

# Gordon Ramsay Cookware

## How much is Gordon Ramsay's cookware?

[Gordon Ramsay's cookware ranges in price depending on the brand and collection](#). According to a search on Amazon, the prices for Gordon Ramsay cookware vary from \$88.24 to \$179.99. Additionally, there are other brands that Gordon Ramsay is associated with, such as HexClad, ScanPan, and All-Clad, which he uses in his cooking series MasterClass and Hell's Kitchen's FOX TV series.

## Does Gordon Ramsay sell cookware?

Gordon Ramsay does sell cookware, albeit indirectly through collaborations with various brands. [One notable brand associated with Gordon Ramsay is Royal Doulton](#), which offers a range of Gordon Ramsay cookware, dinnerware, and crockery collections. These collections include dishes, plates, knives, and more, allowing individuals to recreate Ramsay's finest dishes at home.

## Why is my HexClad pan sticking?

[Sticking can occur with HexClad pans if too much heat is used during cooking](#). It is recommended to start cooking on medium-low heat with a little bit of oil to prevent sticking. Excessive heat can cause food to stick.

## Is HexClad made in China?

HexClad cookware is designed in Los Angeles, California, and South Korea but manufactured in China. [According to official information from HexClad, China is currently the location where factories have the necessary skills and technology to manufacture their cookware](#). The brand utilizes advanced technology in its cookware, and China is known for its manufacturing capabilities.

## How long does HexClad cookware last?

[HexClad cookware is designed to be durable and long-lasting](#), providing reliable performance in the kitchen. While the exact lifespan of HexClad cookware can vary depending on usage and care, the brand claims that its pans should last 20 to 30 years. This estimate considers the high-quality construction and materials used in the cookware's design.

## [Does HexClad have forever chemicals?](#)

HexClad cookware claims its products are free from PFAS "forever chemicals," but it admits that the pans are coated with polytetrafluoroethylene (PTFE). PTFE <https://hellskitchenrecipes.com/are-gordon-ramsays-pans-good/> is the most common non-stick coating used in commercial pans, Teflon. While HexClad cookware is PFOA-free (perfluorooctanoic acid), a harmful chemical, it contains PTFE.

## [Who owns HexClad?](#)

[HexClad is owned by Daniel Winer and Cole Mecray](#). They are the co-founders and owners of the HexClad brand. They designed and distributed HexClad cookware.

## [Is HexClad made with Teflon?](#)

[HexClad cookware contains some PTFE \(polytetrafluoroethylene\), the chemical compound called Teflon](#). PTFE is used in a majority of nonstick cookware, including HexClad. However, HexClad states that their pans are PFOA-free (perfluorooctanoic acid), a harmful chemical.

## [Can HexClad go in the oven?](#)

[HexClad pans are indeed oven-safe](#). They can withstand temperatures up to 500°F, allowing baking and finishing cooking dishes in the oven. This makes them versatile for various cooking techniques that require oven use, such as broiling, roasting, or finishing dishes under the broiler.

## [How does HexClad compare to other cookware?](#)

[HexClad cookware sets itself apart by combining elements of cast iron, stainless steel, and nonstick pans](#). It offers cast iron's durability and heat retention, the even heat distribution of stainless steel, and the nonstick properties of traditional nonstick pans. This unique combination makes HexClad a versatile option in the kitchen.

## [Can you use metal on HexClad?](#)

[HexClad cookware is safe with metal utensils, such as metal spatulas, whisks, and spoons](#). The stainless steel lattice pattern on the surface of HexClad pans protects the nonstick coating and makes them metal utensils safe. However, sharp utensils could leave cosmetic scratches on the cookware's surface, which won't affect its performance or safety.

## [Is HexClad Teflon or ceramic?](#)

HexClad cookware is not ceramic but features a PTFE (Teflon) coating. [Although the HexClad coating contains ceramic particles, it primarily consists of a PTFE layer](#). The combination of

ceramic particles and PTFE is intended to provide the benefits of both materials, including nonstick properties and heat distribution.

## [Does HexClad cookware scratch?](#)

[HexClad cookware is designed to be scratch-resistant and durable due to its tri-ply construction and unique hexagonal design.](#) The pans are made from high-quality materials intended to withstand extreme temperatures and provide even heating during cooking. While the cookware is generally resistant to scratches, sharp utensils or abrasive cleaners can cause cosmetic scratches on the surface.

## [Do you wash HexClad pans?](#)

[HexClad pans are dishwasher safe, so that you can place them in the dishwasher for easy cleaning.](#) If you prefer to hand wash them, use warm soapy water to remove cooking residue and light stains. For tougher stains, allow the pans to soak in warm soapy water for 10-15 minutes and scrub them with a sandpaper sponge. Barkeeper's Friend, a cleaning product, can tackle stubborn stains on HexClad pans.

## [Is HexClad hard to clean?](#)

Cleaning HexClad pans is relatively easy. [The pans are dishwasher safe so you can place them in the dishwasher for convenient cleaning.](#) However, if you prefer to hand wash them, use warm soapy water and a non-abrasive cloth or sponge to remove cooking residue and light stains. Allowing the pans to soak in warm soapy water for 10-15 minutes before scrubbing with a more abrasive sponge can be helpful for tougher stains. Some users also recommend using Barkeeper's Friend, a cleaning product, for tackling stubborn stains on HexClad pans.

## [Do HexClad pans need to be seasoned?](#)

[HexClad pans do not need to be seasoned before every use.](#) However, like most fine cookware, seasoning HexClad pans before their first use or after a deep clean is recommended. Seasoning involves adding oil or fat to the pan to create a nonstick surface and enhance performance.

## [Can you cook eggs in HexClad?](#)

[HexClad pans can be used to cook eggs.](#) The patented HexClad design combines stainless steel with a nonstick coating, allowing easy release and cleanup. Many users have reported successfully cooking eggs, including scrambled, fried, and omelets, in HexClad pans.

## Why can you use metal on HexClad?

HexClad pans are designed with a unique combination of stainless steel and a nonstick coating, making them safe to use with metal utensils. This feature sets HexClad apart from many traditional nonstick pans, which are unsuitable for use with metal utensils due to the risk of scratching or damaging the nonstick coating.

HexClad Cookware