



Happycall Co., Ltd.

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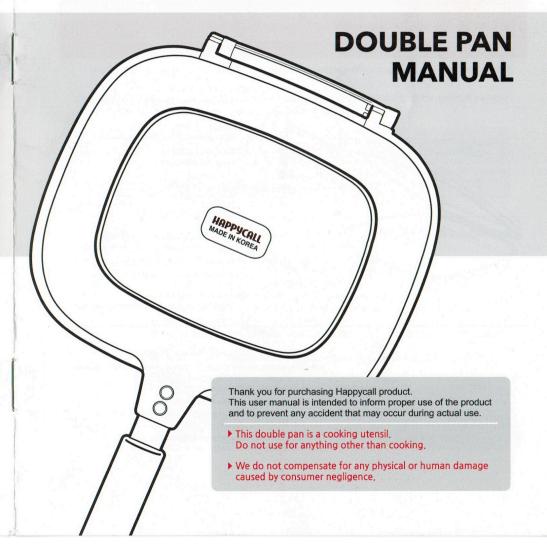
Silicon packing replacement method

- 1. After removing the previous packing, wash the oil stains in the groove with warm water.
- 2. Do not pull or push too much, press down naturally from top to bottom.
- 3. Insert it all and cut with scissors to the remaining length.



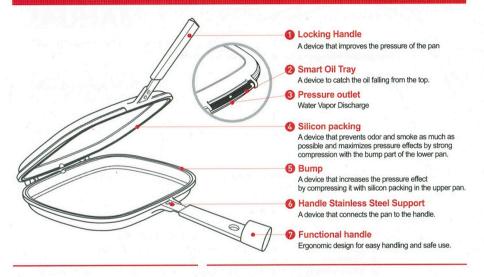
This product is designed for gas range (IH-indexed products are available for induction).

Please take extra care as it may cause damage to the top glass when used in halogen and highlights.



## Name and Function of Each part

Be sure to read the guidelines for safe use before using each part's name and function.





### **Smart and Complete Separation**

- Design structures that are separated only at 43.2 degrees Smart double pan that is not separated during cooking but only separated at 43.2 degrees.
- Easy to clean and store The bottom and top of a double pan can be removed for clean cleaning after use and easy drying and storage.
- Turn into two pans when needed. Can be separated and used as two pans when required.

### **Precautions for Safe Use**

Be sure to read the safe use precautions before using them.

- The instructions below are for the safe and accurate use of the product to prevent any unexpected risks or damages.
- · Safety-related precautions are divided into the following categories, depending on the extent of possible risks and damages and the urgency of the occurrence of the hazard:



In case of violation, serious injury may occur.



Caution> In case of violation, there is a possibility of minor injury or product damage.

This symbol is intended to call attention to possible operation. Read carefully and use as directed to avoid risks.

### Be Careful Before using

- For the sake of quality satisfaction and safety, do not use it if there is a problem with the product condition.
- ▶ Please contact our place of purchase or local distributor first.
- There may be some smoke and smell on the first use.
- ▶ This is normal and does not affect the product.
- When using it for the first time, please clean it first before use.
- Wash with a sponge or soft dishcloth with a dishwashing detergent
- Do not use iron scrubber for cleaning
- When using for the first time, wipe sufficiently the inner coating with cooking oil or
- When cleaning, it is recommended to use low gas range firepower.

#### When cooking sweet potatoes and potatoes etc.

- Sweet potatoes and potatoes can cause the essence to come out and be absorbed into the coating due to the nature of food, please cook on a cooking foil or oil paper.
- In a gas stove with safety devices may extinguish the gas stove heat if low-water materials such as sweet potatoes and potatoes are baked for a long time.

# Warning Mhen using

- Happycall double pan have excellent thermal conductivity and radiation efficiency.
- Happycall double pan is pressure type with special silicone, so it has less heat-loss
- ▶ Always put the gas stove heat on low in order to cook without burning the food.
- If used normally, the packing life is over 1 year.
- ▶ If the frequency of use is high or if a higher firepower is used than necessary, the packing life will be shortened.
- If silicone packing is stretched or missing, do not pull it, but press it lightly by hand.
- Cut the extended part of silicone packing with scissors and insert it into the groove (■).
- Use dishwashing detergent to clean silicon packing.
- Clean several times lightly with a soft brush such as a toothbrush.
- A functional oil tray is installed on the bottom pan of the product.
- ▶ This is a convenient device to catch the oil falling from the top.
- Due to its structural characteristics, both sides can be used upside down, but if possible, put the food on the bottom pan and use the top pan for lid-purpose.
- Reduces dirt on the surface of the pan and prevents oil from flowing down the stove.
- Before turning the pan over, be sure to remove any moisture or oil that has accumulated in the oil trav.
- Overheated oil or moisture may cause fire and burns.
- Open and close slowly while in use.
- When the food has a lot of water and oil, be careful not to spill it down.

  Do not touch any part other than the safety handle while hot during use.
- Be careful of hot water vapor coming out of the outlet during use.
   Do not touch with bare hands or any part of the body to the pan section (metal, packing)
- ▶ There is a risk of burns.
- When cooking oil is boiled in a pan or when the pan is heated and put something wet, oil splashing occurs.
- It may cause a burn or fire.
- Use it outside the reach of children. Do not use it for children under 15.
- There is a risk of burns or injury.

## Be Careful Mhen using

- Since frozen foods are highly hydrated when cooking, thaw them before cooking.
- When cooking in a frozen state, the food loses its own flavor.
- Never heat an empty pan.
- If heated to empty pans without food or with less moist, the coating surface may be damaged or stained.
- Heating an empty pan will reduce the original coating quality.
- Damage to the silicon packing and distortion to the pan can happen.
- Causes burns or fire.
- Ergonomically designed handles are fitted with easy locking structure.
- Increases pan pressure when both sides of pans are closed.
- ▶ Please close the pan and lock the handle when cooking.
- When cooking, close the pan with the locking handle but, slightly open when cooking popcorn.
- ▶ Popcorn will not cook properly if the top and bottom pans are closed.
- Do not apply heat directly to any part of the locking handle or scratch it with coarse iron scrubbers or metal when cleaning.
- ▶ Be careful as the locking handle may lose its locking function.
- Do not leave the product while using, and make sure to turn off the light when you leave the room even during cooking.
- The product may be damaged by burning food or overheating.
- ▶ There is a risk of burns.
- As safety during use is the top priority, safety pins are designed at the connection part.
- ▶ This safety device prevents danger from the process of product separation.
- This is a functional pan with different heights and weights for the top and bottom pans.
- When the food is fully cooked and removed, always remove the food by opening the lid of the top pan with the heavy bottom pan downwards.
- Do not open the heavy bottom pan positioned upward when pouring the food.
- ▶ Loss of balance may cause dropping the pans or separation.
- When cooking the pan on the gas stove, make sure that the triceps are firmly placed in the center.
- The pan will fall to the floor if the triceps are tilted too far to one side.
- Causes burns or damage.
- Do not force or drop both handles while in use or after use.
- Too much slackening or impacting the handle will break the connections on both sides of the pan.
- In case of detachable double sided pans, take care that the coating film on the hinge may wear out when the product is removed.

# Be Careful After using

- Clean oil stains and stains on the outside surface immediately after cooking.
- After use, wipe off foreign substances from the coating surface with a kitchen towel and clean it with a sponge or soft cloth using a dish detergent.
- Store the pan in a dry state.
- Do not leave both sides of the pan closed with food containing salinity (salt) or acid (vinegar) on the surface of this product.
- ▶ Store in humid places may cause corrosion of the pan.
- If cooked food is kept closed, the heat will cool down and moisture will form inside.
- If the pan is not after cooking and immediately immersed in water or washed, the pan may be damaged by sudden changes.
- ▶ If food is kept in the container for a long period of time, it will cause corrosion in the coating.
- When the heat on the outside surface cooled down, put on rubber gloves and wipe them immediately to make it easier to clean.
- When cleaning, apply a dishwashing detergent in warm water and wipe with a soft dishcloth. Do not use iron scrubbers.
- If the bottom of the inner coating is pressed due to burning food during use, soak it in warm water for 10 minutes when the pan is slightly cooled and wipe it clean with a soft sponge or dishcloth.
- After use, the outer surface can be cleaned more easily by applying rubber gloves to the pan when the heat is cold.
- ▶ Using sponges or soft cloths rather than iron scrubbers for cleaning can help improve the life.
- When cleaning the bottom of the pan after a long period of use, place the firepower low and wipe off a few drops of vinegar.
- When cleaning the floor of the pan, pour a little water, boil a few drops of dish detergent, and wipe thoroughly with a soft sponge or kitchen towel.
- Place the firepower low heat and wipe off with cooking oil as you used for the first time.
- Do not use any metal cooking utensils, such as sharp tools and rough flush.
- ▶ Take care that the coating film may wear out.
- If you put ingredients too much into the pan during cooking, it takes a long time to transfer heat and it becomes like a steam, making it difficult to get the original taste of the ingredients.
- ▶ Cook in a suitable amount of ingredients for the pan.

### **Exchange and Return Policy**

- This product will be exchanged or compensated in accordance with the Fair Trade Commission Notice Consumer Dispute Resolution .
- We will repair performance and functional defects that occur in normal use during the quality assurance period free of charge, and replace products if they cannot be repaired.
  - We inspect the product according to customer complaints and determine if it is against warranty coverage in accordance with our regulations. If you send the affected product to us and it is subject to warranty after product inspection, the service center will repair, replace defective parts, or provide the same (equal) product for the complaint.
- It takes about one to two weeks to inspect and replace the product.
- · The following cases are excluded from warranty:
- Improper handling of Products Normal abrasion of the Product Failure to comply with the management instructions
- Product damage due to impact or accident Improper storage of Products.
- Performance errors and failures that occur after the warranty period for quality can be exchanged.
- Should you require After Sales Services, please contact Happycall distributor in a country where you purchased the product.

### **Quality Assurance Statement**

The warranty period for this product is 1 year.

- This product is shipped after quality control and product inspection.
- In the event of a defect within the normal use of the purchaser, please contact our local distributor so you can get proper A/S service. (ex. exchange or refund during warranty period)
- In the event that you bear actual expenses even during the warranty period:
  - ① Defects due to user error
  - ② In case of an unjust repair or modification defect
  - ③ In case of defects and damages caused by natural disasters
- Defects and damages caused by moving or falling after purchase
- In the event of a broken due to failure to comply with safety warnings in the product manual (If you observe safety warnings, you can use the product for a long time.)