

# ANATOMY of A PAN

## RIM

- Rolled edges make for easy pouring.
- Straight edges promote easy tossing.

## COOKING SURFACE

- Nonstick offers easy release and cleaning for delicate foods.
- Stainless steel is a durable surface that browns foods well.
- Seasoned cast iron is naturally stick-resistant and very durable.
- Copper should only be used when cooking foods with high sugar content.

## RIVETS

- Interior rivets provide extra sturdiness.
- Rivetless handle attachment makes cleaning easy.

## HANDLE

- Metal or silicone-coated handles are great in-oven use at high temperatures.
- Hollow metal, silicone-coated or wood handles will stay coolest on the stovetop.

## SIDES

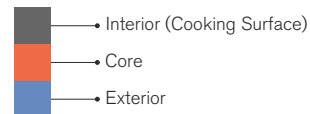
- Tall, vertical sides help retain a high liquid content.
- Flared sides promote the evaporation of liquids for reducing sauces or frying.
- Short sides allow for easy tossing or flipping of food.

## BODY

- Cast iron and enameled cast iron are durable and retain heat well.
- Stainless steel is low-maintenance and durable.
- Aluminum or anodized aluminum is lightweight and conductive.
- Copper offers amazing conductivity and even heating.

## CORE

- Bonded stainless-steel cookware should have alternating layers of metals with a conductive core.
- An aluminum core provides great conductivity.
- A copper core provides the very best conductivity for even heating.



## BASE

- Magnetic stainless steel or cast iron is necessary for induction ranges.
- A uniform, flat base is needed for smooth-top electric ranges.

