

FAQ

Microwave Cooking Ware

Q. Do I need to be careful when microwaving certain foods?

A. Some foods may explode when microwaved. Avoid microwaving these foods with this product, or check the solution for the food you will microwave.

Food	Issue	Solution
Eggs (raw or boiled)	Explosion	Break the egg and then beat it or prick the yolk. Microwave the egg a little at a time, watching it while it cooks.
Shelled foods (Chestnuts or Ginkgo nuts or Shrimp, etc.)	Explosion	Remove the shell. Microwave the food a little at a time, watching it while it cooks.
Foods with skin or a sticky outside layer	Explosion	Remove the skin or make cuts in it. Microwave the food a little at a time, watching it while it cooks.
Thick liquid (Curry or Fresh cream)	Bumping (explosive boiling)	Take care not to overheat. Microwave the food a little at a time, watching it while it cooks.