

FAQ

Microwave Cooking Ware

Q. What should I do to prevent rice from boiling over?

A. Due to the characteristics of your microwave or the type of rice you cook, you may not be able to prevent it. We cooked rice by following our recipe with using our XRC-100 (please see the photo) and confirmed that boiling over happened about 30% of the time. The probability may increase due to the following:



XRC-100

[Reason]

The quantities of rice and water don't match. When a lot of water is used for a certain amount of rice, the rice is likely to boil over. When an amount of water exceeding the recommended water line is used or when the quantity of rice is too small, the probability increases.

[Suggestion]

If you want to absolutely prevent it, please try a "**heating twice**" method.