

FAQs

KitchenAid® Cookware

K42339 - 10 Piece Aluminum Non-Stick Cookware

Why does KitchenAid® use Heavy-Gauge Aluminum?

The KitchenAid® Aluminum Cookware is made of Heavy-gauge 4.0-mm aluminum. This construction ensures both even heating for optimum performance, and increased durability.

Is the cookware Induction capable?

Yes. The KitchenAid® cookware is designed to work on Induction cooktops as well as all other cooktop surfaces such as Gas, Electric, Ceramic or Halogen.

Why is it important to have stay-flat base cookware?

KitchenAid® does rigorous testing to make sure that after many years of constant use, the Stainless Steel base remains warp-free. Besides durability and safety, it optimizes the contact with induction and electric cooktops, as well as offering a more stable and resistant surface to high flame gas cooktops.

How many layers are in the KitchenAid® nonstick? What are the multiple layers?

KitchenAid® cookware with nonstick coatings uses triple layer nonstick systems. The three layers are (1) Topcoat, provides excellent release, (2) Mid-coat, provides enhanced scratch and abrasion resistance, and (3) Reinforced primer for great durability and maximum adhesion to the cookware vessel.

Why do you also cover the rivets with nonstick?

KitchenAid® puts the same nonstick on the rivets to make it easier to clean and to cook.

Are the cookware and lids both oven safe?

Yes, the cookware and lids are oven safe up to 400°. However, potholders should be used as the handles can become hot when the cookware is placed in the oven.

Are the lids made of tempered glass? Yes.

Can I use metal utensils while cooking in this aluminum cookware?

No, avoid using sharp-edged and metal utensils that may scratch or cut the nonstick surface. It is strongly recommended that you use only silicon, nylon or wooden utensils to protect the nonstick finish. Do not cut inside the cookware.

Can I use a non-stick cooking spray when I cook?

It is recommended that you don't use a non-stick cooking spray as it could limit the ability of the non-stick coating to continue to release food easily and continue to be easy to clean.

How do I clean the KitchenAid® Cookware?

For hand-washing, allow the cookware to cool and then wash with warm, soapy water after each use. The cookware can be easily and conveniently cleaned in the dishwasher as well. Before placing a cookware item in the dishwasher, remove heavy residue by rinsing in the sink with hot water.

Information provided by KitchenAid