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VEVOR SP53QT404003D

VEVOR 53 Quart Stainless Steel Stockpot Instruction Manual

Model: SP53QT404003D

INTRODUCTION

Thank you for choosing the VEVOR 53 Quart Stainless Steel Stockpot. This manual provides essential information for the safe and effective use, maintenance, and care of your new stockpot. Please read these instructions thoroughly before first use and retain them for future reference.



Image: The VEVOR 53 Quart Stainless Steel Stockpot, showcasing its large capacity and polished finish.

SETUP

Unpacking

- Carefully remove all packaging materials from the stockpot and its accessories.
- Inspect the stockpot for any signs of damage during transit. If any damage is found, do not use the product and contact customer support.

Initial Cleaning

- Before first use, wash the stockpot and lid thoroughly with warm, soapy water.
- Rinse completely with clean water and dry immediately to prevent water spots.
- Do not use abrasive cleaners or scouring pads, as these can scratch the stainless steel surface.

OPERATING INSTRUCTIONS

Capacity and Dimensions

- The stockpot has a large capacity of 53 Quarts (50.1 Liters).
- Internal dimensions are approximately 15.6 inches (diameter) x 15.9 inches (height).



Model: **SP53QT404003D**

Main Material: **Stainless Steel**

Body Thickness: **3 mm**

Net Weight: **17.4 lbs**

Capacity: **53 QT**

Body Dimensions: **15.6"x15.9"**

Bottom Type: **Composite Bottom**

Image: Detailed dimensions of the stockpot, indicating its 15.6-inch width and 15.9-inch height.

Heat Distribution and Compatibility

- The stockpot features a 3 mm thick composite bottom designed for uniform heat distribution.
- It is suitable for use on open flames, induction cookers, and gas stoves.
- The stockpot is **not** oven safe.

Composite Bottom For Even Heat Distribution



Even Heating



Long Boiling

3 mm Thick

SUS201 +
Aluminum Plate + SUS430

Suitable for Open Flame

Induction Cookers

Gas Stoves

Image: Illustration of the 3mm thick composite bottom, highlighting its multi-layer construction for efficient and even heating.

Handles and Lid

- The stockpot is equipped with securely riveted stainless steel handles for durability and safe handling, even when full.
- A matching stainless steel lid is included to retain heat and moisture during cooking.

Stainless Steel Screw Riveted Handles



High Load Capacity



Not Easily Damaged

Stainless Steel Screws

Dual Handles

Riveted



Image: Detail of the robust, riveted stainless steel handles, designed for high load capacity and secure grip.

Versatile Applications

This large-capacity stockpot is suitable for a variety of cooking tasks, including but not limited to:

- Steaming large quantities of seafood.
- Frying whole turkeys.
- Boiling soups and broths.
- Stewing meats and vegetables.

Versatile Uses



Steaming Seafood



Frying Turkey



Making Soup



Stewing

Image: Examples of the stockpot's versatility, illustrating its use for steaming seafood, frying a turkey, preparing soup, and stewing various ingredients.

MAINTENANCE AND CARE

Cleaning

- Always allow the stockpot to cool completely before cleaning.
- Hand washing is recommended for best results and to preserve the polished finish. Use warm, soapy water and a soft cloth or sponge.
- For stubborn food residue, soak the pot in warm, soapy water for a period before cleaning.
- Avoid using steel wool, abrasive cleaners, or harsh chemicals, as these can damage the stainless steel surface.
- Dry the stockpot thoroughly after washing to prevent water spots and maintain its luster.

Storage

- Store the clean and dry stockpot in a cool, dry place.

- If stacking with other cookware, place a soft cloth or paper towel between items to prevent scratches.

TROUBLESHOOTING

Food Sticking

- Ensure the pot is properly preheated before adding food.
- Use sufficient cooking oil or liquid.
- Avoid overcrowding the pot, which can lower the temperature and cause sticking.

Discoloration

- Blue or rainbow discoloration can occur due to high heat. This is harmless and can often be removed with a stainless steel cleaner or a mixture of vinegar and water.
- White spots are typically mineral deposits from water. These can be removed by boiling a solution of water and vinegar in the pot, then washing and drying.

SPECIFICATIONS

Feature	Detail
Brand	VEVOR
Model Number	SP53QT404003D
Material	Stainless Steel
Finish Type	Polished
Capacity	53 Quarts (50.1 Liters)
Product Dimensions	15.6"D x 15.6"W x 15.9"H
Item Weight	17.4 Pounds
Coating Description	Stainless steel
Is Oven Safe	No
Is Suitable For Stovetop	Yes
Included Components	1 x Stock Pot

WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your VEVOR Stainless Steel Stockpot, please visit the official VEVOR support website:

www.vevor.com/support

Please have your model number (SP53QT404003D) available when contacting support.

