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> [iCook I-Cook24cm Non-Stick Fry Pan User Manual](#)

iCook 1224

iCook I-Cook24cm Non-Stick Fry Pan User Manual

Model: 1224 | Brand: iCook

INTRODUCTION

This manual provides essential information for the safe and effective use of your iCook I-Cook24cm Non-Stick Fry Pan. Designed for versatility and ease of use, this pan features a durable non-stick coating and an induction-compatible base. Key features include:

- Induction base for use on all hobs
- Non-Stick coating for easy cooking and cleaning
- Soft grip handle for comfortable use
- Dishwasher safe for convenient cleaning
- Easy clean design

SETUP AND FIRST USE

Before first use, remove all packaging materials and labels from the pan. Wash the pan thoroughly with warm soapy water and dry completely. It is recommended to season the non-stick surface by rubbing a small amount of cooking oil over the interior with a paper towel, then heating it gently on low heat for a minute. Let it cool, then wipe off any excess oil.



Image: The iCook 24cm Non-Stick Fry Pan, showcasing its design and soft-grip handle.

This fry pan is compatible with various cooktops, including smooth surface induction and gas stoves. Ensure your cooktop is clean and dry before placing the pan on it.

OPERATING INSTRUCTIONS

Cooking with your Fry Pan

- **Heat Management:** Use low to medium heat settings for most cooking. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- **Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, as they can scratch and damage the coating.
- **Oil/Fat Usage:** While the pan is non-stick, a small amount of oil or butter can enhance flavor and browning.
- **Handle Safety:** The soft grip handle is designed for comfort. Always ensure the handle is securely attached and positioned away from direct heat sources to prevent overheating.



Image: The iCook 24cm Non-Stick Fry Pan, as it appears in its packaging, highlighting its non-stick properties and induction compatibility.

MAINTENANCE AND CARE

- **Cleaning:** Allow the pan to cool completely before washing. While dishwasher safe, hand washing with warm soapy water and a soft sponge is recommended to prolong the life of the non-stick coating. Avoid abrasive cleaners or scouring pads.
- **Storage:** When storing, place a soft cloth or paper towel between pans if stacking to prevent scratching the non-stick surface.
- **Oven Safety:** This pan is **not** oven safe. Do not place it in an oven.

TROUBLESHOOTING

Common Issues and Solutions

Food Sticking:

Ensure you are using a small amount of oil or fat. Avoid overheating the pan, as extreme temperatures can degrade the non-stick properties over time. Make sure the pan is clean and free of residue from previous cooking.

Non-Stick Coating Peeling/Flaking:

This can occur from using metal utensils, abrasive cleaning, or consistent overheating. Always use appropriate utensils and follow cleaning instructions. If significant peeling occurs, the pan's non-stick properties may be compromised.

Pan Wobbles on Cooktop:

Ensure the cooktop surface is flat and clean. Check the pan's base for any deformities. Minor warping can sometimes occur from rapid temperature changes (e.g., placing a hot pan under cold water).

SPECIFICATIONS

Feature	Detail
Brand	iCook
Model Number	1224
Material	Aluminium
Color	Multicolour
Capacity	0.6 Liters
Product Dimensions	9.61 x 17.24 x 2.05 inches
Item Weight	1.98 pounds
Special Feature	Electric Stovetop Compatible, Induction Stovetop Compatible
Compatible Devices	Smooth Surface Induction, Gas
Product Care Instructions	Dishwasher Safe
Handle Material	Plastic
Is Oven Safe	No
Has Nonstick Coating	Yes
Is Dishwasher Safe	Yes
Date First Available	July 22, 2013

WARRANTY AND SUPPORT

Specific warranty information for the iCook I-Cook24cm Non-Stick Fry Pan is not provided within this manual. Please refer to the product packaging or contact iCook customer support for details regarding warranty coverage and support services. For further assistance or inquiries, please visit the official iCook website or contact their customer service department.

