

MAGNA WAVE

*perfection*TM
MICROWAVE ROASTER

Use and Care Guide Including Recipes

Customer Affairs Dept.



GENERAL HOUSEWARES CORP.

1536 Beech Street, Terre Haute, Indiana 47804
812-232-1000

MAGNAWAVE PERFECTION MICROWAVE ROASTER

Congratulations! You now own a Magnawave Perfection Microwave Roaster—a completely new, completely unique product that allows you, for the first time ever, to cook and brown meat perfectly in your microwave oven.

Because the Magnawave Perfection Microwave Roaster is so unique, we have included instructions, some simple do's and don't's for its usage, a chart with suggested cooking times for various types of meats, and a few recipes to get you started. But prior to using the Magnawave Roaster, it is very important that you familiarize yourself with its use and potential misuse. So please read through the following carefully.

1. Metal Racks:

If your microwave oven has metal racks:

Do not allow the roaster to come in contact with them. Remove these racks before using the Magnawave Perfection Microwave Roaster.

2. Turntables:

If your microwave has a built-in turntable, apply the following criteria for use of the Magnawave Perfection Microwave Roaster:

- A. Be sure that the roaster does not prevent the turntable from making a full rotation. The turntable should not bring the roaster in contact with the walls of the oven.
- B. If the internal dimensions of your oven are too small to allow full rotation of the roaster, but your oven has a turntable disabling switch, you may use the Magnawave Perfection Microwave Roaster after switching off the turntable.
- C. Cooking performance of the Magnawave Perfection Microwave Roaster is not altered by use or non-use of a turntable.
- D. Under no circumstances should you use a portable turntable that did not originally come with your microwave.

3. Preheating:

Do not preheat the Magnawave Perfection Microwave Roaster. The cooking times in this book are all developed without preheating.

4. Temperature Probes:

Do not use a metal temperature probe in the Magnawave Perfection Microwave Roaster.

Lifetime Limited Warranty:

Ceramic On Steel™ products manufactured by General Housewares Corp. are warranted to be free from defects in material and workmanship for the lifetime of the original purchaser. If the product is defective during this time period, the original purchaser will receive a free replacement, or a product of comparable value if the returned product is no longer available.

This warranty shall not apply to damage resulting from abuse or misuse, from use other than for normal household cooking or from failure to adhere to the manufacturer's care and use instructions.

The defective product, with proof of original purchase, should be returned, postpaid to: General Housewares Corp., 1536 Beech St., Terre Haute, IN 47804. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Satisfaction Guarantee:

General Housewares guarantees that the Magnawave Perfection Microwave Roaster will perform as stated herein if use and care instructions are followed explicitly. If for any reason you are not satisfied with its performance, please return it postage paid along with reason for dissatisfaction to: General Housewares Corp., 1536 Beech St., Terre Haute, IN 47804. General Housewares Corp. will send you another product of comparable (or greater) value. Choices of replacement product may vary from time to time.

5. Meat Thermometers:

Do not use a metal temperature thermometer in the Magnawave Perfection Microwave Roaster.

6. Food Loads Under 2 Lbs.:

Do not cook food loads that weigh under 32 ounces (2 Lbs.) in the Magnawave Perfection Microwave Roaster. We do not recommend cooking flat foods such as steak, hamburgers, fish fillets or flattened chicken parts no matter what their weight.

7. Do Not Use Empty:

Do not activate your microwave oven with an empty Magnawave Perfection Microwave Roaster inside.

8. Defrosting:

Do not use the Magnawave Perfection Microwave Roaster for defrosting meat or fowl. Cooking will begin immediately even at lower power levels.

9. Complete Components:

Do not use the Magnawave Perfection Microwave Roaster for roasting in your microwave without both the insert and the tempered glass lid in place.

10. Simmering/Stewing:

Recipes such as those for meat stews, or others that depend on simmering or heavy use of liquid are not appropriate for the Magnawave Perfection Microwave Roaster. Remember, liquids gather beneath the insert and do not absorb enough microwave energy to simmer or create steam. This product should be used only for roasting in the microwave.

11. A Special Warning About Chicken:

Chicken you purchase in your supermarket is often contaminated by salmonella bacteria. Salmonella can be highly infectious. A leading consumer magazine suggests care in handling raw chicken, particularly if you have cuts or sores on your hand. Cooking destroys the salmonella bacteria as long as it is exposed to a temperature of 140°F for four minutes. The Magnawave Perfection Microwave Roaster is designed to deal with salmonella bacteria safely. You do not have to worry about this problem as long as you follow a few simple rules:

- A. The six larger holes around the perimeter of the insert are designed to allow enough microwave energy into the lower cavity (steam trap) to pasteurize the juices from the chicken, thus killing the salmonella bacteria. Do not allow the chicken to cover these holes during the cooking process. In practice, no chicken we have cooked is wide enough and flat enough to cover the holes. But it is important to center the chicken on the insert before cooking.
- B. The juices that gather in the bottom of the roaster, beneath the insert, do not reach the boiling point. We recommend that you discard these juices. If you do use them, simmer them for 4 minutes in the roaster after removing the chicken and prior to mixing them with gravy ingredients.

Instructions:

Wash and dry. Prepare the Magnawave Perfection Microwave Roaster for use by placing the metal roasting rack in the roaster with the edge facing down. (There should be a space between the rack and the roaster bottom.)

- Center defrosted meat on the rack in the roaster, fat side down.
- Cover with glass lid. Make sure the meat does not touch the lid. (Meat touching glass will scorch at contact point.) Turn meat over halfway through cooking cycle (use hot pads and oven mitts). See chart for cooking time and temperature.

1. Range of Use—Foods:

Use the Magnawave Perfection Microwave Roaster for roasting beef, pork, chicken, turkey, ham, lamb, veal, and game birds.

2. Range of Use—Cooking Mode:

The Magnawave Perfection Microwave Roaster is designed primarily for microwave roasting. However, it can also be used in a regular oven to roast or stew, on a range top for stews, soups or casseroles or as a storage container in the refrigerator. Unlike most microwave cookware, there is no temperature limitation on its use on top of the stove or in a regular oven.

3. Range of Use—Temperatures:

Recipes and cooking times in this book are based on the use of meat at refrigerator, defrosted temperatures; meat at room temperature will cook slightly faster. Frozen meat is not recommended. The cooking charts serve as guidelines only. Line voltage and

microwave intensity vary, creating slight changes in timing. To help ensure proper cooking, the Magnawave Perfection Microwave Roaster should be used only on high power. Follow recommended standing times which should not vary.

4. Handling of Roaster:

When removing the roaster from the microwave, use potholders.

5. Washing and Maintenance:

The Magnawave Perfection Microwave Roaster is entirely dishwasher safe, bottom or top rack. It may also be washed by hand. The components are sanitary surfaces which do not absorb food odors, colors, stains, or bacteria.

ALL COOKING TIMES SHOWN ARE FOR "HIGH" POWER LEVEL

MEAT	COOKING TIMES*			POST COOKING STANDING TIME	INTERNAL TEMP.
	WATTAGE	SIDE 1	SIDE 2		
Rib Roast, Rolled or Standing. 3 to 5 lb. -cooked rare	500	4 min./lb.	4 min./lb.	None	130°
	650	3 min./lb.	3.5 min./lb.	None	135°
	800	3 min./lb.	3 min./lb.	None	135°
Rib Roast, Rolled or Standing. 3 to 5 lb. -cooked medium	500	4 min./lb.	4.5 min./lb.	5-10 min.	155°
	650	4 min./lb.	4 min./lb.	3-6 min.	155°
	800	3 min./lb.	3.5 min./lb.	3-6 min.	155°
Rib Roast, Rolled or Standing. 3 to 5 lb. -cooked well done	500	5 min./lb.	5.5 min./lb.	10-12 min.	170°
	650	4.5 min./lb.	4.5 min./lb.	5-10 min.	170°
	800	4 min./lb.	4 min./lb.	5-8 min.	170°
Chuck Roast 3 to 5 lb. -cooked medium/well	650	6 min./lb.	6 min./lb.	8-10 min.	165°
	800	5 min./lb.	5.5 min./lb.	4-6 min.	165°

*COMMENTS: Times are approximate because of the extremely variable nature of microwave ovens. Use these as starting times and adjust according to the capabilities of your particular oven and degree of doneness you prefer. All roasts must be turned over at the completion of the Side 1 cooking and before commencing Side 2 cooking. This ensures even cooking to all points of the roast. The roaster should be left covered during the post cooking standing time. The longer the standing time the more well done the roast will be.

TERIYAKI CHICKEN

1 whole broiler-fryer
 1/2 cup soy sauce
 1/2 cup honey
 1/2 cup sherry

Mix together soy sauce, honey and sherry in large dish. Place chicken in dish, turning it so that sauce coats all surfaces. Turn chicken on its side, cover with plastic wrap. Marinate in refrigerator 1 to 2 hours, turning chicken over after 1/2 time. To microwave, place bird breast side down in Magnawave Perfection Microwave Roaster. Microwave on high power as detailed in cooking chart. Turn breast side up after 1/2 cooking time. Let chicken stand 16 minutes. Prepare Teriyaki Sauce (see below) and pour over chicken just before serving.

Serves 4

TERIYAKI SAUCE

In glass measuring cup stir together 1 tablespoon water, 2 tablespoons cornstarch, plus marinade to taste. Pour juices from roaster into cup. Microwave on high for 4 to 5 minutes until thick and clear, stirring after 1 minute.

BARBECUED CHICKEN

1 whole broiler-fryer, 3 to 4 pounds
 1 bottle barbecue sauce

Wash and dry chicken. Tie legs and wings close to body. Brush chicken with barbecue sauce. Place chicken breast side down in Magnawave Perfection Microwave Roaster. Microwave as detailed on cooking chart. Turn breast side up and brush with barbecue sauce after 1/2 cooking time. Chicken is done when no trace of pink shows in meat when a cut is made between thigh and breast. Let chicken stand for 16 minutes before serving.

Serves 3 to 4

ALL COOKING TIMES SHOWN ARE FOR "HIGH" POWER LEVEL

MEAT	COOKING TIMES*		POST COOKING STANDING TIME	INTERNAL TEMP.	
	WATTAGE	SIDE 1			SIDE 2
Rump Roast 3 to 5 lb. —cooked med. well	650	6 min./lb.	6.5 min./lb.	8-10 min.	175°
	800	5 min./lb.	5.5 min./lb.	6-8 min.	175°
Pork Roast (Loin) 3 to 5 lb.	650	5 min./lb.	5 min./lb.	3-5 min.	180°
	800	4.5 min./lb.	4.5 min./lb.	None	190°
Chicken** Breast 3-4 lb. <i>down 1st</i>	500	4.5 min./lb.	5 min./lb.	16 min.	180°
	650	4 min./lb.	4 min./lb.	16 min.	180°
Meat Loaf 2-3 lb.	800	3.5 min./lb.	3.5 min./lb.	16 min.	180°
	650	10 min./lb.	Not Applicable	4 min./lb.	—

*COMMENTS: Times are approximate because of the extremely variable nature of microwave ovens. Use these as starting times and adjust according to the capabilities of your particular oven and degree of doneness you prefer. Times are shown for both Side 1 and Side 2. All foods must be turned over at the completion of the Side 1 cooking and before commencing Side 2 cooking. This ensures even cooking to all points of the food. The roaster should be left covered during the post cooking standing time. The longer the standing time the more well done the food will be.

** The browning of chicken can be enhanced by rubbing the bird with seasoning salt before starting the cooking process. It is very important not to vary from the recommended standing times for chicken. The roaster should be left covered during this time.

CHICKEN ROASTED WITH PARSLEY

1 3 to 4 pound chicken
Salt and pepper to taste
1/2 cup olive oil
1/4 cup lemon juice
1 teaspoon thyme
1/2 teaspoon tarragon
1 bunch parsley

Wash and dry chicken. Salt and pepper it inside and out. Mix olive oil, lemon juice, thyme and tarragon. Rub into chicken inside and out. Stuff bird loosely with fresh parsley. Place chicken breast side down in Magnawave Perfection Microwave Roaster. Microwave according to times detailed in cooking chart. Turn breast side up after 1/2 cooking time. Let chicken stand 16 minutes before serving.

Serves 3 or 4

STUFFED MEAT LOAF

2 to 2.5 lb. ground beef
1/2 cup breadcrumbs
1 egg
1 t. onion powder
1 t. celery salt
1 t. salt
1/3 cup catsup
1/2 cup shredded cheddar cheese
1/3 cup chopped mushrooms
1/3 cup chopped green pepper

Mix together ground beef, breadcrumbs, egg, onion powder, celery salt, salt, and catsup. Separate this mixture into two equal parts. Pat one half of this mixture into a flat oval shape to fit into the roaster. Add the cheese, mushrooms, and green pepper on top of meat. Pat remaining half of the meat mixture over the top of the first half, and seal in the edges.

Cook on high power for 10 minutes per pound, as detailed in cooking chart. Let stand in covered roaster for four minutes per pound.

Serves 4 - 6

SANTA FE PORK ROAST

3 to 4 pound boneless pork loin
1/2 teaspoon salt
2 cloves garlic, minced
1/2 teaspoon chili powder
1/2 cup apple jelly
1/2 cup bottled barbecue sauce

Rub surface of roast with salt, garlic and chili powder. Place roast in Magnawave Perfection Microwave Roaster, fat side down. Microwave as detailed in time chart. After 1/2 cooking time turn roast fat side up. Mix together apple jelly, barbecue sauce and chili powder. Pour over roast. After roast is cooked, remove drippings to glass measuring cup. Add enough water to make 1 cup. Microwave on high for 3 minutes. Pour over roast before serving.

Serves 10 to 12

GINGER PEACH PORK ROAST

3 to 4 pound boneless pork loin
1 tablespoon salt
1/2 teaspoon ground pepper
1 teaspoon ground ginger
2 tablespoons cooking oil
2 tablespoons cider vinegar
1/2 cup brown sugar
1 large can peach slices in heavy syrup, undrained

In blender, mix together salt, pepper, ginger, oil, vinegar, brown sugar and undrained peaches. Blend until smooth. Place loin in heavy plastic bag, pour in half of peach sauce. Close bag. Chill overnight. Refrigerate remaining peach sauce. Remove meat, reserving marinade. Place fat side down in Magnawave Perfection Microwave Roaster. Microwave as detailed in time chart. After 1/2 cooking time, turn meat fat side up, pour 1/2 of marinade over roast. During roasting baste occasionally with remaining marinade. Serve with peach sauce heated.

Serves 10 to 12

STUFFED RIB ROAST

1 4 to 5 lb. boneless beef rib roast
6 slices bacon
1/4 cup chopped onion
1 clove garlic, minced
3 tablespoons chopped pimento-stuffed olives
Salt and pepper to taste

Crisp-cook and crumble bacon; drain, reserving 1 tablespoon of the drippings. Set bacon aside. Cook onion and garlic in reserved drippings until tender. Remove from heat. Stir in olives and bacon. Unroll roast; spread bacon mixture over meat. Reroll roast; tie securely.

Place meat, fat side down, on rack in the Magnawave Perfection Microwave Roaster. Sprinkle with a little salt and pepper.

Cook according to desired doneness as detailed in the time chart, turning fat side up after 1/2 cooking time. Remove strings and carve.

Serves 8 to 10

ROAST MARINADE

2.5 to 3 lbs. chuck roast
1/2 cup red wine (any Burgundy or Cabernet will do)
1 t. Worcestershire sauce
1 clove garlic, minced
1/4 cup salad oil
1/2 t. salt
2 T. catsup
1 t. sugar
1 T. vinegar
1 T. onion salt
1/2 t. rosemary
1/2 t. marjoram leaves

In a suitable glass dish, mix together wine, Worcestershire sauce, garlic, oil, salt, catsup, sugar, vinegar, onion salt, rosemary, and marjoram leaves. Place roast into marinade for 8 hours, turning meat at least once during this period. Place roast into Magnawave Perfection Roaster and microwave on high power as detailed in cooking chart. Turn meat over after 1/2 of cooking time. Once cooking time is complete, let roast stand covered for 4 to 5 minutes per pound.

Serves 4 - 5

VEGETABLE POT ROAST

2.5 to 3 lbs. chuck roast
5 medium potatoes
5 carrots
2 T. cornstarch
1/2 cup cold water
onion and celery salt to taste

Place meat into Magnawave Roaster and cook covered for 7 minutes per lb. Turn roast over and add cut carrots and potatoes to top and sides of roast. Cover and cook for an additional 7 minutes per lb. Let roast and vegetables stand in the covered roaster for 4 minutes per pound.

GRAVY: Remove 3 cups liquid from bottom of roaster, place into one quart microwave casserole and set aside. Mix together, 1/2 cup cold water and cornstarch. Add cornstarch mixture to the 3 cups liquid in the casserole, stir in onion and celery salt to taste. Place mixture into microwave oven and bring to a boil. Stir twice. Pour gravy over roast.

Serves 4 - 5

TERIYAKI ROAST BEEF

1 6 lb. boneless beef roast
1 cup soy sauce
1/2 cup cooking oil
1/4 cup light molasses
1 tablespoon ground ginger
1 tablespoon dry mustard
4 cloves garlic, minced

Salt and pepper to taste

Place meat in a plastic bag; set in a deep bowl. For marinade, combine remaining ingredients; pour over meat. Close bag. Chill overnight, turning occasionally.

Remove meat, reserving marinade. Place meat, fat side down, on rack in the Magnawave Perfection Microwave Roaster. Sprinkle with a little salt and pepper. Roast according to desired doneness as detailed in the time chart, turning fat side up after 1/2 cooking time.

Remove roast from microwave; cover with foil. Let stand about 15 minutes. Remove strings and carve thinly across the grain.

Serves 14.

STANDING GARLIC RIB ROAST

1 4 lb. beef rib roast
5 peeled garlic cloves

Salt and pepper to taste

With sharp knife make slits in surface of roast. Insert cloves of garlic. Sprinkle with salt and pepper. Place roast, fat side down, in Magnawave Perfection Microwave Roaster. Roast to desired doneness as detailed in time chart, turning fat side up after 1/2 cooking time.

Serves 6

NOTE: It's easy to clean and peel garlic. Crush the entire head with the palm of your hand. The cloves will fall apart. Then bang cloves with the bottom of a drinking glass or crack them with the flat side of a large knife. The skin will come right off!

BBQ RIBS

2 to 2.5 lbs. pork shoulder spare ribs
B.B.Q. sauce of choice
1 medium size onion, thinly sliced
1 lemon, thinly sliced

Place ribs in Magnawave Perfection Microwave Roaster, cover ribs with sliced onions and lemons. Total cooking time is 11 minutes per pound. Rather than splitting total time in half, cook side one for 15 minutes on high power. Turn ribs over, rearrange onion and lemon slices, pour B.B.Q. sauce over ribs and cook side two for remaining time. Let stand in covered roaster for 3 to 4 minutes per pound.

Serves 4 - 5

RIBS, TERIYAKI

2 to 2.5 lbs. pork shoulder spare ribs
1/2 cup soy sauce
1 garlic clove, minced
1 t. salt
1/2 cup onion, sliced
2 T. sherry
2 T. brown sugar
3 cups orange juice
1 1/2 T. cornstarch
2 T. cold water

In suitable glass container, mix together soy sauce, garlic, salt, onions, sherry, sugar, and orange juice. Place ribs into marinade for 8 to 10 hours, turning meat over at least once during this time.

Remove ribs and save remaining marinade.

Place ribs into Magnawave Perfection Microwave Roaster and cook covered on high power for 5 1/2 minutes per lb. Turn ribs over and cook for an additional 5 1/2 minutes per lb. When cooking time elapses, allow ribs to stand covered for 3 to 4 minutes per pound.

Using a suitable microwave safe casserole, bring the remaining marinade liquid to a boil. Mix cold water and cornstarch separately. Add mixture to marinade, cook to boiling, stirring twice.

Pour Teriyaki gravy over cooked ribs.

Serves 4 - 5

Q. What is the Magnawave Perfection™ Microwave Roaster?

A. It's a new patented roaster that, for the first time ever, cooks and browns meat to perfection in a microwave oven.

Q. Who makes it?

A. The Magnawave Perfection Microwave Roaster is made by General Housewares Corp. (GHC). It's made in the U.S.A. in strict compliance with all EPA and OSHA laws and standards.

Q. Does GHC manufacture other brands?

A. Many others. Like the Magnalite Professional®, Magnalite® Classic™, Magnalite® Mastery™, Wagner's 1891 Original Cast Iron™, and Ceramic On Steel™ brands.

Q. How does this microwave roaster work?

A. Essentially by eliminating the steam that causes meat to turn gray in usual microwave cooking. With the Magnawave Perfection Microwave Roaster any kind of red meat or fowl is placed on an aluminum roasting rack which rests in a Ceramic On Steel roasting pan. During the cooking process, the roasting pan is covered with a tempered glass lid. As the meat is being cooked by the microwave, the juices drain below the roasting rack and are trapped in an area surrounded by metal. Microwaves cannot penetrate metal, therefore the juices stay cool and don't boil or create steam. This 'dry' cooking method allows the meat to brown. The results are oven-browned flavor and appearance with microwave speed.

Q. What are the differences between the Magnawave Perfection Roaster and other browning dishes that are used in the microwave?

A. Other browning dishes merely sear the outside surface of a food load. Some of these pieces must be used on both the range top and in the microwave in order to achieve proper cooking results. The Magnawave Perfection Roaster is used only in the microwave and achieves complete cooking and browning in the microwave. The Magnawave Perfection Roaster, through its unique technology, is in fact an oven within the microwave.

Q. But are metal products safe to use in the microwave?

A. Absolutely! The magnetrons in microwave ovens have been redesigned so that they cannot be damaged by the use of metal. And in addition to being safe, metal can actually be beneficial to the cooking process. Many microwave cookbooks as well as microwave oven manufacturers agree that the reflective properties of metal can protect food which might ordinarily overcook in some areas.

Q. I have a 10 year old microwave. May I use the Magnawave Perfection Roaster in it?

A. If your microwave is either a Litton, Amana, or Sharp, there is absolutely no problem. If your microwave is another brand and it is in good working order and has not been damaged, you will not have any problems in using the Magnawave Perfection Roaster.

Q. My microwave has a stainless steel bottom. May I use the Magnawave Perfection Roaster?

A. Yes, the roaster may be safely used in a microwave with a stainless steel bottom.

Q. May I use the roaster if I have a metal rack in my microwave?

A. If the rack can be removed, you may use the Magnawave Perfection Roaster. Otherwise you shouldn't use the product.

Q. Will use of the Magnawave Perfection Roaster void my microwave oven warranty?

A. Most manufacturers mention in their instruction books that metal is safe to use in the microwave. Our product is completely safe and will not damage the microwave.

Q. In what size microwave will this product work?

A. In general, microwaves which are .8 cubic ft. or larger and 500 watts or greater. The exact dimensions of the product itself are: 14.06"×10.50"×6.54".

Q. Does the roaster need preheating?

A. No. Do not activate the microwave with an empty roaster inside.

Q. What kinds of meat can I cook in the Magnawave Perfection Microwave Roaster?

A. Almost any kind including, but not limited to, beef, pork, lamb, chicken, turkey, duck, goose, wild game, and meatloaf.

Q. Does the roaster or the glass lid get hot during the cooking process?

A. Both will get warm enough that potholders or oven mitts should be used when handling the roaster.

Q. What happens if part of my chicken or meat touches the glass lid during the cooking process?

A. Food loads should be positioned so they don't touch the glass lid. Scorching at the point of contact will occur if the food load is in contact with the glass cover.

Q. May I cook flat foods (such as fish) in the Magnawave Perfection Microwave Roaster?

A. Due to the manner in which microwaves cook, and the manner in which the roaster interacts with the microwaves during the cooking process, flat foods will not cook properly in the Magnawave Perfection Roaster.

Q. May I cook a roast which has large bones in it?

A. Yes. Bones don't hamper the capabilities of the roaster nor harm it in any way.

Q. Why must I flip the meat halfway through the cooking cycle?

A. Microwaves enter the product through the glass cover. Therefore only the top surface of the food load is being cooked and to ensure even cooking to all areas, the food load must be flipped.

Q. May I use the juices for gravy?

A. These juices have not been fully cooked. Further preparation of the juices (including boiling) is necessary before they can be served. This is especially true for chicken juices.

Q. May I use the Magnawave Perfection Microwave Roaster for anything besides microwave roasting?

A. Of course. You can use it on top of the stove, in the oven as a conventional roaster or broiler (without temperature limitations), as a serving dish, or as a storage container.

Q. May I steam vegetables in the product?

A. On top of the stove, the product may be used as a steamer. In a microwave, however, steaming would not be possible in the product. This is true because microwaves can't penetrate metal and therefore the liquid beneath the aluminum rack would never reach a temperature at which steam could be created.

Q. May I put it in the dishwasher?

A. Yes. All three pieces may be safely cleaned in the dishwasher.

Q. Will the glass crack or break in the oven or the microwave?

A. No. The covers are made of high quality, durable, high temperature tempered glass.

Q. Do you have replacement glass lids?

A. Yes, additional lids may be ordered through our Consumer Affairs Department (812-232-1000 Ext. 273).

Q. Will a chip in the product alter its performance?

A. No, a chip in the product will not alter its performance or damage your microwave.

Q. If I have additional questions about this product, who should I call?

A. Please call GHC's Consumer Affairs Department at 812-232-1000 Ext. 273.