

DOCUMENT

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SCORE

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**98** of 100

ISSUES FOUND IN THIS TEXT

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**3**

PLAGIARISM

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Checking disabled

**Contextual Spelling**

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✔ No errors

**Grammar**

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✔ No errors

**Punctuation**

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✔ No errors

**Sentence Structure**

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✔ No errors

**Style**

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**3**

Passive Voice Misuse

2 

Wordy Sentences

1 

**Vocabulary enhancement**

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✔ No errors

The material, the coating, the thickness, the shape and, of course, what we intend to cook!

What material?

Aluminum is lighter to handle and heats quickly and evenly. It adapts to all types of kitchen utensils and accepts both ceramic coatings and conventional anti-adherent coatings.

Excellent heat conductor ensures a homogenous temperature distribution throughout the cooking surface.

Aluminum can be used for all heat sources, although a stainless steel ferromagnetic disk is required to be compatible with induction.

There are different manufacturing methods for aluminum utensils:

- a. Pressing: It is a disc that is formed <sup>1</sup> by means of <sup>2</sup> a press of the order of one hundred tons. With this system, there is a great <sup>3</sup> risk of deformation over time. It is also impossible to differentiate the thicknesses of the bottom and the wall.
- b. Forged: Same manufacturing principle in pressing but pressed using a pressure of several thousand tons. This method allows obtaining the wall thickness in the order of 3 to 5 millimeters.
- c. Aluminum "cast": The aluminum is melted at 700 °C and injected into a pressure mold. This technique allows to vary the thickness of the required raw material for example of the bottom or the walls and ensures a perfect dimensional stability due to the absence of mechanical tension. Ideal for intensive use.

Steel: It is resistant to scratches and suitable for high temperature but poor heat. It oxidizes quickly and requires special care, as it does not tolerate the step in the dishwasher or the use of detergents. Stainless steel, for its resistance, to corrosion facilitates maintenance. To improve conductivity and temperature distribution requires adding an aluminum disc to the base.

Copper: an Excellent value of thermal conductivity that makes it very sensitive to changes in temperature.

However, copper oxide in contact with food is toxic.

- 1 Passive voice
- 2 [~~by means of~~ → using]
- 3 Overused word: *great*

Copper kitchen utensils are covered with a protective material: stainless steel or tinfoil.

### Coating

PTFE: Commonly known as Teflon, it is a release of approximately 40-micrometer coating which is very useful for fresh cooking, eggs, ideal for meat, fish, vegetables, and simmer. The PTFE begins to degrade from 250 ° C. For several years the PTFE has been free of the PFOA molecule.

### Ceramic:

It cannot be considered anti-adherent, on the contrary, the ceramic coating allows the consumer to carry their food at high temperatures (350 ° C) while ensuring easy cleaning. This coating is especially suitable for aluminum products for cooking at high temperature.

The thicker, the better?

There is no mystery, if we cook with a thick bottom, regardless of the material, the food prepares well. A base of 6 mm of minimum thickness ensures a good<sup>4</sup> distribution of the heat. The thick top does not provide any benefit: the distribution is not improved<sup>5</sup>, and the product becomes heavy<sup>6</sup> and difficult to handle. Low-end utensils often have a thin bottom 3 to 4 mm thick, which over time deforms.

What form?

The form is probably what we know to choose easily: We often have preferences, but it may be interesting to see what manufacturers recommend according to the traditions of different countries. This can give ideas for us to innovate in the kitchen of the house. But the key to form is to feel comfortable with the tool in hand and be able to confidently make the recipe that you want to do.

<sup>4</sup> Overused word: *good*

<sup>5</sup> Passive voice

<sup>6</sup> Overused word: *heavy*