

Product Name	Happycall Alumite Ceramic Pot
Material	Aluminum, Bakelite, Stainless Steel, Tempered glass
Internal	Alumite Special Method + High Purity Ceramic Coating
External	Alumite Special Method + High Purity Ceramic Coating
Manufacturer	Happycall Co., Ltd.

Happycall Co., Ltd.

59 Angokro, Gimhaesi, Gyeongnam 621-070, Korea
Tel : 82-55-346-7032, Fax : 82-55-346-7037

Made in Korea

HAPPYCALL

Alumite

Happycall Alumite Ceramic Pot

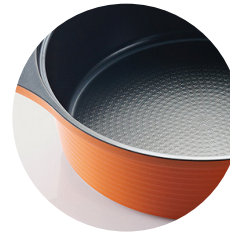
User's Guide



Product Features

Alumite Special Method & High Purity Ceramic Coating

Alumite is the state of the art 8-step method initially used in airplanes, ships, and semiconductors. The Alumite method provides high anti-corrosive properties coupled with strong durability. It is coated with high purity ceramic layered on top of a stainless steel base. Because of this vigorous process and the quality of the materials, the Alumite Ceramic Pot is strong, scratch-resistant, and erosion-proof. It also is easy to clean.



Ripple-Patterned Exterior

The exterior of the Alumite ceramic pot is also coated with high purity ceramic coating and the ripple-pattern around the entire exterior of the pot expands the heated areas, thus improving the thermal conduction rate. Additionally, the rhythmic design provides a pleasant aesthetic and adds value to the Alumite Ceramic Pot.



Glass Lid with Upright Function

The glass lid comes with an active steam control feature to cook more conveniently. The glass lid comes equipped with a control valve that automatically opens and closes the steam hole to prevent spillage while cooking. The lid also stands by itself, with the handle designed to rest in an upright position. The glass lid is a combination of ergonomics and modern design features to optimize cooking for many hours.



Precautions

- Certain foods such as noodles or steamed rice, may boil over even if the lid is occasionally removed during cooking. Therefore, it is recommended to cook without a lid with certain foods.
 - To protect foods from burning or boiling over in a high heat setting, it is recommended to use low and medium heat settings when cooking.
 - It is recommended to fill less than 2/3 of the pan with food when cooking and reduce heat when it starts to boil.
 - Because of the tempered glass material, wait for the lid to fully cool before washing it. The lid may break due to the sudden change in temperature if washed while still hot.
-
- Before first using the Alumite Ceramic Pot, remove all packaging and labels. Wash with mild detergent, then rinse and dry thoroughly.
 - Do not use the Alumite Ceramic Pot in a microwave or in an oven.
 - Never heat an empty pot. It may damage the pot and increase the risk of burns.
 - Use caution during and after heating the Alumite Ceramic Pot.
 - When gripping the pot during and after heating, use safety equipment, such as the silicone safety handles or oven mitts.
 - Refrain from using the pot with metal cooking devices or pointed-tip devices, instead it is recommended to use wooden cooking utensils.
 - Warping of the handle may be caused due to cooking over a long period of time over a high heat setting. Therefore it is recommended to cook at low to medium temperature settings.
 - Loose screws in the lid handle can be tightened by a screwdriver.
 - When cleaning, do not use a metal pad or harsh cleaning agents as they will damage the surface. Use a non-metallic sponge or soft cloth to clean instead.
 - This product cannot be returned or exchanged after using or washing it.
 - Keep and use out of reach of children.