is built in Pennsylvania.

**Company History:** HexClad is run by a Los Angeles-based outfit who established themselves back in 2016, whilst All-Clad have more experience in the cookware sphere as they were founded much earlier in 1971.

**Price:** HexClad pans generally come with a steeper price point, particularly for non-stick collections.

**Downsides:** Both pan brands are quite costly to acquire, with All-Clad handles also being described by experienced home cooks as uncomfortable to grasp. Meanwhile, HexClad cookware may offer subpar non-stick performance that can ruin the aesthetic of delicate meals like eggs and crepes.

### **Bottom Line**

You should get the All-Clad cookware if you value a more traditional cooking experience. The brand also has a proven track record when it comes to factors such as durability and overall performance, so you can't go wrong with them. If those aforementioned elements don't matter much to you and price isn't a hindrance, then HexClad pans with their stainless steel/non-stick hybrid construction are a perfectly viable alternative.