Ikea IK.205.131.36

IKEA HEMKOMST Stainless Steel Frying Pan with Non-Stick Coating 32 cm

Instruction Manual

1. Product Overview

The IKEA HEMKOMST frying pan is designed for efficient and convenient cooking. Featuring a durable stainless steel body and a high-quality Teflon Professional non-stick coating, it ensures excellent food release and easy cleaning. This pan is versatile and compatible with all types of hobs, including induction cooktops, making it a suitable addition to any kitchen.



Image 1.1: The IKEA HEMKOMST 32 cm frying pan, showcasing its stainless steel exterior and non-stick interior.

The non-stick surface allows for cooking with less fat, promoting healthier meal preparation. Its robust construction is built to withstand daily use, providing a reliable cooking experience for a variety of dishes, from sautéing vegetables to frying meats.

2. Setup

2.1 Initial Cleaning

1. Before first use, wash the frying pan thoroughly with warm water and a mild dish soap.

2. Rinse the pan completely to remove any soap residue.
3. Dry the pan immediately with a soft cloth to prevent water spots.

2.2 First Use Preparation

- Lightly coat the non-stick surface with a small amount of cooking oil (e.g., vegetable oil or canola oil).
- Heat the pan over low heat for approximately 30 seconds.
- Remove from heat and wipe off any excess oil with a paper towel. This conditions the non-stick surface for optimal performance.

3. Operating Instructions

3.1 Recommended Uses

The IKEA HEMKOMST frying pan is recommended for cooking and sautéing on a stovetop. Its non-stick coating is ideal for preparing a wide range of dishes, from delicate eggs to stir-fries.



Image 3.1: The frying pan in use on an induction hob, demonstrating its compatibility and suitability for cooking vegetables.

3.2 Heat Settings

- **Low to Medium Heat:** For most cooking tasks, use low to medium heat settings. The non-stick coating performs best and lasts longer when not subjected to excessively high temperatures.
- **High Heat:** Avoid using high heat settings, especially when the pan is empty. Overheating can damage the non-stick coating and reduce its effectiveness over time.
- **Induction Compatibility:** This pan is fully compatible with induction cooktops. Ensure the pan is centered on the induction zone for optimal heating.

3.3 Utensil Recommendations

- Always use wooden, silicone, or plastic utensils to protect the non-stick coating.
- Avoid using metal utensils, sharp objects, or abrasive materials, as these can scratch and damage the non-stick surface.



Image 3.2: The frying pan presented on a dining table, containing cooked meatballs, illustrating its use for serving.

4. Maintenance

4.1 Cleaning

- Allow the pan to cool completely before washing. Sudden temperature changes can warp the pan or damage the non-stick coating.
- Wash the pan by hand with warm water, a mild dish soap, and a soft sponge or cloth.
- Do not use abrasive cleaners, steel wool, or scouring pads, as these will damage the non-stick surface.
- The pan is **not** dishwasher safe. Hand washing is required to preserve the non-stick coating and overall integrity of the pan.



Image 4.1: A detailed view of the non-stick coating, emphasizing its smooth texture and quality.

4.2 Storage

- Store the pan in a dry place.
- If stacking pans, place a soft cloth or pan protector between them to prevent scratches to the non-stick surface.

5. Troubleshooting

5.1 Food Sticking

- **Issue:** Food is sticking to the non-stick surface.
- **Solution:** Ensure you are using a small amount of cooking oil or fat. Overheating the pan or using metal utensils can degrade the non-stick coating over time. Re-season the pan as described in Section 2.2.

5.2 Pan Warping

- **Issue:** The pan appears warped or uneven.
- **Solution:** This can occur due to sudden temperature changes. Always allow the pan to cool down completely before washing it. Avoid placing a hot pan under cold water.

5.3 Coating Discoloration or Peeling

- **Issue:** The non-stick coating is discoloring or peeling.
- **Solution:** This is typically a sign of excessive heat exposure or damage from metal utensils. Always use low to medium heat and non-metal utensils. If the coating is significantly damaged, the pan's performance will be affected.

6. Specifications

Feature	Detail
Brand	Ikea
Model Number	IK.205.131.36
Capacity	2 Liters
Material	Stainless Steel
Non-stick Coating	Yes (Teflon Professional)
Handle Material	Stainless Steel
Product Compatibility	Gas, Smooth Induction Surface
Special Feature	Induction Compatible
Oven Safe	No
Dishwasher Safe	No (Hand wash only)
Recommended Uses	Cooking and Sautéing on a stovetop

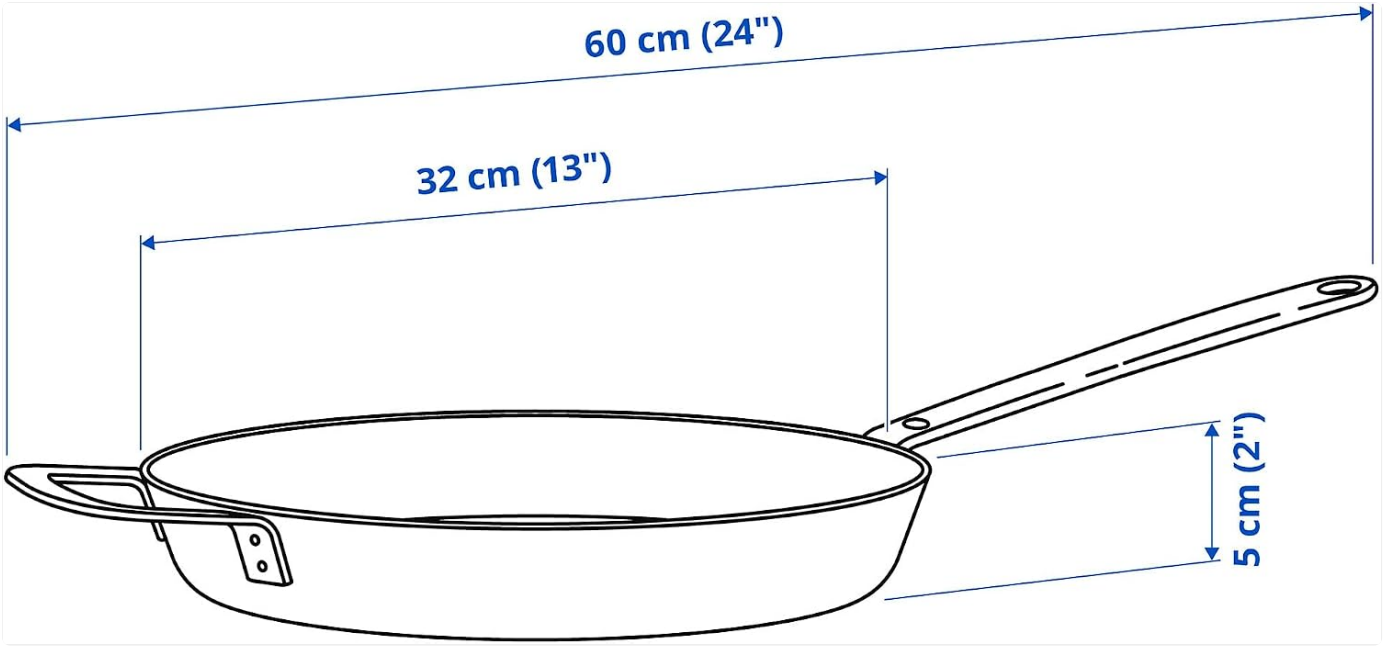


Image 6.1: Dimensional diagram of the frying pan, indicating a total length of 60 cm, a pan diameter of 32 cm, and a height of 5 cm.

7. Warranty and Support

Specific warranty information for the IKEA HEMKOMST frying pan is not provided in this manual. For details regarding warranty coverage, terms, and conditions, please refer to the product packaging or contact IKEA customer service directly.
For further assistance, product support, or to inquire about spare parts, please visit the official IKEA website or contact their customer support channels.

- **IKEA Official Website:** www.ikea.com
- **Customer Service:** Refer to your local IKEA store's contact information or the IKEA website for regional support details.

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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