

Microwaving Water

✓ Micro waved water and other liquids do not always bubble when they reach the boiling point. They can actually get superheated and not bubble at all.

✓ The superheated liquid will bubble up out of the cup when it is moved or when something like a spoon or tea bag is put into it.

✓ It can occur anytime water is heated and will particularly occur if the vessel that the water is heated in is new, or when heating a small amount of water (less than half a cup).

Cause : The water heats faster than the vapor bubbles can form. If the cup is very new then it is unlikely to have small surface scratches inside it that provide a place for the bubble to form. As the bubble cannot form and release some of the heat has built up, the liquid does not boil and liquid continues to heat up well past its boiling point. A bump or jarred action cause the bubbles to rapidly form and expel the hot liquid.

Prevention:

✓ Do not heat any liquid for more than two minutes per cup.

✓ After heating, let the cup standing the microwave for thirty seconds before moving it or adding anything into it.

Home Safety!

