

**IKEA® 2008**

# pots and pans



**FAVORIT** casserole pot with lid £28  
Enamelled cast iron and stainless steel.  
Ø26, H14cm. 5.5L. 500.876.99

**BROCHURE PRICES ARE VALID UNTIL 27 JULY 2008**



[www.IKEA.co.uk](http://www.IKEA.co.uk)



**We believe  
everyday  
cooking should  
be an everyday  
pleasure**

**Home is the most important place in the world.**







**We know someone  
willing to cook for you.**

IKEA 365+ frying pan see page 13

IKEA 365+ pot with lid 5L see page 13





## Every day of the week without a single complaint.

It's tough being the frying pan that has to fulfil demands of everyday life in the kitchen. It has to be quick, easy to work with and easy to wash up. But how to make such a frying pan?

You start from the bottom and work your way up with a heat-conducting core of aluminium sandwiched between two layers of stainless steel.

Thanks to the aluminium layer, heat will be conducted quickly to the surface you are frying on. And things have to run quickly and smoothly on the cooking surface too. Who doesn't get annoyed when food sticks to the pan, maybe the minute your back is turned when you go to fetch something from the fridge?

To avoid the irritation, we've given the IKEA 365+ frying pan an extra strong Teflon Platinum® coating that also reduces the risk of scratches, and wear and tear.

When you're in a hurry and everyone's hungry, it's easy to make small mistakes. That's why we gave the IKEA 365+ frying pan an extra long handle, so there's less chance of you burning yourself when you pick it up. But a frying pan can't take care of all your cooking needs. You need other pans too – and they're all built in the same way with a triple-layer base that conducts heat quickly, and with big, user-friendly handles.

Then it's time for the real test. After you've eaten, the washing up awaits. Those never-ending dishes that have to be done morning, noon and night. Washing up certainly takes its toll, which is why you'll find that all IKEA 365+ pots and pans are easy to wash up, and there are many of them – pots, saucepans, frying pans and even a roaster.

But how do you know about all of these wonderful qualities when you're actually buying your new pans? Despite their differences, pots and pans are difficult to tell apart. So how will you know about the smart triple-layer base, and the strong Teflon Platinum® coating on the IKEA 365+ frying pan?

You certainly won't be able to tell by the price.

Instead, look out for the IKEA 365+ brand. 365 means every day of the year, and the plus sign denotes that the quality is more than up to the job. Without a single complaint.





# To help you **choose**

The IKEA cook shop has a wide range of pots and pans, specially selected for all purposes and pockets. We have made it easier for you to make the right choices and choose the best cookware for your needs. To ensure satisfaction in the kitchen and with the food you cook, give the following some thought:

## 1 Choose **function**

Make sure you have the right cookware for your needs. Start with a set of good quality pots and pans and add on to it as you progress. The different functions you'll need will depend on the amount and the type of food you cook.

## 2 Choose **material** and **surface**

The material and surface of the pots and pans you choose depends on what and how much you cook. All the different materials have their own advantages, whether you're frying, stir-frying, slow-cooking or boiling. Think about what you want to cook and make your selection thereafter.

## 3 Choose **size**

The size of the pots and pans you choose will depend on what you plan to cook and the number of people you cook for. Cooking for one doesn't require large pots and pans, though pasta always requires plenty of space and water!

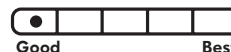


# The different non-stick **coatings**

Non-stick coatings are a blessing in the kitchen. Less fat, healthier food and easy cleaning. At the IKEA cook shop you can select from the different qualities of non-stick coatings below:

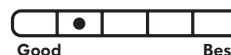
## Non-stick

A basic and serviceable non-stick coating found on the simpler pots and pans in the range.



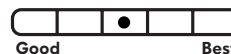
## Teflon® **Classic**

A non-stick coating that represents convenience for both cooking and cleaning.



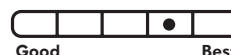
## Teflon® **Select**

An excellent choice for those reasonably interested in cooking, but who don't feel the need for more advanced cookware.



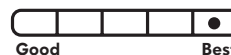
## Teflon® **Platinum**

A non-stick coating capable of standing up to the demands of the modern kitchen and substantial quantities of food. A natural choice for the non-stick items in the IKEA 365+ and MEDALJ ranges.



## Teflon® **Professional**

The best, most durable non-stick coating on IKEA products. For keen amateur cooks who demand a lot from their kitchen tools and their long-term reliability. Teflon® Professional can be found on products in the FAVORIT and STIL ranges.



# Check the **symbols**

To get the best out of your cookware, check the symbols displayed on the product when in the store. For induction hobs, for example, make sure that the pot or pan has magnetic material in its base.



Glass ceramic hob



Cast iron hob



Gas hob



Induction hob



Oven safe



## Non-stick cooking with SKÄNKA

The SKÄNKA range of cookware provides a complete solution to the majority of cooking needs. Made from quality aluminium, for better heat conduction, all items in the range have a Teflon® Select non-stick coating for easy cleaning. This also enables less fat to be used when cooking, resulting in healthier food.



SKÄNKA frying pan Ø24cm

£6.99



# SKÄNKKA range

## 1 Functions

- Frying pans
- Pots
- Grill pan
- Saucepans
- Sautépan
- Wok

## 2 Materials

- Aluminium, light weight, good heat conduction

## Surface

- Teflon® Select non-stick coating, easy to clean

## 3 Sizes

- Frying pans, Ø24 and 28cm
- Pots, 3 and 5 litres
- Grill pan, 28x28cm
- Saucepans, 1 and 2 litres
- Sautépan, Ø26cm
- Wok, Ø28cm

LEFT PAGE:

**SKÄNKKA frying pan £6.99** Aluminium with non-stick Teflon® Select coating. Ø24, H5cm. Grey. 200.824.91  
**SKÄNKKA pot with lid £11.99** Aluminium with non-stick Teflon® Select coating. Stainless steel. Ø19, H13cm. 3L. Grey. 301.226.70

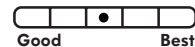
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**1. SKÄNKKA frying pan £6.99** Aluminium with non-stick Teflon® Select coating. Ø24, H5cm. Grey. 200.824.91  
**2. SKÄNKKA frying pan £9.99** Aluminium with non-stick Teflon® Select coating. Ø28, H5cm. Grey. 400.824.90  
**3. SKÄNKKA pot with lid £11.99** Aluminium with non-stick Teflon® Select coating. Stainless steel. Ø19, H13cm. 3L. Grey. 301.226.70  
**4. SKÄNKKA pot with lid £13.99** Aluminium with non-stick Teflon® Select coating. Stainless steel. Ø25, H15cm. 5L. Grey. 900.824.97

**5. SKÄNKKA saucepan £6.99** Aluminium with non-stick Teflon® Select coating. H8cm. 1L. Grey. 800.824.93  
**6. SKÄNKKA saucepan with lid £8.99** Aluminium with non-stick Teflon® Select coating. Stainless steel. Ø20, H9cm. 2L. Grey. 100.824.96  
**7. SKÄNKKA wok with lid £13.99** Aluminium with non-stick Teflon® Select coating. Oven-safe glass. Ø28, H8cm. Grey. 000.824.92  
**8. SKÄNKKA sauté pan with lid £13.99** Aluminium with non-stick Teflon® Select coating. Oven-safe glass. Ø26, H6cm. Grey. 300.824.95  
**9. SKÄNKKA grill pan £12.99** Aluminium with non-stick Teflon® Select coating. 28x28, H4cm. Grey. 600.824.89



SKÄNKKA pot with lid, 3L  
**£11.99**





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SKÄNKA  
saucepan with lid  
**£8.99**

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## SKÄNKÅ range

1. A light-weight aluminium, Teflon® Select coated sauté pan, with heat resistant glass lid. Perfect for light frying with very little fat. The high sides of the pan help to prevent splashes and spills and the thick aluminium sides and base conduct heat well, so that the contents of the pan are heated from all directions, for greater energy efficiency.

**SKÄNKÅ sauté pan with lid £13.99** Aluminium with non-stick Teflon® Select coating. Oven-safe glass and plastic. Ø26, H6cm. 300.824.95

2. A non-stick, aluminium wok to bring out the best of a crisp, stir-fry meal. Light and easy to use, with two handles to make it easy to lift. The glass lid prevents heat from being conducted away from the pan and helps food heat up quickly, thereby saving energy.

**SKÄNKÅ wok with lid £13.99** Aluminium with non-stick Teflon® Select coating. Oven-safe glass and plastic. Ø28, H8cm. 000.824.92

3. Cooking pot with smart locking device and drain holes for the lid. When cooking is complete, simply twist the lid to the locked position and drain off the water through the holes. Couldn't be simpler.

**SKÄNKÅ pot with lid £13.99** Aluminium with non-stick Teflon® Select coating. Stainless steel and plastic. Ø25, H15cm. 5L. 900.824.97

4. A light-weight, ribbed aluminium Teflon® Select coated grill pan. The ribbed surface gives your food a crispy barbecue effect and seals the surface of meats, for added succulence. The ribbing also ensures that the minimum of fat required for grilling remains in the bottom of the pan for healthier, lower fat food.

**SKÄNKÅ grill pan £12.99** Aluminium with non-stick Teflon® Select coating and plastic. 28x28, H4cm. 600.824.89

5. Steam vents in the stainless steel lids reduce the pressure within the pot or pan and help to ensure that the contents don't boil over. The stainless steel lid also reflects the heat back down into the pot and helps bring the contents to the boil more quickly.

**SKÄNKÅ saucepan with lid £8.99** Aluminium with non-stick Teflon® Select coating. Stainless steel and plastic. Ø20, H9cm. 2L. 100.824.96

6. Spouts on both sides of the 1 litre saucepan make it simpler to pour out its contents – whether you're right, or left-handed. The non-stick surface ensures that the contents flow freely. Easy to boil milk without burning.

**SKÄNKÅ saucepan £6.99** Aluminium with non-stick Teflon® Select coating and plastic. H8cm. 1L. 800.824.93

7. Whatever you're cooking, always make sure that you prevent damage to the non-stick surface by using utensils made of wood or plastic – with no sharp edges. Anything else can damage the non-stick coating and thereby, its qualities.

**SKÄNKÅ saucepan with lid £8.99** Aluminium with non-stick Teflon® Select coating. Stainless steel and plastic. Ø20, H9cm. 2L. 100.824.96

See the range of kitchen utensils, at [www.IKEA.co.uk/potspansguide](http://www.IKEA.co.uk/potspansguide)



## KAVALKAD range

A range of aluminium saucepans and frying pans. The non-stick Teflon® Classic coating reduces the risk of burnt food.

**1. KAVALKAD frying pan £3.99** Aluminium with non-stick Teflon® Classic coating and plastic. Ø28cm. Black. 301.142.55

**2. KAVALKAD frying pan set £5/2pcs** Aluminium with non-stick Teflon® Classic coating and plastic. Ø20 and 26cm. Black. 401.165.55

**3. KAVALKAD saucepan set £6.99/3pcs** Aluminium with non-stick Teflon® Classic coating and plastic. 1L, 1.5L and 2L. Black. 701.165.54







## With **every day** in mind

Specifically designed for everyday use, the IKEA 365+ cookware range is perfect for every cooking occasion, be it breakfast, lunch or dinner. Well designed, durable pots and pans that make cooking a pleasure, 365 days of the year. Even special occasions are complemented by the clean lines and everyday practicality of IKEA 365+.

IKEA 365+ pot with lid

£14.99



# IKEA 365+ range

## 1 Functions

- Frying pans
- Pots
- Saucepans
- Sauteuse
- Sauté pan
- 4-piece set

## 2 Materials

- Durable stainless steel, with three-layer base for excellent heat transmission.

### Surface

- Stainless steel and Teflon® Platinum non-stick coating.

## 3 Sizes

- Frying pans, Ø24, 28 & 32cm
- Pots, 3 and 5 litres
- Saucepans, 0.6, 1 & 2 litres
- Sauteuse, 2.6 litre
- Sauté pan, Ø24cm
- 4-pieces, 3 & 5 litre pots, 1 litre saucepan and Ø28cm frying pan

LEFT PAGE:

**IKEA 365+ pot with lid £14.99** Stainless steel with non-stick Teflon® Platinum coating. Ø20, H15cm. 3L. 001.131.58  
**IKEA 365+ saucepan with lid £8.99** Stainless steel. Ø15, H8cm. 1L. 401.011.58  
**IKEA 365+ frying pan £14.99** Stainless steel with non-stick Teflon® Platinum coating. Ø28, H5cm. 101.012.06

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**1. IKEA 365+ pot with lid £14.99** Stainless steel. Ø20, H13cm. 3L. 301.011.54  
**2. IKEA 365+ pot with lid £16.99** Stainless steel. Ø23, H15cm. 5L. 001.011.55  
**3. IKEA 365+ stockpot with lid £18.99** Stainless steel. Ø30, H19cm. 10L. 001.011.60  
**4. IKEA 365+ saucepan with lid £6.99** Stainless steel. Ø13, H7cm. 0.6L. 801.011.56  
**5. IKEA 365+ saucepan with lid £8.99** Stainless steel. Ø15, H8cm. 1L. 401.011.58  
**6. IKEA 365+ saucepan with lid £10.99** Stainless steel. Ø20, H10cm. 2L. 601.011.57  
**7. IKEA 365+ sauteuse with lid £12.99** Stainless steel. Ø23, H10cm. 2.6L. 401.131.75

**8. IKEA 365+ sauté pan with lid £14.99** Stainless steel. Ø24, H7cm. 101.011.69  
**9. IKEA 365+ frying pan £12.99** Stainless steel with non-stick Teflon® Platinum coating. Handwash only. Ø24, H5cm. 901.012.07  
**10. IKEA 365+ frying pan £14.99** Stainless steel with non-stick Teflon® Platinum coating. Handwash only. Ø28, H5cm. 101.012.06  
**11. IKEA 365+ frying pan £16.99** Stainless steel with non-stick Teflon® Platinum coating. Handwash only. Ø32, H7cm. 301.012.05  
**12. IKEA 365+ cookware set £39.90/4pcs** Stainless steel. Frying pan with non-stick Teflon® Platinum coating. Handwash only. Comprises: Pot with lid 5L, pot with lid 3L, saucepan with lid 1L and frying pan Ø28 cm. 301.011.68  
**13. IKEA 365+ saucepan with lid £8.99** Stainless steel with non-stick Teflon® Platinum coating. Handwash only. Ø15, H8cm. 1L. 801.131.59  
**14. IKEA 365+ pot with lid £14.99** Stainless steel with non-stick Teflon® Platinum coating. Handwash only. Ø20, H15cm. 3L. 001.131.58



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IKEA 365+ pot with lid, 5L  
**£16.99**



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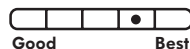
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Care & cleaning instructions? See [www.IKEA.co.uk/potspansguide](http://www.IKEA.co.uk/potspansguide)





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IKEA 365+ cookware  
**£39.90** /4pcs

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IKEA 365+ frying pan Ø28cm  
**£14.99**

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**LOOK AT THIS!**

*Quality, sealed integral handles on all IKEA 365+ pots and pans. Safer handling thanks to the hollow construction that prevents handles from over-heating.*

**Your everyday IKEA 365+ range**

1. A 24cm sauté pan with lid. The steam vents in the lid prevent a build-up of pressure in the pan and minimise the risk of food boiling over. Stainless steel/aluminium/stainless steel three-layer construction in base for excellent heat conduction. Dishwasher safe.

**IKEA 365+ sauté pan with lid £14.99**  
 Ø24, H7cm. 101.011.69

2. A four-piece set of cookware with two cook pots, saucepan and frying pan. The perfect starter set at a perfect price. Teflon® Platinum coated non-stick frying pan and robust stainless steel pots and pans.

**IKEA 365+ cookware set £39.90/4pcs** Comprises: Pot with lid 5L, pot with lid 3L, saucepan with lid 1L and frying pan Ø28cm. 301.011.68

3. High sided sauteuse in stainless steel with three-layer bottom and brushed exterior finish. The high sides help to prevent spills and splashes.

**IKEA 365+ sauteuse with lid £12.99**  
 Ø23, H10cm. 2.6L. 401.131.75

4. Convenient two-handled stainless steel frying pan with three-layer base and Teflon® Platinum non-stick surface. The two handles make the pan easy to lift and work with, no matter the volume of food.

**IKEA 365+ frying pan £16.99** Ø32, H7cm. 301.012.05

5. The IKEA 365+ range has the widest range of cookware in the IKEA cook shop. From 0.6 litres to 10 litres, from stainless steel to non-stick surfaces. A range of cookware for every day and every way.

**IKEA 365+ saucepan with lid £6.99** Ø13, H7cm. 0.6L. 801.011.56 **IKEA 365+ stockpot with lid £18.99**  
 Ø30, H19cm. 10L. 001.011.60

6. Stainless steel cook pot and saucepan with Teflon® Platinum non stick coating. All the durability of stainless steel with the convenience of Teflon® non-stick.

**IKEA 365+ saucepan with lid £8.99** Ø15, H8cm. 1L. 801.131.59 **IKEA 365+ pot with lid £14.99**  
 Ø20, H15cm. 3L. 001.131.58

7. 28cm stainless steel frying pan with Teflon® Platinum non-stick coating. The non-stick coating helps to ensure that food won't stick or burn in the pan. Also requires less fat. Remember to use wooden or plastic implements to prevent damage to the non-stick surface.

**IKEA 365+ frying pan £14.99** Ø28, H5cm. 101.012.06

8. Five litre stainless steel pot with graduated inner walls – makes it easy to measure ingredients directly into the pot.

**IKEA 365+ pot with lid £16.99** Ø23, H15cm. 5L. 001.011.55





STABIL pot strainer

£1.99

## The perfect **complement**

STABIL is a range of specialised helpers that perfectly complement the majority of pots, saucepans and frying pans throughout the entire range of products in the IKEA cook shop. The STABIL pot strainer, for example, fits perfectly onto most 3 and 5 litre pots and acts as a removable, built-in colander. Makes the draining of cooking water easy, quick and safe. The STABIL range also includes a splatter screen, double boiler, pasta insert, steamer insert, lids and deep-fry basket – all of which fit perfectly into or onto most of the pots, pans and frying pans to be found in the cook shop.



*Lids for all.  
STABIL lids fit most other  
available saucepans, pots  
and frying pans in the  
IKEA cook shop.*



LEFT PAGE:

**STABIL pot strainer £1.99**

Suitable for use with most 3– 5-litre pots. Stainless steel.

32×16cm. 901.124.80

**IKEA 365+ pot with lid £16.99**

Stainless steel and aluminium. Ø23, H15cm. 5L. 001.011.55

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**1. STABIL splatter screen £1.99**

Fits most frying pans up to Ø32cm. Folding handle; saves space when stored. Stainless steel.

Ø33cm. 101.125.30

**2. STABIL double-boiler insert £2.99**

Can also be placed in a vessel filled with ice to chill food. Can be used with most 1 litre, or larger, pots and saucepans. Stainless steel.

Ø18, H8cm. 1L. 601.125.37

**3. STABIL pasta insert £5.99**

Also functions as a colander. Can be used with most 4– 5 litre pots. Stainless steel.

Ø23, H15cm. 5L. 801.124.66

Also available in 3L **£4.99** 801.125.36

**4. STABIL steamer insert £2.99**

With detachable handle; a cool handle makes it easy to move the insert. Can be used with most

2– 5 litre pots and

saucepans without non-stick coating. Stainless steel. Ø24cm. 901.125.31

**5. STABIL lids**

With folding handles; saves space when stored. Stainless steel and glass.

Ø18cm **£3/ea** Fits most

3 litre pots. 601.125.23

Ø22cm **£3.50/ea** Fits most

4– 5 litre pots. 301.125.29

Ø24cm **£3.49/ea** Fits most

frying pans and sauté

pans Ø24cm. 501.125.28

Ø28cm **£4.49/ea** Fits most

frying pans Ø28cm and 10

litre pots. 801.125.22

**6. STABIL deep-fry basket £6.59**

Can be used with most 3 litre pots. Stainless steel. Ø19, H15cm. 3L. 001.125.35



The whole STABIL range is designed by Henrik Preutz.




## Top quality cookware – professional results

If you really enjoy your cooking, the process and the results, then FAVORIT is the cookware for you. Pots, saucepans, sauteuse and sauté pans in three-layer stainless steel.

Non-stick items coated with top-of-the-range Teflon® Professional, aluminium non-stick frying pans and cast iron casseroles and grill pans.

The range has it all – as befits a serious cook like you!



FAVORIT sauteuse  
with lid Ø23cm

£25

# FAVORIT range

## 1 Functions

- Frying pans
- Pots
- Grill pans
- Saucepans
- Sauteuse
- Sauté pan
- Casserole

## 2 Materials

- 3-layer stainless steel and aluminium throughout
- Anodised aluminium
- Enamelled cast iron

## Surfaces

- Stainless steel
- Teflon® Professional non-stick coating
- Enamelled cast iron

## 3 Sizes

- Frying pans, Ø20, 28, 23×33 and 28×28cm
- Pots, 4, 5 & 8 litres
- Grill pans, 28 x 28cm
- Sauteuse, 2.5 litres
- Sauté pan, Ø26cm
- Casserole, 5.5 litres

LEFT PAGE:

**FAVORIT frying pan £25** Enamelled cast iron. 28×28, H4.5cm. 900.877.01  
**FAVORIT casserole with lid £28** Enamelled cast iron and stainless steel. Ø26, H14cm. 5.5L. 500.876.99  
**FAVORIT sauteuse with lid £25** Stainless steel and aluminium. Ø23, H10.5cm. 2.5L. 600.835.54

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**1. FAVORIT pot with lid £25** Stainless steel and aluminium. Ø23, H12.5cm. 4L. 800.834.64  
**2. FAVORIT pot with lid £28** Stainless steel and aluminium. Ø23, H15cm. 5L. 500.834.65  
**3. FAVORIT pot with lid £35** Stainless steel and aluminium. Ø26, H18cm. 8L. 100.877.00  
**4. FAVORIT saucepan with lid £13.99** Stainless steel and aluminium. Ø15, H8cm. 1L. 200.834.62  
**5. FAVORIT saucepan with lid £17.99** Stainless steel and aluminium. Ø19, H10cm. 2L. 000.834.63  
**6. FAVORIT sauteuse with lid £25** Stainless steel and aluminium. Ø23, H10.5cm. 2.5L. 600.835.54

**7. FAVORIT frying pan £28** Anodised aluminium with Teflon® Professional non-stick coating and stainless steel. Handwash only. 23×33, H5cm. 000.834.58  
**8. FAVORIT frying pan £28** Anodised aluminium with Teflon® Professional non-stick coating and stainless steel. Handwash only. Ø28, H5cm. 800.834.59  
**9. FAVORIT sauté pan with lid £28** Stainless steel and aluminium with Teflon® Professional non-stick coating. Handwash only. Ø26, H7cm. 3L. 200.834.57  
**10. FAVORIT frying pan £17.99** Anodised aluminium with Teflon® Professional non-stick coating and stainless steel. Handwash only. Ø20, H5cm. 600.834.60  
**11. FAVORIT casserole with lid £28** Enamelled cast iron and stainless steel. Handwash only. Ø26, H14cm. 5.5L. 500.876.99  
**12. FAVORIT frying pan £25** Enamelled cast iron. Handwash only. 28×28, H4.5cm. 900.877.01  
**13. FAVORIT grill pan £28** Enamelled cast iron. Handwash only. 28×28, H4.5cm. 400.834.61

The whole FAVORIT range is designed by C Halskov and H Dalsgaard.



For materials & equipment, see [www.IKEA.co.uk/potspansguide](http://www.IKEA.co.uk/potspansguide)









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## FAVORIT range

1. A high-sided, practical, stainless steel sauteuse, the high sides of which help to avoid splashes and spills. The three layer construction conducts heat evenly. Ideal for cooking sauces, soups, etc.

**FAVORIT sauteuse with lid £25** Stainless steel and aluminium. Ø23, H10.5cm. 2.5L. 600.835.54

2. Solid, cast-iron casserole with stainless steel lid. Enamelled inner surface makes oiling unnecessary after use. Perfect spread of heat for succulently browned food.

**FAVORIT casserole with lid £28** Enamelled cast iron and stainless steel. Ø26, H14cm. 5.5L. 500.876.99

3. One and two litre stainless steel saucepans with conveniently graduated insides allow ingredients to be measured directly into the pans.

**FAVORIT saucepans with lid** Stainless steel and aluminium. Ø15, H8cm. 1L **£13.99/ea** 200.834.62  
Ø19, H10cm. 2L **£17.99/ea** 000.834.63

4. Cast-iron, grill pan with ribbed, enamelled cooking surface. Easy to clean and no need to oil the surface after use. The ribbed surface ensures a professional look to your grilled food.

**FAVORIT grill pan £28** Enamelled cast iron. 28×28, H4.5cm. 400.834.61

5. Four litre stainless steel pot, with graduated interior and stainless steel, oven-safe handles. Three layer stainless steel/aluminium construction for quick, even heat conduction. Steam vents in the lid help prevent the contents from boiling over.

**FAVORIT pot with lid £25** Stainless steel and aluminium. Ø23, H12.5cm. 4L. 800.834.64

6. Oval aluminium, non-stick frying pan. Specially shaped pan for extra amounts of food – particularly suitable for whole fish.

**FAVORIT frying pan £28** Anodised aluminium with non-stick Teflon® Professional coating and stainless steel. 23×33, H5cm. 000.834.58

7. Stainless steel sauté pan with Teflon® Professional non-stick coating on the inside. Two handles to make lifting easier, no matter the amount of food in the pan.

**FAVORIT sauté pan with lid £28** Stainless steel and aluminium with non-stick Teflon® Professional coating. Ø26, H7cm. 3L. 200.834.57

8. Round 20cm aluminium frying pan with thick base, Teflon® Professional non-stick surface and stainless steel handle.

**FAVORIT frying pan £17.99** Anodised aluminium with non-stick Teflon® Professional coating and stainless steel. Ø20, H5cm. 600.834.60




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Non-stick surfaces are easier to clean and need less fat for the cooking process. Teflon® Professional is an excellent non-stick coating, but use only wooden or plastic implements, to avoid damage to the surface.



MEDALJ pot  
with lid 3L

£16.99

## Stylish **MEDALJ** cooking

The MEDALJ range of cookware utilises a somewhat different design idiom than that normally found in the kitchen. Spherical, almost futuristic cooking pots in shimmering stainless steel, with 3-layer base for good heat conduction. Sauteuse and sauté pan in stainless steel with three-layer base and Teflon® Platinum non-stick coating. A natural choice for the modern kitchen and the cook who appreciates a different approach to cookware design.

## 1 **Functions**

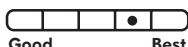
- Pots, 2, 3 and 5 litres
- Sauteuse, Ø26cm
- Sauté pan, Ø26cm

## 2 **Materials**

- Three-layer stainless steel/aluminium/stainless steel base for good heat conduction

## **Surface**

- Stainless steel or with Teflon® Platinum non-stick coating



LEFT PAGE:

**MEDALJ pot with lid £16.99** Ø18, H13cm. 3L. 301.004.42

**MEDALJ sauté pan £22** Ø26, H6cm. 501.004.41

ABOVE:

**MEDALJ range** Stainless steel and aluminium.

**Pot with lid £14.99** Ø16, H11cm. 2L. 101.004.43

**Pot with lid £16.99** Ø18, H13cm. 3L. 301.004.42

**Pot with lid £18.99** Ø22, H14cm. 5L. 901.004.44

**Sauteuse £19.99** Non-stick Teflon® Platinum coating.

Handwash only. Ø26, H11cm. 4L. 701.004.40

**Sauté pan £22** Non-stick Teflon® Platinum coating.

Handwash only. Ø26, H6cm. 501.004.41

## KARRIÄR range



KARRIÄR  
saucepan  
with lid 1L

£3.99



## 1 Functions

- Pots, 3 and 5 litres
- Saucepan, 1 litre
- Stockpot, 10 litres

## 2 Materials

- Stainless steel with three-layer base for excellent heat conduction.

## Surface

- Stainless steel.

**KARRIÄR range** Stainless steel and plastic.

**Pot with lid £7.99** Ø19, H13cm. 3L. 700.655.64

**Saucepan with lid £3.99** Designer: Tord Björklund.

Ø15, H7cm. 1L. 000.266.65

**Pot with lid £9.99** Ø22, H17cm. 5L. 900.655.63

**Stockpot with lid £14.99** Designer: Tord Björklund.

Ø27, H19cm. 10L. 800.266.66

## ANNONS



**ANNONS cookware set £5.99/3pcs** Stainless steel, heat-resistant glass and plastic. Comprises: Saucepan 0.8L, sauté pan with lid 1.4L and pot with lid 2.4L. 700.823.37





## STIL – for a truly international taste!

The STIL range of cookware opens the door to truly international cooking. High quality products with a slightly different emphasis on type of cooking. Take the STIL tagine, for example. Modelled on a north African original, it could be described as a simple table-top oven. The conical shaped, glazed ceramic top allows steam to condensate and drip back down onto the food being cooked in the non-stick aluminium base – ensuring a truly succulent dish. All items in the STIL range can be used direct from oven/hob to table.

**STIL tagine £39.90** Designer: Carl Öjerstam. Ø30, H31cm. 600.877.07



STIL wok – a stylish wok in three-layer stainless steel/ aluminium/stainless steel throughout, with Teflon® Professional coating on the inside. A clever shelf enables you to drain, stack and cook food at the same time.

**STIL wok £29.90**  
Designer: Carl Öjerstam.  
Ø35cm. 200.877.09



The STIL clay pot is perfect for long cooking in the oven. Soak the clay pot in water first and then add your ingredients – meat, chicken, vegetables or a combination of all of them – no fat required.

**STIL clay pot £19.99**  
Designer: Carl Öjerstam.  
Handwash only. 36×23, H16cm. 2.7L. 800.877.11



For a fiery flamenco flavour, try the STIL paella pan. Three layer stainless steel throughout and Teflon® Professional coating. The large surface area makes it easy to achieve professional results. The two handles make it easy to lift.

**STIL paella pan £25**  
Designer: Carl Öjerstam.  
Ø33cm. 400.877.08



The STIL tagine allows you to test the flavours of North Africa. The steam generated from the cooking, condensates on the conical lid and drips down onto the food, giving really tender results.

**STIL tagine £39.90**  
Designer: Carl Öjerstam.  
Ø30, H31cm. 600.877.07

# SENIOR Cast iron

A classic in material and form, the SENIOR range of cookware brings enamelled cast iron to the fore again. Hard-wearing, the cast iron conducts and distributes heat evenly. Perfect casseroles, wonderfully slow-fried meats and vegetables. Even a fondue set – a perfect way to socialise and cook your own food at the table.

## SENIOR casserole with lid £29.90

Designer: Kristian Krogh.  
30×24cm. 3L. 401.289.02

## 1 Functions

- Casseroles, 3 and 5litres
- Frying pan, Ø28cm
- Sauté pan, Ø24cm
- Fondue set

## 2 Materials

- Cast iron for excellent heat retention

## Surface

- Enamelled cast iron



1



2



4



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SENIOR casserole dish with lid 3L  
**£29.90**



5



**1. SENIOR fondue set £29.90** Enamelled cast iron, lacquered wood and stainless steel. Comprises: Pot 2L, stand, burner and 6 forks. 001.289.04

**2. SENIOR sauté pan £19.99** Enamelled cast iron and lacquered wood. Designer: Kristian Krogh. Ø24, H7cm. 501.289.06

**3. SENIOR casserole dish with lid £29.90** Enamelled cast iron. Designer: Kristian Krogh. 30×24cm. 3L. 401.289.02

**4. SENIOR frying pan £22** Enamelled cast iron and lacquered wood. Designer: Kristian Krogh. Ø28, H5cm. 701.289.05

**5. SENIOR casserole dish with lid £29.90** Enamelled cast iron. Designer: Kristian Krogh. 41×28cm. 5L. 201.289.03

# Fry and grill with IKEA pans

Visit the IKEA cook shop and you will find a vast range of frying and grill pans to suit every need (and pocket).



1



2



3

- 1. BRAVERA frying pan £4.99** Oiled cast iron. 24×24cm. 201.142.65  
**2. FAVORIT frying pan £25** Enamelled cast iron. 28×28cm. 900.877.01  
**3. SENIOR frying pan £22** Enamelled cast iron. Ø28cm. 701.289.05  
**4. GRILLA grill pan £8.99** Aluminium with non-stick Teflon® Classic coating. 36×26cm. 500.550.85  
**5. FAVORIT grill pan £28** Enamelled cast iron. 28×28cm. 400.834.61



4



5



6

- 6– 8. SKÄNK range** Aluminium with non-stick Teflon® Select coating.  
**6. Grill pan £12.99** 28×28cm. 600.824.89  
**7. Frying pan £6.99** Ø24cm. 200.824.91  
**8. Frying pan £9.99** Ø28cm. 400.824.90  
**9. KAVALKAD frying pans set £5.99/2pcs** Aluminium with non-stick Teflon® Classic coating. Ø20 and 26cm. 401.393.21

- 10. IKEA 365+ frying pan £14.99** Stainless steel with non-stick Teflon® Platinum coating. Ø28cm. 101.012.06  
**11. STEKA frying pan £1.29** Aluminium with non-stick coating. Ø24cm. 962.258.00  
**12. KAVALKAD frying pan £3.99** Aluminium with non-stick Teflon® Classic coating. Ø28cm. 301.142.55  
**13– 14. IKEA 365+ range** Stainless steel with



7



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11

- non-stick Teflon® Platinum coating.  
**13. Frying pan £16.99** Ø32cm. 301.012.05  
**14. Frying pan £12.99** Ø24cm. 901.012.07  
**15– 17. FAVORIT range** Anodised aluminium with Teflon® Professional non-stick coating.  
**15. Frying pan £28** 23×33cm. 000.834.58  
**16. Frying pan £17.99** Ø20cm. 600.834.60  
**17. Frying pan £28** Ø28cm. 800.834.59  
**18. SKÄNK wok with lid £13.99** Aluminium with non-stick Teflon® Select coating and heat-resistant glass. Ø28cm. 000.824.92.  
**19. STIL wok £29.90** Stainless steel and aluminium with non-stick Teflon® Professional coating. Ø35cm. 200.877.09  
**20. PYRA wok £2.99** Steel with non-stick coating. Ø35cm. 101.123.75

STEKA frying pan Ø24cm  
£1.29



12

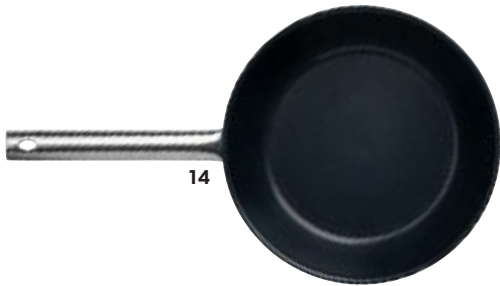
KAVALKAD  
frying pan

£3.99

13



14



17



15



16



18



19



20

PYRA wok  
£2.99

Find out more

## Online

The pots and pans guide on the IKEA website has more information about all the different ranges available at the IKEA cook shop. Learn about the benefits of different materials and pick up a few tips on cooking methods.

[www.IKEA.co.uk/cookware](http://www.IKEA.co.uk/cookware)

## ...or visit the store

The instore cook shop has a complete range of pots, pans, other cookware and accessories. Pay a visit to this section of the store and see the products for yourself, close-up. Test the weight and feel of any items, from casserole dishes to simple frying pans. You are always welcome at the IKEA store!



£2.99

**PYRA wok £2.99** Steel with non-stick coating.  
Solid shima wood handles. Ø35, H10cm. Black. 101.123.75



For opening times and directions to your local IKEA store, visit our website at:

[www.IKEA.co.uk](http://www.IKEA.co.uk)