

A good tip for a non-stick pan is to be durable and not be close

The sharing below will help you to use the non-stick pan more effectively. Let's refer to offline!

No one can deny the convenience that non-stick pans bring. Thanks to the smart, advanced design, cooking is more and more easy and convenient. However, to keep these pans long in use is something that not everyone knows.

In the following article, we will share with you some great tips to help the non-stick layer be used for a long time and not be killed.



I. Good tip to keep the non-stick coating durable

1. Cooking at too high a temperature

Non-stick pans are only suitable for medium or low temperatures. Using them to cook high temperatures may damage the non-stick coating.

To check the temperature accurately, you can apply the butter test, whereby if the bubble appears, the pan has a standard heat and if the butter turns brown, you need to reduce the heat.

2. Wash the pan with tea residue when you first bought it

Newly purchased non-stick pans often have an unpleasant and toxic smell of oil or metallic odor. Washing with regular dishwashing water sometimes does not help you remove this unpleasant smell.

There is a very simple way that you fill the pan with water, put the tea bag in a small bag and rub it on the pan surface. You can also use green tea leaves to boil about 2-3 times to deodorize. This work is very effective to make the pan without smell but extremely safe to use later.

3. Only use wooden spoon / spoon when cooking

Using a wooden spoon / spoon will help protect the surface of the scratch-resistant pan, thereby increasing the durability during use.

4. Do not use the pan to bake or store food

Although equipped with non-stick coating, you should not use the pan to bake or store food anywhere. This practice will often cause the non-stick layer to quickly peel and crumble.

5. Add cooking oil to the pan before turning on the stove

When cooking, we often have the habit of putting a hot pan and then pouring oil into frying, stir-frying food. However, this job is only suitable for ordinary aluminum and cast iron pans.

For nonstick pans, you should pour the oil directly into the pan, then put on the stove and heat the oil. If you leave the pan against heat before pouring the oil, it will make the non-stick surface of the pan peel off, causing toxic to the user and reducing the life of the pan.

6. Store the pan

Hanging on a high shelf is the best way to store non-stick pans. You should not put other pots and pans over the pan, avoid scratching the pan or pan deformation.

7. Wash the pan with warm water

Keep the surface of the basin clean, because grease, sugar, salt and leftovers can reduce the pan's ability to stick.

The pan will be cleaner when cleaned with a warm bowl wash solution.

Note: Do not wash the pan when frying is finished, because the temperature changes suddenly, making the pan deform and peel off the non-stick layer.

II. Top best selling nonstick pans today

1. Deep frying pan with enamel coating Supor F03A28 - Reference price: 289,000 VND

Supor F03A28 28cm non-stick glaze pan is designed with many outstanding advantages in style and quality, helping to support the cooking job quickly, safely, conveniently and more efficiently.

The deep design makes it easy to stir the food inside, avoiding the food falling out. Safe non-stick coating ensures your family's health. Outside handling hard oxidation technology, anti-scratch deformation, use 3 times longer than conventional products.

Handle with high quality plastic material, flame retardant, good insulation with standard length, easy to manipulate without causing hot, burn hands. Roll the pan with a hanger so you can hang the pan on the shelf when not in use, save space and compact the kitchen area.



Specifications:

1. Brand: France
2. Product weight: 1kg
3. Type of kitchen used: Gas stove
4. Anti-stick: Yes

2. Non-stick pan Supor F03A26 - Reference price: VND 149,000

Supor F03A26 26cm non-stick frying pan has a luxurious design, a modern design that helps to help housewives cooking more easily. Frying pan F03A26 is made of high quality aluminum alloy material, fast heat conduction and even heat dissipation. Inside coated with anti-stick coating and dust, the outside is a heat-resistant paint, not only works when cooking but also creates high aesthetics for the product.

The handle of 26cm aluminum F03A26 pan is made of high quality plastic material, flame retardant, good insulation with standard length, easy to manipulate without causing heat, burns hands.

In addition, the deep-bed pan bottom Supor F03A26 is designed with anti-slip twist when used on the kitchen. So you can safely cook without worrying about slippery pans, pouring food into your body.



Specifications:

1. Made in Vietnam
2. Brand: France
3. Type: Contains non-stick enamel
4. Product weight: 700g

3. Deep frying pan, Lock & Lock LHB9305-IH - Reference price: VND 479,000

Lock & Lock non-stick pan LHB9305-IH very deep pan design helps you to cook more food. Not only cooking, Cookplus Hard & Light Marble LHB9305-IH is also suitable for deep frying dishes.

LHB9305-IH can be used on all types of stoves, including induction cookers. Products with luxurious colors and elegant designs contribute to adorn the space of the kitchen more lively and comfortable.



Specifications:

1. Made in Vietnam
2. Brand: Korea
3. Anti-stick: Teflon

4. Sunhouse SHS28 anti-stick pan - Reference price: 185,000 VND

Sunhouse SHS28 has 5-layer design with 3 high-grade non-stick layers, 1 layer of 2.4mm thick aluminum plate and 1 outer heat-resistant color coating. Therefore, the pan is highly resistant to sticking and scratching, absorbs heat quickly, evenly radiates heat, ripens fast food while combating dust effectively.

The handle of Sunhouse SHS28 non-stick pan is convenient, so it can be hung on the shelf when not in use, saving both kitchen space and keeping the pan stable longer. In addition, the handle is made of heat-resistant plastic and screw firmly on the pan body, so it is absolutely safe to use the pan without worrying about burns.



Hopefully, the above information will help you to use non-stick pan more effectively and durable.

You finished reading the article "**A good tip for a non-stick pan is to be durable and not be close**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.