



## WOOD COUNTY BOARD OF DEVELOPMENTAL DISABILITIES

# Pot Stabilizer



A pot stabilizer for cooking is designed to keep pots and pans steady on stovetops. It typically consists of a heat-resistant ring or support frame made from silicone, metal, or other durable materials. The stabilizer prevents pots from sliding or tipping, which enhances safety during cooking and ensures even heat distribution. It's particularly useful for round-bottomed cookware, small saucepans, or when an individual is unable to stabilize the pan. Some pot stabilizers simply suction to the cooktop surface and can fold, making it easier to store.

## Product Highlights

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KEEP POTS AND PANS  
STABLE

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HANDLE OF POT SLIDES  
INTO THE FRAME

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SUCTIONS TO  
STOVETOP

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PROMOTES SAFETY  
WITH COOKING

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## FOR MORE INFORMATION

If you think this device may be beneficial to you, please contact your SSA and request an individual health supports consult.

If you are a provider seeking training or consultation contact us at:  
[remotesupport@woodcountydd.org](mailto:remotesupport@woodcountydd.org)

