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Necessity of having Sauce pans by Online Kitchenware

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Necessity of the sauce pans

Perfection is needed everywhere talk of peeling an orange till making its juice the steps should be precise and less time consuming to give a good quality product. Similarly the factory of the house The Kitchen where the daily required meals are prepared needs to be equipped with best available cookware to yield good food in less time with great efficiency. Out of lot of many cookwaresâ€™ here I talk of most important one thatâ€™s the sauce pans.

Use and design

Sauce pans form the most important part of the cookware as number of tasks like soup making, mashing potatoes, steaming vegetables or making rice are accomplished using it. A simple sauce pan does not serve all the purpose although undoubtedly it can be beneficial but yet for different functions that are common to our kitchen the design of the sauce pans needs to be perfect and constructed in a manner to receive full heat from the gas or stove where it is kept and make the dish quickly. There are different designs namely classic design that has straight sides, round base and a flat bottom, the second design is Windsor which has flared sides and a round base with flat bottom, another is saucier pan with wide top and rounded bottom and likewise there are many designs available.

Importance of material and handles

The material of which a sauce pan is made of needs to be carefully chosen. The materials commonly used are metals as metals are good conductors of heat. The commonly used metals are Aluminum, Copper, Cast Iron, Stainless Steel, and Carbon Steel. There is also a variety of coated or enameled cookware commonly called as nonstick ware. The material used for making sauce pans must also be chemically unreactive apart from being a good conductor. Aluminum is best for making the pans, Copper is reactive to acidic foods so it is tin coated to prevent the change of flavor of foods when food is cooked in it. Similarly Cast Iron is slow heat picker and reactive also hence itâ€™s coated with fat to prevent any sort of reaction but it rusts easily. Stainless steel is quite superior to other materials as is unreactive and resistive to corrosion also. The design of the handle is as important as the choice of the material. It decides the lifetime of the pan as handle must be made of the material that does not burn up when pan is kept on gas. The curve of the handle should be such that even a child can handle it safely.

Thus a careful design and proper choice yields best results.

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