



Upgrade · The Home Creator Way

Pots and Pans Set

MODEL:SS-LY-04/SS-LY-05

VEVOR Support Center

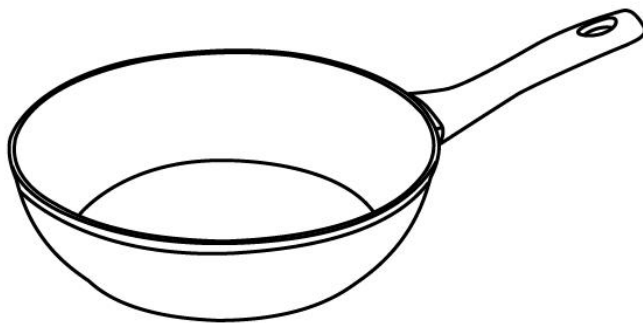


SS-LY-04



SS-LY-05

MODEL:SS-LY-04/SS-LY-05



Note: The product picture is for reference, the actual details shall prevail

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

SAFETY INSTRUCTIONS & WARNINGS



WARNING:

READ AND SAVE THESE INSTRUCTIONS

It is the Owner's responsibility to ensure that all users of this product are fully aware of all warnings and precautions.

WARNING: RISK OF BURNS

- Always use oven gloves or pot holders when handling hot cookware.

Handles and lids may become hot.

- Never touch hot surfaces with bare hands. Avoid burning the handle with flame
- Do not leave cookware unattended while heating.
- Keep cookware out of reach of children and pets.
- Do not place hot cookware on wet or unstable surfaces.

WARNING: RISK OF BURNS & FIRE (GAS STOVE USE)

- On gas stoves, ensure flames do not extend beyond the base of the cookware.
- Keep pan handles turned inward to avoid accidental contact or knocking.
- Never heat an empty pan for extended periods (dry heating).

WARNING: RISK OF DAMAGE & INJURY (THERMAL SHOCK)

- Allow cookware to cool completely before cleaning or immersing in water.
- Do not pour cold water, ice, or frozen food directly into a hot pan—risk of steam eruption and burns.

- Do not place hot cookware on cold surfaces or in cold water.

WARNING: RISK OF FIRE (OIL/ GREASE)

- Never leave hot oil or grease unattended. Oil can ignite rapidly.
- Do not overfill with oil; follow maximum fill level for frying.
- In case of oil fire: turn off heat, cover with lid—**DO NOT USE WATER.**
- Keep flammable materials (curtains, paper) away from cookware.

NON-STICK COATING WARNING

- Use only wooden, silicone, nylon, or plastic utensils—no metal or sharp tools.
- Do not cut food directly in the pan.
- Do not use abrasive cleaners, steel wool, or scouring pads.
- Do not heat above 260° C (500° F). Discard if coating is damaged.

INTENDED USE

- For domestic cooking only. Not for commercial use.
- Not suitable for use in microwave ovens.
- Not intended for food storage or preservation.
- Use only on compatible stovetops (gas, electric, ceramic, induction, oven-safe as marked).
- This product complies with EN 12983- 1:2023 and GPSR.

- Easy to clean Not recommended dishwasher washing

All stove compatible

From gas to electric and induction, this kitchen cookware set is compatible with all stovetop types, offering flexibility for various kitchen setups.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Wash all pots and pans in warm, soapy water using a soft sponge or cloth, and dry completely with a soft towel



Season the nonstick coating by lightly rubbing a small amount of cooking oil onto the cooking surface with a paper towel. This helps to enhance the nonstick properties.

COOKING TIPS



-Use low to medium heat settings when cooking with your nonstick pots and pans. High heat can damage the nonstick coating and handle.



Avoid using metal utensils, as they can scratch the nonstick surface. Opt for silicone, wood, or nylon utensils instead.



Do not use cooking sprays containing aerosol as they can create a buildup on the nonstick surface over time. Preheat the pan on low to medium heat before adding oil or food to prevent sticking



Allow the pan to cool before cleaning to avoid warping or damaging the nonstick coating.

Comprise

Number	Name	Picture	Quantity
1	16cm Saucepan/ Lid		1
2	18cm Saucepan/ Lid		1
3	20cm fry pan		1
4	28cm fry pan		1
5	28cm deep fry pan/ Lid		1
6	24cm Casserole/ Lid		1
7	Silicone spoon		1
8	Silicone spatula		1

9	Pot Protector/ (26cm*26cm)(35cm*35cm)		2+3
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TIPS:The color of model SS-LY-04 is Cream
The color of model SS-LY-05 is Black

QUICK TIPS



- 1 Always dry the cookware carefully after use.



- 2 Always let cookware cool down before washing in cold water.



- 3 To protect the pan, please always apply an appropriate amount of oil.



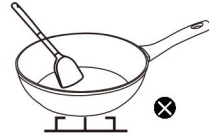
- 4 Cook only with a low to medium flame (Below 250°C/482°F) to avoid the burning of food and discoloration of the surface.



- 1 Never cut food with the knife in the pot or pan.



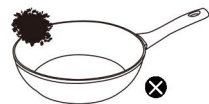
- 2 To protect the pan, please always apply an appropriate amount of oil.



- 3 Do not heat empty cookware as it may damage nonstick performance.



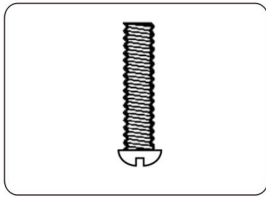
- 4 Do not use wire brushes, corrosive detergents or abrasive scourers to clean the product.



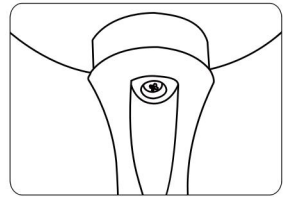
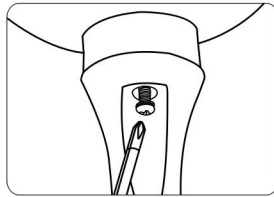
How To Install The Cookware Set?

- Due to the characteristics of the handle bakelite material, the handle may be loose after a period of use or during transportation. Only need to tighten the handle with a screwdriver to use it normally.
- The lid of the partial pot has been removed,in order not to be damaged during transportation.

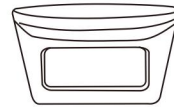
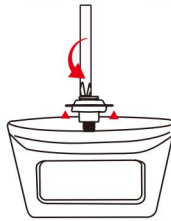
1.Put the ring on the screw.



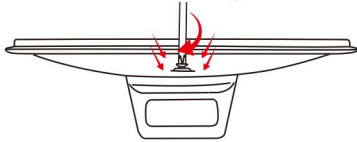
2.Fix the handle and tighten the screw with screwdriver.



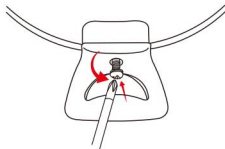
3.Unscrewed the screw and stainless steel rings from lid knob with screwdriver.



4.Fix the lid knob and tighten the screw with screwdriver.



5.Fix the handle and tighten the screw with screwdriver.



WARNING:

Avoid burning the handle with flame, Please adjust the appropriate flame size

Care and Maintenance

Cleaning: Hand wash the cookware with mild detergent and warm water. Avoid using abrasive cleaners or metal utensils that can damage the non-stick surface.

Storage: Store the cookware in a dry and well-ventilated area. If stacking, place a soft cloth or paper towel between each piece to prevent scratches.

Maintenance: Periodically check the handles for any signs of wear or damage. Replace if necessary to maintain safety and performance.

