

Main kw /Topic: Fire safety while baking or frying on cooktops

Keyword: -

Landing Page: www.kitchenfirestop.com

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H1: Tips to Avoid Fire While Baking/Frying On Cooktops

When we talk about fires, it is safe to say that careless cooking and kitchen practices are considered to be one of the leading causes of home fires. Knowing that there is a live fire present in kitchens whenever we cook, it is important to take extra caution to keep yourself, your family, and your home safe from fire damage. However, there are just situations where fire accidents happen even with all the precautions you take. Considering this, here are some tips on how to further avoid fire, whether you are cooking or baking on a cooktop.



H2: How to fry or bake on a cooktop?

We all know that stovetops are for cooking and ovens are for baking. However, sometimes we would still like to give baking a try or to fry a frost. Taking this into consideration, there are actually several ways on how you can convert your cooktop to be a DIY oven for your baking needs. Here's how you can turn your stovetop into an easy oven:



- Take notably large cookware that is big enough to fit smaller pieces of cookware inside. This large pot should also come with a tight-fitting lid.
- Place a wire rack inside the large rack to serve as a spacer inside.
- If you do not have a wire rack, you can opt for something simpler such as stones, ceramic tiles, and sand. What is important is to make sure that there is space between the bottom of the pot and the bakeware so that heat and hot air can be distributed and circulated instead of simply cooking the bottom of the pan.
- Then, place your smaller bakeware inside the large pot and on top of the wire rack and tightly close the lid above.
- This setup will be able to provide heat that will circulate hot air throughout the whole pot and somehow mimic an oven.

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H2: Fire Prevention Tips when Baking/Frying on a Cooktop

Considering that the DIY stovetop oven would now use propane or natural gas burners, the possibility and risk of fire are more likely in comparison to using an actual oven. Cooking, in general, is high risk. With that, here are some important fire prevention tips that you can do to keep your kitchen as safe as possible:

- While baking takes a long time to finish, it is still important to never leave anything cooking unattended, especially when using a gas stove. Considering that the cooktop oven is DIY, it is better to keep a closer eye on what you are baking or frying to make sure that nothing unusual happens.
- Keep flammable/combustible items away from the stovetop. It is better to keep items such as dish towels, potholders, and paper towels in a cabinet, drawer or a holder that is unlikely to catch fire accidentally.
- Install fire and smoke detectors in the area for a safer and controllable cooking experience.
- Install KITCHEN FIRE STOP a certified residential kitchen fire suppression system into your range hood for 100% kitchen fire safety.

H2: Conclusion

As mentioned earlier, kitchen accidents are widely considered as one of the leading causes of home fires. Considering this, it is extremely important for people to take extra care and precaution when cooking or baking in the kitchen. Hopefully, this article provided you with enough information on what to do to keep your kitchen safe.