

# Cook Book

Happycall IH Vacuum Pot

& User's Guide



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**Happycall IH Vacuum Pot** is a high quality, high functioning product that has been made with all of Happycall's technology and experience from the selection of the basic materials, the difficult processing and advanced function. Pure aluminium die-casting was combined with the advanced IH function with the Alumite technology, and a triple steam-protection system was applied to the stainless steel lid for cooking various meals including bone soups, general meals and baby foods. Unlike other pressure cookers, the lid can be opened any time during cooking, and the pot is automatically left in a vacuum when you close the lid after cooking. The clean curves and lines designed by Tangerine of UK, together with the use of stainless steel and shining pearls create a luxurious design in the kitchen. Happycall IH Vacuum Pot has been produced with innovative design, high quality throughout, and the most advanced technology. Cook delicious meals using steam and store the food conveniently with the vacuum system.

## Product Features

### 1. One Touch Vacuum Control Valve

A special one touch silicon vacuum control valve can be operated with one hand and automatically controls steam to cook more conveniently. After cooking, it maintains the "vacuum state" to be able to store food while keeping the taste and flavor consistent.

### 2. IH Die Casting Aluminum Body

The die-cast aluminum body evenly cooks food as a result of its die casting production. Because of the highly advanced IH [Induction Heating] method and high thermal conductivity rate of aluminum, the Vacuum Pot can cook a wide variety of food from general cooking to children's food

### 3. 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 also applies high purity ceramic coating so it protects against scratches and abrasions.

### 4. Handle Lock & Silicon Packing Lid

The handles of the Vacuum Pot with its cap lock feature is engineered to be used with the unique special silicon packing applied to the stainless steel lid. The special silicon packing and handle lock makes the Vacuum Pot airtight and helps cook fast and delicious food. The special silicon packing should be washed separately.



## Precaution

- Before using the Vacuum Pot for the first time, wash it with a mild detergent.
- It is recommended to fill less than 2/3 of the pot with food.
- Lock the both handles while cooking. [ When cooking certain foods that may bubble such as beans, noodles, or rice, use the Vacuum Pot without a lid or over low heat, as such food may overflow while cooking ]
- Cook with low to medium heat, food spills over when cooking with high heat.
- Never heat an empty pot. It may damage the pot and increase the risk of burns.
- The Vacuum Pot stays very hot even after the heat setting is turned off. Be careful not to touch the hot frying pan.
- While cooking, do not expose face or hands to the vacuum control valve. [ While cooking, open the lid as necessary and open the vacuum control valve by pulling it back ]
- Do not put dishrag or anything else on the vacuum control valve.
- While cooking, the vacuum control valve may emit hot vapor, do not touch as burns may occur.
- If pot is filled with hot food, do not move it.
- Hold both sides of the handles of the pot when moving. Do not hold the lid handle to move the pot.
- To open the lid when the pot is in vacuum state, pull back the vacuum control valve until hearing the vacuum's released sound.
- When reheating with the vacuum pot, some vibration / noise may occur due to the pressure change inside the pot.
- Make sure to thoroughly clean the vacuum valve hole under running water and keep free of any foreign objects.
- Never use in a microwave or oven.
- The Vacuum Pot can be used on gas ovens, hot plates, and induction plates.
- 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 to improve product life.
- Clean the silicon packing of the lid separately. After cleaning, make sure to put the thick part of the silicon packing to the inner side of the lid.
- The Alumite Ceramic Pot cannot be returned or exchanged after using or washing it.
- Keep and use out of reach of children.



## Specifications

### VIAC201-B/BR/GL

- Product name : IH Vacuum Pot - 20
- Size (including the lid) : 214\*340\*189   • Capacity : 2.9L
- Weight (including the lid) : 1.592kg
- Material : Aluminum, Stainless Steel STS304, Bakelite, LCP, Silicon
- Internal & External : Alumite Special Method + High Purity Ceramic Coating



### VIAC241L-B/BR/GL

- Product name : IH Vacuum Pot - 24Low
- Size (including the lid) : 258\*380\*144   • Capacity : 3.1L
- Weight (including the lid) : 1.898kg
- Material : Aluminum, Stainless Steel STS304, Bakelite, LCP, Silicon
- Internal & External : Alumite Special Method + High Purity Ceramic Coating



### VIAC241H-B/BR/GL

- Product name : IH Vacuum Pot - 24High
- Size (including the lid) : 258\*380\*212   • Capacity : 4.8L
- Weight (including the lid) : 2.150kg
- Material : Aluminum, Stainless Steel STS304, Bakelite, LCP, Silicon
- Internal & External : Alumite Special Method + High Purity Ceramic Coating



### VIAC281-B/BR/GL

- Product name : IH Vacuum Pot - 28
- Size (including the lid) : 300\*432\*297   • Capacity : 10L
- Weight (including the lid) : 3.164kg
- Material : Aluminum, Stainless Steel STS304, Bakelite, LCP, Silicon
- Internal & External : Alumite Special Method + High Purity Ceramic Coating



## How to use

- \* Do not fill more than 2/3 of the capacity of the pot. Lock the handles over low heat. ( When cooking certain foods that may bubble such as beans, noodles, or rice, use the Vacuum Pot without a lid or over low heat, as such food may overflow while cooking )
- \* The IH Vacuum Pot can be freely opened and closed while cooking. ( While cooking, do not expose face or hands to the vacuum control valve )
- \* After cooking, turn off the heat and put the lid back on. ( As the remaining food cools off, with the locked lid in place, it will create a vacuum state. To reheat, once again boil with the lid on )
- \* To open the lid when the pot is in vacuum state, pull back the vacuum control valve until hearing the vacuum's released sound.
- \* Hold both sides of the handle of the vacuum pot when carrying it. Do not hold the pot by its handle while moving.

**HAPPYCALL.** 

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