

How to use the kitchen from safe and effective

To use the induction cooker to be durable and to ensure safety when cooking, you need to follow the principles in the article below.

Kitchen from today is not only the type of electric stove used to cook hotpot but also the ideal kitchen for daily cooking. The kitchen is very simple to use, but if used incorrectly, it will cause the kitchen to be broken and not safe for users. So users need to follow the following safety principles:

Instructions for using the kitchen from the right and safest way

When cooking, you should not adjust the kitchen temperature from too high

The induction cooker has a very good thermal conductivity feature, so it makes the pan or pot very fast, many times faster than gas cookers. So users should not just turn on the stove to adjust the maximum temperature to avoid damaging the pan or pot. Therefore you need to adjust the kitchen temperature to the lowest level when it is new to ensure safety.



Also, absolutely do not leave the pot on the stove since the stove is operating because it may damage the pot or the stove will make a long-term error that will make the kitchen less durable.

Use specialized pan for induction cooker

The types of pots or pans made of cast iron, glass or clay pot will not be suitable for use on the induction hob. You need to buy bottomless stainless steel pots or bottom pans that will cook more efficiently.



When you use the wrong type of induction cooker, you will report an error to warn the user, making you more recognizable.

Using the induction cooker properly will save a lot of electricity

For stew or stir-fry dishes when cooking is almost done, you should turn off the stove for a few minutes because the heat in the kitchen is still enough to make your food ripe. This way will help your family save a lot of electricity.



Some other notes when using induction cooker

1. Do not place metal objects on the stove surface since the appliance is operating. Because the hot kitchen surface will cause hot metal objects to be picked up, it will burn your hands.
2. Absolutely not move the kitchen since the kitchen is in the process of cooking.
3. Limit water or food to the kitchen surface to avoid damaging the internal circuits.
4. Need to clean the kitchen after each cooking with a soft towel.
5. Do not use induction cookers in high temperature, flammable places.
6. When not using the kitchen, unplug the power immediately to ensure safety.



Top 3 kitchens from cheap and most affordable to buy today

1. Single cooker Electrolux ETD29KC - Reference price: 950,000 VND

Electrolux kitchen from the design of the kitchen surface made of extremely durable heat-resistant glass material. Modern touch panel, with off timer function helps users use the kitchen more actively.



Single induction cooker with a maximum capacity of 2,000W, divided into 8 power levels, users can adjust the capacity by pressing the "+/-" button.

In particular, the kitchen also features automatic power off when overloaded operation makes it extremely safe to use.

2. Sunhouse SHD6149 magnetic cooker - Reference price: 499,000 VND

Sunhouse's kitchen is included with a hotpot, equipped with 7 automatic functions such as cooking hotpot, keeping warm, soup, steaming, stewing, stir-frying, frying. The built-in Sunhouse SHD6149 with timer function helps you choose the right cooking time.



Electronic control panel with Vietnamese key press is easy to use. In addition, the kitchen has integrated safety features such as:

1. Self-disconnection when the current is overloaded.
2. When the overheated cooker will automatically turn off, siren.

Operating stove with a capacity of 2,000W, using magnetic bottom pan and stainless steel bottom pot to cook food more quickly.

3. Sunhouse SHD6800 induction cooker - Reference price: 699,000 VND

Induction cooker is covered with glass in the kitchen to help with bearing, heat-resistant, durable, easy to clean. Persistent pure copper heating. Sensitive touch control key.



Kitchen from Sunhouse SHD6800 menu has up to 8 modes: hotpot, stir-fry, soup, porridge, warming milk, steaming, keeping warm and baking to help women process more diverse dishes.

Hopefully this article will help you use the stove from the right way to use the kitchen more durable, ensuring your own safety.

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