

# The silly faults of people using electric stoves make the kitchen break down quickly

Electric cookers today are being used by many families. However, because some of the usage habits that you are gradually making the kitchen become more and more life-long. Find out the cause.

The ancients used to say that "Of perseverance in people" is true for our lives, and is especially true in this case!



Today with the hustle life makes our time fund become limited, which is why it saves time in cooking by using high efficiency, energy efficient cookers. and wearing a luxurious look is the choice of many women. In order to meet the criteria of consumers, in addition to products such as gas stove, magnetic stove, electric stove can be said to be an optimal choice for your family's kitchen.

Thanks to the convenience as well as safe, economical, compact and beautiful design, the electric stove products are increasingly trusted, selected and used by consumers more than other types of cookers.

The electric stove is called the iPad of the kitchen. In addition to the special structure, the features of electric cookers are also extremely great: the stove is not hot when used, does not produce toxic gases such as CO, CO<sub>2</sub>; Cook both in a closed or outdoor kitchen, where there is a fan or air conditioner that still has high efficiency, the kitchen can take advantage of the old pots and pans that the kitchen and the infrared stove cannot.

Regarding the heating method and the efficiency of the gas stove is 40%, the electric stove up to 60% can see that the electric stove is cooked much faster than gas stove, the amount of heat emitted from the electric stove is

mainly to do Food is cooked, and only a very small amount is lost so it saves time when you cook and the cost of electricity.

Regarding the aesthetics of products, electric stoves are highly appreciated, with advantages such as easy cleaning after use, designs and designs are also very diverse and abundant, which will be suitable for small kitchens. Your beautiful, contributing to the warmth of the family.

Electric stove has a lot of advantages and outstanding features like that, but many people when using do not know how to use it correctly makes the family's kitchen increasingly reduce life expectancy faster. Here are two of the most common user habits that make your family's kitchen quickly damaged.

## **1. Unplug the kitchen's power plug from the power source when it is finished cooking**



Currently most types of electric or magnetic cookers, infrared cookers are sold on the market, using electric fans (radiator fans), this is an indispensable and extremely important part. Important for a kitchen. If the kitchen tray is a part that helps the kitchen to withstand the heat released, the fan will help the heat sink for the kitchen tray and the components inside.



It can be seen that the fan in the induction hob will operate continuously since turning on the stove until the stove is turned off, the fan still works for 30 seconds to 1 minute before stopping. This will help the kitchen components be cooled after cooking, helping the components to be cooled so that they won't be crushed due to sudden drop in temperature.



However, now many people who use the kitchen do not understand the operation principle of the kitchen, cooking is often the habit of unplugging the power plug from the power source, which always helps to save electricity, but in fact this is extremely harmful to the kitchen. Since, when the power is unplugged, the stove will completely turn off so that the fan will no longer work, making the electronic components inside the kitchen not cooled after the cooking process generates high temperature causing the kitchen to gradually becoming faster and reducing the life of the kitchen. Besides, when the stove is turned off so suddenly, it also makes the glass of the kitchen not to cool the fan, it is very easy to crack the glass surface. If the glass of the kitchen is broken, the replacement and repair of the glass is quite complicated and expensive as you buy a new kitchen.

## 2. Abuse of electric cookers at the highest capacity



Although the cooking time of electric stoves is much faster than gas stoves. However, the majority of such consumers still do not meet the fastness for them. When cooking we often have the habit of choosing the highest capacity of the stove to cook faster. However, this is not really good, it not only directly affects the kitchen and the internal components, but when cooking the full capacity you do, it is increasing your family's electricity bill.



When you work at full capacity for your kitchen, the kitchen has to suffer from a high capacity of electronic components, which also generate a greater amount of heat, making the most rapidly damaged components "power scallop". In fact, when cooking, you should leave it in moderate cooking mode for no longer than how much you use it at full capacity. In case you have a guest or need to cook quickly, you should give high capacity rather than cooking large capacity in regular time. So you just help the kitchen to increase the service life and

also help the family reduce the cost of electricity.

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