



Calphalon® is a cookware brand for cooks who are passionate about the entire cooking experience - from prepping to plating.

Calphalon® is the inventor of hard-anodized cookware, which revolutionized cooking at home in the 1960s. Calphalon® puts the same precision, care, and passion into each pot and pan that Calphalon® cooks experience in the kitchen. Like them, Calphalon® believes in executing every detail with purpose, which is why they are initiating a first-of-its-kind national recycling program for cooking tools. With this program, Calphalon® will enable cooks to recycle any brand of well-used cookware, bakeware and cutlery and help turn them into reusable materials.

Our History

Located in Perrysburg, Ohio, Calphalon is a leading producer of premium-quality cookware, bakeware, cutlery, and appliances for the home chef. Founded in 1963 by Ronald M. Kasperzak under the name Commercial Aluminum Cookware, Calphalon originally supplied the restaurant industry and other professional food services.

Though many cookware companies eventually followed his lead, Mr. Kasperzak is credited with inventing hard-anodized aluminum cookware in 1968, using a process adopted from the aerospace industry that makes cookware more durable and resistant to corrosion and warping. Mr. Kasperzak called this invention Calphalon.

While high-performance, hard-anodized Calphalon cookware was enthusiastically embraced by the professional culinary community, it soon developed an almost cult-like following among non-professional, at-home gourmet chefs.

In the mid 1980s, the company began marketing Calphalon cookware to cooking schools and small specialty gourmet stores. Eventually, demand for Calphalon cookware grew so great that it became available through department specialty stores as well. The retail release of this product was supported by an unprecedented program of consumer education, which included in-store demonstrations, culinary event sponsorships, cookbooks, and a wealth of other informative literature catering to home chefs.

Due to the popularity of their cookware, in 1992, Commercial Aluminum Cookware changed its name to Calphalon.

Today, our cookware features a wide variety of cooking surfaces, styles, and sizes, giving chefs the flexibility to select the best cookware for the task at hand, and expect superior results. In addition to cookware, the Calphalon portfolio includes an unrivaled selection of bakeware, cutlery, and electric appliances designed to bring out the best in every meal.

Chefs have always counted on Calphalon for quality, durable, and innovative products that help make their job easier. These days, home chefs and professional chefs alike continue to count on us not only for our culinary expertise, but for the confidence of knowing that with Calphalon, they always have the tools they need to make their meal memorable.