Handles and Fittings

**Buyers Guide to Handles and Fittings**

Handles are an integral part of almost any type of top-of-stove cookware. They allow for the safe and convenient transfer of a pan and for stabilizing the pan during the cooking process. Handles are an important safety component of any pan used on top of the stove.

1. Materials
2. Design Aspects
3. Shapes and Definitions
4. Attachment of Handles and Testing

*Compliments of the Retailer Buyer's Learning Tools from the Cookware Manufacturers Association*

**Materials**

Handles can be made of formed metal, solid cast metal, various types of thermoplastics or blends of metal and thermoplastics. Handles can be polished, colored, painted, intentionally roughened to provide a nonslip grip. Some have silicone inserts to aid in reducing heat and increasing the comfort of the handle.

Handles can also be cast as part of the pan as is the case of cast iron or cast aluminum. Metal handles can go into the oven, but some plastic handles are rated up to 400 degrees and can be used in the oven as well for many recipes. Thermal cycling of plastic handles used inside the oven does have the potential to cause deterioration of plastic handles over time however.