



This Is A Manual.

Saucy Pots Cookware Set

Your Saucy Pots Cookware Set Includes

5.5" x 2.5" Saucepan with glass lid - Capacity: 1L / 1.1QT
6.25" x 2.75" Saucepan with glass lid - Capacity: 1.4L / 1.5QT
7" x 3" Saucepan with glass lid - Capacity: 2L / 2.1 QT
9.5" x 4.25" Stockpot with glass lid - Capacity: 5L / 5.3QT
8" x 1.5" frypan
10" x 2" frypan - 10"
1 slotted spoon
1 slotted spatula
1 pasta server
1 ladle
1 potato masher

If your set is incomplete or not working as it should be, please email us at support@vremi.com and we will do whatever we can to resolve your issue.

Saucy Pots Cookware Set Features

- Ergonomic cool touch handles
- Nonstick interior for easy clean up
- Tempered glass lids
- 5 Pcs FDA grade nylon tools

Cleaning Instructions

- Hand-wash is recommended.
- Wash cookware in warm, soapy water, using a sponge, then rinse and dry using a soft cloth or paper towel.
- NEVER use abrasive cleaners, metal scouring pads or harsh abrasives, on the inner, exterior surface or on the glass lids.
- Allow your pans and pots to cool down before cleaning, to preserve the integrity of the non-stick coating. We recommend "seasoning" the pans and pots prior to first use. Wash the cookware thoroughly and dry using a soft cloth. Heat each pan and pot on low for 30 seconds, remove from heat and put one tablespoon of vegetable oil in each pan. Rub the oil evenly, covering the entire cooking surface using a paper towel. Repeat after every 10 wash cycles.

Happy Cooking!

For more information, please visit vremi.com or send us an email at: support@vremi.com

Safety Recommendations

- Always keep children away from hot burners while cooking. Be careful around the stove, as heat, steam and splatter can cause serious injury.
- Hot cookware should be placed on heat-resistant surfaces only.
- To Avoid injury from steam eruption, NEVER add cold water or frozen food directly into a hot pan.
- Use extra caution when boiling water or handling hot oil.
- The Vremi cookware set can be used in oven at a temperature that should not exceed 300°F (150°C) and glass lids should be removed. It is not suitable for induction stovetop.
- Never leave cookware unattended while cooking
- Aluminium cookware conducts heat very quickly, for safety reasons we recommend to only use medium heat to avoid damaging the surface.
- Never leave an empty cookware on a heated burner.
- As a safety precaution, keep the handles away from hot burners.
- Never cut food directly inside the pots or pans, as this will cause irreversible damage. The use of non-stick sprays are not recommended as this will cause build ups on the surface and compromise the non stick properties.
- Do not use metal utensils.

Warranty Info

Vremi offers a 12-month warranty on all of our products purchased new and unused from Vremi LLC or an authorized reseller, with an original proof of purchase and where a defect has arisen, wholly or substantially, as a result of faulty manufacture, parts or workmanship during the Warranty Period. The warranty does not apply where damage is caused by other factors, including without limitation: (a) normal wear and tear; (b) abuse, mishandling, accident or failure to follow operating instructions; (c) exposure to liquid or infiltration of foreign particles; (d) servicing or modification of the product other than by Vremi. These are our general terms for the warranty service, but we always urge our customers to reach out to us with any issue, regardless of warranty terms. If you experience an issue with a Vremi product, please contact us at support@vremi.com, and we will do our best to resolve it for you.

Care Instructions



CAUTION: Hot Surface. Do not leave pots and pans unattended.
WARNING: This is not a toy or weapon. Keep out of reach of children.
Do not put in microwave or freezer. Oven safe up to 300°F.
Handwashing recommended. Please clean before first use.

