

## Corning Ware - Warning Younger than 25 Years Old!

At about 5:30 PM there was a loud bang from the oven. Sylvia opened the oven door and the Pyrex dish had shattered into a million pieces. The roast beef (our first in many months) was peppered with small shards of very sharp glass. Normally, I am quick to inform Sylvia she did something stupid. However, this time she was no where near the stove when it blew. I shovelled the glass and the now mashed potatoes into a bucket with two putty knives. I then sucked the remains with the shop vac. I let everything cool down and then scrubbed the oven with Simple Green and some hot soapy water. It took over an hour to clean up the goo. Upon completion I ran the oven empty to see if the temperature controller was working okay.

I suspected the oven got too hot and the dish simply blew. This was not the case however. The oven came up to temperature and cycled normally.

We threw a disgusting frozen pizza in the oven and it cooked okay. What is going on?

I Googled exploding Pyrex dishes and got ten million hits. Exploding Pyrex is very common. Here is the story. A long, long time ago in a country we all know and love was a company named Corning. They made Pyrex dishes. The material they used is called borosilicate glass. This stuff is indestructible. But like everything else, the Bottom Liners had a great idea: sell the technology to another company. **The Chinese discovered that using soda lime glass was almost as good as borosilicate glass and a lot cheaper.** Today, Wal-Mart is the largest distributor of Pyrex products. **Corning not only sold the technology to a company called World Kitchen, they also sold the rights to the original Pyrex logo. Seamless.** The consumer will never know.

Now it seems people are getting hurt using soda lime Pyrex. We were lucky because the dish broke while the oven was closed and the damage was limited to the oven cavity. Others have been less fortunate. Some dishes explode when they are lifted from the heating rack in the oven with devastating results. Some people are heavily scarred. World Kitchen is in denial. They say that the dishes are another brand, not theirs. Contrary to their denials the victims usually have more than one of these dishes and the Pyrex logo is clearly visible.

If you buy a Pyrex dish beware. The label on the front says oven safe, freezer safe, microwave safe. The instructions on the back tell another story.

You cannot move a soda lime Pyrex dish from the freezer to the oven and expect it to survive. The fine print goes on and on about what you are not allowed to do with the Pyrex dish. The fine print has prevented World Kitchen from being sued because they have warned the consumer that their Pyrex dishes are junk from the get go. And they are the same price as the original Corning dishes. What a bunch of losers we all are for buying this crap.

What to do?

If you own borosilicate Pyrex dishes no fear. They have to be more than 25 years old to be sure they are indeed Corning dishes. I am not sure if the old Pyrex dishes have anything stamped in them that indicates they are made by Corning. You may continue to use the soda lime dishes for holding stuff. **Just do not attempt to roast or microwave with them as the hazard is very clear.**

The reason the soda lime dishes let go is that over time they develop micro-cracks. **Once a few micro-cracks are present and once some liquid finds its way into the cracks you have the bomb situation. The liquid is like shoving a crowbar in the dish and pulling it apart. Super heated liquids expand rapidly and it is the super heated liquids that force the soda lime glass to shatter into tens of thousands of shards.**

Since Corning no longer makes Pyrex and Sylvia proudly holds a large collection of the soda lime Pyrex, we decided that one bomb in the kitchen is enough. The Pyrex dishes will go bye-bye in this week's trash. I do not know what we will use for cake and pie dishes going forward. If you have some suggestions we are listening. I strongly urge you not to use the soda lime Pyrex for the oven, to

stovetop or microwave. The slightest invisible crack is all it takes to have a mess and a possible injury.

As to World Kitchen: them and their cheap dishes. In case you are wondering: **World Kitchen is not a USA company.**

**Now, I will definitely keep my old Pyrex & Corning dishes!**

Read the "official" info at [www.consumeraffairs.com/news04/2008/08/pyrex.html](http://www.consumeraffairs.com/news04/2008/08/pyrex.html)  
It's an "eye-opener".

#### First reports

[ConsumerAffairs.com](http://www.ConsumerAffairs.com) was the first to report on the dangers of exploding Pyrex dishes in a December 2005 story that reported six peculiar and frightening stories of consumers whose Pyrex baking dishes spontaneously exploded. Since then, the number of complaints has skyrocketed to 350 with new ones coming in every week. "When I pulled the dish out and went to put it on the stove so I could serve it, the dish exploded in my hand," wrote Tony of Chicago. "The sauce poured down my leg which caused me to fall and burned my leg and glass cut my calf. There were shards of glass embedded in my wall and cabinets."  
"I was baking chicken with broth at 350 degrees in a Pyrex pan," wrote Samantha of Norwich, Conn. "I took it out of the oven to see if it was done and was returning it to the oven when it exploded in my hands. One of the falling pieces landed on my bare foot, crushing the joint of my big toe and breaking it along the phalange of the same toe."

"Estimated six-week recovery period," Samantha continued. "Doctor says definite development of arthritis in the joint in the future."

Tale of two pans. Photos supplied by readers.



#### Scalding shards

In many of the complaints, **the dish explodes while baking, causing internal damage to the oven, or scatters scalding pieces of glass that damage furniture, carpet and other property.**

When Julia of Lyme, Conn. removed her Pyrex dish from the oven, it shot hundreds of "dagger-shaped" pieces all over her kitchen and even bounced off the back of a chair her two-year-old was sitting in 10 feet away, she said in a phone interview. Her husband rushed to collect the scorching pieces, which cut and burned his hand, but he was too late and their landlord's linoleum floor is now polka dotted with quarter-sized melt holes.

#### Not responsible'

In every known case, World Kitchen, the manufacturer of Pyrex bakeware, has told these consumers that it is not responsible for the damage.

While the severity of injury and property damage varies, many complainants soon discover that their experience is not unique.



Injury to a baker's knee.

"The more people I had to explain my inability to work, walk, or play to, the more similar stories I heard. Even the nurse at the hospital said she broke a bone and cut herself terribly when the same thing happened to her," Samantha wrote. "I was astonished that so many people have had this happen to them and I have never heard anything about it."

A spokesman from World Kitchen wrote in an e-mail that the reports of explosions comprise an extremely small percentage of the 370 million Pyrex dishes on the market, and are often the result of the consumer failing to read the instructions or of a consumer mistaking a competitor's product for a Pyrex dish.

On the front of a new Pyrex dish ConsumerAffairs.com purchased, the product's label clearly states that it is "freezer safe ... microwave safe ... dishwasher safe ... oven safe."

But the **fine print** on the **back** tells a different tale:

"Avoid severe hot and cold temperature changes. ... Use minimum amount of cooking time. ... No stovetop, broiler, toaster oven, microwave, browner or any other direct heat source. ... Do not add liquid to hot dish or place hot dish or glass cover in sink, immerse in water or place on cold or wet surfaces."



The front of the Pyrex label



Read more on Consumer Affairs site: <http://www.consumeraffairs.com/news04/2008/08/pyrex.html>

WARN others ! AAALLL