

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Ikea](#) /

› [IKEA 30 cm Stainless Steel Grill Skewers Instruction Manual](#)

Ikea IK.105.419.17

# IKEA 30 cm Stainless Steel Grill Skewers Instruction Manual

## 1. PRODUCT OVERVIEW

The IKEA 30 cm Stainless Steel Grill Skewers are designed for convenient grilling of various foods such as vegetables, meats, and cheeses. Made from durable stainless steel, these skewers are easy to handle and clean, making them suitable for both preparation on the grill and direct serving.

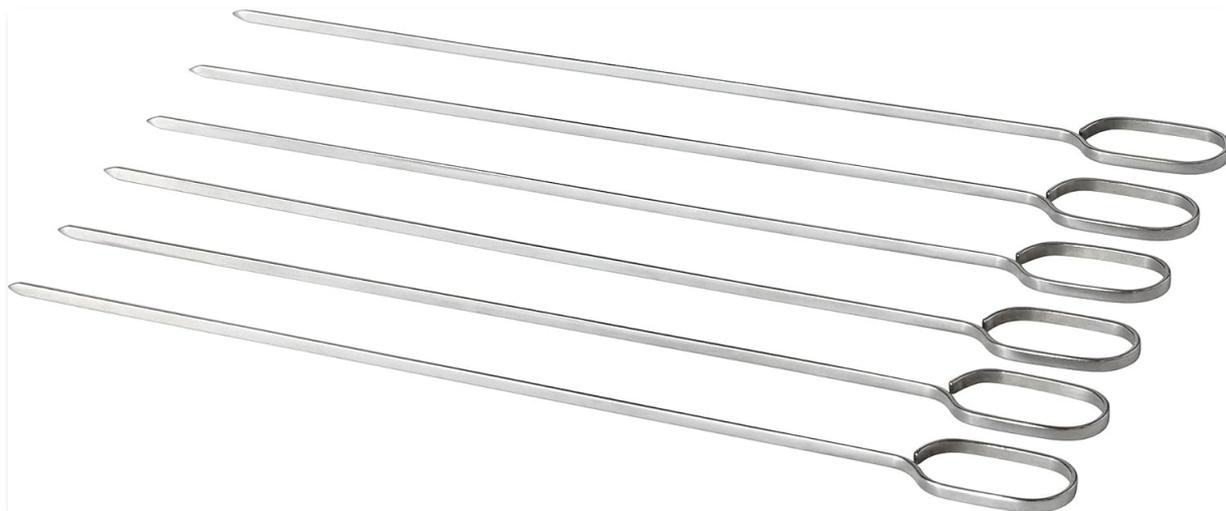


Image: A full view of six IKEA 30 cm stainless steel grill skewers, showcasing their flat design and looped handles.

## 2. SETUP AND FIRST USE

### 2.1 Unpacking

Carefully remove the skewers from their packaging. Inspect each skewer for any signs of damage. Dispose of packaging materials responsibly.

### 2.2 Initial Cleaning

Before first use, wash the skewers thoroughly with warm water and mild dish soap. Rinse completely and dry immediately to prevent water spots. This removes any manufacturing residues.



Image: A detailed shot of the ergonomic looped handle of an IKEA grill skewer, designed for easy gripping and turning.

### **3. OPERATING INSTRUCTIONS**

---

#### **3.1 Preparing Food**

Cut food items into uniform pieces to ensure even cooking. For best results, ensure pieces are not too small to slip off or too large to cook thoroughly. The flat design of these skewers helps prevent food from rotating when turned.

#### **3.2 Loading Skewers**

Carefully thread food onto the skewers. Leave a small space between pieces to allow for even heat distribution and cooking. Do not overload the skewers.



Image: A close-up of the sharpened tip of an IKEA grill skewer, designed for easy piercing of food items.

### **3.3 Grilling**

Place the loaded skewers directly onto a preheated grill. Turn the skewers periodically to ensure all sides of the food cook evenly. Cooking times will vary depending on the type and size of food.



Image: Multiple IKEA grill skewers laden with various vegetables and halloumi cheese, actively grilling on a barbecue, showing light smoke.

### **3.4 Serving**

Once cooked, carefully remove the hot skewers from the grill using heat-resistant gloves or tongs. Food can be slid off the skewers onto a plate, or the skewers can be served directly to the table on a heat-safe platter.



Image: A serving platter holding several IKEA grill skewers with colorful cooked vegetables and cheese, ready to be served.

### **3.5 Safety Precautions**

- Skewers will become extremely hot during grilling. Always use heat-resistant gloves or tongs when handling.
- Keep out of reach of children during and after use until cooled.
- The skewer tips are sharp; handle with care to avoid injury.

## **4. MAINTENANCE AND CARE**

---

### **4.1 Cleaning**

For optimal longevity and hygiene, clean the skewers immediately after use. Hand washing with warm water and dish soap is recommended. For stubborn food residues, soak the skewers in warm, soapy water before scrubbing with a non-abrasive sponge or brush. The skewers are also dishwasher safe, but hand washing may prolong their finish.

### **4.2 Drying and Storage**

Dry the skewers thoroughly after washing to prevent water spots and maintain the stainless steel finish.

Store in a dry place, away from moisture, to prevent corrosion.

## 5. TROUBLESHOOTING

### 5.1 Food Sticking to Skewers

- **Solution:** Lightly oil the skewers before threading food. Ensure the grill surface is clean and adequately oiled to prevent sticking to the grates.

### 5.2 Difficulty Cleaning Stubborn Residue

- **Solution:** Soak skewers in hot, soapy water for at least 30 minutes before attempting to scrub. A plastic scraper or a stiff brush can help remove baked-on food. Avoid abrasive cleaners or steel wool, which can scratch the stainless steel surface.

## 6. SPECIFICATIONS

Attribute	Detail
Brand	IKEA
Model Number	IK.105.419.17
Material	Stainless Steel
Length	30 cm
Number of Pieces	Typically sold as a set (e.g., 6 pieces)

## 7. WARRANTY AND SUPPORT

For information regarding warranty, returns, or product support, please refer to your purchase receipt or visit the official IKEA website. You may also contact IKEA customer service directly for assistance with product-related inquiries.

**IKEA Official Website:** [www.ikea.com](http://www.ikea.com)