

Doing Dishes Became a Breeze with Scrub Brush for Pots & Pans

If your dish-cleaning arsenal consists solely of old sponges and worn-out brushes, it's time to think about a few changes. It is much easier to do the dishes if you have the correct tools and don't have to scrub the same area for five to ten minutes.

The correct tool is nothing other than the [scrub brush for pots and pans](#), made from biodegradable resources. The sustainable swap assists you in replacing metallic plastic pot scrubbers that you may be used in the kitchen or for basic household cleaning.

From the bristles to the handle, the entire structure is made of environmentally friendly materials. In addition to having a wooden handle, it also has firm plant fiber bristles that are a blend of palm and sisal plants.

Bristles are strong but malleable and are specifically made to withstand heavy-duty cleaning; they are excellent for scrubbing out stains and debris, removing tags from containers, and removing build-up from tubs and showers.

This brush performs nicely on various surfaces, mainly cast iron. It's safe to use on ceramic and non-stick cookware as well. You can use one set for 6 to 12 months.

You will need to follow a few care guidelines when using these scrubbers. When not in use, hang them to dry or place them on a clean towel to allow the bristles to drain. Make sure that you never keep the wood submerged in water as this will wear out the wood and cause it to split and lead the natural bristles to come loose.