

Why we have to clean soot of our cooking pans?

When cooking, you put your cooking pan on a stove.

Heat from the stove makes the pan hot and then the pan makes water hot.

Therefore heating the cooking pan is the most important factor for effective cooking which results in reducing fire wood consumption and cooking time.

How can you improve to heat your pans effectively?

Yes, you can do it! It is easy.

Clean soot from your cooking pan.

If your cooking pan , saucepans, kettles are black with soot in 1mm thick, your firewood consumption and your cooking time will double, which is great amount of loss for both your life and your Mother forest.



You consume two times of fire woods if only 2 mm soot attaches on your cooking pans.

How can you keep your cooking pan clean for long time?

In case you use three -stone type, or Lao type stove, soot will attach on the pan and be accumulated soon. you must clean them often, say, every tenth day. Otherwise.....



The combination of Rocket stove and Cleaning of cooking stove will make your eyes open wide!

Rocket stove will reduce soot as soot itself is burnt inside the stove body. Your cooking pan keeps clean for long time comparing to other cooking stoves. Therefore you can reduce firewood consumption and cooking time for long time.....**But don't forget to keep your cooking pan clean always!**

