

# Is Demeyere Cookware Worth the High Price? (An In-Depth Review): Video Script

## Intro

Demeyere is a high-end cookware brand that many families and chefs use in their kitchens to prepare delicious meals.

However, many people have second thoughts and are not sure if they should buy it once they look at the high price tag of this cookware for the first time.

That's why in this video, I will fully break down the pros and cons of Demeyere cookware and explain everything you need to know before you decide to buy it.

## Pros of Demeyere Cookware

First, let's start with the pros of Demeyere cookware.

Using the Demeyere cookware can help you get better results when cooking all types of food, and it has different pans, pots, and ovens you can choose from.

### Better Design

One of the pros you can find in all the products of Demeyere Cookware is its advanced design that makes the cooking process easier, even for beginners.

All of its designs provide excellent heat retention when cooking and have enough space to make various dishes simultaneously.

Thanks to the Silvinox surface treatment, the Demeyere cookware maintains a silvery white finish for many years, even if you use them for cooking many different dishes every single day.

Demeyere cookware is also rivet-free, preventing the grease from accumulating on the surface and making the cleaning much faster than it normally is.

## High-Quality Materials

Another benefit of Demeyere cookware is that it is produced with high-quality materials and uses both aluminum and 18/10 stainless steel as main components.

Most of the handles are made from cast stainless steel, and some handles are bead-blasted for a matte, non-slip finish.

In the case of the Atlantis 7, it has 7-Layer construction that provides superior heat distribution on its surface, allowing people to cook everything with ease.

It also has InductoSeal bases that provide up to 33% more heat-conductive surfaces than other cookware available on the internet.

This is perfect if you want to cook at lower heat levels and save a lot of energy at the same time.

## Excellent Performance

In terms of performance, Demeyere cookware falls into the premium category among the best kitchen equipment worldwide.

It is extremely resistant to heat, and it doesn't decay over time like other cookware brands in the market after you use them for a couple of years.

You can use Demeyere cookware for more than a decade without to worry any damage, even if you use excessive force or have any accidents when using it in the kitchen.

## More Utility in the Kitchen

More utility is also one of the pros Demeyere cookware provides since it makes the cooking process easier before, during, and after you prepare any meal.

All of the Demeyere cookware collections are dishwasher-safe, which means they can withstand wash spray, detergents, high heat, and other chemicals with no problem.

Demeyere cookware also offers two types of non-stick coating that provide different benefits in the kitchen.

The first option is the Demeyere cookware with a PTFE-based non-stick coating that is specially designed to prevent food from sticking to the surface and makes the cleaning process 10x easier.

The second option is a Ti-X non-stick coating that provides more durability having a five-layer coating with a three-layer plasma primer. This coating can resist scratching and prevent surface damage coming from peeling or corrosion.

## Better Induction Compatibility

All the Demeyere cookware also has excellent induction compatibility making it easier to prepare food on induction cookpots.

Its base features three layers of steel that are called TriplInduc, which allow Demeyere cookware to have higher induction and better results than other products.

Thanks to these added layers of TriplInduc, Demeyere is 30% more efficient on induction than the average stainless steel cookware.

## More Safety When Cooking

Another pro of using the Demeyere cookware is more safety when you are working at high temperatures in the kitchen.

It can handle temperatures of 500°F and 600°F depending on the Demeyere cookware collection you decide to purchase.

If you are using the Atlantis, the Industry, the AluPro, or the John Pawson collection, you can cook with temperatures up to 500°F.

And if you are using the Resto stovetop smoker, you can cook food with no problem at oven-safe temperatures up to 600°F.

This means you can cook food that requires high temperatures and also avoid any accidents after raising the heat in the kitchen.

## Cons of Demeyere Cookware

Despite all the pros you get when using Demeyere cookware in your kitchen, you also need to consider all the cons that come with it before you make an investment.

### High Price Point

One of the biggest cons of using Demeyere cookware is the premium price you have to pay when you buy any of the collections available on the internet.

This is why the Demeyere cookware may not be a good choice for everyone.

With this cookware, you can get top-tier equipment for your kitchen that will be in perfect condition for many years.

But, you will also have to pay a higher price to get all of the benefits it can provide.

The good news is that you can choose from three different options that offer different price ranges.

For the lower pricing options, you can choose the AluPro collection, starting from \$100 pans to \$700 for a complete set.

For the mid-pricing options, you can choose the Industry collection, starting from \$120 pans to \$1000 for a complete set.

And for the high-tier options, you can choose the Atlantis collection, starting from \$260 pans to \$1300 for a complete set.

## 1-7 Pounds of Weight

Another con of the Demeyere cookware is its weight since it's heavier than most of the other options that provide the same features.

Because of their high-quality materials, the pans, pots, and ovens have a thicker surface and weigh between one and seven pounds each.

This means you have less mobility when cooking food in your kitchen and can't flip eggs with a flick of your wrist or do any other cool tricks while you are making a new dish.

Kids could also have problems cooking something in the kitchen if they have not developed enough body strength to handle this type of weight.

## Slower Heating Process

The slower heating process could also be considered a con of the Demeyere cookware if you like to prepare meals as quickly as possible.

Because of its thickness, it usually takes a longer time to reach the optimal heat required to cook.

This could be a problem if you are preparing food that requires precise control temperature, like certain sauces, caramel, etc.

However, the heat difference between Demeyere and other cookware brands is not that big, and you only need to wait a couple of minutes to cook the same meals.

## Demeyere Cookware vs. Competition

In this video, I also took the time to test the results of the Demeyere cookware versus its other competitors on the market, and this is what I found.

During the test, I tried to measure the heating time it took to boil water between Demeyere Cookware and the top brands like All-Clad, Made In, Calphalon, and others.

I also check the heat retention between these options after turning off the stove once the water finishes boiling.

For the heating time, it took around 2:00 to 3:00 minutes to boil the water for the other brands.

However, for the Demeyere cookware, it took a little more time going from 3:00 to 3:30 minutes, to achieve the same result.

For the heat retention test, the Demeyere cookware came on top of the top brands after checking five minutes of boiling the water.

In this case, Demeyere had a temperature of 122.0°F, and the top brands had a temperature of 112.7°F on average.

These are the basic differences I found during the test I did between the Demeyere cookware and the other top brands, including All-Clad, Made In, Calphalon, and others.

## Is Demeyere Cookware Worth Buying?

After comparing all the pros and cons of Demeyere cookware, we can safely say that it is worth buying in most cases.

If your goal is to get the highest-quality products for your kitchen and have cookware that you can use to cook meals for many years without buying another one, Demeyere is one of the best options for you.

But if you are short on money and want to buy something simple with less reliability, you should purchase cookware from other brands on the market.

You can also go to the official website of Demeyere cookware and find their best products using the links available in the video description down below if you want to get this cookware for your kitchen.

These are affiliate links, so I'll earn a commission if you click and buy but at no extra cost to you.

If you found this helpful, check out this video where I highlight the best cookware made in the USA. And don't forget to click the logo to subscribe to the channel.

Thanks for watching. We'll see you in the next video.