

## What dishes can be used in the microwave?

The miracle of technology, the microwave oven took pride of place in our kitchens becoming next to oven, multi - steamer and other useful appliances. Thanks to her, we can quickly reheat food and defrost food to create a low calorie but tasty treats. Empirically identified a list of foods not suitable for cooking such as eggs without a special device. Do you know what dishes can be used in the microwave, This issue still causes confusion among many. Choosing the right option is not so complicated if you know all the nuances. The main characteristic of the material from which the prepared containers of different size and shape and also cover for them. The manuals typically contain the following requirements for heat-resistant and refractory. These seemingly identical quality, in fact, radically different. Heat resistant so can withstand temperature of not more than 140°C while refractory to 300 ° C. Agree the indicators varies. In the category of heat resistant bowl for microwave are included Flatware is made of the following materials can be used in conventional ovens where food processing is carried out only by microwaves. Refractory ceramic porcelain and glass are made by special technology which provides not only the processing and hardening. Suitable for oven and combination microwave ovens. Although the pan is made of glass can come in handy when cooking on a gas or electric stove. Heat-resistant cookware as well as the fireproof glass or porcelain it is not recommended to test for a temperature difference for example not to pour cold water on the still hot container or put the refrigerator in a hot microwave oven and also to lower hot plate on a cold surface, or dipping in water. The contrast can lead to the fact that the walls of the bottom of the crack will crack will appear small cracks. The category of unsuitable options first and foremost are the pots pans ladles and others like them made from any metal or alloy. Taboo applies to almost all the kitchen utensils used for cooking on conventional gas stove cast iron copper enameled steel. If you don't want explosive impact, literally, on their application do not even think. Don't fit plates with gold silver metallic edges or patterns. When their heating stove spark might break. This group got crystal glassware and cruets from a conventional plastic. When heated in the microwave the first burst of the second melt. Need delicate handling. They should be used only for defrosting

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