

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support

Pots and Pans Set

MODEL:SS-LY-01/SS-LY-02

We continue to be committed to provide you tools with competitive price.

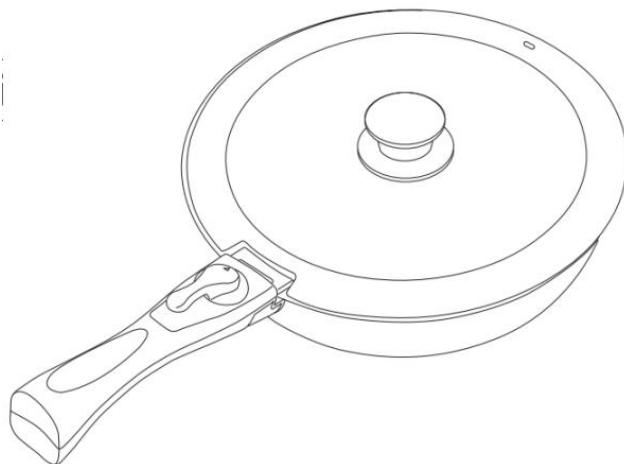
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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Pots and Pans Set

MODEL:SS-LY-01/SS-LY-02



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

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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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.

Operation safety



WARNING:

Please read all instructions before using this product

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

1. Easy to clean Not recommended dishwasher washing
2. Avoid burning the handle with flame

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	18cm Saucepan		1
2	20cm Saucepan		1
3	20cm fry pan		1
4	26cm fry pan		1
5	26cm deep fry pan		1
6	28cm Grill Pan		1
7	Removable Handle		2
8	20cm+26cm Silicone Lid		1+1

9	18cm+20cm Fridge Lid		1+1
10	Pot Protector/ (26cm*26cm)(35cm*35cm)		2+3

TIPS: The color of model SS-LY-01 is Cream

The color of model SS-LY-02 is Black

QUICK TIPS



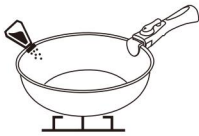
- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.



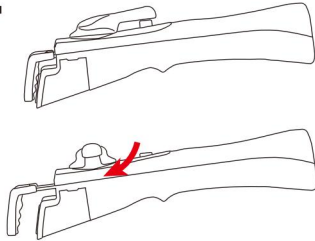
- 4 Do not use wire brushes, corrosive detergents or abrasive scourers to clean the product.



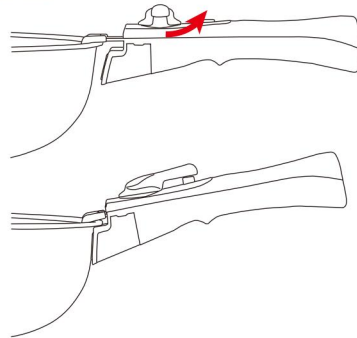
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

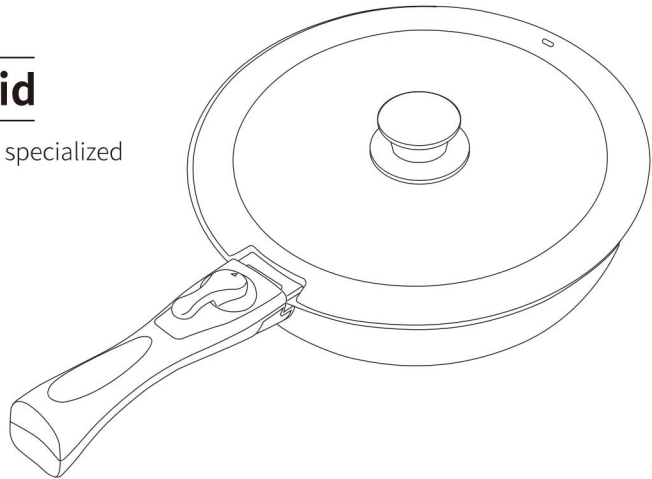


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.



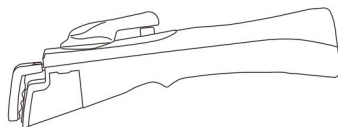
WARNING:

Avoid burning the handle with flame, Please remove the handle when cooking

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

*To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge as our cookware adopts advanced nonstick technology, which is easy to wash with a single flush and wipe.

*For dishwasher use, it is preferable to use gentle detergents such as a liquid or gel.

Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested As over time, it may result in the deformation of the storage seal lid.

Handwasher can reduce the risk of damage to your pots and pans.

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.

Manufacturer: Shanghai muxinmuyeyouxiangongsi

Address: Shuangchenglu 803 nong 11 hao 1602A-1609 shi, baoshanqu, shanghai 200000 CN.

Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREET EASTWOOD NSW 2122 Australia

Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730

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Teknisk Support och e-garanticertifikat

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Set med grytor och stekpannor

MODELL: SS-LY-01 /SS-LY-02

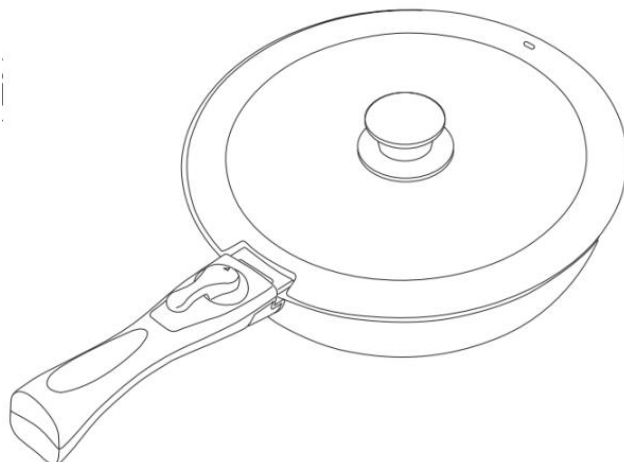
Vi fortsätter att vara engagerade i att ge dig verktyg till konkurrenskraftiga priser. "Spara hälften", "Halva priset" eller andra liknande uttryck som endast används av oss representerar en uppskattning av besparingar du kan dra nytta av att köpa vissa verktyg med oss jämfört med de stora toppmärkena och betyder inte nödvändigtvis att täcka alla kategorier av verktyg som vi erbjuder. Du påminns vänligen om att verifiera försiktigt när du gör en beställning hos oss om du faktiskt gör det Sparande Halv i jämförelse med de främsta varumärkena.

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Pots and Pans Set

MODELL: SS-LY-01 /SS-LY-02



Notera: Produktbilden är för referens, de faktiska detaljerna ska råda

BEHÖVER HJÄLP? KONTAKTA OSS!

Har du produktfrågor? Behöver du teknisk support? Kontakta oss gärna:

Teknisk support och e-garanticertifikat
www.vevor.com/support

Detta är den ursprungliga instruktionen, läs alla instruktioner noggrant innan du använder den. VEVOR reserverar sig för en tydlig tolkning av vår användarmanual. Utseendet på produkten är beroende av den produkt du fått. Ursäkta oss att vi inte kommer att informera dig igen om det finns någon teknik eller mjukvaruuppdateringar på vår produkt.

Operation safety



WARNING:

Läs alla instruktioner innan du använder denna produkt
Det är ägarens ansvar att se till att alla användare av denna produkt är fullt medvetna om alla varningar och försiktighetsåtgärder.

1. Lätt att rengöra Rekommenderas inte att diska i diskmaskin
2. Undvik att bränna handtaget med flamma

All stove compatible

Från gas till el och induktion, det här köksredskapssetet är kompatibelt med alla typer av spishällar, erbjödande flexibilitet för olika köksinställningar.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Tvätta alla kastruller och kastruller i varmt tvålatten med en mjuk svamp eller trasa och torka helt med en mjuk handduk



Krydda nonstick-beläggningen med gnugga lätt en liten mängd av matolja på matlagningen yta med en pappershandduk. Detta hjälper till att förbättra nonstick fastigheter.

COOKING TIPS



-Använd låg till medelhög värme när laga mat med dina nonstick-grytor och kokkärl. Hög värme kan skada nonstick beläggning och handtag.



Undvik att använda metallredskap, eftersom de kan repa nonstick-ytan. Välj redskap av silikon, trä eller nylon istället .



Använd inte matlagningssprayer som innehåller aerosol eftersom de kan skapa en uppbyggnad på nonstick ytan över tid.

Värm pannan på låg till medelvärme innan du tillsätter olja eller mat för att förhindra att den fastnar



Låt pannan svalna innan du rengör den undvik att deformeras eller skadas nonstick beläggning.

Comprise

Antal	Namn	Bild	Kvantitet
1	18 cm kastrull		1
2	20 cm kastrull		1
3	20 cm stekpanna		1
4	26 cm långpanna		1
5	26 cm djup stekpanna		1
6	28 cm grillpanna		1
7	Avtagbart handtag		2

8	20cm+26cm Silikonlock		1+1
9	18cm+20cm Kylskåpslock		1+1
10	Krukskydd/ (26cm*26cm)(35cm*35cm)		2+3

TIPS: Färgen på modell SS-LY-01 är Cream

Färgen på modell SS -LY-02 är svart

QUICK TIPS



- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.

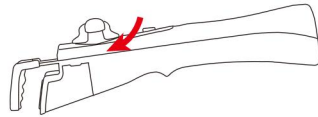
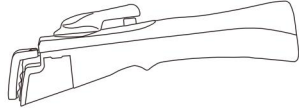


Use

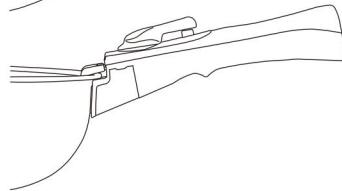
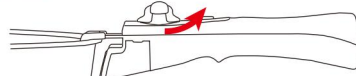
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

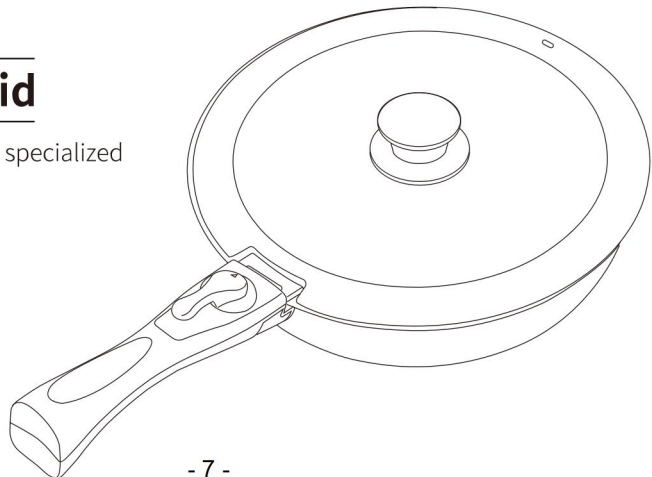


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

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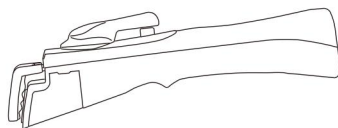
**WARNING:**

Undvik att bränna handtaget med låga , ta bort handtaget när du lagar mat

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

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Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested As over time, it may result in the deformation of the storage seal lid.

Handwasher can reduce the risk of damage to your pots and pans.

Care and Maintenance

Rengöring: Handtvätt kokkärlet med mild rengöringsmedel och varmt vatten. Undvik att använda slipande rengöringsmedel eller metallredskap som kan skada non-stick-ytan.

Förvaring:Förvara kokkärlet i ett torrt och välventilerat utrymme. Om du staplar, placera en mjuk trasa eller pappershandduk mellan varje bit för att förhindra repor.

Underhåll: Kontrollera regelbundet handtagen för tecken på slitage eller skador. Byt ut vid behov för att bibehålla säkerhet och prestanda.

Tillverkare: Shanghaimuxinmuyeyouxiangongsi

Adress: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200 000 CN.

Importerad till AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australien

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Techniczny Wsparcie i certyfikat e-gwarancji

www.vevor.com/support

Zestaw garnków i patelni

MODELE: SS-LY-01 /SS-LY-02

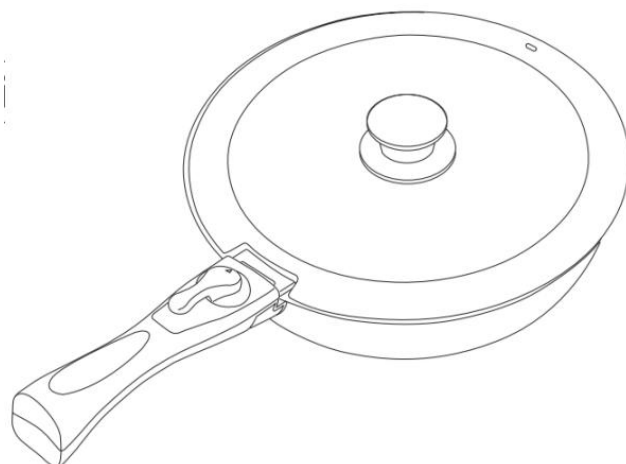
Nadal staramy się oferować Państwu narzędzia w konkurencyjnych cenach.
„Oszczędź połowę”, „Połowa ceny” lub jakiegokolwiek inne podobne wyrażenia używane
wyłącznie przez nas
przedstawia szacunkowe oszczędności, jakie możesz uzyskać kupując określone
narzędzia
z nami w porównaniu do głównych, najlepszych marek i niekoniecznie oznacza to okładka
wszystkie kategorie narzędzi oferowanych przez nas. Przypominamy o sprawdzeniu
ostrożnie
gdy składasz u nas zamówienie, jeśli faktycznie Oszczędność
Połowa w porównaniu z wiodącymi markami.

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Pots and Pans Set

MODELE: SS-LY-01 /SS-LY-02



Notatka: Zdjęcie produktu jest poglądowe, decydujące znaczenie mają rzeczywiste szczegóły.

POTRZEBUJESZ POMOCY? SKONTAKTUJ SIĘ Z NAMI!

Masz pytania dotyczące produktu? Potrzebujesz wsparcia technicznego? Skontaktuj się z nami:

Wsparcie techniczne i certyfikat e-gwarancji

www.vevor.com/support

To jest oryginalna instrukcja, przed użyciem należy uważnie przeczytać wszystkie instrukcje. VEVOR zastrzega sobie jasną interpretację naszej instrukcji obsługi. Wygląd produktu będzie zależał od produktu, który otrzymałeś. Prosimy o wybaczenie, że nie poinformujemy Cię ponownie, jeśli w naszym produkcie pojawią się jakiegokolwiek aktualizacje

technologiczne lub oprogramowania.

Operation safety



OSTRZEŻENIE:

Przed użyciem tego produktu należy przeczytać wszystkie instrukcje.

Właściciel jest odpowiedzialny za to, aby wszyscy użytkownicy tego produktu byli w pełni świadomi wszystkich ostrzeżeń i środków ostrożności.

1. Łatwe do czyszczenia Nie zaleca się mycia w zmywarce
2. Unikaj poparzenia uchwytu płomień

All stove compatible

Ten zestaw naczyń kuchennych jest kompatybilny z urządzeniami gazowymi, elektrycznymi i indukcyjnymi ze wszystkimi typami kuchenek, oferując elastyczność w różnych konfiguracjach kuchni.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Umyj wszystkie garnki i patelnie w ciepłej wodzie z mydłem, używając miękkiej gąbki. lub szmatką i całkowicie wysuszyć miękkim ręcznikiem



Doprawić powłokę zapobiegającą przywieraniu za pomocą

lekko pocierając niewielką ilość oleju do gotowania na patelnię powierzchnię ręcznikiem papierowym. To pomaga zwiększyć nieprzywieralność Właściwości.

COOKING TIPS



- Używaj niskich lub średnich ustawień temperatury, gdy gotowanie w garnkach z powłoką zapobiegającą przywieraniu i patelni. Wysoka temperatura może uszkodzić powłokę zapobiegającą przywieraniu powłoka i uchwyt.



Unikaj używania metalowych naczyń, ponieważ mogą zarysować powierzchnię nieprzywierającą. Wybierz zamiast tego używaj przyborów silikonowych, drewnianych lub nylonowych .



Nie należy używać sprayów do gotowania zawierających aerozol ponieważ mogą one tworzyć osad na powłoce zapobiegającej przywieraniu powierzchnia z czasem. Rozgrzej patelnię na małym lub średnim ogniu. przed dodaniem oleju lub jedzenia, aby zapobiec przywieraniu



Przed czyszczeniem należy odczekać, aż patelnia ostygnie. unikaj odształceń i uszkodzeń powłoki zapobiegającej przywieraniu powłoka.

Comprise

Numer	Nazwa	Zdjęcie	Ilość
1	Rondel 18cm		1
2	Garnek 20cm		1
3	Patelnia 20cm		1
4	Patelnia 26cm		1
5	Patelnia o głębokości 26 cm		1

6	Patelnia grillowa 28cm		1
7	Zdejmowany uchwyt		2
8	20cm+26cm Pokrywa silikonowa		1+1
9	18cm+20cm Pokrywa lodówki		1+1
10	Ochroniacz doniczki/ (26cm*26cm)(35cm*35cm)		2+3

WSKAZÓWKI: Kolor modelu SS-LY-01 to Cream

Kolor modelu SS -LY-02 to czarny

QUICK TIPS



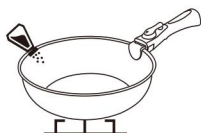
- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.



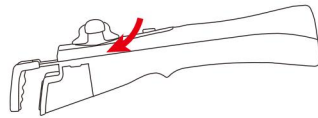
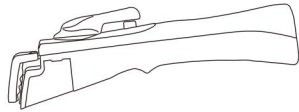
- 4 Do not use wire brushes, corrosive detergents or abrasive scourers to clean the product.

Use

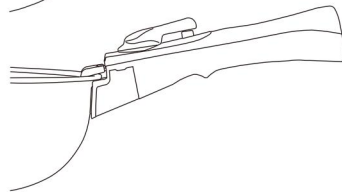
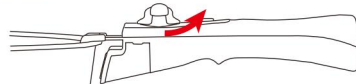
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

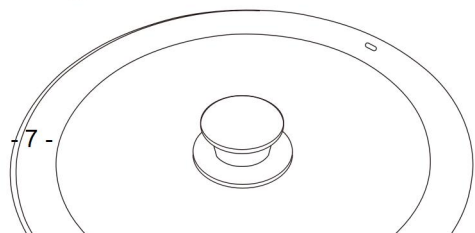


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.





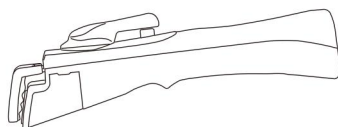
OSTRZEŻENIE:

Unikaj przypalenia uchwytu płomieniem . Podczas gotowania zdejmij uchwyt.

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

*To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge as our cookware adopts advanced nonstick technology, which is easy to wash with a single flush and wipe.

*For dishwasher use, it is preferable to use gentle detergents such as a liquid or gel.

Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Care and Maintenance

Czyszczenie: Naczynia należy myć ręcznie łagodnym detergentem i ciepłą wodą. Unikaj stosowania środków czyszczących o właściwościach ściernych oraz metalowych przyborów, które mogą uszkodzić powierzchnię zapobiegającą przywieraniu.

Przechowywanie: Przechowuj naczynia kuchenne w suchym i przewiewnym miejscu. Jeśli układasz naczynia jedno na drugim, połóż między nimi miękką ściereczkę lub ręcznik papierowy, aby zapobiec zarysowaniom.

Konserwacja: Okresowo sprawdzaj uchwyty pod kątem oznak zużycia lub uszkodzenia. W razie potrzeby wymień je, aby zachować bezpieczeństwo i wydajność.

Producent: Shanghai muxin muyeyouxiangongsi

Adres: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Szanghaj 200000 CN.

Importowane do AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia

Importowane do USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Miejsce, Rancho Cucamonga, CA 91730

UK	REP	YH CONSULTING LIMITED. C/O YH Consulting Limited Office 147, Centurion House, London Road, Staines-upon-Thames, Surrey, TW18 4AX
EC	REP	E-CrossStu GmbH Mainzer Landstr.69, 60329 Frankfurt am Main.

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www.vevor.com/support

Ensemble de casseroles et poêles

MODÈLE : SS-LY-01 / SS-LY-02

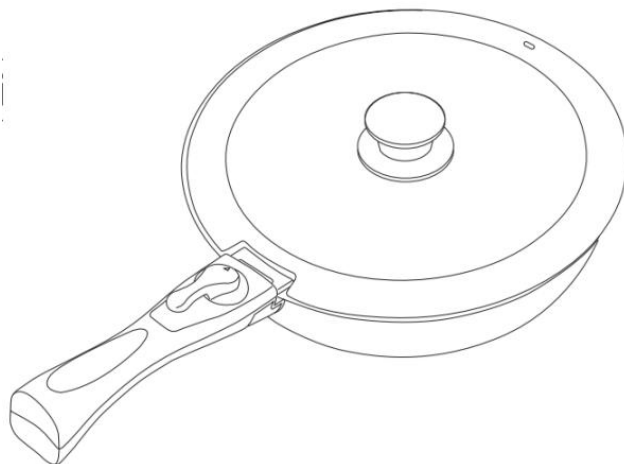
Nous continuons à nous engager à vous fournir des outils à des prix compétitifs.
« Économisez la moitié », « Moitié prix » ou toute autre expression similaire utilisée par nous uniquement
représente une estimation des économies dont vous pourriez bénéficier en achetant certains outils
avec nous par rapport aux grandes marques et ne signifie pas nécessairement couverture toutes les catégories d'outils que nous proposons. Nous vous rappelons de bien vouloir vérifier soigneusement
lorsque vous passez une commande chez nous si vous êtes réellement Économie Moitié par rapport aux plus grandes marques.

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Pots and Pans Set

MODÈLE : SS-LY-01 / SS-LY-02



Note: L'image du produit est à titre de référence, les détails réels prévalent

BESOIN D'AIDE? CONTACTEZ-NOUS!

Vous avez des questions sur nos produits ? Vous avez besoin d'assistance technique ? N'hésitez pas à nous contacter :

Assistance technique et certificat de garantie électronique

www.vevor.com/support

Il s'agit de la notice d'utilisation d'origine. Veuillez lire attentivement toutes les instructions du manuel avant de l'utiliser. VEVOR se réserve le droit d'interpréter clairement notre manuel d'utilisation. L'apparence du produit dépend du produit que vous avez reçu. Veuillez nous excuser, nous ne vous informerons plus en cas de mise à jour technologique ou logicielle de notre produit.

Operation safety



AVERTISSEMENT:

Veuillez lire toutes les instructions avant d'utiliser ce produit
Il est de la responsabilité du propriétaire de s'assurer que tous les utilisateurs de ce produit sont pleinement conscients de tous les avertissements et précautions.

1. Facile à nettoyer Lavage au lave-vaisselle non recommandé
2. Évitez de brûler la poignée avec flamme

All stove compatible

Du gaz à l'électrique et à l'induction, cet ensemble de batterie de cuisine est compatible avec tous les types de cuisinières, offrant flexibilité pour différentes configurations de cuisine.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Laver toutes les casseroles et poêles à l'eau chaude savonneuse à l'aide d'une éponge douce ou un chiffon et séchez complètement avec une serviette douce



Assaisonnez le revêtement antiadhésif en frotter légèrement une petite quantité d'huile de cuisson sur la cuisson surface avec une serviette en papier. Ceci aide à améliorer

l'antiadhérence propriétés.

COOKING TIPS



-Utilisez des réglages de chaleur faibles à moyens lorsque cuisiner avec vos casseroles antiadhésives et casseroles. La chaleur élevée peut endommager le revêtement antiadhésif revêtement et poignée.



Évitez d'utiliser des ustensiles en métal, car ils peuvent rayer la surface antiadhésive. Optez pour des ustensiles en silicone, en bois ou en nylon à la place .



N'utilisez pas de sprays de cuisson contenant des aérosols car ils peuvent créer une accumulation sur le revêtement antiadhésif surface au fil du temps.

Préchauffer la poêle à feu doux à moyen avant d'ajouter de l'huile ou des aliments pour éviter qu'ils ne collent



Laissez la poêle refroidir avant de la nettoyer pour éviter de déformer ou d'endommager le revêtement antiadhésif revêtement.

Comprise

Nombre	Nom	Image	Quantité
1	Casserole 18cm		1
2	Casserole 20cm		1
3	Poêle à frire de 20 cm		1
4	Poêle à frire de 26 cm		1
5	Poêle à frire profonde de 26 cm		1
6	Poêle à griller de 28 cm		1

7	Poignée amovible		2
8	20cm+26cm Couvercle en silicone		1+1
9	18cm+20cm Couvercle de réfrigérateur		1+1
10	Protecteur de pot/ (26cm*26cm)(35cm*35cm)		2+3

CONSEILS : La couleur du modèle SS-LY-01 est Crème
La couleur du modèle SS -LY-02 est le noir

QUICK TIPS



- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.

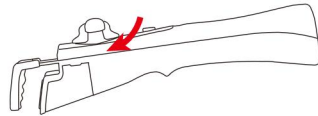
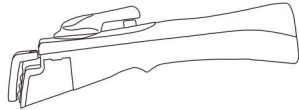


Use

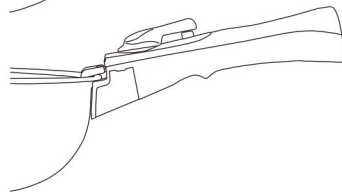
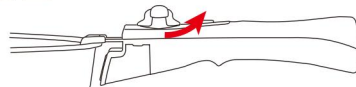
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

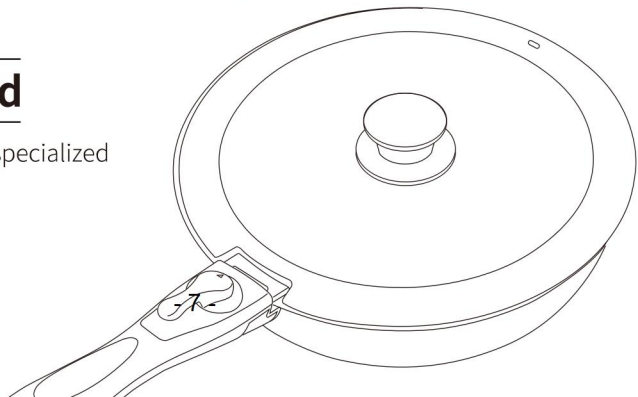


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.



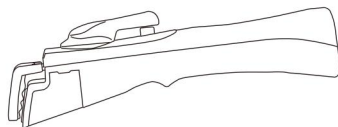
**AVERTISSEMENT:**

Évitez de brûler la poignée avec une flamme . Veuillez retirer la poignée lorsque vous cuisinez.

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

*To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge as our cookware adopts advanced nonstick technology, which is easy to wash with a single flush and wipe.

*For dishwasher use, it is preferable to use gentle detergents such as a liquid or gel.

Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested as over time, it may result in the deformation of the storage seal lid.

Care and Maintenance

Nettoyage : Lavez les ustensiles de cuisine à la main avec un détergent doux et de l'eau tiède. Évitez d'utiliser des nettoyeurs abrasifs ou des ustensiles en métal qui peuvent endommager la surface antiadhésive.

Stockage : Rangez les ustensiles de cuisine dans un endroit sec et bien aéré. En cas d'empilage, placez un chiffon doux ou une serviette en papier entre chaque pièce pour éviter les rayures.

Entretien : Vérifiez régulièrement que les poignées ne présentent aucun signe d'usure ou de dommage. Remplacez-les si nécessaire pour maintenir la sécurité et les performances.

Fabricant : Shanghaimuxinmuyeyouxiangongsi

Adresse : Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghai 200 000 CN.

Importé en Australie : SIHAO PTY LTD. 1 ROKEVA
STREETEASTWOOD

NSW 2122 Australie

Importé aux États-Unis : Sanven Technology Ltd. Suite 250, 9166

Anaheim

Lieu, Rancho Cucamonga, CA 91730

UK	REP
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YH CONSULTING LIMITED. C/O YH Consulting
Limited Office 147, Centurion House, London
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Pannenset met potten en pannen

MODEL: SS-LY-01 /SS-LY-02

Wij streven er voortdurend naar om u gereedschappen tegen concurrerende prijzen te leveren.

"Bespaar de helft", "halve prijs" of andere soortgelijke uitdrukkingen die alleen door ons worden gebruikt

geeft een schatting van de besparingen die u kunt behalen door bepaalde gereedschappen te kopen

bij ons vergeleken met de grote topmerken en betekent niet per se dat omslag alle categorieën van tools die wij aanbieden. U wordt vriendelijk verzocht om te verifiëren voorzichtig

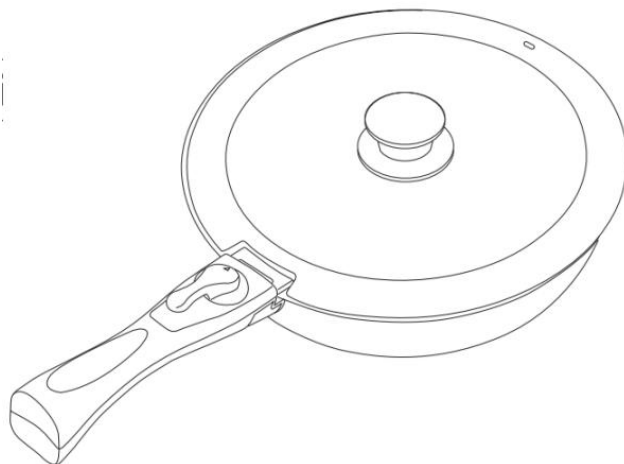
wanneer u een bestelling bij ons plaatst, als u daadwerkelijk Besparing Half in vergelijking met de grote topmerken.

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TOUGH TOOLS, HALF PRICE

Pots and Pans Set

MODEL: SS-LY-01 /SS-LY-02



Opmerking: De productfoto is ter referentie, de werkelijke details zijn doorslaggevend

HULP NODIG? NEEM CONTACT MET ONS OP!

Heeft u vragen over het product? Heeft u technische ondersteuning nodig? Neem dan gerust contact met ons op:

Technische ondersteuning en e-garantiecertificaat
www.vevor.com/support

Dit is de originele instructie, lees alle handleidingen zorgvuldig door voordat u het product gebruikt. VEVOR behoudt zich een duidelijke interpretatie van onze gebruikershandleiding voor. Het uiterlijk van het product is afhankelijk van het product dat u hebt ontvangen. Vergeef ons dat we u niet opnieuw zullen informeren als er technologie- of

software-updates voor ons product zijn .

Operation safety



WAARSCHUWING:

Lees alle instructies voordat u dit product gebruikt

Het is de verantwoordelijkheid van de eigenaar om ervoor te zorgen dat alle gebruikers van dit product volledig op de hoogte zijn van alle waarschuwingen en voorzorgsmaatregelen.

1. Gemakkelijk schoon te maken Niet aanbevolen voor het wassen in de vaatwasser
2. Vermijd het verbranden van het handvat met vlam

All stove compatible

Van gas tot elektrisch en inductie, deze keukenset is compatibel met alle soorten kookplaten, met aanbod flexibiliteit voor verschillende keukenopstellingen.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



- Was alle potten en pannen in warm zeepsop met een zachte spons of doek, en volledig laten drogen met een zachte handdoek



Bestrijk de antiaanbaklaag met lichtjes wrijven met een kleine

hoeveelheid van kookolie op het kookpunt oppervlak met een papieren handdoek. Dit helpt de antiaanbaklaag te verbeteren eigenschappen.

COOKING TIPS



- Gebruik lage tot middelhoge warmtestanden wanneer koken met uw antiaanbakpannen en pannen. Hoge temperaturen kunnen de antiaanbaklaag beschadigen coating en handvat.



Gebruik geen metalen gebruiksvoorwerpen, omdat deze kras het antiaanbakoppervlak. Kies voor Gebruik in plaats daarvan siliconen, houten of nylon keukengerei .



Gebruik geen kooksprays die aerosolen bevatten omdat ze een ophoping op de antiaanbaklaag kunnen veroorzaken oppervlak in de loop van de tijd.

Verwarm de pan op laag tot middelhoog vuur voordat u olie of voedsel toevoegt om plakken te voorkomen



Laat de pan afkoelen voordat u hem schoonmaakt. Voorkom dat de antiaanbaklaag kromtrekt of beschadigt bekleding.

Comprise

Nummer	Naam	Afbeelding	Hoeveelheid
1	18cm steelpan		1
2	20cm steelpan		1
3	20cm koekenpan		1
4	26cm koekenpan		1
5	26cm diepe koekenpan		1
6	28cm Grillpan		1

7	Verwijderbare handgreep		2
8	20cm+26cm Siliconen deksel		1+1
9	18cm+20cm Koelkastdeksel		1+1
10	Potbeschermer/ (26cm*26cm)(35cm*35cm)		2+3

TIPS: De kleur van model SS-LY-01 is crème

De kleur van model SS -LY-02 is Zwart

QUICK TIPS



- ① Always dry the cookware carefully after use.



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



- ③ Use silicone or wooden cooking utensils and avoid metal.



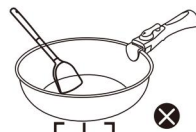
- ④ Cook only with a low to medium flame (Below 250°C/482°F) to avoid the burning of food and discoloration of the surface.



- 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.

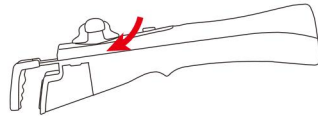
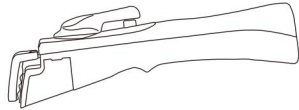


Use

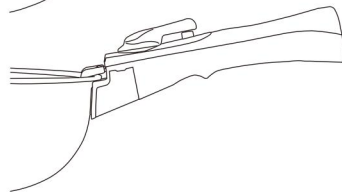
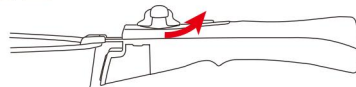
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

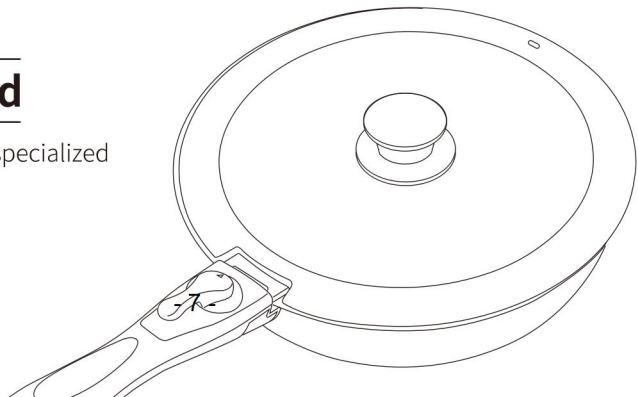


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.





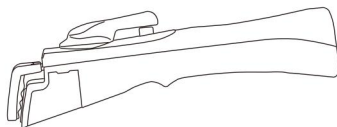
WAARSCHUWING:

Vermijd het verbranden van de handgreep met vlammen .
Verwijder de handgreep tijdens het koken.

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

*To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge as our cookware adopts advanced nonstick technology, which is easy to wash with a single flush and wipe.

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Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested as over time, it may result in the deformation of the storage seal lid.

Care and Maintenance

Reiniging: Was het kookgerei met de hand af met een mild schoonmaakmiddel en warm water. Gebruik geen schurende schoonmaakmiddelen of metalen keukengerei, want dat kan de antiaanbaklaag beschadigen.

Bewaren: Bewaar het kookgerei op een droge en goed geventileerde plaats. Als u het kookgerei op elkaar stapelt, leg dan een zachte doek of keukenpapier tussen elk stuk om krassen te voorkomen.

Onderhoud: Controleer de handgrepen regelmatig op tekenen van slijtage of schade. Vervang indien nodig om de veiligheid en prestaties te behouden.

Fabrikant: Shanghai muxinmuyeyouxiangongsi

Adres: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Sjanghai 200000 CN.

Geïmporteerd naar AUS: SIHAO PTY LTD. 1 ROKEVA
STREET EASTWOOD
NSW 2122 Australië

Geïmporteerd naar de VS: Sanven Technology Ltd. Suite 250, 9166
Anaheim
Plaats, Rancho Cucamonga, CA 91730

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Juego de ollas y sartenes

MODELO: SS-LY-01 /SS-LY-02

Seguimos comprometidos a brindarle herramientas a precios competitivos.
"Ahorra la mitad", "mitad de precio" o cualquier otra expresión similar utilizada únicamente por nosotros

Representa una estimación de los ahorros que podría obtener al comprar ciertas herramientas.

con nosotros en comparación con las principales marcas líderes y no significa necesariamente cubrir

Todas las categorías de herramientas que ofrecemos. Le recordamos que debe verificar con cuidado

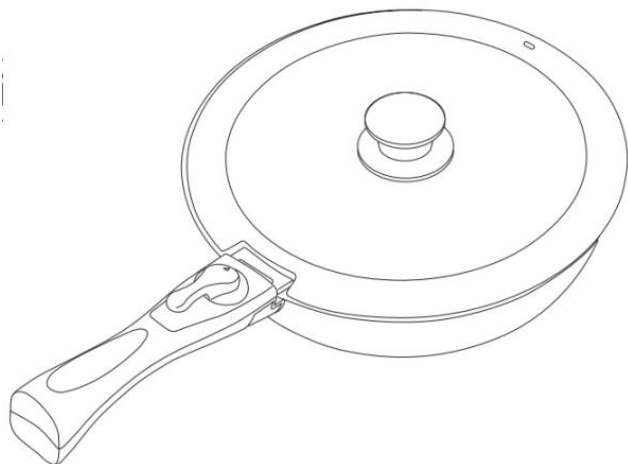
Cuando realiza un pedido con nosotros, si realmente está Ahorro Medio en comparación con las principales marcas líderes.

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TOUGH TOOLS, HALF PRICE

Pots and Pans Set

MODELO: SS-LY-01 /SS-LY-02



Nota: La imagen del producto es de referencia, prevalecerán los detalles reales.

¿NECESITA AYUDA? ¡CONTÁCTENOS!

¿Tiene preguntas sobre el producto? ¿Necesita asistencia técnica? No dude en ponerse en contacto con nosotros:

Soporte técnico y certificado de garantía electrónica

www.vevor.com/support

Estas son las instrucciones originales, lea atentamente todas las instrucciones del manual antes de utilizar el producto. VEVOR se reserva una interpretación clara de nuestro manual de usuario. La apariencia del producto estará sujeta al producto que recibió. Perdónenos por no informarle nuevamente si hay actualizaciones de tecnología o software

en nuestro producto.

Operation safety



ADVERTENCIA:

Lea todas las instrucciones antes de utilizar este producto.

Es responsabilidad del propietario asegurarse de que todos los usuarios de este producto conozcan plenamente todas las advertencias y precauciones.

1. Fácil de limpiar No se recomienda lavar en lavavajillas.
2. Evite quemar el mango con
llama

All stove compatible

Desde gas hasta electricidad e inducción, este juego de utensilios de cocina es compatible Con todo tipo de cocinas, ofreciendo Flexibilidad para diversas configuraciones de cocina.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Lave todas las ollas y sartenes con agua tibia y jabón usando una esponja suave. o un paño y secar completamente con una toalla suave



Sazonar el revestimiento antiadherente con frotando ligeramente una pequeña cantidad de aceite de cocina sobre

la cocina superficie con una toalla de papel. Esto Ayuda a mejorar la antiadherencia. propiedades.

COOKING TIPS



-Utilice configuraciones de calor bajas a medias cuando cocinando con tus ollas antiadherentes y Sartenes. El calor alto puede dañar la superficie antiadherente. Recubrimiento y mango.



Evite utilizar utensilios de metal, ya que pueden rayar la superficie antiadherente. Optar por En su lugar, utilice utensilios de silicona, madera o nailon .



No utilice aerosoles para cocinar que contengan aerosol. ya que pueden crear una acumulación en la superficie antiadherente. superficie con el tiempo.

Pre caliente la sartén a fuego lento o medio. Antes de agregar aceite o alimentos para evitar que se peguen.



Deje que la sartén se enfríe antes de limpiarla. Evite deformar o dañar el antiadherente. revestimiento.

Comprise

Número	Nombre	Imagen	Cantidad
1	Cacerola de 18cm		1
2	Cacerola de 20cm		1
3	Sartén de 20cm		1
4	Sartén de 26 cm		1
5	Sartén profunda de 26 cm		1
6	Sartén para parrilla de 28 cm		1

7	Mango extraíble		2
8	20 cm + 26 cm Tapa de silicona		1+1
9	18 cm + 20 cm Tapa del refrigerador		1+1
10	Protector de olla/ (26 cm x 26 cm) (35 cm x 35 cm)		2+3

CONSEJOS: El color del modelo SS-LY-01 es Crema
El color del modelo SS -LY-02 es Negro

QUICK TIPS



- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



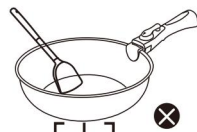
- 4 Cook only with a low to medium flame (Below 250°C/482°F) to avoid the burning of food and discoloration of the surface.



- 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.

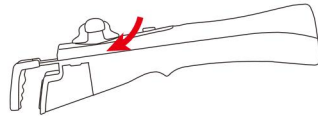
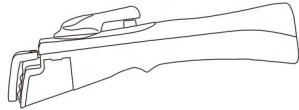


Use

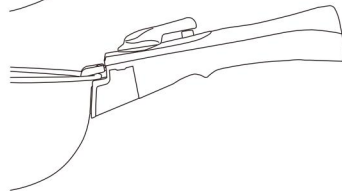
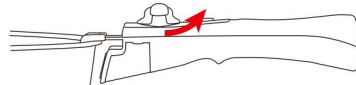
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

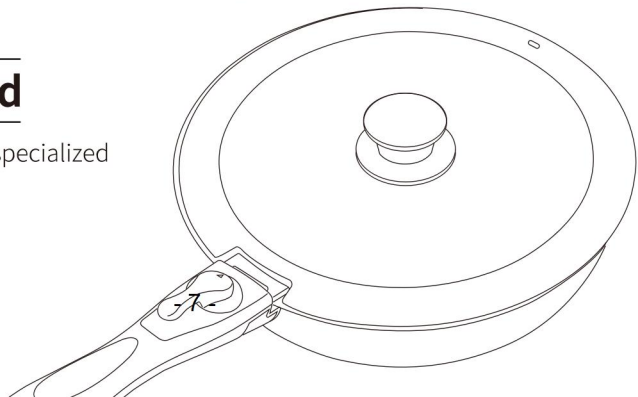


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.





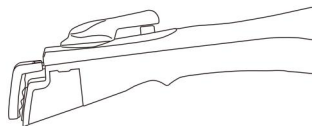
ADVERTENCIA:

Evite quemar el mango con la llama . Retire el mango al cocinar.

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

*To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge as our cookware adopts advanced nonstick technology, which is easy to wash with a single flush and wipe.

*For dishwasher use, it is preferable to use gentle detergents such as a liquid or gel.

Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested As over time, it may result in the deformation of the storage seal lid.

Care and Maintenance

Limpieza: Lave a mano los utensilios de cocina con un detergente suave y agua tibia. Evite utilizar limpiadores abrasivos o utensilios de metal que puedan dañar la superficie antiadherente.

Almacenamiento: Guarde los utensilios de cocina en un área seca y bien ventilada. Si los apila, coloque un paño suave o una toalla de papel entre cada pieza para evitar rayones.

Mantenimiento: Revise periódicamente las manijas para detectar signos de desgaste o daños. Reemplácelas si es necesario para mantener la seguridad y el rendimiento.

Fabricante: Shanghaimuxinmuyeyouxiangongsi

Dirección: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghai 200000 CN.

Importado a Australia: SIHAO PTY LTD. 1 ROKEVA
STREETEASTWOOD

Nueva Gales del Sur 2122 Australia

Importado a EE. UU.: Sanven Technology Ltd. Suite 250, 9166 Anaheim
Lugar, Rancho Cucamonga, CA 91730

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60329 Frankfurt am Main.

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www.vevor.com/support

Set di pentole e padelle

MODELLO: SS-LY-01 /SS-LY-02

Continuiamo a impegnarci per fornirvi strumenti a prezzi competitivi.

"Risparmia la metà", "Metà prezzo" o altre espressioni simili utilizzate solo da noi rappresenta una stima dei risparmi che potresti ottenere acquistando determinati strumenti con noi rispetto ai principali marchi top e non significa necessariamente copertina tutte le categorie di strumenti da noi offerti. Ti ricordiamo cortesemente di verificare accuratamente

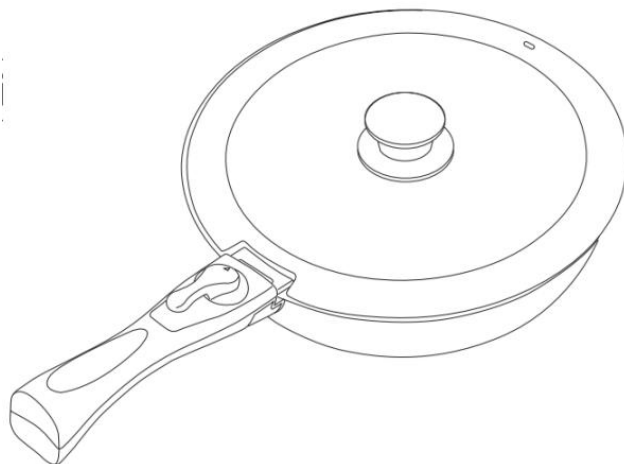
quando effettui un ordine con noi se sei effettivamente Risparmio
Metà rispetto ai marchi più importanti.

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TOUGH TOOLS, HALF PRICE

Pots and Pans Set

MODELLO: SS-LY-01 /SS-LY-02



Nota: L'immagine del prodotto è di riferimento, i dettagli effettivi prevarranno

HAI BISOGNO DI AIUTO? CONTATTACI!

Hai domande sui prodotti? Hai bisogno di supporto tecnico? Non esitare a contattarci:

Supporto tecnico e certificato di garanzia elettronica
www.vevor.com/support

Questa è l'istruzione originale, si prega di leggere attentamente tutte le istruzioni del manuale prima di utilizzare. VEVOR si riserva una chiara interpretazione del nostro manuale utente. L'aspetto del prodotto sarà soggetto al prodotto ricevuto. Vi preghiamo di perdonarci se non vi informeremo di nuovo se ci sono aggiornamenti tecnologici o software sul

nostro prodotto.

Operation safety



AVVERTIMENTO:

Si prega di leggere tutte le istruzioni prima di utilizzare questo prodotto

È responsabilità del proprietario garantire che tutti gli utenti di questo prodotto siano pienamente consapevoli di tutte le avvertenze e precauzioni.

1. Facile da pulire Non consigliato il lavaggio in lavastoviglie
2. Evitare di bruciare la maniglia con fiamma

All stove compatible

Dal gas all'elettrico e all'induzione, questo set di pentole da cucina è compatibile con tutti i tipi di piano cottura, offrendo flessibilità per diverse configurazioni della cucina.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



-Lavare tutte le pentole e le padelle in acqua calda e sapone utilizzando una spugna morbida o un panno e asciugare completamente con un asciugamano morbido



Condire il rivestimento antiaderente con strofinando

leggermente una piccola quantità di olio da cucina sulla cottura superficie con un tovagliolo di carta. Questo aiuta a migliorare l'antiaderenza proprietà.

COOKING TIPS



-Utilizzare impostazioni di calore da basse a medie quando cucinare con le tue pentole antiaderenti e padelle. Il calore elevato può danneggiare l'antiaderente rivestimento e maniglia.



Evitare di utilizzare utensili metallici, poiché possono graffiare la superficie antiaderente. Optare per utilizzare invece utensili in silicone, legno o nylon .



Non utilizzare spray da cucina contenenti aerosol poiché possono creare un accumulo sulla superficie antiaderente superficie nel tempo.

Preriscaldare la padella a fuoco basso o medio prima di aggiungere olio o cibo per evitare che si attacchi



Lasciare raffreddare la padella prima di pulirla evitare di deformare o danneggiare l'antiaderente rivestimento.

Comprise

Numero	Nome	Immagine	Quantità
1	Pentola da 18 cm		1
2	Pentola da 20 cm		1
3	Padella da 20 cm		1
4	Padella da 26 cm		1
5	Padella profonda da 26 cm		1
6	Padella per grigliare da 28 cm		1

7	Maniglia rimovibile		2
8	20cm+26cm Coperchio in silicone		1+1
9	18cm+20cm Coperchio del frigorifero		1+1
10	Protettore per pentole/ (26cm*26cm)(35cm*35cm)		2+3

SUGGERIMENTI: Il colore del modello SS-LY-01 è Crema
Il colore del modello SS -LY-02 è Nero

QUICK TIPS



- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.

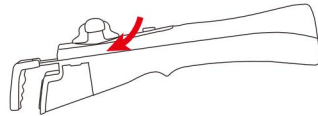
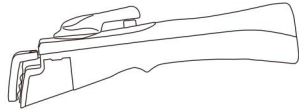


Use

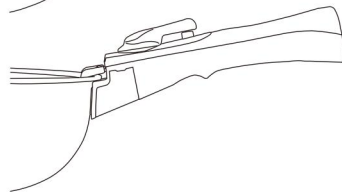
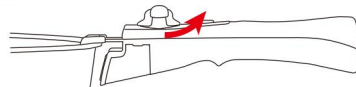
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

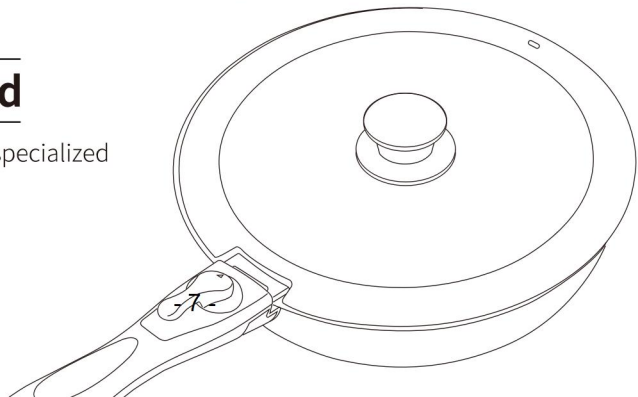


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.





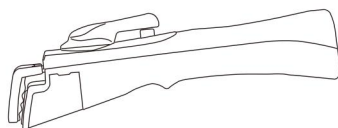
AVVERTIMENTO:

Evitare di bruciare la maniglia con la fiamma , rimuovere la maniglia durante la cottura

For a Long-Lasting Handle

Remove the handle during cooking if not required.

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.



Clean your handle regularly to remove dirt, grime.

-Use mild soap and water to clean the handle, and avoid harsh chemicals that may degrade the material.

For Dishwasher Related Advise

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Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Storage seal lid: hand washing suggested as over time, it may result in the deformation of the storage seal lid.

Care and Maintenance

Pulizia: lavare a mano le pentole con un detergente delicato e acqua calda. Evitare di utilizzare detergenti abrasivi o utensili metallici che possono danneggiare la superficie antiaderente.

Conservazione: conservare le pentole in un luogo asciutto e ben ventilato. Se si impilano, posizionare un panno morbido o un tovagliolo di carta tra ogni pezzo per evitare graffi.

Manutenzione: controllare periodicamente le maniglie per eventuali segni di usura o danni. Sostituirle se necessario per mantenere la sicurezza e le prestazioni.

Produttore: Shanghaimuxinmuyeyouxiangongsi

Indirizzo: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Importato in AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD
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Importato negli USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim
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Topf- und Pfannenset

MODELL: SS-LY-01 /SS-LY-02

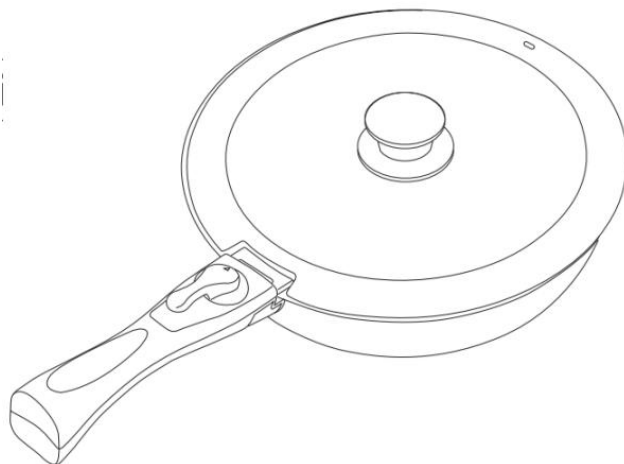
Wir sind weiterhin bestrebt, Ihnen Werkzeuge zu wettbewerbsfähigen Preisen anzubieten.
"Sparen Sie die Hälfte", "Halber Preis" oder andere ähnliche Ausdrücke, die wir nur
verwenden
stellt eine Schätzung der Einsparungen dar, die Sie durch den Kauf bestimmter Werkzeuge
erzielen können
mit uns im Vergleich zu den großen Top-Marken und bedeutet nicht unbedingt, Abdeckung
alle von uns angebotenen Werkzeugkategorien. Wir möchten Sie bitten, zu überprüfen
sorgfältig
wenn Sie bei uns eine Bestellung aufgeben, wenn Sie tatsächlich Speichern
Hälfte im Vergleich mit den Top-Großmarken.

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Pots and Pans Set

MODELL: SS-LY-01 /SS-LY-02



Notiz: Das Produktbild dient als Referenz. Die tatsächlichen Details sind maßgebend.

Brauchen Sie Hilfe? Kontaktieren Sie uns!

Sie haben Fragen zu unseren Produkten? Sie benötigen technischen Support? Dann kontaktieren Sie uns gerne:

Technischer Support und E-Garantie-Zertifikat
www.vevor.com/support

Dies ist die Originalanleitung. Bitte lesen Sie alle Anweisungen sorgfältig durch, bevor Sie das Gerät in Betrieb nehmen. VEVOR behält sich eine klare Auslegung unserer Bedienungsanleitung vor. Das Erscheinungsbild des Produkts richtet sich nach dem Produkt, das Sie erhalten haben. Bitte verzeihen Sie uns, dass wir Sie nicht erneut informieren, wenn es

Technologie- oder Software-Updates für unser Produkt gibt .

Operation safety



WARNUNG:

Bitte lesen Sie alle Anweisungen, bevor Sie dieses Produkt verwenden

Es liegt in der Verantwortung des Eigentümers, sicherzustellen, dass alle Benutzer dieses Produkts über alle Warnungen und Vorsichtsmaßnahmen informiert sind.

1. Leicht zu reinigen Nicht empfohlen, in der Spülmaschine zu waschen
2. Vermeiden Sie das Verbrennen des Griffs mit Flamme

All stove compatible

Von Gas über Elektro bis hin zu Induktion ist dieses Küchenkochgeschirr-Set kompatibel mit allen Herdarten, bietet Flexibilität für verschiedene Küchenkonfigurationen.



Ceramic



Electric



Gas



Induction



Oven-safe

BEFORE FIRST USE



- Waschen Sie alle Töpfe und Pfannen in warmem Seifenwasser mit einem weichen Schwamm oder Tuch und trocknen Sie es vollständig mit einem weichen Handtuch



Die Antihafbeschichtung einbrennen, indem leicht reiben

eine kleine Menge Öl auf die Bratpfanne geben Oberfläche mit einem Papiertuch. verbessert die Antihafteigenschaften.

COOKING TIPS



-Verwenden Sie niedrige bis mittlere Hitzeeinstellungen, wenn Kochen mit Ihren antihafbeschichteten Töpfen und Pfannen. Hohe Hitze kann die Antihafbeschichtung beschädigen Beschichtung und Griff.



Vermeiden Sie die Verwendung von Metallutensilien, da diese kratzen Sie die Antihaf-Oberfläche. Entscheiden Sie sich für Verwenden Sie stattdessen Utensilien aus Silikon, Holz oder Nylon .



Verwenden Sie keine Kochsprays mit Aerosol da sie Ablagerungen auf der Antihafbeschichtung bilden können mit der Zeit an die Oberfläche.

Die Pfanne auf niedriger bis mittlerer Hitze vorheizen bevor Sie Öl oder Lebensmittel hinzufügen, um ein Anhaften zu verhindern



Lassen Sie die Pfanne vor dem Reinigen abkühlen, um Vermeidung Sie Verformungen oder Beschädigungen der Antihafbeschichtung Beschichtung.

Comprise

Nummer	Name	Bild	Menge
1	18cm Stielkasserolle		1
2	20cm Stielkasserolle		1
3	20cm Bratpfanne		1
4	26cm Bratpfanne		1
5	26cm tiefe Bratpfanne		1

6	28cm Grillpfanne		1
7	Abnehmbarer Griff		2
8	20 cm + 26 cm Silikondeckel		1+1
9	18 cm + 20 cm Kühlschrankdeckel		1+1
10	Topfschutz/ (26 cm x 26 cm) (35 cm x 35 cm)		2+3

TIPPS: Die Farbe des Modells SS-LY-01 ist Creme
Die Farbe des Modells SS -LY-02 ist Schwarz

QUICK TIPS



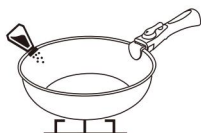
- 1 Always dry the cookware carefully after use.



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



- 3 Use silicone or wooden cooking utensils and avoid metal.



- 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.



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- 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.



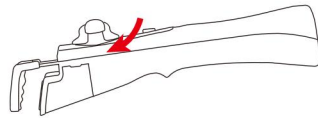
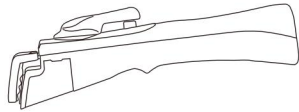
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Use

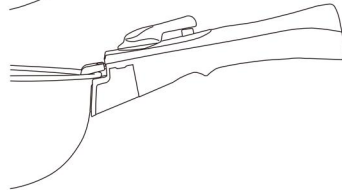
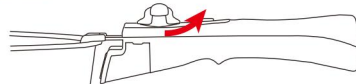
How to open handle

- First turn left (wivel handle) to 30°
- Press the button to open completely

01



02

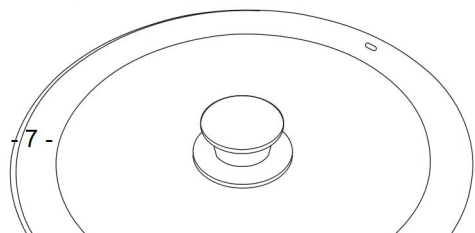


How to lock handle

- First turn right (wivel handle) to 30°
- Lock completely

Specialized Lid

The lid is designed with a specialized notch for handle.

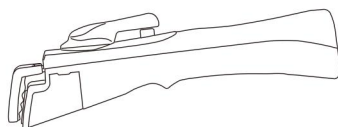


**WARNUNG:**

Vermeiden Sie, den Griff mit Flammen zu verbrennen . Bitte entfernen Sie den Griff beim Kochen

For a Long-Lasting Handle**Remove the handle during cooking if not required.**

-To prevent it from overheating and discoloration and ensure its durability. Overheating the handle can damage or break it.

**Clean your handle regularly to remove dirt, grime.**

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Pot / Pan part: hand washing suggested as certain parts may be dulled and discolored due to corrosive detergents.

Detachable handle: hand washing suggested as over time, it may affect the efficiency of the open/close mechanism.

Care and Maintenance

Reinigung: Waschen Sie das Kochgeschirr mit einem milden Reinigungsmittel und warmem Wasser von Hand. Vermeiden Sie die Verwendung von Scheuermitteln oder Metallutensilien, die die Antihafbeschichtung beschädigen können.

Lagerung: Lagern Sie das Kochgeschirr an einem trockenen und gut belüfteten Ort. Legen Sie beim Stapeln ein weiches Tuch oder Papiertuch zwischen die einzelnen Teile, um Kratzer zu vermeiden.

Wartung: Überprüfen Sie die Griffe regelmäßig auf Anzeichen von Verschleiß oder Beschädigung. Ersetzen Sie sie bei Bedarf, um Sicherheit und Leistung aufrechtzuerhalten.

Hersteller: Shanghaimuxinmuyeyouxiangongsi

Adresse: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu,

Shanghai, 200.000 CN.

Nach AUS importiert: SIHAO PTY LTD. 1 ROKEVA
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