

<https://clark.com/family-lifestyle/pyrex-glass-bakeware-shattering/>

## Pyrex glass dish explodes in Clark Howard's kitchen

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Just recently, a brand new glass Pyrex casserole dish suddenly exploded while Clark Howard and his family were eating, causing quite a scare.

Clark said the bakeware broke into a zillion little pieces, sending shards of glass up to 15 feet across the room.

### Pyrex bakeware explodes; scatters shards of glass

"All of a sudden, there was a loud explosion. Everybody closed their eyes for an instant and then opened our eyes back up and we're all covered in glass," Clark recounted on the radio show. "I've never heard or seen anything like it in my life."

Clark's 11-year-old son, Grant, said a piece of glass bounced off the edge of his left eye, but he was not hurt because his eyes were closed at the time.

Thankfully, there were no serious injuries — just a few very minor cuts.

Clark said a chili tortilla bake was cooked in the dish at 375 degrees for 25 minutes. After cooling for five minutes, it was moved to the dinner table. The dish shattered about 15 minutes later.

In 2010, Consumer Reports tested Pyrex and other popular brands of glass bakeware.

CR said Pyrex is made from soda-lime glass, but many years ago it was made with a type of glass called borosilicate, which is still used in Europe to this day.

Manufacturers say soda-lime glass is less likely to break when dropped, but how does it stand up to temperature changes?

Consumer Reports lab tests found American-made soda-lime bakeware that was exposed to extreme heat and placed on a wet counter shattered every time.

In the same test, European glass bakeware made from borosilicate didn't break.

World Kitchen, the Illinois-based company that makes Pyrex, said the CR investigation was flawed and stands by the safety record of its products, which are in about 80% of U.S. homes.

### Pyrex: Our bakeware is safe

World Kitchen, the Illinois-based company that makes Pyrex, provided this statement via email:

PYREX is and always has been safe for use in accordance with its Safety & Usage Instructions. PYREX® glass bakeware has an outstanding safety record, established over decades.

Since 1998 World Kitchen has manufactured nearly 370 million PYREX glass products for sale in the marketplace. A very small number of consumers have reported to World Kitchen that their PYREX glass bakeware unexpectedly broke. Breakage can occur

when any brand of glass bakeware is subjected to severe temperature changes or other misuse that our Safety & Usage Instructions specifically warn against.

We value our consumers and want them to use PYREX glass bakeware properly, as millions of consumers have done for generations. That is why we sell all PYREX glass bakeware with Safety & Usage Instructions, which are also available on our website (<http://www.pyrexware.com/>). If consumers want a replacement copy of the Safety & Usage Instructions we will email. Our Customer Care Center representatives are available to answer consumer questions at 800-999-3436.

## How to keep glass bakeware from shattering

If you have glass bakeware in your kitchen, it's important to follow the instructions on the packaging to prevent the glass from breaking due to abrupt temperature changes.

Here are all of the warnings posted on [Pyrex's website](#):

1. Avoid sudden temperature changes to glassware.
2. DO NOT add liquid to hot glassware; place hot glassware on a wet or cool surface, directly on countertop or metal surface, or in sink; or handle hot glassware with wet cloth.
3. Allow hot glassware to cool on a cooling rack, potholder or dry cloth. Be sure to allow hot glassware to cool as provided above before washing, refrigerating or freezing.
4. Oven must be preheated before inserting glassware.
5. DO NOT use on or under a flame or other direct heat source, including on a stove top, under a broiler, on a grill or in a toaster oven.
6. Add a small amount of liquid sufficient to cover the bottom of the dish prior to cooking foods that may release liquid.
7. Avoid handling hot glassware (including ware with silicone gripping surfaces) without dry potholders.
8. Avoid microwave misuse. DO NOT use glassware to microwave popcorn or foods wrapped in heat-concentrating material (such as special browning wrappers), heat empty or nearly empty glassware in microwave, or overheat oil or butter in microwave (use minimum amount of cooking time).
9. Be careful when handling broken glass because pieces may be extremely sharp and difficult to locate.
10. Handling your glassware without an appropriate degree of care could result in breakage, chipping, cracking or severe scratching.
11. DO NOT use or repair any glassware that is chipped, cracked or severely scratched.
12. DO NOT drop or hit glassware against a hard object or strike utensils against it.