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Small Kitchen Tips When Using Gas

Gas cookers have been around for so long and so far has been widely used in most families because of the possibility of using simple, suitable for family size for electrical energy conditions are not stable in our country. But gas prices rising gas stove should gradually lose their position and also not easy to regulate and how to handle fire safety, savings for users.

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Placement kitchen and storage

Absolutely not gas stove in a closed room because you will be severely affected if the gas leak, located in a well-ventilated places, but avoid drafts directly to the heat emitted is set to be the best performance.

Should be placed lower gas stove and kitchen about 1.5 m; place the vertical so gas will not be affected directly from the heat emanating from the kitchen.

Gas stove is placed in a well-ventilated location where the user is comfortable kitchen when cooking for a long time to heat emanating from the kitchen will inhibit the nerves affecting the health, taste the chef also affected.

Conductors gas from cylinders to the kitchen not to twist, always be directed straight to the gas agree.

Make sure the rubber tube leading gas distribution does not touch the stove or gas trapped beneath them. Attention should be placed discreetly to the wire where no problems when sanitary kitchen.

Restricting the kitchen spilled food, if there must turn off the stove and cleaned immediately to avoid rust and longest life expectancy for galleys. In addition to burning the spilled food will emit toxic gases used for kitchen, deepens direct influence health.

If the kitchen is not used in a long time, the gas valve must be to ensure the safety of gas and no losses.

When using

No open flame for cooking fans will be hooked, heat is not concentrated at the bottom of the pot, gas -consuming.

Avoid touching tripod while using or right after you finish using the kitchen, can cause burns. Designed just for cooking should restrict the fabrics drying on the stove because it may cause a fire.

If flames are not green, have gas valve immediately to check the kitchen.

If you notice unusual burning gas stove, gas leakage phenomenon, so gas valve immediately and check the gas stove or shower and wash off with water.

Always make sure the fire throat (lotus) are close to each other, while the gas will not spill out too much, not all fire hazard.

Do not go out when using gas stoves. Before you leave the house or go to bed so check again to make sure the knob ON / OFF is put in place and the gas valve is locked.

When deactivated

Gas valve to ensure no gas leak and safe for future use because the gas is not too much.

Check periodically gas pipeline because if old and very easy to creep out of gas detectors and hazardous waste.

When the phenomenon of unsafe, call a professional to inspect and repair as subjective in the use of gas stoves lead to serious consequences.

Save Gas

Moderate flame, kitchen suitable for pan-pan sizes will save a significant amount of gas.

An operation that few housewives know that it is after the gas valve should open for a while and then turn on the gas stove fire, so the fire will not be burning gas consumption has not been cited by the kitchen.

Prepare the food to cook to cook continuously until the end of the process, turn off the gas stove opening intercontinental well as gas consumption and reduce the life of the kitchen. Use the pan size larger diameter a little kitchen, a moderate flame, the largest radius of the bottom of the pot when boiling food should turn down the fire will not waste heat to the surroundings.

The type of pressure cooker, aluminum pot will help save gas by rapid thermal conductivity. It is

possible to use more metal ring, mesh wrapped around the heating fire lotus split to increase the heat to save on gas.

Good housewives have moments using comfortable kitchen!

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