

FAQ

Glass

Q. What causes bumping?

A. When water does not boil even when its temperature exceeds the boiling point (100°C), that is called “overheating.” When overheated water is exposed to impact (shaking, mixing, etc.), it suddenly boils up and hot water of nearly 100°C spurts out. This is called bumping.

[Attention!]

Bumping is very dangerous because hot water spurts out. When water takes a long time to boil, stop heating immediately. Leave it without touching it to avoid impact. Move the glass container when the hot water cools down.

*Bumping could occur with a stainless steel pot that has relatively slow thermal conduction (heat-retaining pot). It can also occur not only by heating directly over a flame, but also by microwaving.

[Suggestion]

Bumping can be prevented by avoiding overheating and helping water to bubble. For example, heat water with a wooden chopstick or a piece of wood in it, or heat it while mixing it with a chopstick or spoon.

If we compare bumping to a volcanic eruption....

