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## Guide In Buying Aluminum Stock Pots

Long time ago pots werent as durable as of today. We can still remember that pots before easily cracks when highly heated. Unlike today that the highest heat of you your gas range, your pots still work fine. It is because of the development of pots today. Pots are already made out of different metals. They can be made out of copper, bronze, iron, and stainless steel and aluminum.

Stock pots are very important during special occasions like holiday seasons, birthdays and valentine days. They are helpful in cooking food for the family and loved ones. They are round with flat bottom and with handles on left and right side. Metals help conduct heat well to easily cook food. The most important thing is that these foods should not taste like these metals or taste like pans.

Today, Aluminum stock pots are most widely used in kitchen among other stockpots. It is affordable and the can conduct heat easily compared to others stock pots made of metals. That is why in order to buy new Aluminum stock pots best for your kitchen you must consider some of these guide. It is a simple guide that will help you get the aluminum stock pots you just



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need.

In buying aluminum stock pots you must consider:

1. **An ease of use.** This is a requirement that involves comfort in using that pot. Some pots are bigger enough from others. Some are wider from others. In this case size does matter. If you need a bigger pot for the big celebration then why not consider buying the big one. Otherwise, small one is already enough for your needs.

Remember that cooking in a broader pot helps you stir your food well. Secondly, you can monitor your food. On the other hand, the taller pots will make you use additional equipment in monitoring your food. You will have to exert effort too in reaching down.

2. **Safety first.** In life, we always tell everyone that you should consider safety first. Likewise in cooking and in choosing pots, we should also consider safety first. The handle should be secure in order to avoid burns. As we all know that it is heavy when full so a secure handle helps a lot in secured cooking.

3. **High quality bottom pots.** Of course, if you use your pots regularly thick and heavy bottom pots are advantage. This thick bottom will ensure to control the heat and browning. Otherwise, it will produce bottom leak in the bottom. It will



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surely serve for a long period of time if its bottom is durable.

Well, these are top guide in buying Aluminum stock pots. Only that in your kitchen a cookware set has four apparatus: saucepan, frying pan, saut pan and stock pot. The saucepan helps you heat and reheat liquids and stew leftovers. The frying pan is for cooking onions and frying fish. The saut pan is for cooking meats on the stove and making thick dishes. Stock pots are good heavy loads of food like boiled crawfish.

Ralph Crow determines the difference of the durable aluminum stock pots to expensive stainless stock pots. They are both depending on your kitchen needs.

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## **Cooking With An Induction Stock Pot Range**

Perhaps one of the biggest challenges of operating a busy commercial kitchen is efficiency. Not only do hungry diners expect delicious, flawless meals, but they also want their food served promptly and fresh. Yet quality food often takes



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time, and rushing can lead to undercooked meats, thin sauces and cold vegetables.

Induction stock pot ranges can speed the cooking process. The ranges are designed for high volume boil and simmer applications, ideal for the commercial kitchen that must make large amounts of food and keep up with ongoing food orders. Read on to learn about the benefits of induction stock pot ranges, induction cooking technology, and additional induction cooking solutions.

**Benefits of Induction Stock Pot Ranges:**

Induction stock pot ranges have the power and capability to heat food quickly, accurately and efficiently. Advanced models, can boil a gallon of water in just 150 seconds and five gallons of water in 12 minutes or less. Precise control settings allow for accurate simmers, so that consistent heat can be maintained once boiling point is reached. Durable construction, from stainless steel housings to thick glass ceramic cooktop surfaces, is strong enough to withstand the daily rigors of commercial kitchens. Induction stock pot ranges heat the pan itself, with no open flames or hot coils, leaving the surface cool to the touch for a safer and cleaner kitchen.

**What Is Induction Cooking?:**

Induction is changing the way foodservice professionals cook

Recipes from The Weekend Chef (<http://theweekendchef.com>)





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and serve food, with heating technology that cooks food quickly, safely and accurately while also saving energy. By generating an alternating electromagnetic current, the induction unit excites iron molecules in the pan to heat the pan directly, not the unit itself or the air around it. The energy produced is similar to the heat formed when rubbing one's hands together. Induction cooking is a more efficient method of cooking than traditional gas or electric range cooking, which deliver only 30 to 50 percent of the energy they draw to the pan, while induction ranges deliver 90 to 95 percent.

#### Induction Cooking Solutions:

In addition to commercial induction stock pot ranges that can boil large amounts of water in just seconds, other types of induction cooking products are improving kitchens worldwide. Countertop cooktop ranges allow for more flexible workspaces, and invisible under counter induction buffet warmers bring sleek professionalism to the buffet table. There are also heated food delivery systems, which keep food and pizzas hot during delivery for fresh service every time.

Kitty Mortland is the Marketing Coordinator for CookTek, a provider of induction cooktops and induction stock pot ranges for commercial kitchens. CookTek is changing the way the world cooks, serves, and delivers food.