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MADE IN KOREA



VACUUM User Guide



Happycall Vacuum Pot. The Vacuum Pot is designed to revolutionize the way you cook.
Your best meal is yet to come. Bon appetit!

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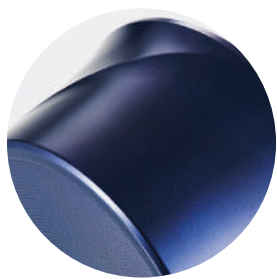
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Features & benefits



One Touch Vacuum Control Valve

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



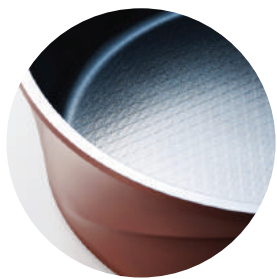
IH Die-Casting Aluminum Body

The die-cast aluminum body evenly cooks food as a result of its die cast production. Combining advanced IH (Induction Heating) cooking and the high thermal conductivity rate of aluminum, the IH Vacuum Pot can cook a wide variety of food from everyday cooking to baby food.



Handle Locks & Silicone Gasket Lid

With a 5mm-thick tempered glass lid, the lid is convenient to look through while cooking. The handles of the Vacuum Pot include a cap lock feature and is used in conjunction with the glass lid's silicone gasket. The special silicone gasket and handle locks make the Vacuum Pot airtight and help cook quick and delicious meals.



Hard Anodized Method & High Purity Ceramic Coating

Hard Anodizing is the state-of-the-art 8-step method commonly used in airplanes, ships, and semiconductors. The Hard Anodized method provides high anti-corrosive properties coupled with strong durability. High purity ceramic coating is also applied to prevent scratches and abrasions. It is also easy to clean.

Product specification

- ❶ Vacuum Control Valve
- ❷ Steam Vent
- ❸ Tempered Glass Lid
- ❹ Silicone Gasket



- ❺ Lid Handle
- ❻ Sliding Handle Locks
- ❼ Hard Anodized Body

- Main Body + Lid
- Weight: 5lbs 3oz
- Size: 15" (L) x 10" (W) x 8.75" (H)
- Capacity: 5qt
- Made in Korea



Attention

Designed for use on any stove including gas range, electric hob, ceramic, and induction.



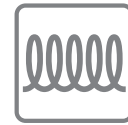
Gas Range



Electric



Ceramic



Induction Range

Not microwave safe.



Not oven safe.



When lid is closed, lock both side handles.



Never heat an empty pot.



Not for commercial use.



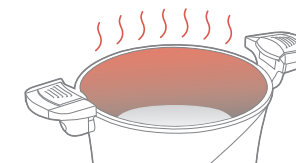
Wash with warm water and a soft cloth or dish towel.



Do not disassemble the product.



Exercise caution when handling, the inside of the pan is hot after cooking.



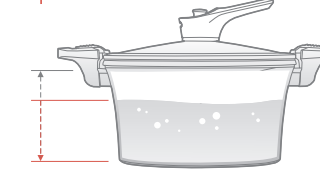
While cooking, do not expose face or hands to the vacuum control valve.



DO NOT clog the vacuum control valve or vent holes.



It is recommended to fill less than 2/3 of the pot with food.



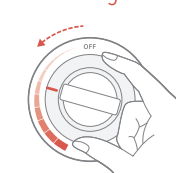
When removing the lid, avoid liquid that may drip from the lid as it may cause burns.



Keep the vacuum control valve free of any foreign objects.



Cook with low to medium heat, food may spill over when cooking with heat.



Using a tough surfaced cloth in washing will damage coating.



Precautions

- Before using the IH 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.
- Depending on the dish, it is recommended to lock both handles while cooking.
(When cooking certain foods that may bubble such as beans, noodles, or rice, use the IH Vacuum Pot without a lid or over low heat as such food may overflow while cooking)
- When removing the lid, hot liquid from cooking may drip from the lid. Avoid the liquid by tilting the lid towards the steam vent or alternatively, wear kitchen mitts when removing the lid.
- Cook with low to medium heat as food may spill over when cooking with high heat.
- Never heat an empty pot. It may damage the pot and increase the risk of burns.
- The IH Vacuum Pot stays hot even after the heat setting is turned off. Be careful not to touch the hot pot.
- While cooking with the heat setting on, do not expose face or hands to the vacuum control valve.
(While cooking, open the lid as necessary. When the pot is in the vacuum state, open the vacuum control valve by pulling it back)
- While cooking, do not cover the vacuum control valve.
- While cooking, do not leave pot and stove unattended.
- Hold both side 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 the vacuum state, pull back the vacuum control valve until hearing the vacuum's released sound.
- When reheating the IH Vacuum Pot, it is common to hear vibrations or noises due to the pressure change inside the pot. To avoid vibrations or sounds, release the vacuum state by pulling back the vacuum control valve before reheating 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 IH Vacuum Pot can be used on gas stoves, hot plates, or induction plates.
- Putting the hot lid into cold water may cause the lid to break. Do not use a damaged lid.
- 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 the product's life.
- Keep and use out of reach of children.

Troubleshooting

Symptom	Cause	Troubleshooting
Doesn't Vacuum Air From Inside the Pot	Lid is not correctly covering the lid.	Make sure the lid is correctly installed on the body.
	Vacuum control valve is not attached.	Re-install vacuum control valve.
	The heat source is still on.	Turn off heat source.
Water dripping from vacuum control valve when removing lid.	Excess steam from control valve.	Use kitchen mitts when removing lid or open vacuum control valve and tilt lid towards steam vent.
Vibrations or sounds when reheating the pot.	Change in pressure inside the pot.	Release the vacuum - airtight state by pulling back the vacuum control valve before reheating the pot.

Warranty

Thank you for choosing Happycall products.

This product was manufactured under strict quality control conditions. If you have any questions regarding your Happycall product, please contact us with your model number and details of where and when you purchased your product.

Most questions can be answered by reviewing the Happycall User Guide. However, if further product service is required, please call us at 1-213-514-5680 or email us at info@happycallusa.com.

This warranty certifies that your Happycall product is free from defects in material and craftsmanship for one (1) year from the date of purchase. We will replace the defective products during the warranty period specified if the defect or problem occurred from normal use as per the instructions of the manual. Please present the purchase receipt when the product requires replacement. Defective unit should be returned freight prepaid and replacement unit will be shipped freight collect.

This warranty does not cover damage due to accidents (including overheating), misuse, commercial use, improper cleaning, neglect, and does not cover staining, discoloration, or scratching of the surface. Damage caused by the use of cooking sprays, bleach, or overheating are also not covered by this warranty. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal. Dishwasher effects and damages are not covered under the warranty. Using scouring pads, steel wool, abrasive cleaners, or metal utensils on any Happycall product will invalidate the warranty.

To make a claim under this warranty you must call (213) 514-5680 to inform us of your intent to mail your cookware to us. After you receive confirmation from Happycall USA, mail the cookware to the address below. We recommend using a shipping method with the ability to trace your product as Happycall USA is not responsible for lost, damaged, or stolen merchandise. Please enclose your return address and a brief note explaining the defect as well as proof of purchase. Please allow a turnaround time of up to six weeks after receipt of an item for full investigation.

For warranty service, please contact:

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