

Saucepan vs Frying Pan | What's the Difference & Which One to Buy?

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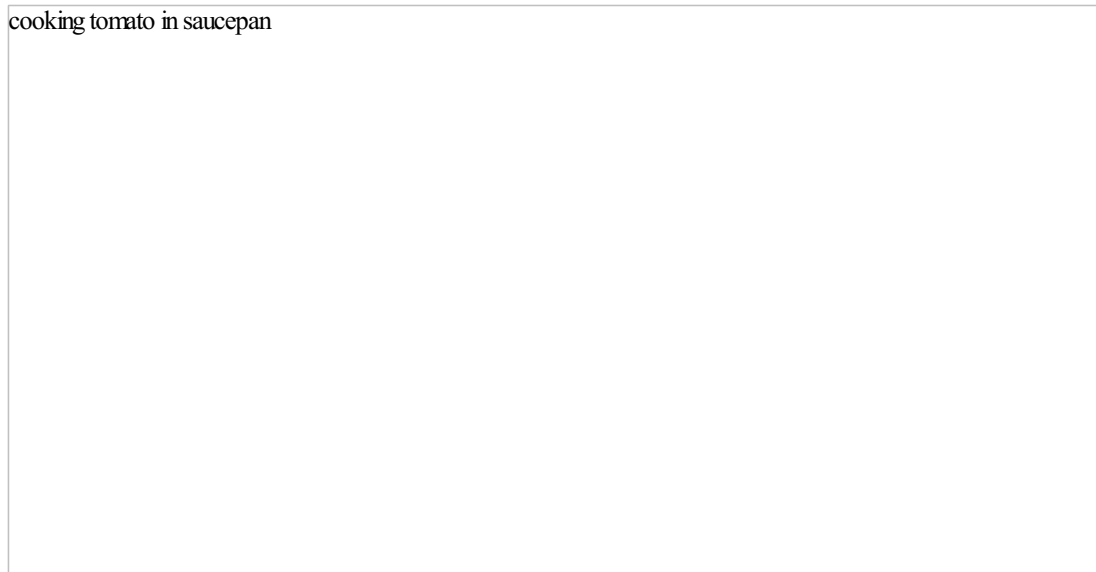
If you've always assumed that saucepans and frying pans are the same thing, you're not alone. Even the most experienced home chefs can get confused at the distinction between the two. Here's a simple guide to help you tell the difference.

Saucepan vs Frying Pan: Design

Saucepan

Saucepans are usually deeper cooking vessels that are designed to hold more liquid than frying pans. If a pan has fairly high sides in relation to its width, then it's probably a saucepan.

cooking tomato in saucepan



You can find saucepans in a variety of sizes. Some are designed to hold just a small measure of ingredients, while others are capable of heating up to four quarts of liquid. The largest ones could almost be mistaken for stockpots. In general, the bigger a saucepan is, the higher its sides will be.

Most saucepans will come with a lid, but it's possible to find them without lids. They're also outfitted with handles that are long enough for gripping. Some larger units will come with one handle on each side to make the pot easier to hold. The second handle is typically shorter than the first.

Frying Pan

By contrast, frying pans are shallower, with sides that are set at a slight angle. They're usually smaller than saucepans, and their low sides make them appear even smaller. However, they may be much broader in circumference, meaning that more surface area is exposed to the heat.

cooking chicken in frying pan



While some frying pans are sold with matching lids, this is fairly unusual. Their slanted sides make it difficult to form a tight seal, which is the main point of having a lid in the first place. That said, it may be possible to add the lid from a larger saucepan or stockpot if necessary.

Another way to tell a frying pan from a saucepan is to look at the handle. A typical frying pan will have just one, and it will be longer than the handle on a saucepan.

Saucepan vs Frying Pan: Materials

Saucepan

Saucepans are typically made of aluminum, stainless steel, or a combination. Aluminum is a superb heat conductor and resistant to corrosion and rust. Stainless steel has both these attributes, but it's also induction-ready and dishwasher safe. Many brands like to offer the best of both worlds by manufacturing aluminum-clad stainless steel pans.

cooking noodles in saucepan



Anodized aluminum is another popular choice. In addition to creating great heat conduction, it's scratch- and dent-resistant.

Copper and carbon steel are good conductors as well, and carbon steel has the benefit of being induction-ready. These last options are likely to be more expensive than either aluminum or stainless steel.

Frying Pan

A frying pan can use any of the above materials in its composition. Sometimes, the cooking surface will offer a nonstick coating, which is useful for making scrambled eggs (see below).

Cast iron is another popular choice for frying pans. Although it requires a bit of seasoning before the first use, cast iron can last a lifetime if it's treated correctly.

Saucepan vs Frying Pan: Cooking & Types of Food

Saucepan

As the name suggests, saucepans are designed for making sauces. In a broader sense, they can be used to heat any type of liquid. You can heat water

in a saucepan for tea or hot chocolate in the morning, then use the same receptacle for soup later in the day.

boiled vegetables in saucepan



Saucepans are also great for making pasta sauces, or for cooking the pasta itself.

These pans are made with gently sloping sides. The slope is gradual enough to allow you to flip the omelette without destroying it. Most frying pans will have edges that are slightly higher, so that the ingredients won't fly out when you stir them.

Can I use a saucepan instead of a frying pan?

In most cases, yes. A saucepan can be used for most of the same cooking applications as a frying pan.

However, it's important to use your common sense. A saucepan wouldn't be suitable for the aforementioned pancakes and French toast, for example. You might have a hard time using it for bacon or sausages as well, although it would probably work in a pinch.

As a rule of thumb, try to use the saucepan for dishes that contain more liquid, and save the frying pan for ingredients that need to come into direct contact with the cooking surface.

Saucepan Vs Frying Pan: The difference between them & use

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When it comes to kitchen cookware, there are many different options to choose from. Two of the most popular types of cookware are saucepans and frying pans. But what's the difference between them? And which one should you use for which type of cooking? In this blog post, we will discuss the differences between saucepans and frying pans, and teach you how to use them both effectively!

saucepan vs frying pan

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 - Sharing is caring!
 - Lori Walker, MS, RD

Saucepans are deep, round shapes and have a smaller surface area. They usually have a handle attached to one side. They are typically used for tasks such as simmering and boiling.

This means that saucepans are better for cooking food that needs to be stirred frequently, such as sauces and soups.

Saucepans are made from various materials, including metal, ceramic, and glass. They can be used on all types of cookers, including gas, electric, and induction hobs. Some saucepans even come with lids, which help to retain heat and prevent splatters.

Advantages of a saucepan:

- Saucepans are multipurpose. You can use them for boiling water, making soup, cooking pasta, and more.
- They have a long handle, making them easy to carry and transport, and also keep your hand away from the heat.
- Some saucepans come with a lid that helps to trap heat and moisture. It also helps to keep the sauce from splattering all over your stovetop.
- The smaller surface area means that heat is distributed more evenly, which is ideal for simmering and boiling.
- Their shape makes it easy to stir the contents.
- They are made of durable materials like stainless steel or aluminum.

Disadvantages of a saucepan:

- The deep shape can make it difficult to access food at the bottom.
- They are not always suitable for tasks such as frying or sautéing.
- Saucepans also have a tendency to be on the smaller side. This can be frustrating when you are trying to cook a large meal.
- They are difficult to clean. The narrow opening and the fact that they are often used for sticky or oily foods means that they can end up looking pretty grim after just a few uses.

Frying pan:

A frying pan is a type of pan used for frying. It is better for cooking food that needs to be flipped or tossed, such as pancakes or omelets. It is typically round, wide base, and has a handle attached to the side. Generally, most of them have flat bottoms. But there are also models with ridged or grooved bases.

A frying pan allows water in the pan to evaporate quickly so that food may be browned or seared. They are most commonly made from metals such as aluminum or stainless steel, but can also be made from other materials such as ceramic or cast iron.

Roasting pans come in a variety of sizes, from small ones that are only a few inches in diameter to large ones that are over a foot wide.

They also come in different shapes, and sizes of skillet such as oval or rectangular. Some frying pans even have multiple compartments so that you can cook several pieces of food at a time.

Advantages of a frying pan:

- Frying pans are versatile, durable, and affordable, making them a great option for anyone looking to equip their kitchen with the basics.
- They come in a range of sizes and materials, so you can find one that suits your needs perfectly.
- They heat up quickly and evenly.
- You can cook a variety of food in them.
- They're easy to use and clean, which makes them ideal for busy cooks.

Disadvantages of a frying pan:

- Frying pans can also be dangerous if you're not careful. If the oil is too hot, it can splatter and cause burns.
- If you don't have the right oil or heat, your cooking dishes can stick to the pan and burn.
- Some non-stick frying pans might release toxic chemicals when heated.
- They can be difficult to store since they often don't fit well in cabinets due to their larger sizes and long handles.

Also read: Deep frying in non stick pan

Cooking Purpose of Saucepan and Frying Pans

Cooking Purpose of Saucepan and Frying Pans

We've already mentioned above saucepans are most commonly used for sauces, soup, and boiling water while frying pans are used for frying chicken, meat, fish, and vegetables.

A saucepan heats up a high volume of liquid and keeps as much of it inside the pan as possible. So, if you are cooking sauce or soup without it evaporating too quickly, you'll need a saucepan.

A frying pan, on the other hand, has sloped sides so that liquid can have rapid evaporation and food can be turned easily.

Frying pans come in all sorts of sizes, from small enough to fry one egg to large enough to fry a whole chicken.

Saucepans also come in different sizes, but they are generally taller and have straighter sides than frying pans.

So, when you're trying to decide which pan to use for what purpose, think about how much liquid you'll be working with and whether or not you need that liquid to evaporate quickly. If you do, then reach for the frying pan. If not, grab the saucepan.

Can You Use a Frying Pan as a Saucepan?

No, a frying pan is not suitable for use as a saucepan. It's because you know that a saucepan has high, straight walls and a small surface area, which makes it ideal for cooking liquids and sauces.

Let's assume you want to cook fish fry, chicken thighs, or vegetables in the saucepan. Due to the small surface area of the saucepan, you can't arrange fish pieces on a whim and can't toss them gently that result in an uneven cook.

The same applies to vegetables; you can't roast or sauté them in a saucepan. So, in short, a saucepan is not at all suitable for cooking fry or veggies.

On the other hand, a frying pan has sloped sides, a flat cooking surface, and a large surface area. This design is perfect for cooking food that needs to be turned frequently or tossed, such as fish fillets, pancakes, and omelets.

Now, consider boiling water in a frying pan. The iron skillet or stainless steel skillet can't hold much water in them due to their small sloped sides. Furthermore, boiling requires high heat that can damage the nonstick coating of your fry pan. So, it's not advisable to use a frying pan as a saucepan.

So, what should you do if you don't have a saucepan and need to cook something that requires one? In this case, it's better to use a pot. A pot is similar to a saucepan but has slightly flared sides. This allows for even cooking of food and also makes it easier to stir.

Plus, a pot is usually larger than a saucepan, so you'll be able to cook more food at once. So, if you don't have a saucepan, go for a pot instead.

Wrapping up:

Thanks for reading the post on saucepan vs frying pan. We hope you found it helpful. Now you know the key differences between a saucepan and a frying pan as well as their cooking purpose. Use this knowledge to choose the right cookware for your next meal.

Do you need the top-quality non stick pans after reading this guide? Don't worry, we've got you covered. We've reviewed the best non stick pan for gas stove. You can get some ideas by following the link. If you're using an electric stove, you may read the following guide on the best frying pan for

electric stove.

Do you have any questions or suggestions? Let us know in the comments below.

Sharing is caring!



Lori Walker, MS, RD

My name is Lori Walker. I'm a registered dietician and food enthusiast. I share easy healthy recipes on my blog and review necessary kitchen items. The recipes I share take less... Read more

Saucepan Vs Frying Pan: What's the Difference? [Pros & Cons]

Are you one of those people who are always confused when it comes to saucepans & frying pans? This may be because both have similar looks, but they have their roles, from cooking to presentation. Unless you are interested in cooking regular food or are not a professional chef, you may need only one of the two pans.

But if you have a restaurant and the food demand of the customers is not complete without all types of pans as each one has different food cravings. As a chef, you need to understand the differences between the two. To clear up this confusion, we are going to break down the difference between a saucepan and a frying pan.

Saucepan Vs Frying Pan – Comparison

Difference based on Construction & looks



The saucepan is thoughtfully designed to hold much more liquid than a frying pan. This deep pan has equally high sides relative to its width. These pans are available in different sizes. Some pans have less capacity to hold ingredients, while some options are capable of heating up to four quarts of liquid. In general, the larger a saucepan is, the higher its sides are.

Almost every manufacturer offers a lid with a saucepan, so it is hard to find them without lids. These pans feature handles for strong grip, balance and hand stability. Some large pans are equipped with a handle on each side for easy moving the pot around the stovetop & induction.

Saucepans have handles but they are usually not as long as those on a frying pan. The height is the one plus point that makes this pan unique and the favorite cookware of many users. Plus, they do not look traditionally like a frying pan.

What are the Advantages of Saucepan?

To deeply know about the pans, there is no better to check out their advantages and disadvantages. When it comes to benefits, the saucepan has a lot to show. Some of them are as follow:

- Versatility

In terms of versatility, the saucepan is one of the best options as it can be doubled using for a variety of pots or pans. If you put it in the oven with the

lid on, it can function as a small size Dutch oven. This unit can be used for some recipe calls when the frying skillet is needed.

- Uniform Heat Distribution

Because the pan has a high wall that allows the heat to spread evenly to every nook and corner of the food. This will allow you to cook multiple dishes without any hassle.

- Flexibility in Cooking

The saucepan is a versatile piece that is a must-buy for your kitchen. In addition to preparing sauces, it will allow you to prepare pasta, stews, soups and other liquid-based recipes.

- Offer in Multiple Sizes

Saucepans come in a variety of sizes, so you can choose one that suits your cooking needs. Plus, you'll go with a set of saucepans, which will be affordable and come under your budget.

What are the Drawbacks of a Saucepan?

In addition to benefits, a saucepan has some disadvantages. These include:

- Limited Food Batches

Even though it has a larger pan size than a frying pan, but limits the amount of food or liquid. This is a perfect choice for those who are living alone or frequently preparing small batches of food.

- Many risks of Burning

There's a big risk with a saucepan that you could burn the ingredients that you cook. Heat distribution is both pros and cons of the pan, which increases the chances of burning the food. You need to watch what you prepare, stirring constantly.

- Difficult to Clean

The make and shape of the pan require a lot of effort to clean whether cleaning manually or putting into the dishwasher.

- Less Portable

If you buy newly designed pans with a hotplate handle on the front, it can be difficult to lift a saucepan at the time of serving. It can be weightier and there is a high chance of it falling.

Read This Also: [Saucier Pan Vs. Saucepan: Pros & Cons](#)

About Frying Pan Construction & Looks



In comparison, frying pans tend to be shallow, with the sides set at a slight angle. One of the most important properties of frying pans is their sloping edges. They are smaller than saucepans because their bottom makes them appear smaller, so even a large unit will look small.

These pans are generally wide starting at 30 cm, but their edges are very short, being only 2 to 4 cm high. Though they can be wider in the periphery, meaning more surface area is uncovered to heat.

These pans have a longer handle than a saucepan, and they do not come with a lid. Some frying pans rarely come with matching lids. But, it is difficult to cover the pan with a lid due to slanted sides. In the case of a larger unit, it may be possible to add a lid if needed.

Another way to distinguish a frying pan from a saucepan is to check out the handle. Commonly used frying pans will have just one long sized handle, while saucepans will have a short handle on each side for finer addition.

If you look at any of the pans separately after knowing about them, you will be able to differentiate between the two properly without any problem.

What are the Advantages of a Frying Skillet?

Like saucepans, frying pans also have a lot of advantages and disadvantages. Before buying, knowing about their pros and cons will determine if it is a good fit for your cooking tasks. First, let's talk about the benefits.

- In-rich Flavors and Taste

A frying pan is the only cookware that helps you to get more delicious dishes. The only reason behind these delicious flavours is their shallow base which enables the food to respire during frying, avoiding them from piling up in the base of the pan.

- Faster Cooking

Compared to a saucepan, food cooks even faster in a frying pan. This is because the heat in the pan is distributed more evenly across the base, resulting in easier cooking over a low flame without sticking or taking too much time.

- Versatility

This piece of cookware is extremely versatile compared to a saucepan. It can be used to prepare any food in fat, oil or butter. You can show off your cooking skills by preparing eggs, stir-fry vegetables, bacon, rice, or any other dish you love to cook the most since it helps you to cook a variety of dishes very easily.

- Larger Size

The size of the frying pan is not only long but the base also has many more in comparison to the saucepan. The wider base and size makes it likely to cook larger batches of the meal than the saucepan. The starting size of the frying pan starts from 30 cm.

What are the Drawbacks of Frying Skillets?

Some of the major disadvantages of a frying pan are as follow:

- Risk of Burning food

When working with a frying pan, you need to pay more attention as it gives even heat circulation. That does not mean that it will increase the chances of burning the food. When it comes to cooking on low flame in a frying pan, you have to keep a constant watch on your food which can cause the food to burn.

- Required Cooking Oil

Cooking in a simple or traditional frying pan requires oil. Otherwise, your food will start sticking to the pan, irrespective of the flame it is being cooked on.

Difficult to Clean

As we have mentioned, cooking in a traditional frying pan is impossible without cooking oil, so it should be cleaned thoroughly before and after every use since the oil come in touch with the base. You also need to hand wash it to completely remove the oil before placing it in the dishwasher, resulting in a double effort at cleaning.

- Less Versatile

Because of the shallowing nature of this pan, they aren't ideal for preparing liquid-based food like sauces. They are only suitable for even browning and fast cooking food items.

Difference based on Material

Saucepans are usually made of stainless steel, aluminium, or a combination. Aluminium is a good source of heat conductor and is resistant to rust and corrosion. Like aluminium, stainless has the same qualities, the only additional feature is dishwasher safe and induction ready. Anodized Aluminium is also a good option since it is dent and scratch resistant, also creating great heat conduction.

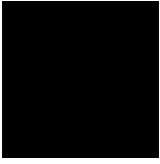
A frying pan is available in almost every material, but it will provide a nonstick coating, which prevents food from sticking to the surface. The most popular frying pan options include a pan made of cast iron but it requires a little seasoning throughout some use.

Bottom Line:

If you think about investing in either of the two, you should know which suits your preference and cooking needs. That does not mean that you should ignore the other one maybe that can become your companion in many dishes.

Other Pans Comparison:

Copper Pan Vs Titanium Pan Square Pans Vs Round Pans Red Copper Pan Vs Gotham Steel Pan Dark Pans Vs Light Pans Cast Iron Pans Vs Nonstick Pans Stainless Steel Pans Vs Nonstick Pans Regular Nonstick Pan Vs Titanium Ceramic Pan Vs Stone Pan Red Copper Pan Vs Copper Chef Pan Bundt Pan Vs Loaf Pan Baking Pan Vs Baking Sheet Seasoned Vs Unseasoned Cast Iron Skillet Jelly Roll Pan Vs Baking Pan Skillet Vs Frying Pan Glass Vs Metal Baking Pan Porcelain Vs Ceramic Cookware Copper Vs Stainless Pans Braising Pan Vs Dutch Oven Dutch Oven Vs Roasting Pan Shallow Vs Deep Baking Pan Roasting Pan Vs Baking Pan Tube Pan Vs Bundt Pan Carbon Steel Pan Vs Stainless Steel Pan Saucier Pan Vs Saucepan Ceramic Vs Teflon Frying Pans



Hi, my name is Ashley Robinson. I'm a food blogger and a part time chef in Food & Drink Junction, Denver. With my blog I'm sharing information & tutorials about different kinds of cooking pans.