



Product Name	Happycall Direct Gas-fired Oven 2nd Generation
Material	<ul style="list-style-type: none">• Lid : Aluminum, Tempered Glass, Stainless Steel, Bakelite• Roasting Plate, Bake Pan : Aluminum• Direct gas Cap, Oil Tray, Turbo Safety Dome : Cold Rolled Steel Plate
Coating	<ul style="list-style-type: none">• Lid : Ceramic Coating• Bake Pan : Nonstick Coating• Roasting Plate : Diamond Nonstick Coating• Direct gas Cap, Oil Tray, Turbo Safety Dome : Enamel Coating
Manufacturer	Happycall Co., Ltd. 104-2 Golden Root-ro, Juchon-myeon, Gimhae-si, Gyeongsangnam-do, 621-842, Korea

HAPPYCALL 

DIRECT GAS-FIRED OVEN
(2nd GENERATION)

해피콜 2단 직화오븐

Happycall 2nd generation Direct Gas-fired Oven is the convection oven of solid thermal circulation type, which roasts the ingredients in full without necessity of flipping. It prevents oil from being splashed and lessens the smoke or smell with its scientific design, and is available to be used clean and easily washed.



FEATURE

HAPPYCALL 2nd generation Direct Gas Fired-oven is the convection oven of solid thermal circulation type, which roasts the ingredients in full without necessity of flipping. It prevents oil from being splashed and lessens the smoke or smell with its scientific design, and is available to be used clean and easily washed.



Convection function Direct Gas Cap

A direct gas cap installed on tempered glass lid controls heating flow temperature from top to bottom. The heating circulation created from the inside direct gas cap help cook both sides of the food naturally without flipping the food over. It's the innovative convection equipment with the persistent heating circulation, reducing the smoke and smell.



Heating circulation strengthened STS ring

The expansion of STS ring interior space help increase heating circulation and cook large volume required food like potato, sweet pumpkin, ribs, etc.



High Efficient Turbo Safety Dome

High Efficient Turbo Safety Dome maximizes heat efficiency through effective fusion and diffusion of direct heat even on the weak fire, and the saw-toothed part on the bottom of the item serves as stable support on top of the spider around the burner. Also, separable turbo safety dome is easy to wash.



Diamond Coated Hygienic Pore Roasting Plate

The pore roasting plate with Diamond coated is very resistant to scratch, wear and corrosion. And it has high thermal conductivity and non stick function. Also, it is available for less fatty and healthy food with its instant oil drainage through the fan-shaped oil discharging grooves and holes. Besides, the improved slant and pores on the griddle enable oil to perfectly drain into the oil tray.



Tempered Glass Lid

It keeps the direct gas heat to have continuous heat circulation available, and prevent the oil, smell and smoke from being diffused.



Direct gas cap

The direct gas cap installed on tempered glass lid controls heating flow evenly from top to bottom.



Heating Circulation strengthened STS ring

The expansion of STS ring interior space help increase heating circulation and cook large volume required food.



Diamond Coated Hygienic Pore Roasting Plate

The item cooks food fast with its high heat conduction and promptly drains oil away through fan-shaped oil drainage grooves and holes.



Oven Body (Oil Tray)

This piece safely collects oil drained from the Roasting plate



Turbo safety dome

It efficiently distributes the direct gas heat to maximize the thermal efficiency and stably supports the oven body.



Safety rack

Be sure to use the safety rack when deal with the direct gas cap and roasting plate.



Bake Pan

Use the baking frame on the roasting plate when baking bread.

How to use

HAPPYCALL 2nd generation Direct Gas Fired-oven is designed uniquely to circulate the direct gas heat as keeping it with its property of convection type. As such, its handling is different from the usual cooking equipment, so be sure to read and understand the direction in the order indicated on the right side and use it safely and correctly.

- * Happycall 2nd generation Direct Gas Fired-oven is a product intended to cook with direct fire, such as home use gas stove, portable gas burner or others. This product is not usable on any electric heater powered by electricity, such as induction, highlight, halogen, hot plate.
- * Among variety burners at home use gas stove, a medium size burner would be more suitable than small or large one for cooking.
- * In consideration of the feature of the convection oven working with thermal circulation, you have to make sure that your gas stove must remain in the state of medium to low or lower heat when you cook. In case of over cooked food in your first use of the product, a bit excessive heating power can be the reason for this. In such a case, you can adjust the fire a little weaker and try once again.
- * You can save your cooking time and enjoy the original taste of roasted meat over direct fire if cooking without water put into the oil pan. (If you put some water into the oil pan, it is easier to wash off)
- * It would be also all right if you turn your food over once or twice during your cooking for more speedy preparation of a dish when cooking with your HAPPYCALL 2nd generation Direct Gas Fired-oven as similarly as you do with an electric convection oven.
- * The glass of the lid can break due to tempered glass features if it is exposed to excessive heat, temperature change, shock while moving, etc. Make sure to avoid its outdoor use.



1 Put the turbo safety dome exactly on the center of the burner



2 Install the oil drainer on the turbo safety dome.



3 Put the Diamond roasting plate on the oil tray. When baking the bread, put the baking pan on the Diamond roasting plate.



4 Put the ingredients on the Diamond roasting plate. The cooking time may get longer when putting them too tightly because of slow heat circulation.



4-2 Make sure to place STS ring on the plate when you cook the whole chicken, corn, sweet potato and etc.



5 Put the lid on and turn on the gas. With its high thermal efficiency, it may burn the ingredients with high heat, so use medium or low heat.



6 When the cook is done, turn off the gas and put on the oven mitt to open the lid.



7 Do not move the oven after cooking. Make sure to put food on the separate dish using tongs.



7-2 There is a concern over burning your fingers when installed STS ring, make sure to put food on the separate dish by using tongs.

USE & CARE

AS HAPPYCALL 2nd generation Direct Gas Fired-oven is the type to cook the ingredients as bringing the direct gas heat into the product, close attention should be given, since the product gets very hot with the direct gas heat during cooking. Therefore, be sure to prohibit children or the elderly from using it and use after full understanding of suggested precautions.

The tempered glass lid can break into the pieces caused by excessive heat or temperature change.

- * Please avoid using high heat during cooking. Make sure to use it over medium or lower heat.
- * Make sure to clean tempered glass lid when temperature cool off because it will break easily when pouring water into glass lid right after done cooking.
- * For cleaning, use soft sponge rather than the iron sponge or tough sponge, and store it as removing the water after washing.

Be aware of burn while using HAPPYCALL 2nd generation Direct Gas Fired-oven.

- * Always turn off the gas when you open the lid during or after cooking.
- * There might be burn when opening the lid during or after cooking. Make sure to keep and use out of the reach of children.
- * Please put on oven mitt and tongs when you using the oven.
- * Be aware of heating concentration hole in the plate. You have higher chance for burns so have to be extra careful.
- * There is a risk of burn due to split hot oil collected in the oil tray. So, never try to move the product right after cooking. (Move your cooked food into another container from the oven with tongs)
- * Make sure to clean the oven after it has cooled off perfectly.

