

Points To Remember Before Using Cooking Spray

Always read the label before using cooking spray to ensure it is safe for the intended use and surface.

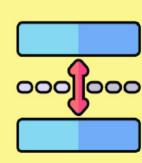




Never use cooking spray on non-stick pans or damaged or worn surfaces, as it can cause further damage or even a fire.

Shake the can well before using it to ensure an even spray.





Keep the can at least six inches away from the surface you are spraying to avoid oversaturating and creating a sticky residue.

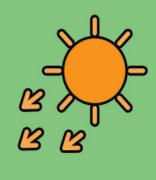
Use only as much as necessary to coat the surface lightly. Excessive use can lead to excess fat and calories in your food.





Avoid spraying near open flames or heat sources, as the spray can ignite.

Do not store cooking spray near heat sources or in direct sunlight, as it can explode or catch fire.





Always properly store and dispose of the cooking spray can according to the manufacturer's instructions to prevent accidents or injuries.



Source: https://www.momjunction.com/articles/best-cooking-sprays_00748955/