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r/chemhelp



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r/chemhelp • 3 yr. ago

MysteriouSaint



## Is it safe to use a magnetic stirrer (and hot plate) for cooking and food preparation?

General/High School

I've seen NileRed (the YouTuber) and others use a magnetic stirrer and stir bar to make chemicals that they end up consuming in the end.

That got me wondering, would it be safe to use a magnetic stirrer for cooking and food preparation, such as making soup and other kinds of food such as protein shakes and smoothies and whatnot?

Are the flasks or stir bars made of any kind of plastic/glass that might be toxic to humans if minute trace amounts were to get into the human body?

If it is safe to use a magnetic stirrer to prepare food, should I be weary of the type of plastics or materials in the stir bars composition, when using the hot plate?

Should I be concerned about the coating of the stir bars getting into my food and contaminating it, perhaps making

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8



7



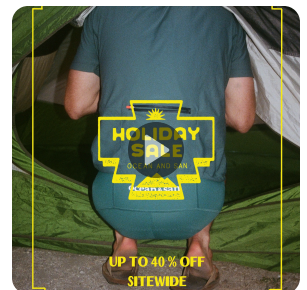
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Xorondras • 3y ago •

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hotplates and stirrers and never use them for anything but food. You never know what used stuff has been used for.

↑ 8 ↓ ○ Reply ...



**7ieben\_** • 3y ago • Edited 3y ago •

Top 1% Commenter

Well, obvious thought: if the stirrers wouldn't be inert to at least a reasonable degree, would it be used in lab, where you want to get as close as possible to 100 % yield? And it would be wear of pretty fast if you consider how much they are used.

If you aren't sure about a specific product, read its product details. Usually they are coated with some kind of inert polymer just to make them easier to handle; e.g. not hard metal punching your beaker. For your special case of PTFE see: <https://pubmed.ncbi.nlm.nih.gov/28913736/> Wiki states, that this reaction happens between 200 °C and 360 °C in a quantity that will be bad for human health.

↑ 5 ↓ ○ Reply ...



**ChemDogPaltz** • 3y ago •

I'm sure the ones purchased from chemical vendors aren't rated for food, but people consume a lot of things not rated for food, like tide pods. I wouldn't assume NileRed or any youtuber cares, but you probably should. However, if you really want to use a stir bar for cooking, you may be able to find a foodsafe one somewhere. Just remember that even the laboratory-grade ones cost like \$70. And then of course the stirplate, even cheap ones are almost \$500.

⊖ ↑ 6 ↓ ○ Reply ...



**Accurate-Fix-4301** • 9mo ago •

Lab ware is not made for human consumption, but considering a lot of it is used in manufacturing and testing + sterility standards make it pretty much okay, people usually warn against it because you cannot know if there was uranium(exaggeration) or just simply salt inside a beaker by just blindly picking one out of a lab for your coffee. Some chemistry fans use beakers for that though. Depending on the contamination there's also different ways to clean it, like with surgical instruments for example, those and surgical steel weren't originally intended for private use, you could use a scalpel that was just used in surgery hours ago to slice an onion after sterilisation. But you wouldn't want to blindly grab one laying around a surgical ward too if it looks used - you'd get your own because then you can at least kind of verify its previous uses.

↑ 1 ↓ ○ Reply ...



**jffdougan** • 3y ago •

Just echoing - Teflon is food-safe (it's why it's used for nonstick pans), as is Pyrex glassware. HOWEVER, I would ONLY feel comfortable doing this with dedicated gear - food use only; nothing else.

↑ 3 ↓ ○ Reply ...

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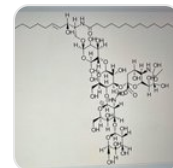
I have a milk frother that is basically this! It's stainless steel but same concept.

Buy new so you know it's not contaminated.

↑ 2 ↓    Reply    ...



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r/Biochemistry

**Is it safe to use a magnetic stirrer (and hot plate) for cooking and food preparation?**

3 upvotes · 6 comments



r/NileRed

**Is it safe to use a magnetic stirrer for cooking and food preparation?**

46 upvotes · 8 comments



r/chemhelp

**Are these two the same compound?**

211 upvotes · 92 comments



r/OrganicChemistry

**Is it safe to use a magnetic stirrer (and hot plate) for cooking and food preparation?**

1 upvote · 9 comments



r/glutenfreecooking

**Cleaning or choosing utensils, pots, small appliances for celiac?**

2 upvotes · 2 comments



r/chemistry

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r/chemistry

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**Are iron kadai s and pans good for fast cooking? Like can we finish cooking fast, get them cleaned and run off to work in the morning?**

32 upvotes · 24 comments



r/chemistry

**Chemistry IS worth it.**

724 upvotes · 145 comments



r/chemistry

**B.S. Chemistry IS worth it.**

379 upvotes · 118 comments



r/chemistry

**How poor is your lab?**

122 upvotes · 41 comments



r/Celiac

**Thrifting used kitchenware...**

3 upvotes · 7 comments



r/chemistry

**Has anyone ever smelled fluorine?**

153 upvotes · 39 comments



r/chemistry

**Are there any liquids that are more transparent than water?**

150 upvotes · 69 comments



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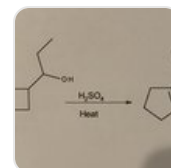
here saying a chemistry degree is worth it, but I am like, what do you even mean by that? If you are for...

387 upvotes · 113 comments



r/OrganicChemistry

Can someone explain?

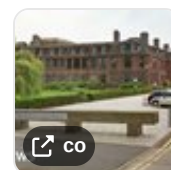


119 upvotes · 30 comments



r/chemistry

UK: University of Hull to close its chemistry department



122 upvotes · 21 comments



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Have we been screwed over by using DCM?

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102 upvotes · 60 comments



r/Cooking

Experiences and Recipes - Cooking with Ceramic?

1 upvote · 4 comments



r/Cooking

In order of importance which supplemental tools would you say are more “essential” between mortar & pestle, blender, food processor and immersion/hand blender?

2 upvotes · 24 comments

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