



How to Fix a Loose Cookware Lid Handle

This step by step repair guide will show you how to fix the loose handle on your glass cookware lid, whether it is for a pot, pan, or wok!

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INTRODUCTION

When the dish lid is being used for daily food preparations, the nob starts to lose its grip on the glass. Having a loose dish handle would cause injury when the glass loses its grip from the handle and falls apart. This guide will show how to repair the lid handle at the minimum cost which will be convenient for anyone.

Step 1 — How to Fix a Loose Cookware Lid Handle



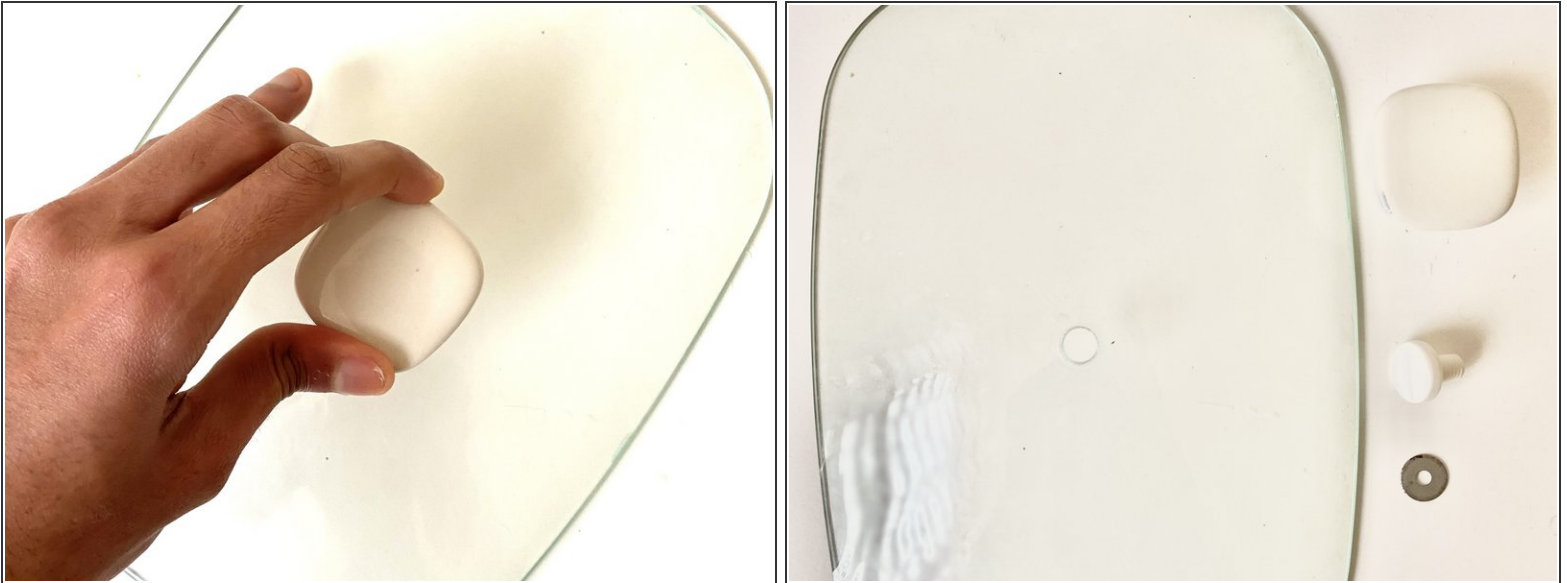
- Wash the glass of the lid with hot water.
- ⓘ Be sure to scrub underneath and around the handle.

Step 2



- Clean the glass lid with a dry piece of cloth.
- ⓘ Make sure to especially clean below and around the handle.

Step 3



- Unscrew the handle from the lid and remove the screw and washer.

Step 4



- Clean the hole of the handle with a drop of vinegar and baking soda.
- ⓘ Firmly apply the drop of vinegar and baking soda below and underneath the hole, which will clear the surface of any dirt.

Step 5



- Clean the screw and washer with a drop of vinegar and baking soda.
- Allow the parts to dry for about 1-2 minutes.

Step 6



- Apply super glue around the hole of the handle.

⚠ Be cautious when using super glue that you don't spill it over the bigger glass surface.

Step 7



- Quickly install the handle back onto the lid using the screw and washer.

⚠ Be careful not to touch the glue with your fingers.

- Once again keep it dry for about 4-5 minutes.
- The loose handle on your glass lid is fixed and ready to use.

To reassemble your device, follow these instructions in reverse order.