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Quality Mark by the Quality Management and Safety Control of Industrial Products Act

Product name • Happycall Diamond Frying Pan
Product material • Aluminum
Coating • Internal_ Diamond DNC 5 layered coating
• External_ Porcelain coating

Manufacturer & sales • Happycall Co., Ltd.
Country of origin • Republic of Korea

Subject to the consumer dispute resolution criteria noticed by Korea Fair Trade Commission.

Happycall Co., Ltd.

1229-1 Samge-dong, Gimhae-si, Gyeongnam, Korea
Tel : 82-55-346-7032, Fax : 82-55-346-7037

MADE IN KOREA

Please be sure to read these precautions and instructions before using this product to ensure safe and proper use.

해피콜 다이아몬드 프라이팬 3종

Happycall Diamond Frying Pan (3 PCS)

HAPPYCALL



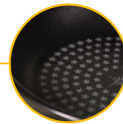
How to extend the life of your frying pan

- Before using the pan for the first time, wash it in water and dry thoroughly, then season the pan by pre-heating it on low heat, applying a layer of cooking oil to the pan and being sure to rub it around with kitchen paper until the inside of the pan is thoroughly coated.
- After each use, it is advisable to clean the pan by simply wiping it clean with a paper towel rather than washing in water.
- If the pan has been washed in water, it must be re-seasoned by applying low heat and thoroughly rubbing a coat of cooking oil into it, before using or storing the pan.

Merit and characteristics of product

Diamond DNC 5 Layered Coating

Thanks to its 5 layered coating, produced at a very high temperature with state-of-the-art technology incorporating nanodiamond particles, an eco-friendly material, the Diamond Frying Pan features a very strong and hard coating, highly resistant to scratches, abrasion and corrosion, that effectively prevents food from sticking and provides excellent washability.



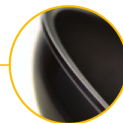
Eco-friendly porcelain

Using high-tech equipment to apply porcelain-treating of the exterior surface of the pan, the Diamond Frying Pan features high resistance to scratching and peeling. This eco-friendly, healthy and natural ceramic coating may be washed in water, using a small amount of dish-washing liquid.



7.3mm Special Bending Technology

The special bending process utilized to attain a thickness of 7.3mm involves demanding and specialized technology, reducing the risk of denting from impact as well as deformation that can occur when a pan is heated, such as twisting, warping or bending.



Precautions for safe use

- * Pre-heat over low heat when cooking, and avoid heating an empty pan for a long time.
- * Be careful not to get burned, since the pan will be very hot during and immediately after heating.
- * It is advisable to use wooden cooking utensils, rather than metal, when turning or lifting food.
- * Use low or medium heat only, if possible, to prevent the flame from touching the handle area.
- * It is advisable to allow the pan to gradually cool down before washing. Note that the pan might be damaged if it is immersed in water while still hot.
- * Use a soft sponge or cloth to clean it, rather than harsh metal pads or steel wool.
- * The life-expectancy of your pans can be extended if one pan is allotted for each purpose, such as keeping one pan exclusively for stir-frying, one for deep-frying, and so on, rather than using a single pan for multiple purposes.
- * Note that the pan is for cooking, not for food storage, and that storing food in your pan may result in corrosion.
- * If the screw attaching the handle to the pan becomes loose, tighten with a screwdriver.
- * When the pan is filled with hot food, it is dangerous to move it around.
- * Keep pan out of children's reach when storing or using.