

VARDAGEN

Design Jon Karlsson



Design and Quality
IKEA of Sweden

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中文

1 使用前须知

为避免在运输中发生锈蚀，宜家铁锅在生产过程中预先覆有一层薄薄的食用油。

首次使用前，先用热水清洁铁锅，彻底擦干后再进行开锅处理。

正确开锅，可以降低粘锅几率，提升锅具的抗腐蚀性，延长使用寿命。

在玻璃或陶瓷炉上移动铁锅时请始终将锅抬起。为避免刮痕，请勿在炉灶上拖动铁锅。注意，使用时锅具手柄会变热。移动锅具时，一定要使用隔热垫。

请勿让铁锅瞬间经历巨大温差变化，例如：在热锅内倒入冷水，可能会导致铁锅底部变形。

2 保养说明（开锅小贴士）

初次使用铁锅时，需要先开锅。

开小火，给铁锅均匀涂抹一层食用油，用油反复擦拭锅的内壁使其充分吸收油脂，待油热后，即可关火。等铁锅自然冷却，擦去多余的油脂。

可重复三次上述保养步骤。

最后清洗并擦干锅具，抹上食用油，开锅养护完成。

开锅后，只需每隔一段时间保养一次即可。

若出现锈蚀、污渍、食物糊锅或粘锅，可使用百洁布擦清洁，并再次涂抹食用油。

不宜长接触酸性食物。

3 使用说明

该铁锅只可手洗。

日常使用后，建议用热水清洗，并彻底擦干。

该锅具配有带把手的玻璃锅盖。如果感到把手松动，请用螺丝刀重新将它拧紧。但注意不要拧得太紧，不然玻璃容易破裂。如果感到锅柄松动，旋转锅柄后端的圆环或螺丝将其重新拧紧。

如对此产品有任何疑问，请联系离你最近的宜家商场/顾客服务部或访问www.IKEA.cn

ENGLISH

1 Before use

IKEA carbon steel/cast iron woks have been treated during production with a thin layer of cooking oil to avoid corrosion during transport.

Before first use, clean the wok with warm water. Wash it by hand and dry thoroughly. Then the wok should be seasoned.

Good maintenance reduces the risk of food sticking to the wok, reduces the risk of rust and extends the life of the wok. Always lift the wok when moving it on a glass or ceramic hob. To avoid the risk of scratching, do not pull it across the hob. Bear in mind that the cookware gets hot during use. Always handle with potholders. Do not expose the wok to great and sudden temperature changes, e.g. by pouring cold water into the hot wok, the bottom of the wok might deform.

2 Care instruction (how to season the wok) The wok must be seasoned before first use.

Rub all surfaces evenly with a small amount of oil and then heat the wok on low heat. When the oil is hot enough to penetrate the entire wok, turn off the heat. Allow the wok to cool and then wipe off excess oil. This treatment should be repeated three times. Finish the seasoning process by cleaning the wok – wipe it dry and rub in a thin layer of cooking oil. After seasoning the wok according to the instructions above, it only needs to be treated from time to time. In the event of rust or food stains, or if food burns and sticks, the wok can be cleaned with steel wool or an abrasive sponge and then seasoned again. The wok is not suitable to be in contact with strong acid foodstuff.

3 Good to know

Hand wash only.

The wok should be cleaned with warm, clean water. It is important to wipe the wok dry immediately after washing it and oil it regularly.

This wok is provided with a glass lid. There is a handle on the lid. If the handle feels loose, tighten the screws with a screwdriver. Do not screw on too tightly, because then the glass may break.

If the handle feels loose, turn the ring or screw at the end of handle to tighten it.

If you have any problems with the product, contact your nearest IKEA store/Customer Service or visit www.ikea.com.