

EQ - Aluminum Foil

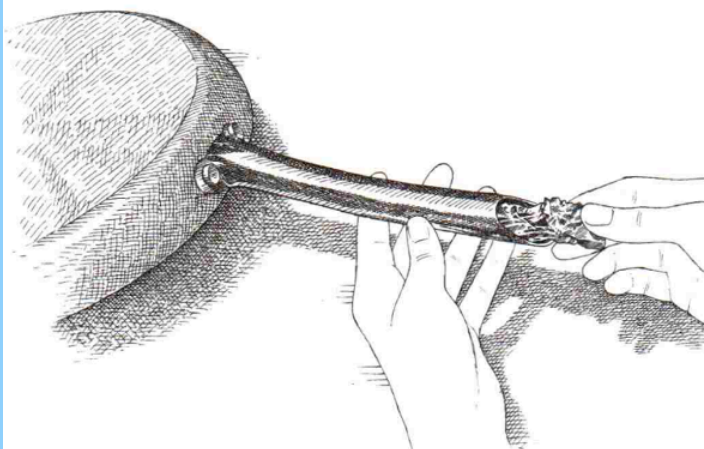
Aluminum Foil



- Name: Aluminum Foil
- Description: Aluminum foil is a thin, heat-resistant sheet use to wrap, cover, or line foods for easy baking, roasting, steaming, and storage while keeping moisture in and preventing sticking.

Uses

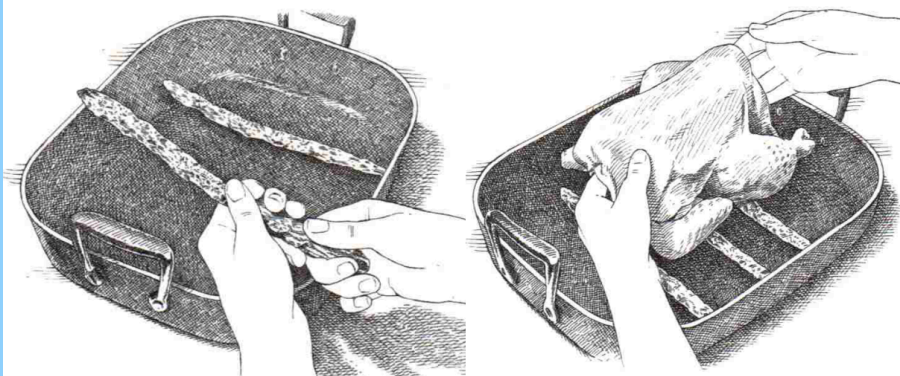
Cool Hollow Handles



Skillets with hollow handles often heat up enough to require pot holders. Using aluminum foil to line cookware handles is a brilliant solution for keeping them cool.

[Link for more detail](#)

Create Structural Tools



Aluminum foil is a flexible, moldable structural aid that can be formed into supports, spacers or ties, allowing you to create temporary frameworks, elevate items, or fasten components together during cooking.

[Link for more detail](#)

Create Containers



Aluminum foil’s ultra-flexible, moldable nature lets you quickly fashion custom-fit containers or liners that snugly match any shape or size you need for holding or baking food.

[Link for more detail](#)

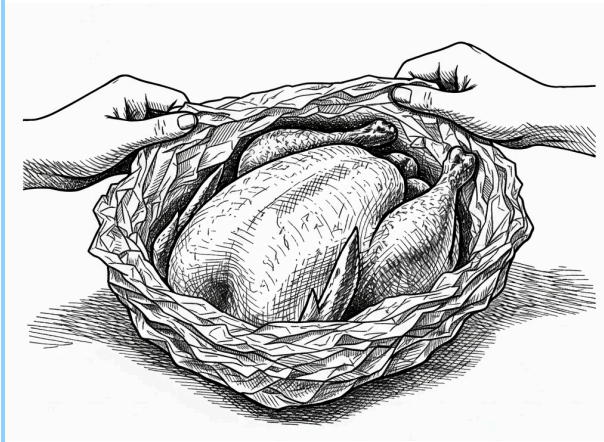
Easy Clean up



Aluminum foil creates a disposable, non-stick barrier that lets you bake or cover food and then simply toss it away for effortless cleanup.

[Link for more detail](#)

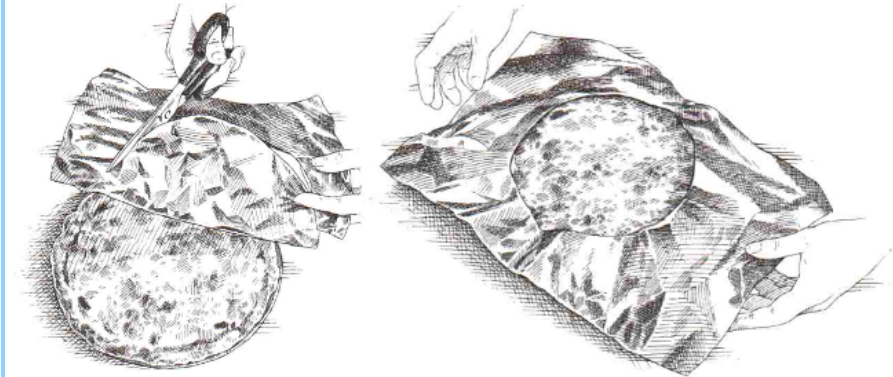
Keep Food Warm & Moist



Aluminum foil is effective for keeping food warm as it traps heat and reflects it back towards the food, preventing heat loss. It can be used by wrapping food directly or covering containers to maintain warmth for a longer period.

[Link for more detail](#)

Protect from burn



By wrapping or tenting delicate spots with aluminum foil—you create a barrier that keeps those areas from direct

radiant heat, preventing over-browning or scorching while the rest of the dish cooks evenly.

[Link for more detail](#)

Reduce Stove Flame



Aluminum foil can create a buffer between a burner and a pot to maintain a gentle, low level of heat at the barest simmer for a long time by elevating your pot.

[Link for more detail](#)

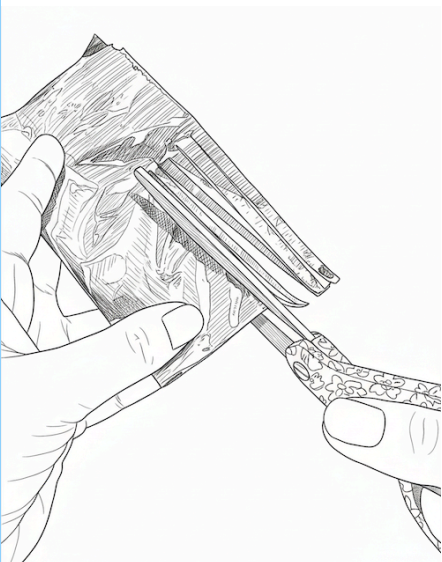
Scrub Caked on Food



Crumpled aluminum foil conforms to irregular surfaces, providing a reusable, abrasive scrub that reaches tight corners and uneven textures better than conventional pads or steel wool.

[Link for more detail](#)

Sharpening Scissors



Fold a sheet of aluminum foil several times into a thick strip, then cut through the layered foil repeatedly with the scissors; the abrasive surface of the foil hones the blades, restoring a sharper edge for light cutting tasks.

[Link for more detail](#)

Awareness

- Avoid using aluminum foil with acidic foods —like tomatoes, vinegar or citrus—can corrode or discolor aluminum.
- Avoid aluminum foil for baked goods use a reusable silicone baking mat or parchment paper:
 - There's a good chance the bottoms will brown or even burn because aluminum is a high conductor of heat.
 - There's a good chance foil could rip when goods stick onto it.
- Never microwave with aluminum foil as it can start a fire.
- It is safe at any temperature ranging from -40° F to 650° F.

Supports

Kitchen Storage

- Store box of foil lid-side down so lid won't stick up and catch the drawer from opening. [^](#)
- Store box of foil in six-pack container. [^](#)