

Can glass, ceramic, metal, plastic and foam be used in an oven?

For those who have no experience in using oven, please read this article immediately to know the ingredients and should not put it in the oven.

Not any material can be put into an oven. The following article will show substances that can be used with ovens and absolute substances that are not allowed to be put into the oven so that everyone knows and uses them properly to ensure safety.

Substances should and should not be placed in the oven

1. Pottery, porcelain (Ceramic)

Pottery and porcelain in the production process will be burned by the workers at very high temperatures so these two materials have good heat resistance, used in extremely oven to ensure safety for both food and for oven.

However, one important thing to note is that, despite good heat resistance, ceramics cannot withstand thermal shock. That is when you have just taken the dish made from ceramics in the refrigerator, and then put it into the oven to make pottery, the porcelain changes the temperature suddenly easy to crack.



So you need to leave them out for about 20 minutes to make the ceramic bowl and porcelain less cold, then use a soft cloth to dry the sweat off the dish and then put it in the oven.

2. Glassware

Glass is also a material that can be used in ovens and microwaves. But it's not just glass that can be used but needs to be distinguished:

Ordinary glass: These are the types with decorative motifs, thin design so the ability to withstand heat and extreme heat shock. This glass will not be used in an oven.



Heat-resistant glass : This type of glass can withstand high temperatures up to 400 degrees Celsius and has strong thermal shock resistance. So when you have just taken it from the refrigerator, you can put it in an oven or a microwave without fear of cracking or breaking but still extremely safe. You can identify through the symbols annotated by the manufacturer at the bottom of the box.



3. Metal utensils

The oven accessories are made from stainless steel so the material of aluminum or stainless steel will definitely be used in the oven.



In addition to aluminum and stainless steel, cast iron is also one of the metals used in ovens. However, cast iron does not suffer from thermal shock so it is easy to crack when the temperature changes suddenly so this material is often less used.

4. Plastic, foam, paper, wood

Plastic, foam is a material that is easy to melt and deform when facing high temperature in an oven, causing poisoning to food.

However, for thermoplastic resins (which can be used in microwave ovens), it can be used with an oven to heat food.

Paper and wood are flammable materials if used in a potentially explosive oven, causing unsafety. But the stencils were covered with a heat-resistant wax that could be used in an oven. This type of paper is often lined with baking trays or baking molds when baking to prevent sticking.



But in the process of using the user, it is not allowed to contact stencils directly with the resistors because it will also burn.

Hopefully with this article, you already know which materials are used and cannot be used in the oven.

Where to buy cheap, quality oven?

An oven is also a must-have product in the family's kitchen, which will help you bake food, bake a cake or make bread crunch.

To buy a cheap oven that ensures quality you need to buy reputable brand ovens such as Sanaky oven, Sharp oven, Electrolux oven, Sunhouse oven, .

You can refer to the models of these brands on META.vn. This is a reputable sales website, competitive price, quality assurance.

If you need advice to choose an oven, contact META at:

1. In Hanoi: 024.35.68.69.69
2. In HCMC: 028.38.33.33.66

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