

Stainless steel pot buy any good, where to buy quality assurance cheap

Stainless steel pot is a common item in the kitchen of families. The following article will give you a good buy stainless steel pot firm, where to buy good, cheap?

Stainless steel pots and pans are popular items in households, especially those using gas stoves for cooking purposes. However, choosing to buy quality stainless steel pot is equally important than buying other furniture. Therefore, the following article will give you all the experience of buying stainless **steel pots, which stainless steel pot companies are good to buy**, where to buy quality assurance, cheap price for your reference.

Quick view content

1. Some experience choosing good stainless steel pot, the best quality
2. Buy any stainless steel pot good company?
3. Where to buy stainless steel pot quality assurance, cheap?

Some experience choosing good stainless steel pot, the best quality

Choose a cooking pot on the stove?

First, determine what type of stove your family is using, charcoal, gas stove, infrared stove or induction cooker? From there, you can choose the right type of stainless steel pot.



If using a gas stove, it is not too difficult to choose a good stainless steel pot set. Because most stainless steel cookware can be used on gas stoves, whether a 1-bottom, 3-bottom or 5-bottom stainless steel pot is very suitable.

However, if you are in need of a stainless steel cookware set for induction cookers, consider carefully when buying because not all stainless steel cookware sets are available for use from where. The cooker is only used for the bottom of the pot made of magnetic materials such as stainless steel 450. The bottom of the pot structure must be flat, avoid the pots with a sharp bottom structure because that will waste heat to burn. hotter.

Selecting stainless steel material

Inox is a mixture of metals such as Nickel, Chromium, Copper, Iron, Carbon, Manganese, Silicon . so the quality and durability of stainless steel also depend on the ratio of these alloys.

Currently on the most popular market there are 3 types of stainless steel used in the production of kitchen utensils, pots and pots as follows:

1. Stainless steel 210: the composition has 18% chromium, 3% nickel. The advantage of this type of stainless steel is not reacting with food, safe to use, low cost. However, it contains many impurities, low gloss, easy to oxidize, do not catch words should be used on the induction hob.



1. 304 stainless steel: the composition has 18% chromium, 10% nickel. The advantage is no impurities, difficult to oxidize, shiny on the surface. This is the best stainless steel material, the most durable, the most flexible, the highest antioxidant capacity and therefore the highest price. However, 304 stainless steel itself is not magnetic so it cannot be used with magnetic cookers.
2. Grade 430: 18% chromium and 0.75% nickel. The advantage is that it does not react with food, is safe to use, the price is very cheap, the downside is that it contains many impurities, low gloss, easy oxidation similar to stainless steel 210. However, the outstanding characteristics of stainless steel 430 is a magnetic catch, should be used to produce pots and pans cooked on the stove from.

Choose the type of stainless steel pot

If before, stainless steel pot popular with single-bottomed pot proved to be completely inferior to other types of pot, so far it has been overcome by the three-bottomed, 5-bottomed pots. In addition to the beautiful, stainless, easy to store and clean, the stainless steel cookware set is the top priority for housewives. Let's find out about 3 types of stainless steel pots on the market today!

Stainless steel pot with 1 bottom : The type of stainless steel pot with 1 layer of stainless steel like the pot wall, usually 0.5-0.6 mm thick. The pot has the characteristics of fast heat catching bottom, but the heat dissipation is not uniform, the food is easy to burn and burnt. Suitable for boiling food, should not be used for frying, stir-frying.



3-bottom stainless steel pot : The pot is composed of a layer of aluminum in the middle of the two layers of stainless steel, helping to dissipate heat evenly, catching heat better. So frying becomes a lot easier. 3 bottom stainless steel pot is usually produced by 304 stainless steel or 430 stainless steel.

5-pot stainless steel pot: The pot has an improved bottom with 5 layers of ingredients:

1. Grade 1 is stainless steel 304, stainless, durable and of high quality.
2. Grade 2 is pure aluminum grade
3. Grade 3 is a special aluminum alloy core
4. Grade 4 is another pure aluminum layer
5. Grade 5 is 430 stainless steel, which is the catch type

Should choose stainless steel pot set instead of buying retail

One advice for you when choosing stainless steel pot is to choose a whole pot. Because each set of stainless steel cookers will design including many sizes of capacity, different to be suitable for processing dishes. Moreover, buying a whole set of pots will be cheaper than buying individual pots.

Buy any stainless steel pot good company?

Elmich stainless steel pot set from Germany

Not only famous for its unique, quality thermos, Elmich is also one of the famous brands in Germany in the field of manufacturing stainless steel pots.



Elmich stainless steel pot features a unique European inspired design that brings a luxurious beauty to the kitchen space. The products of Elmich pot and Elmich pot set are made from high-class stainless steel shiny, good anti-sticking ability to help clean easily. In addition, Stop / hot is one of the most prominent technologies used on the elmich pot to minimize heat energy transmitted to the body and handle to effectively prevent heat, in addition, the bottom welding technology 'Full induction' helps super catch words and saves 30% of fuel.

Fissler stainless steel pot of Germany

Another brand from Germany, but the Fissler brand has long been regarded as a high-end brand only for those who can afford it, because of its high price. However, today that has also improved, along with increasing living standards, many families are interested in high-end products.



The Fissler pot is manufactured on the exclusive German Cookstar technology line, with a sturdy structural base covered with 3 or 5 layers, ensuring efficient heat transfer and retention, allowing good use on any kitchen type.

Sunhouse stainless steel cookware set from Vietnam

Sunhouse is one of the most successful Vietnamese brands in the field of household electrical appliances. With a history of over 15 years of establishment and development, Sunhouse constantly innovates and constantly improves on technology to create more quality products.



Stainless steel Sunhouse pot stands out in beautiful design and luxurious design. The bottom of the pot is usually made up of 3 or 5 layers for good heat transfer and retention. Especially can be used well with all types of stoves including magnetic cookers. In particular, the design of the Sunhouse cookware set gives users a lot of choices thanks to the variety of models, types and preferential prices.

Where to buy stainless steel pot quality assurance, cheap?

Currently, the market has sold countless products of stainless steel cookware, cookware sets with all types, designs, designs, designs and prices. However, choosing a good quality stainless steel cookware set, ensuring safety and durability is not easy. Besides choosing the printing pot of famous brands, choosing the genuine distribution address is also very important. By only buying here, you can own quality products, affordable prices and genuine, long-term warranty.

META.vn is one of the reputable addresses that meet those requirements well. With over 10 years of experience in the field of e-commerce business, this is one of the facilities that provide kitchen utensils, pots, stainless steel cookers of many brands from popular to high-end, Genuine guarantee, quality with competitive prices.

Contact the hotline immediately for a free consultation:

1. In Hanoi: No. 56 Duy Tan, Dich Vong Hau Ward, Cau Giay - Tel: 024.35.68.69.69
2. In Ho Chi Minh City: 716-718 Dien Bien Phu, Ward 10, District 10 - Tel: 028.38.33.33.66

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