

**HAPPYCALL**®

PLASMA TITANIUM  
DOUBLE PAN

해피콜 플라즈마 티타늄 양면팬



**HAPPYCALL**®

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MADE IN KOREA



Thank you very much for choosing Happycall.  
Happycall cookware must be used with care and attention to prevent people injures, any accident and loss occurs during cooking. Before using the cookware for the first time, read all the instructions carefully.

- ▶ Make sure to keep it where you can easily find it.
- ▶ We'd like you to have a comfortable and enjoyable time with HAPPYCALL cookware.

#### The use of the replacement of Silicone Gasket

1. Remove the used silicone gasket and clean out the groove in warm water to wash away the grease.
2. Replace new silicone gasket by pressing down from top to bottom smoothly.
3. Cut the spare length off.



## Safety Instructions

- Instructions below must be observed in order to avoid any unexpected danger or damage.
- Instructions regarding to safety are classified as below according to the rate of danger and damage and by emergency degree of danger which misusage may cause.

**⚠ WARNING** Nonobservance of instruction may cause serious injury.

**⚠ CAUTION** Nonobservance of instruction may cause minor injury or product damage.

This symbol is for paying attention in the operation which may cause danger. Please read and follow instruction carefully before use in order to avoid any danger.



- In the initial use some smoke and smell may be detected.
- Such detection is normal with no deterioration to the product.

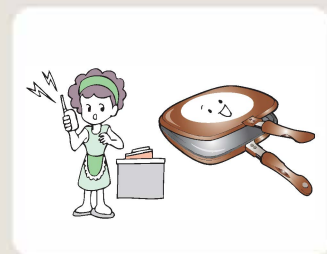


- Before the initial use wash out first.
- Wash out with sponge or soft cloth with kitchen ware cleaner.



- In the first use wash out the inner coating sufficiently with cooking oil or margarine.
- Low flame of cooking stove is better for cleaning the pan.

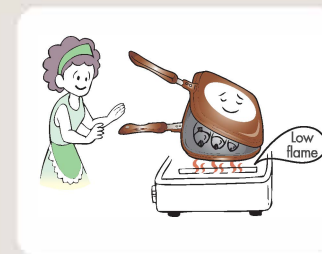
### Before Use **⚠ CAUTION**



- Please do not use this product in case of any defect for you safety and quality satisfaction.
- ▶ Please contact the store you purchased or our head office first.

### When in use

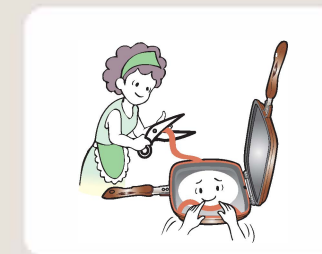
### **⚠ WARNING**



- This high quality die-casting pan provides outstanding heat conduction radiant efficiency.
- Happy Call is pressure type equipping with special silicon so as to minimize heat loss.
- ▶ Cooking on low flame gets optimum cooking result without burning out.



- Packing life-time is one year under normal use.
- ▶ Frequent cooking or excessive strong flame shortens packing life-time



- In case of stretched or lapsed packing, do not pull it up but insert it as its original state with pressing softly.
- Cut out any stretched part and insert in the groove.



- Please use cooking ware cleaner for cleaning silicon packing.
- Clean out with soft brush such as toothbrush several times softly.

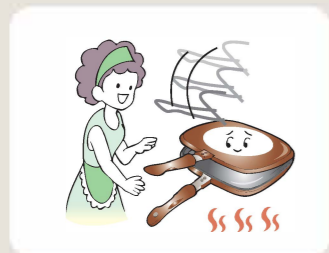


- Oil trap is located in the lower pan.
- ▶ Any water or oil from the upper pan is drained into this trap.

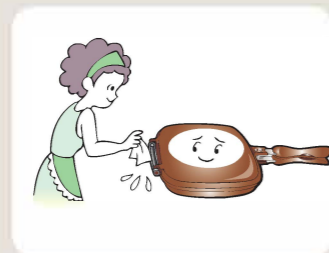


- You can use both pan but it is recommended to use lower pan for cooking and upper pan as a cover.
- ▶ Such application can minimize the contamination on pan surface and prevent oil flowing down to cooking stove.

## When in use



- When in use, open and close slowly.
- Be careful for over-flowing excessive water or oil from food in cooking.
- ▶ Be careful of burning.



- Before turn the pan upside down, please make sure to remove any water or oil in the oil trap.
- ▶ Overheated oil or water may cause fire or burning.



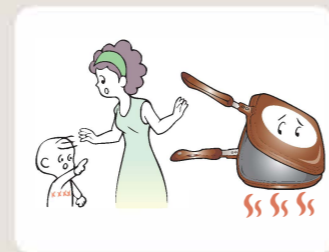
- When pan is heated hot do not touch other than safety handle.
- Do not touch any part of pan (metallic or packing area) with your hand or body.
- ▶ It may cause burning.



- When wet food material is placed in cooking oil boiling or on heated pan, oil may spat.
- ▶ It may cause burning.



- Be careful of the hot steam from drain outlet.
- ▶ It may cause burning.

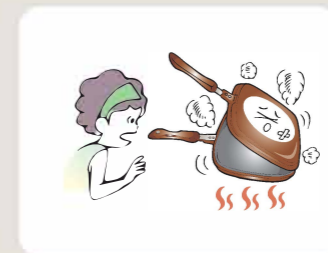


- Please use pan away from children's reach and refrain use by children under 15 years.
- ▶ It may cause burning or injury.

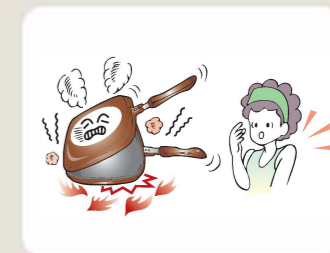
## When in use



- Frozen food produces more water in cooking, so please defrost before cooking.
- ▶ If frozen food is cooked without defrosting it may lose own taste.



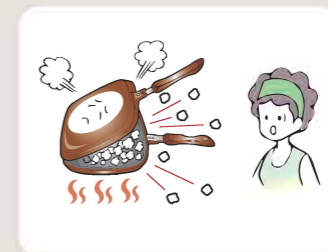
- Do not heat empty pan.
- Heating empty pan or with dry food containing a few water on strong flame causes damage to the coating surface such as spots.



- Heating empty pan deteriorates coating performance.
- Also it damages to silicon packing and deformation or torsion of pan.
- ▶ It may cause fire or burning.



- Magnetic bar is installed in ergonomic designed handle.
- Magnetic bar improves pressure of the pan with strong power.
- ▶ Please close the magnetic bar handle in cooking.

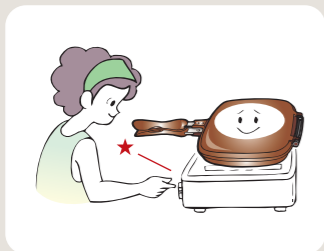


- Closing of magnetic handle is required for all cooking but open it only for popping pop corn.
- ▶ If the pressure magnetic handle is closed pop-corn will not pop.

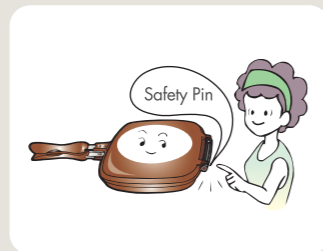


- Do not apply heat on the magnetic part directly or do not scrub with wire brush.
- ▶ Or it causes deterioration of magnetic power so as to weaken pan pressure.

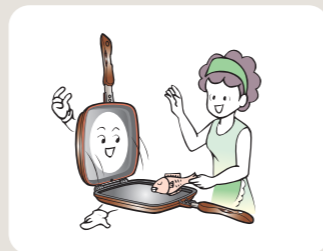
## When in use



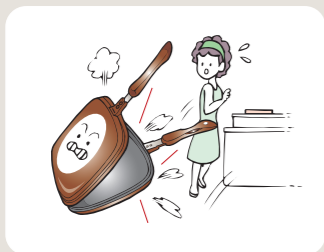
- Do not leave from the pan while in use. In case of leaving please make sure to shut off gas or power.
- It may cause burning up food or product damage.
- ▶ It also cause burning.



- Safety is the first priority in our design. Safety pin is installed in the hinge area.
- ▶ This safety pin prevents danger in case of product disassembly.



- This is functional pan and its upper and lower pan have been designed differently in their height and weight.
- When you take out cooked food, place the lower pan which weight is heavier downward always and then open the upper pan.



- Do not open pan to take out food while heavier lower pan is upward.
- Or due to the weight unbalance pan may be fallen over or be dropped.



- Make sure to place pan grate on the center of gas range stably.
- Unbalanced placing of pan grate may drop the pan.
- ▶ It also cause burning or product damage.

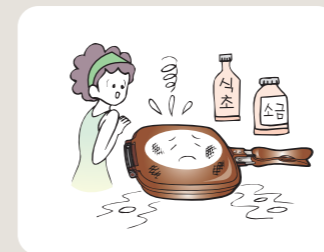


- Do not open by force or apply excessive force to the upper and lower pan handle while in use or cleaning.
- It may impact to the hinge or cause damage.

- Outside of this product has been coated with ceramic. Ceramic coating is heat-resistant and has anti-microbial effect as well as easy cleaning. Burning ceramic on strong flame without cleaning of oil or spots stain for long time may disable good cleaning.

- Please wash out oil stain or spots immediately after cooking.

- ▶ Please do not use this cooking device for other application other than cooking.

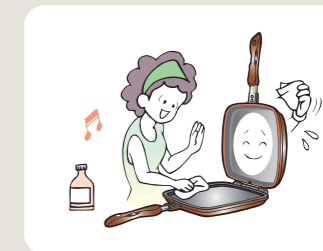


- This pan is die-casting material. Do not leave pan in closed with any food containing salt or acid (vinegar).
- ▶ Storing in high humidity area causes corrosion. Please keep in dry.



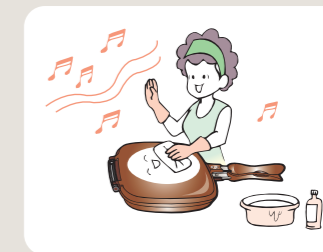
- If any cooked food is kept in closed pan for long, beads of water form inside by cooling down.
- ▶ Long storage of cooked food in closed condition causes corrosion on coating.

## After cooking



- After cooking, wipe out alien substance from the coating surface with kitchen towel and then wash by sponge or soft cloth with kitchen-ware detergent clearly.

- ▶ Please keep in dry condition.



- After cooking, clean out the pan outside in warm condition wearing rubber glove. It will be easier cleaning.

- ▶ Clean the pan by soft cloth with kitchen detergent clearly. Do not use wire brush.

- If any food scorched and stuck to the inner coated surface of the pan, cool down the pan little bit and dip into warm water for 10 minutes, and then clean out the pan by soft cloth with kitchen detergent clearly.

▶ We are not liable on any damage on property or human being caused by user's fault.

▶ This product specification is subject to change for quality improvement without notice.

After cooking



- For cleaning of pan plate after long use, control stove in low heating, and then clean with some drops of vinegar.



- For cleaning of pan, put some water in the pan adding some drops of kitchenware detergent and boil for a while. And then wipe out with soft sponge or kitchen towel clearly.

▶ Before use the pan, as the initial use make stove in low heat and wipe thoroughly with cooking oil.



- Do not use any sharp metallic tool, rough scrubber or wire brush.
- Coating film may be damaged so be careful.



- If you put excessive food in the pan, it takes long time for cooking and so cooking may be like as steaming which may not present food's own taste well.

▶ Please put proper volume of food for good cooking.

## Features and functions



- 1. Functional pressure magnetic**  
One touch type to increase pressure of pan
- 2. Pressure relief outlet**  
Steam outlet
- 3. Oil trap**  
It drains and holds oil from upper pan
- 4. Silicon gasket**  
It minimizes smell and smoke by strong compression between the groove of lower pan and maximizes pressure effect
- 5. Titanium Coating**  
It is excellent in non-stick performance and cleaning. Besides, Titanium coating is resistant
- 6. Groove**  
It improves pressure effect by compressing with silicon packing of upper pan.
- 7. Handle**  
It has been adopted ergonomic design for easy handling and safe use