KICHLY EU0309

KICHLY Pre-Seasoned Cast Iron Skillet - 32 cm Instruction Manual

Introduction

Thank you for choosing the KICHLY Pre-Seasoned Cast Iron Skillet. This 32 cm (approximately 12 inch) skillet is a versatile and durable addition to your kitchen, designed for a wide range of cooking tasks. Cast iron is renowned for its superior heat retention and even heat distribution, which enhances cooking performance. This manual provides essential information for the proper setup, operation, and maintenance of your new cast iron skillet to ensure its longevity and optimal performance.



The KICHLY 32 cm Pre-Seasoned Cast Iron Skillet, ready for use.

Setup and First Use

Your KICHLY cast iron skillet comes pre-seasoned, meaning it has a protective layer of baked-on oil that provides a natural, easy-release finish. While it is ready for immediate use, a light cleaning before the first use is recommended.

1. **Initial Cleaning:** Hand wash the skillet with warm water and a small amount of mild dish soap. Use a soft sponge or brush. Avoid abrasive scrubbers that can damage the seasoning.
2. **Thorough Drying:** Immediately after washing, dry the skillet completely with a towel. To ensure all moisture is removed, place the skillet on a stovetop over low heat for 1-2 minutes until it is thoroughly dry.
3. **Light Oiling:** Once dry and slightly warm, apply a very thin, even layer of cooking oil (such as vegetable oil, flaxseed oil, or grapeseed oil) to the entire surface of the skillet, inside and out. Wipe off any excess oil with a paper towel until the surface appears dry to the touch. This helps maintain the seasoning and prevents rust.

Your skillet is now prepared for cooking.

Operating Instructions

The KICHLY cast iron skillet is highly versatile and suitable for various cooking methods and heat sources.

Compatible Cooktops and Appliances:

- Gas stoves
- Electric hobs
- Ceramic hobs
- Induction hobs
- Ovens (oven safe up to 650°C / 1200°F)
- Grills and campfires

Cooking Tips:

- **Preheating:** Always preheat your cast iron skillet gradually over medium-low heat for several minutes before adding food. This ensures even heat distribution and prevents sticking.
- **Oil Usage:** While cast iron is naturally non-stick when properly seasoned, a small amount of cooking oil or fat is usually recommended for most recipes.
- **Heat Retention:** Cast iron retains heat exceptionally well. You may find you need to use lower heat settings than with other types of cookware. The skillet will stay hot for a long time, ideal for serving directly from the pan.
- **Versatile Cooking:** Use your skillet for frying, sautéing, searing, baking, roasting, and simmering. It's perfect for indoor and outdoor cooking, from stovetop to oven to campfire.



The cast iron skillet in use, demonstrating its cooking capabilities.



The skillet features a secure two-hand carry design for safe handling.



The KICHLY cast iron skillet is suitable for outdoor cooking, including over campfires.

Care and Maintenance

Proper care is crucial for maintaining your cast iron skillet's seasoning and preventing rust. With good care, your skillet can last for generations.

Cleaning After Use:

1. **Cool Down:** Always allow the skillet to cool completely before washing. Washing a hot skillet with cold water can cause thermal shock, potentially leading to cracks.
2. **Hand Wash Only:** Your cast iron skillet is **not dishwasher safe**. Wash by hand using warm water and a soft sponge or brush. For stubborn food residue, you can use a small amount of mild dish soap. For very stuck-on food, a plastic scraper or a paste of coarse salt and water can be used.
3. **Avoid Harsh Cleaners:** Do not use harsh detergents, steel wool, or abrasive pads, as these can strip the seasoning.
4. **Immediate Drying:** Dry the skillet immediately and thoroughly after washing. Place it on low heat on the stovetop for a

few minutes to evaporate any remaining moisture.

5. **Re-oiling (Seasoning):** After drying, apply a very thin, even layer of cooking oil to the entire surface of the skillet, inside and out. Wipe off any excess oil with a paper towel until the surface appears dry to the touch. This step is vital to protect against rust and maintain the non-stick properties.



Essential steps for maintaining your cast iron skillet: clean gently, dry thoroughly, and season with a thin layer of oil.

Re-seasoning Your Skillet:

Over time, or if the seasoning is damaged, you may need to re-season your skillet. This process restores its protective layer.

1. **Clean Thoroughly:** Scrub the skillet with hot, soapy water and a stiff brush to remove any rust or old seasoning. Rinse and dry completely.
2. **Apply Oil:** Apply a very thin, even layer of high smoke point cooking oil (like flaxseed, grapeseed, or vegetable oil) to the entire skillet, inside and out. Wipe off any excess oil with a paper towel until it looks dry.
3. **Bake:** Place the skillet upside down on the middle rack of your oven. Place aluminum foil on the bottom rack to catch

any drips. Bake at 230-260°C (450-500°F) for one hour.

4. **Cool:** Turn off the oven and let the skillet cool completely inside the oven. Repeat this process 2-3 times for a robust seasoning.

Troubleshooting

Rust Formation:

If rust appears, it indicates that the seasoning has been compromised or the skillet was not dried properly. To resolve:

- Scrub the rusted area with steel wool or a stiff brush until the rust is removed.
- Wash the skillet with warm, soapy water and dry thoroughly.
- Immediately re-season the entire skillet following the re-seasoning instructions above.

Food Sticking:

Food sticking is usually a sign of insufficient seasoning or improper cooking technique.

- Ensure the skillet is properly preheated before adding food.
- Use enough cooking oil or fat.
- If the seasoning is thin or damaged, perform a full re-seasoning process.

Uneven Heating:

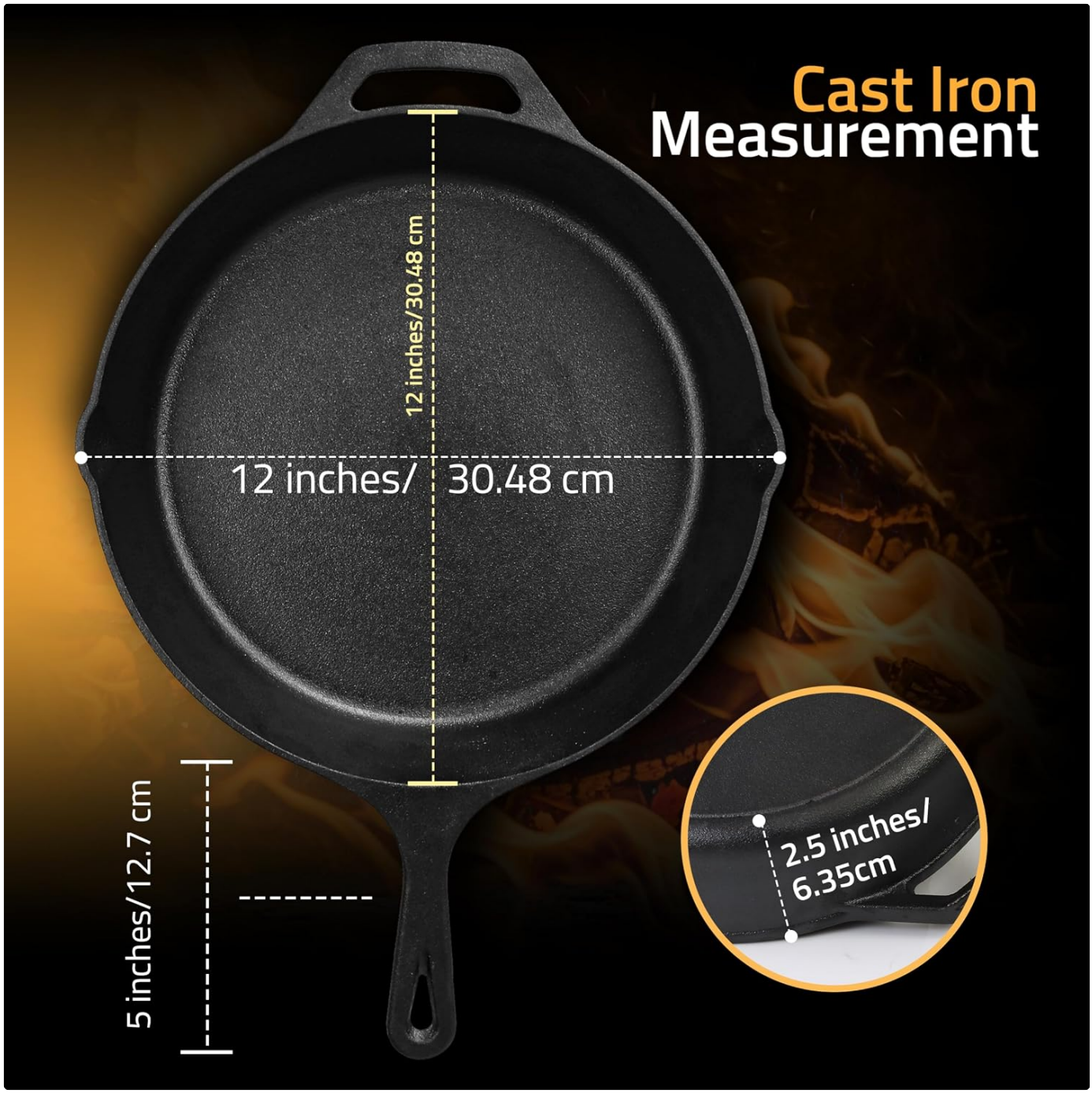
While cast iron is known for even heat distribution, rapid temperature changes can cause issues.

- Always preheat the skillet gradually over medium-low heat.
- Ensure the heat source (burner size) matches the bottom of the skillet as much as possible.

Product Specifications

Feature	Detail
Model Number	EU0309
UPC	810013786118
Dimensions (L x W x H)	43.2 x 31.75 x 6.3 cm (17 x 12.5 x 2.5 inches)
Item Weight	3.25 Kilograms (7.16 lbs)
Material	Cast Iron
Handle Material	Cast Iron (Integrated)
Color	Black
Capacity	3.2 quarts
Special Feature	Pre-seasoned
Non-stick Coating	No (Natural seasoning provides non-stick properties)
Oven Safe	Yes

Dishwasher Safe	No
Max Temperature	650°C (1200°F)
Compatible Appliances	Gas, Electric, Ceramic, Induction Hobs, Oven, Grill, Campfire



Detailed measurements of the KICHLY Cast Iron Skillet.

Warranty Information

Specific warranty details for the KICHLY Pre-Seasoned Cast Iron Skillet are not provided in the product information. Please refer to the retailer's return policy or contact KICHLY directly for warranty inquiries.

Customer Support

For further assistance or questions regarding your KICHLY Cast Iron Skillet, please visit the official KICHLY store on

Amazon or contact their customer service through the retailer where the product was purchased. You can find the KICHLY store at KICHLY Amazon Store.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question