

IKEA鍋具保固資訊

IKEA cookware guarantee

15年
years

品質保證
Guarantee



日常居家生活頻繁使用鍋具。IKEA的湯鍋、煎鍋及炒鍋均經過嚴格測試，確保它們能應付日常使用。我們為IKEA不含不沾塗層的湯鍋、煎鍋及炒鍋提供15年保固。這意味著只要遵循我們的保養說明，在一般家庭內正常使用 (即日常烹飪與清洗)，鍋具就能一直發揮其功能。本保固涵蓋功能、材質及製作工藝方面，並受本手冊所述的條款及條件約束。

Everyday life at home puts high demands on cookware. IKEA pots, pans and woks are rigorously tested to cope with everyday use. We guarantee the function of IKEA pots, pans and woks without a non-stick coating for 15 years.

That means that they will retain their functionality, provided that our care instructions are followed and they are subjected to normal domestic use (cooking and washing once a day). This guarantee of function, materials and workmanship is subject to the terms and conditions stated in this folder.



IKEA不含不沾塗層的湯鍋、煎鍋及炒鍋15年保固

IKEA pots, pans and woks without a non-stick coating have a 15-year guarantee.

本保固有效期為多久？

我們為IKEA不含不沾塗層的湯鍋、煎鍋及炒鍋提供15年保固，自購買日期起生效(注意 - 此保固僅適用於 2024 年 9 月 1 日起購買的商品)。顧客需出示原始購買證明，方可享有品質保證。

本保固涵蓋什麼？

本保固適用於所有IKEA不含不沾塗層的湯鍋、煎鍋及炒鍋，涵蓋功能、材質及製作工藝方面。這意味著在一般家庭正常使用情況下，並遵循我們的保養說明，鍋具就能一直發揮其功能，甚至是過了15年之後。正常使用是指每天使用鍋具烹飪及清洗一次。

本保固涵蓋：

- 鍋底穩固性：鍋底可保持平坦能有效傳熱。
- 產品構造：金屬部件與把手等不會破裂或出現裂縫。
- 純不鏽鋼或覆有金屬塗層的不鏽鋼湯鍋、煎鍋及炒鍋：放入家用洗碗機清洗也不會影響鍋具功能。詳情請參閱產品隨附的保養說明。
- 銅面、鑄鐵、珐瑯鑄鐵、珐瑯鋼、碳鋼或含木質部件的不鏽鋼湯鍋、煎鍋及炒鍋：本保固僅在手洗鍋具的情況下方為有效。請參閱產品隨附的保養說明。

不適用於本保固的產品：

覆有不沾塗層的湯鍋、煎鍋及炒鍋均不適用於本保固。

IKEA如何為您服務？

我們的服務人員會檢視你的商品，檢視之後會決定是否符合產品品質保證的條件。若符合產品品質保證條件，我們會決定替你維修商品或是以相同或同等級之產品替換。若產品符合品質保證的條件，在不需支出特殊費用(如附註一)，我們將負擔維修、備用零件的費用。若產品不符合品質保證條件你仍交由IKEA維修者，我們將向你收取維修、零件等必要費用。產品品質保證不適用於未經IKEA授權的任何修改變更。原產品零件一經替換，該原產品零件所有權即為IKEA所有。如果IKEA不再銷售該產品，我們將提供適合的替代產品為你更換；若替代產品價格較高則須補足差額。產品品質保證之服務工作只限於台灣境內作業。已更換之新產品若是品質保證產品，其所享有之品質保證年限，將依原產品之購買日期開始計算。IKEA保留是否更換或更換產品種類的決定權。

*附註一：如需收取特殊費用，客戶服務人員會於檢視商品後與客人聯絡商討方案並清楚說明收費。

本保固不涵蓋什麼？

若產品用於非家庭用途，將不適用於本保固。本保固不涵蓋對功能無顯著影響的外觀變化。本保固不適用於存放失當、使用不當、濫用、錯誤使用、改裝、以不當方式或用品清潔的產品。本保固不涵蓋正常磨損、割痕或刮痕，以及撞擊或意外造成的損壞。若產品曾放置於室外或潮濕環境，將不適用於本保固。本保固不涵蓋間接或附帶損害。

保養說明

不同材質的鍋具有各自的保養方法，請遵循產品隨附的說明指示。以下是根據材質分類的所有保養說明。如果你不確定應遵循哪些保養說明，請到就近的IKEA分店查詢、聯繫客戶服務人員或瀏覽www.IKEA.com.tw。

保養說明 - 不鏽鋼鍋具

清潔方法

- 鍋具適用於洗碗機。
- 請勿使用鋼絲絨或任何會刮傷鍋面的用具。
- 鍋具底部未加熱時呈微微凹陷狀，加熱後則會膨脹變平。請先待鍋具冷卻，讓鍋底恢復原狀後再清洗，避免長期使用下去變得凹凸不平。

使用方法

- 請勿讓鍋具空燒，以免鍋底過熱變形。
- 使用不鏽鋼鍋具烹飪食物時，務必在水燒開後再加鹽。在冷水中加鹽可能會令鍋具出現斑點，最終造成侵蝕。

保養說明 - 覆有金屬塗層的不鏽鋼鍋具

清潔方法

- 鍋具適用於洗碗機。
- 鍋具以不鏽鋼製成，表面覆有金屬塗層，可使用研磨劑或鋼絲絨清潔。
- 鍋具底部未加熱時呈微微凹陷狀，加熱後則會膨脹變平。請先待鍋具冷卻，讓鍋底恢復原狀後再清洗，避免長期使用下去變得凹凸不平。

使用方法

- 金屬塗層上可使用研磨劑、鋼絲絨及金屬廚具。縱使鍋具高度抗刮，但亦不代表不會出現刮痕。金屬廚具可能會在表面留下細小痕跡及刮痕，惟不影響鍋具的性能。
- 請勿讓鍋具空燒，以免鍋底過熱變形。
- 使用不鏽鋼鍋具烹飪食物時，務必在水燒開後再加鹽。在冷水中加鹽可能會令鍋具出現斑點，最終造成侵蝕。

保養說明 - 覆有銅面的不鏽鋼鍋具

清潔方法

- 務必手洗鍋具。請使用洗碗精及軟刷/海綿。請勿使用氯或其他強效化學物質，以免損害銅面。
- 請勿使用鋼絲絨，以免刮傷銅面。
- 鍋具底部未加熱時呈微微凹陷狀，加熱後則會膨脹變平。請先待鍋具冷卻，讓鍋底恢復原狀後再清洗，避免長期使用下去變得凹凸不平。
- 請將鍋具清洗後立即用毛巾擦拭，以保持銅的光澤。請勿讓鍋具自行風乾，以免殘留水垢和令銅變色。
- 銅與水和氧氣接觸，久而久之會變得暗沉。銅產生銅鏽屬自然化學反應，並不代表銅受損或出現問題。倒有方法可去除銅鏽。

最有效去除銅鏽的方法是先清洗銅面再進行拋光，請跟隨以下步驟：

1. 清潔銅表面時，請先將鹽和白醋混合，攪拌至鹽完全溶解。然後用柔軟的清潔海綿蘸取溶液，擦洗表面至污漬消失。你亦可使用研磨海綿來清潔表面。
2. 進行拋光時，請使用銅拋光劑，並按照說明操作。為防止拋光時產生刮痕，請使用無研磨面的抹布或海綿。鍋具用於烤箱或瓦斯爐後可能會變色，請依照上述步驟清潔表面和進行拋光，以恢復銅的顏色。

使用方法

- 使用不鏽鋼鍋具烹飪食物時，務必在水燒開後再加鹽。在冷水中加鹽可能會令鍋具出現斑點，最終造成侵蝕。

保養說明 - 鑄鐵鍋具

初次使用說明

- 這款鍋具需要進行開鍋處理，以防止鏽蝕和食物黏鍋。開鍋程序為鍋具表面的細孔填上油脂，形成一層保護膜。
- 為鑄鐵鍋具開鍋時，請在所有表面塗上薄薄的油，然後放在烤箱內或爐灶上加熱至少一小時，溫度不可超過150°C(300°F)。待鍋具冷卻後擦去多餘的油。新鍋需重覆以上保養步驟三次，其後只需偶爾這樣保養一次即可。

清潔方法

- 使用後，請用清水及刷子手洗鍋具。鍋具仍有餘溫時更容易清潔。清洗後小心擦乾。
- 只能使用熱水清洗。請勿使用洗碗精，以免使鍋面變乾及清除掉鑄鐵表面不可或缺的油脂層。
- 如果烹調食物後留下了污漬，可在鍋裡撒一些鹽，然後將污漬擦乾淨。鹽會吸收多餘的油脂，但留下足夠的油脂，防止鍋面變乾。
- 如果出現鏽蝕、污漬、食物糊鍋或黏鍋，可用鋼絲絨或研磨海綿清潔，然後重新開鍋。
- 如果鑄鐵未經處理或處理不當，可能會出現腐蝕的情況。因此鍋具洗後必須立即擦乾，並定期上油保養。

使用方法

- 請注意鑄鐵鍋具的材質具反應性，不適合與強酸性食材(例如檸檬和蕃茄)接觸，否則可能會使食物變色或帶有輕微的金屬味。鍋具本身也可能因鹽和酸性食材而變色。
- 請勿讓鍋具經歷溫度驟變，例如將冷水倒入熱鍋中，否則可能會導致鍋底變形。

保養說明 - 琺瑯鑄鐵鍋具

清潔方法

- 使用後，務必手洗產品。
- 請勿使用鋼絲絨或任何會刮傷鍋面的用具。
- 鍋具底部未加熱時呈微微凹陷狀，加熱後則會膨脹變平。請先待鍋具冷卻，讓鍋底恢復原狀後再清洗，避免長期使用下去變得凹凸不平。

使用方法

- 請勿讓鍋具經歷溫度驟變，例如將鍋具直接從冰箱裡移到爐灶上加熱，否則會有破裂的危險。
- 請小心避免將鍋具掉落在硬質表面上，以免鍋具或琺瑯受損。

保養說明 - 琺瑯鋼鍋具

清潔方法

- 使用後，務必手洗產品。
- 請勿使用鋼絲絨或任何會刮傷鍋面的用具。
- 鍋具底部未加熱時呈微微凹陷狀，加熱後則會膨脹變平。請先待鍋具冷卻，讓鍋底恢復原狀後再清洗，避免長期使用下去變得凹凸不平。

使用方法

- 請勿讓鍋具空燒，以免鍋底過熱變形。

保養說明 - 碳鋼鍋具

初次使用說明

- 第一次使用前，請手洗鍋具並使其徹底風乾。任何殘餘的預處理食品級油都有助於養鍋。
- 這款鍋具需要進行開鍋處理，以防止鏽蝕和食物黏鍋。開鍋程序為鍋具表面的細孔填上油脂，形成一層保護膜。您可將碳鋼鍋具放到任何爐灶上或烤箱中進行開鍋。請依照下方說明指示。

開鍋：技巧及建議

- 請使用煙點較高、味道清淡的植物油，例如葡萄籽油或葵花籽油。
- 開鍋時，只需為鍋具的烹飪表面和內側抹油。鍋具外側只需定時抹上一層薄薄的油，即可達至防鏽效果。把手經過塗漆處理，無需抹油。
- 將鍋具放在爐灶上開鍋時，請使用與鍋具大小匹配的爐灶，以獲得最佳效果。這可確保開鍋期間熱量均勻分佈，從而形成均勻的保護層，其不沾性能更佳。
- 鍋具在開鍋時會變得很熱，請注意避免燙傷。建議用廚房夾子夾住廚房紙巾為熱鍋抹油。使用烤箱為鍋具開鍋時，請待鍋具完全冷卻後再取出。
- 完成開鍋步驟後，加入少量新鮮的油，即可讓鍋具呈現油亮光澤。現在你可用它來烹飪了。鍋具的顏色會隨著使用而漸變深黑，其保護層和不沾性能也會隨之增強，最後鍋具會完全變成黑色。請注意，雖然對比不鏽鋼煎鍋等鍋具，碳鋼鍋具可大大減少油量使用，但烹飪時仍需加入食用油。

用爐火開鍋

1. 在鍋具中倒入大量植物油，並用廚房紙巾擦拭整個內鍋。擦拭後，廚房紙巾所吸收的油應足以滴落。請保留這張吸滿油的廚房紙巾待用。
2. 將鍋具放在與其大小匹配的爐具上，開中高火(6/10)讓鍋具慢慢加熱，待其微微冒煙及變色。此乃正常現象，亦是開鍋的過程之一。
3. 持續加熱約 10 分鐘。為確保表面全部覆有油脂，從而形成均勻的保護層，需每2分鐘為熱鍋抹油一次。請用廚房夾子夾住沾了油的紙巾，免得被燙傷。此外，請不時轉動鍋具，確保其均勻受熱。你會發現油脂稍微變稠且被鍋面吸收。
4. 將鍋具移離爐火，用乾的廚房紙巾擦去多餘的油，然後冷卻至室溫。
5. 重複開鍋過程10分鐘，但這次只需用一張新的廚房紙巾，塗抹一層薄薄的油即可。鍋具可能會稍微變乾，廚房紙巾也可能會被黏著，出現以上情況的話，只需再加入一點油，就可繼續每2分鐘抹鍋一次。
6. 將鍋具移離爐火，用乾的廚房紙巾擦去多餘的油，然後冷卻至室溫。這次試著輕輕打磨，直至表面完全乾燥。
7. 重複最後一次開鍋步驟，同樣塗抹一層薄薄的油，但時間可縮短至約6分鐘。
8. 將鍋具移離爐火，用乾的廚房紙巾擦去多餘的油，然後冷卻至室溫。

用烤箱開鍋

1. 將烤箱預熱至200°C(392°F)。
2. 將適量的植物油倒入鍋具中，並用廚房紙巾擦拭整個內鍋表面。
3. 將鍋具放入烤箱烘烤約30至40分鐘。
4. 待鍋具冷卻至室溫，然後擦去多餘的油。
5. 重複上述開鍋過程一次。
6. 待鍋具冷卻至室溫，然後擦去多餘的油。

保養及清潔說明

- 使用後，請用清水及刷子手洗鍋具。當鍋具仍有餘溫時更容易清潔。你亦可加一小滴洗碗精，但注意切勿加入過多，否則會使鍋面變乾及清除掉碳鋼表面不可或缺的油脂層。
- 如果烹調食物後留下了污漬，可在鍋裡撒一些鹽，然後將污漬擦乾淨。鹽會吸收多餘的油脂，但留下足夠的油脂，防止鍋面變乾。
- 如果出現鏽蝕、污漬、食物糊鍋或黏鍋，可用鋼絲絨或研磨海綿清潔，然後重新開鍋。
- 如果碳鋼未經處理或處理不當，可能會出現腐蝕的情況。因此鍋具洗後必須立即擦乾，並定期上油保養。

使用方法

- 請注意碳鋼鍋具的材質具反應性，不適合與強酸性食材(例如檸檬和蕃茄)接觸，否則可能會使食物變色或帶有輕微的金屬味。鍋具本身也可能因鹽和酸性食材而變色。
- 請勿讓鍋具經歷溫度驟變，例如將冷水倒入熱鍋中，否則可能會導致鍋底變形。

保養說明 - 木製把手鍋具

請勿讓把手或鍋蓋頭等木製部分長時間接觸水氣、浸泡或受潮，否則可能會導致木材裂開。為了防止油脂侵害並提高木材的防潮效果，應使用如植物油等經安全認證的食用油品為木製部分上油。先塗上一層油，再將多餘的油擦掉，24小時後重複步驟。

產品保固的法律權益

悉依中華民國法律及相關法令規定辦理。

需要服務時該如何聯絡我們？

你可電郵至 iservice@ikea.com.tw 或致電412-8869。請提供購買證明以獲得保固。

How long is the guarantee valid?

The guarantee for IKEA pots, pans and woks without a non-stick coating remains in force for fifteen (15) years from the date of purchase (note – this guarantee only applies to purchases made from September 1, 2024). The original purchase receipt is required as proof of purchase.

What is covered under this guarantee?

This guarantee covers function, materials and workmanship in all IKEA pots, pans and woks without a non-stick coating. This means that, in normal domestic use and provided that our care instructions are followed, they will retain their functionality over time, even after 15 years. Normal use is defined as using an item for cooking and washing it once a day.

The guarantee covers:

- Stability of the base. In other words, the base of the cookware remains flat to conduct heat efficiently.
- The construction of the product, no breakages or cracks will happen in the metal parts, handles, etc.
- For pots, pans and woks in stainless steel or stainless steel with metallised coating: washing in a domestic dishwasher. This does not have an adverse effect on the function of stainless-steel cookware. Please refer to the care instructions provided with the product for more details.
- For pots, pans and woks in stainless steel with copper surface, cast iron, enamelled cast iron, enamelled steel, carbon steel or cookware with wooden parts: the guarantee is valid only if you wash your cookware by hand. Please refer to the care instructions provided with the product for more details.

Products not covered under this guarantee:

Pots, pans or woks with a non-stick coating are not part of the guarantee.

What will IKEA do to correct the problem?

IKEA will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product. If it is covered by this guarantee, IKEA will pay the costs of repairs, spare parts, labour and travel for repair staff, that IKEA incur, provided that the product is accessible for repair without special expenditure. This does not apply to any repair work not authorized by IKEA. Replaced parts become the property of IKEA. If the item is no longer sold by IKEA, IKEA will provide an appropriate replacement. It is IKEA that determines, at its sole discretion, what constitutes an appropriate replacement.

If any additional fees are required, our customer service representatives will inspect the items, discuss options with the customer, and provide clear explanations of the charges

What is not covered under this guarantee?

This guarantee does not cover non-domestic use. This guarantee does not cover changes in the appearance of the cookware unless they have a significant effect on function. This guarantee does not apply to products that have been stored incorrectly, used inappropriately, abused, misused, altered, or cleaned with wrong cleaning methods or cleaning products. This guarantee does not cover normal wear and tear, cuts or scratches, or damage caused by impacts or accidents. This guarantee does not apply if the product has been placed outdoors or in a humid environment. This guarantee does not cover consequential or incidental damages.

Care instructions

Different care instructions for cookware apply to different materials, make sure to follow the instructions that comes with your product. Below you will find all instructions divided by material. If you are uncertain what care instructions you should follow, please contact your nearest IKEA store/Customer Service or see www.IKEA.com.tw

Care instructions for stainless steel cookware

Cleaning

- The cookware is dishwasher safe.
- Do not use steel wool or anything that may scratch the surface.
- The base is slightly concave when cold, but expands to flatten out when heated. Always leave the cookware to cool before cleaning it. This allows the base to resume its shape and helps to prevent it from becoming uneven with use.

How to use

- Never let the cookware boil dry, because the base becomes skew when overheated.
- When cooking food in a cookware with stainless steel inside, always add salt to the water after the water has been brought to the boil. Adding salt to cold water can cause salt stains that will eventually cause corrosion.

Care instructions for stainless steel cookware with metallised coating

Cleaning

- The cookware is dishwasher safe.
- The frying pan is made of stainless steel and has a metallised coating that resists abrasives and steel wool.
- The base is slightly concave when cold, but expands to flatten out when heated. Always leave the cookware to cool before cleaning it. This allows the base to resume its shape and helps to prevent it from becoming uneven with use.

How to use

- The metallised coating is suitable for use with abrasives, steel wool and metal utensils. Although the frying pan is highly scratch resistant, it is not scratch proof. Metal utensils might leave small marks and scratches, but it does not affect the performance of the frying pan.
- Never let the cookware boil dry, because the base becomes skew when overheated.
- When cooking food in a cookware with stainless steel inside, always add salt to the water after the water has been brought to the boil. Adding salt to cold water can cause salt stains that will eventually cause corrosion.

Care instructions for stainless steel cookware with copper surface

Cleaning

- The cookware should be washed by hand. Use washing-up liquid and a soft brush/sponge. Never use chlorine or other harsh chemicals that may damage the copper.
- Do not use steel wool since it may damage the copper surface.
- The base is slightly concave when cold, but expands to flatten out when heated. Always leave cookware to cool before cleaning it. This allows the base to resume its shape and helps to prevent it from becoming uneven with use.
- Wipe the cookware with a towel immediately after washing the dishes to retain the shine of the copper. Never let the cookware pieces dry on their own, this to avoid water spots and the copper becoming discoloured.
- Over time, copper darkens and becomes tarnished due to the material being in contact with water and oxygen. This is a chemical reaction that produces a natural patina for the copper material and does not mean that the copper has worn out or that something is wrong. If you like, it is possible to get rid of the patina.

The best way to get rid of the patina is to first clean the copper surface and then polish it, please follow the steps below:

1. To clean the copper surface, start by mixing salt and white vinegar and stir until the salt is properly dissolved. Then moisten a soft scrub sponge in the solution and scrub the surface so that stains disappear. You may use a sponge with abrasives to clean the surface.
2. To polish the surface, use a special polishing agent for copper and follow its instructions. To prevent scratches from occurring when polishing, ensure to only polish with a dishcloth or sponge without abrasives on the surface.

When used in an oven or on a gas hob, the cookware can become discoloured. To regain the copper colour, clean and polish the surface according to the steps above.

How to use

- When cooking food in a cookware with stainless steel inside, always add salt to the water after the water has been brought to the boil. Adding salt to cold water can cause salt stains that will eventually cause corrosion.

Care instructions for cast-iron cookware

Before first use

- In order for the product to resist corrosion and food sticking, this cookware needs to go through a seasoning process. By seasoning, the pores of the pan are filled with oil that forms a protective coating.
- To season a cast iron pan, a small amount of oil is rubbed on to all surfaces of the pan and then it is heated in the oven or on the cooker to max. 150°C (300°F) for minimum one hour. Leave the pan to cool off and wipe off excess oil. This treatment should be repeated three times when the pan is new, but once it has been seasoned it only needs to be treated in this way once in a while.

Cleaning

- Clean the pan after use by washing it by hand in water using a brush. If you wash the cookware while it is still warm, it will be easier to clean. Carefully wipe dry after cleaning.
- Only use hot water for cleaning. Do not use washing-up liquid since it dries out the material and removing the necessary layer of fat that is needed for cast iron surfaces.
- Stains from cooked food can be removed by sprinkling some salt in the pan and then wiping it clean. Salt absorbs excess fat but leaves just enough fat to prevent the pan from drying out.
- If corrosion or food stains occur, or if the food gets burnt and stuck, it can be cleaned with steel wool or an abrasive sponge and then re-seasoned.
- Untreated cast iron can corrode if it is not treated properly. It is therefore important to wipe the cookware dry directly after washing-up and to oil it regularly.

How to use

- Please note that the material for cast iron pans is reactive and not suitable to be in contact with strong acidic foodstuffs (e.g. lemons and tomatoes) as the food can become discoloured or end up with a slight taste of metal. The pan itself can also become discoloured by salts and acidic foodstuffs.
- Do not expose the pan to great and sudden temperature changes, e.g. by pouring cold water into the hot pan, the bottom of the pan might deform.

Care instructions for enamelled cast-iron cookware

Cleaning

- The cookware should be washed by hand after use. Use hot water and washing-up detergent. Dry carefully after cleaning.
- Do not use steel wool or anything that can scratch the surface of the cookware.

How to use

- Do not expose the cookware to heavy variations in temperature, e.g. by moving it from the fridge directly to the cooker, due to the risk of cracking.
- Be careful not to hit or drop the cookware against a hard surface, because then the cookware or the enamel can break.

Care instructions for enamelled steel cookware

Cleaning

- Always wash the product by hand after use.
- Do not use steel wool or anything that may scratch the surface.
- The base is slightly concave when cold, but expands to flatten out when heated. Always leave the product to cool before cleaning it. This allows the base to resume its shape and helps to prevent it from becoming uneven with use.

How to use

- Never let the cookware boil dry, because the base becomes skew when overheated.

Care instructions for enamelled cast-iron cookware

Cleaning

- The cookware should be washed by hand after use. Use hot water and washing-up detergent. Dry carefully after cleaning.
- Do not use steel wool or anything that can scratch the surface of the cookware.

How to use

- Do not expose the cookware to heavy variations in temperature, e.g. by moving it from the fridge directly to the cooker, due to the risk of cracking.
- Be careful not to hit or drop the cookware against a hard surface, because then the cookware or the enamel can break.

Care instructions for carbon steel cookware

Before first use

- Before you use this product for the first time, wash it by hand and dry thoroughly. Any leftover pre-treated food-grade oil will aid in the seasoning process.
- In order for the product to resist corrosion and to keep food from sticking, this cookware needs to go through a seasoning process. By seasoning, the pores of the pan are filled with oil that forms a protective coating. You can season a carbon steel pan on any cooking zone or in the oven, whichever suits you. Follow the instructions below.

Seasoning: Tips and recommendations

- Use a vegetable oil with a high smoke point and neutral taste, for example grapeseed oil or sunflower oil.
- When seasoning, only the cooking surface and the interior sides of the frying pan need to be rubbed with oil. The exterior of the pan just needs a thin layer of oil every now and then to make it corrosion resistant. The handle has been lacquered and does not need to be oiled.
- For best results when seasoning a frying pan on a cooking zone, you should match the size of the cooking zone with the size of the pan. This ensures the heat is evenly distributed during continued use and results in an even seasoning layer for better non-stick performance.
- Be careful not to burn your hands since the frying pan becomes very hot when seasoning. We recommend using a kitchen tong to hold a paper towel when rubbing oil on a hot pan. When seasoning in an oven, let it cool completely before taking it out.
- When you have completed the seasoning instructions, add a tiny bit of fresh oil and give the pan a thorough shine. You can now start cooking with it. The seasoning and its non-stick performance will continue to gradually build up as the pan becomes even darker in colour after usage, and eventually it will be totally black. Note that cooking fat in a carbon steel pan is still a must, although very little is needed compared to for example a stainless-steel pan.

Seasoning on a cooking zone

1. Pour a generous amount of vegetable oil into the frying pan and rub it all over the entire interior surface by using a piece of paper towel. When done rubbing, there should be enough oil absorbed by the towel for it to drip off the paper. Save the oily paper for later use.
2. Put the frying pan on a cooking zone that matches the size of the pan. Use medium-high heat (6 out of 10) and the frying pan will now slowly heat up and eventually start to smoke a little and to darken in colour, which is normal and part of the process.
3. Continue the seasoning process for approximately 10 minutes. To ensure that all parts of the surface are covered with oil and to build up an even seasoning layer, the surface should be rubbed with oil every two minutes; use a kitchen tong – to not burn yourself on the hot pan – and hold the oily paper while rubbing. Also, to ensure even heating, try rotating the pan around every now and then. You will notice the oil thickening slightly and being absorbed by the pan.
4. Take the pan off the heat, wipe off the excess oil with a dry paper towel and let it cool to room temperature.
5. Repeat the seasoning process for another 10 minutes, but this time only apply just a thin layer of oil using a fresh paper towel. The pan might be slightly drier, and the paper might want to stick; in this case, just add a little more oil so you can smoothly rub the pan every 2 minutes.
6. Take the pan off the heat, wipe off the excess oil with a dry paper towel and let it cool to room temperature. This time, try to really polish it until the surface gets a dry look.
7. Repeat the seasoning process one last time using only a thin layer of oil, but reduce the time to approximately 6 minutes.
8. Take the pan off the heat, wipe off the excess oil with a dry paper towel and let it cool to room temperature.

Seasoning in an oven

1. Preheat your oven to 200 C° (392 °F).
2. Pour just enough vegetable oil into the frying pan and rub it all over the entire interior surface by using a piece of paper towel.
3. Put the frying pan in the oven for about 30-40 minutes.
4. Leave the pan to cool to room temperature and wipe off the excess oil.
5. Repeat the process and season it one more time.
6. Leave the pan to cool to room temperature and wipe off the excess oil.

Cleaning

- Clean the pan after use by washing it by hand in water with a brush. If you wash the cookware while it is still warm, it will be easier to clean. If you like, you can carefully add a small drop of washing-up liquid. Note that too much washing-up liquid might dry out the material and remove the necessary layer of fat that is needed for carbon steel surfaces.
- Stains from cooked food can be removed by sprinkling some salt in the pan and then wiping it clean. Salt absorbs excess fat but leaves just enough fat to prevent the pan from drying out.
- If corrosion or food stains occur, or if the food burns and sticks, it can be cleaned with steel wool or an abrasive sponge and then re-seasoned.
- Untreated carbon steel can corrode if it is not treated properly. It is therefore important to wipe the cookware dry directly after washing-up and to oil it regularly.

How to use

- Please note that the material for carbon steel pans is reactive and not suitable to be in contact with strong acidic foodstuffs (e.g. lemons and tomatoes) as the food can become discoloured or end up with a slight taste of metal. The pan itself can also become discoloured by salts and acidic foodstuffs.
- Do not expose the pan to great and sudden temperature changes, e.g. by pouring cold water into the hot pan, the bottom of the pan might deform.

Additional care instructions for cookware with wooden parts

Do not allow wooden parts like handle or knob to be in contact with water for a prolonged period of time, to soak or be moist. This can cause the wood to split. To protect against grease and to increase its natural resistance to moisture, the wood should be treated with oil approved for contact with food, for instance vegetable oil. Oil once, wipe off any surplus oil and then repeat the treatment 24 hours later.

How country, provincial and state law applies

This guarantee is subject to the laws and regulations of the Republic of China.

How to reach us if you need assistance

Contact us by email at iservice@ikea.com.tw or by phone on 412-8869. Your proof of purchase is required for the guarantee to apply.

請妥善保存購買證明

以利享有品質保證服務

Save the receipt

It is your proof of purchase and required for the guarantee to apply.

如何保存保固資料？

宜家卡卡友

店內卡友機台「商品保固」頁面登記相關資訊(結帳時請務必出示卡友身份)。

非宜家卡卡友

將手中發票 (包含證明聯及明細聯) 拍照保存。

How to keep the guarantees information?

IKEA Family card member:

Please register relevant information on the "Product Guarantee" page of the IKEA family kiosk in the store (please remember to show your IKEA family identity when you checkout).

Non-IKEA Family card member:

Please take and save a photo of the invoice (including the certificate and details).

如有任何疑問，請聯絡我們
市話用戶請直撥：412-8869 行動電話用戶：請加區域號碼 02

If you have any questions, please contact us.
Please dial: 412-8869 directly. For mobile phone users,
please add the area code 02.

