

## How to maintain an enamel pot?

The maintenance of enamel pots is crucial for maintaining their good cooking performance and extending their service life. Here are some specific maintenance methods and suggestions:



### 1、 Preparation before use

#### Cleaning and coating treatment:

Newly purchased enamel pots should be cleaned before use to remove surface dust and impurities.

Coated enamel cast iron pots, whether black enamel or white enamel, usually do not require special treatments such as oiling and baking. Just wash and dry naturally before use. However, please note that different brands and models of enamel pots may have different usage instructions. It is recommended to refer to the specific product manual.

#### Boiling (for black enamel pots):

If you purchase a black enamel pot and the instruction manual or customer service recommends

boiling it, you can follow the following steps:

Clean the inner and outer walls of the cookware with warm water and neutral detergent to remove grease and impurities.

Apply a thin layer of oil (such as cooking oil) to the pot, then heat it over low heat until the oil smokes and turn off the heat.

Let the oil cool naturally in the pot to form a protective film. This process helps to enhance the durability of the enamel layer.

## 2、 Precautions during use

Fire control:

When using an enamel pot, avoid excessive heat and it is best to use medium to low heat for cooking. A large fire can easily cause a sharp increase in temperature inside the pot, resulting in damage to the enamel layer.

Avoid empty cooking, that is, do not heat the pot without food or liquid inside. Empty burning will cause the temperature of the pot to be too high, increasing the risk of enamel layer peeling off.

Ingredients and cooking methods:

When cooking, try to cover the bottom of the pot with food or liquid to avoid local overheating.

Enamel pots are not suitable for storing acidic or high salinity foods for a long time to prevent corrosion of the enamel layer.

Selection of spatula and tools:

Use silicone or wooden spatulas to stir fry vegetables, avoiding scratching the enamel layer with metal spatulas or sharp tools.

## 3、 Cleaning and maintenance after use

Timely cleaning:

Immediately clean the inner and outer walls of the cookware with warm water and neutral detergent after use to avoid food residue sticking to the pot for a long time, making it difficult to clean.

If you encounter stubborn stains or scorch, you can soak them in baking soda or white vinegar before cleaning. But do not use steel wire balls or hard brushes to scratch the enamel layer.

Drying and Storage:

After cleaning, place the cookware in a well ventilated area to air dry naturally or wipe dry with a clean cloth. Do not directly rinse the hot pot with cold water or cover it with a damp cloth to prevent water vapor accumulation.

When storing, avoid stacking or colliding with other hard objects to prevent damage to the enamel layer. It is best to place the cookware in a dry, ventilated, and dust-free place.

Regular maintenance:

For black enamel pots, regularly drying the water on low heat and applying a thin layer of oil on the inside of the pot wall can enhance the durability of the enamel layer and prevent rusting. But please be careful not to apply excessive oil to avoid affecting the cooking effect.

## 4、 Other precautions

Avoid washing enamel pots in the dishwasher because the water column pressure in the dishwasher is high and the detergent may contain corrosive ingredients that can damage the gloss and durability of the enamel layer.

If the enamel pot is not used for a long time, it is recommended to apply a thin layer of cooking

oil on the edge and wall of the pot to isolate the air and avoid oxidation and rust.

In summary, the maintenance of enamel pots requires sufficient attention and careful care before and after use. By using and maintaining enamel pots correctly, we can maintain good cooking performance and beautiful appearance, thereby extending their service life and bringing more fun and convenience to our cooking life.

### **Product issue**

1. Eye problems. During the casting and cooling process of cast iron, a large amount of gas is generated, which forms small air holes on the surface of the pot. Even if enamel color is sprayed on it, it cannot cover it up. Upon closer inspection, black small holes can be found on the finished product. In theory, this is normal. We cannot nitpick, but when we carefully select, there are still relatively few flaws, so we need to carefully choose.
2. Impurity issue. If it is a very small black dot, it is not an eye for breath. It may be impurities floating in the air during enamel spraying, which is difficult to avoid. As long as it is not serious or very large, it can be tolerated.
3. The problem of insufficient enamel layer. The logo on the lid of the pot sometimes appears slightly blackened, which is due to insufficient enamel layer. Try to avoid it as much as possible, and slight ones can be tolerated.
4. The entire body of the enamel pot is made of cast iron material, and the lid itself is relatively heavy. After repeatedly opening and closing the lid, it is highly likely to cause wear and tear at the edge of the pot body, thereby reducing the airtightness (the effect of the miniature pressure cooker is reduced).

### **Precautions**

1. Look at the lid of the pot. First, look at the top of the pot lid. It is required to have a uniform and beautiful color, which is basically not a problem.

Check for air holes, impurities, and other issues. Impurities are almost inevitable, but if the lid is red, it cannot be seen, and the orange one is very obvious. The phenomenon of blackening of trademark characters is quite common, which is because the enamel layer in this area is a bit thin, but there are also good ones. Looking at the edge of the pot lid again, it's the easiest place to get angry, sometimes so much that it's unbearable, and there shouldn't be any bumps or damages. Finally, looking inside, there are often indications such as capacity on top. If the markings turn black or the white enamel is too thin, be extremely careful because once used, these black parts will enlarge and become black like Song typeface, which is due to the nearby white enamel being brushed off when brushing the pot.

2. Look at the pot body. First, look at the edge of the pot, there should be no damage. This is the most easily damaged area in the future, so it is important to choose the right one when buying. Looking at the pot body again, there should be no major problems with impurities or air pockets. Thirdly, look at the bottom of the pot. The bottom of the pot is relatively thick, but it is also very easy to wear out. In the future, it should not be placed directly on the stove. Finally, when looking at the pot, the white enamel inside must be evenly distributed without any air pockets. If there are any problems inside the pot, they should not be ignored and should be replaced whenever possible.

3. Then put the lid and body of the pot together and check the sealing. The method is to place it

on top and press it around to see if it is lifted. If it is lifted, it is not sealed. A pot with good sealing can reach higher temperatures.

4. Look at the size. Generally speaking, a 24 centimeter circular stew pot is the most widely applicable size, suitable for families of three to five people. This size can stew whole chickens or ducks that are not very large in volume. If there are two people in the family, a 22cm diameter enamel pot is enough to meet the cooking needs of two to three people