

# CARING FOR YOUR FRYING PAN

*When it comes to choosing a frying pan, the options are endless. With so many variables to consider such as materials, heat conductivity and different components, it's important to look at each variety before choosing the type of cookware that's right for you.*

- ✓ Match the size of your frying pan to the size of the ring you are cooking on - excess heat could cause overheating, burns and a waste of energy.
- ✓ Allow the pan to cool completely before filling it with hot water, which could cause your cookware to warp.
- ✗ Try to avoid soaking non-stick frying pans. This type of cookware should be cleaned immediately.
- ✗ Take care when cooking on a glass/ceramic hob top such as electrical, halogen, induction, electric solid plate hobs. The pan should not be moved back and forth on the surface of the stovetop as the frying pan base may cause scraping and scratches. If you need to move the frying pan, pick it straight up and put it straight down gently.
- ✗ Avoid using sharp objects such as knives or steel wool on the inside of your frying pan as this could scratch and damage the interior of the cookware. This rule is essential to follow if your pan is non-stick as doing so will remove all non-stick coating from your pan.
- ✗ Avoid putting pans into the dishwasher. Hand washing your pans will prolong their useful lifespan as harsh dishwasher chemicals can remove protective coating.

Caring for your frying pan properly will ensure its longevity. Most frying pans are versatile enough to go from the stovetop, to the oven and from there to the table. Be sure to check manufacturer's instructions as all cookware is different.

For more information regarding cookware care or to see our range of cookware, please visit our website:

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