

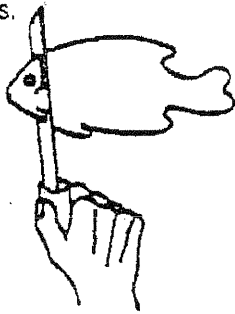


Using the PANHANDLER Fish Filleter:

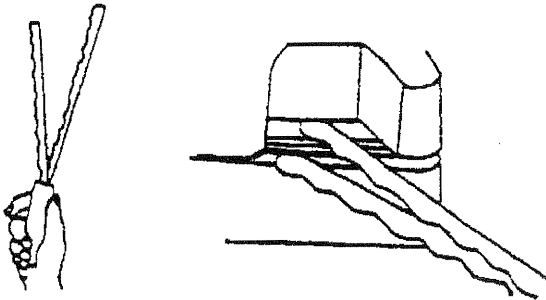
The **PANHANDLER** is designed to quickly and easily fillet both sides of the fish at the same time:
"pumpkin seed" shaped fish up to 11½ inches in length

For best results: Blue Gill, Sunfish & Shell Crackers up to 10½ inches.
Crappie, Specks & Calico Bass up to 11½ inches.

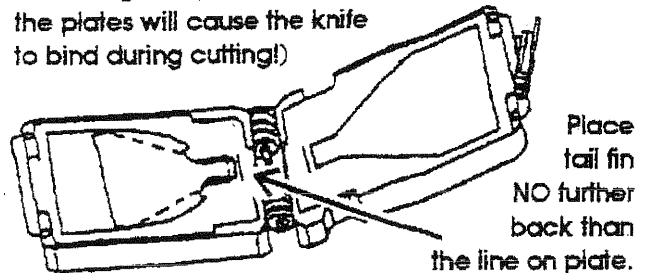
1. Scaling pan fish is recommended (but not required if skinning). Remove head and entrails. (Do not cut belly open)



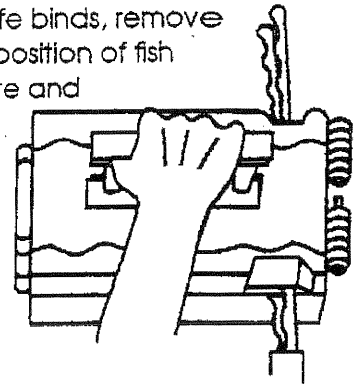
3. Insert knife so **one blade is on top of plates and one below the plates**. Slight angled insertion will split blades for easy and smooth insertion.



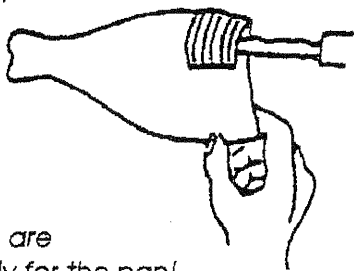
2. Position so the fins and tail fin are on metal guide plate. Be sure body meat is not touching the plate. (Meat that is overlapping the plates will cause the knife to bind during cutting!)



4. Grip **HANDLE** firmly and insert knife. Begin filleting using a short sawing motion. **DO NOT FORCE**, this should be a smooth, easy motion. If knife binds, remove knife, check position of fish on guide plate and begin again.



5. **IMPORTANT!!!** Remove knife before opening unit. Open and remove fillets and bones. To remove ribs, take sharp knife and slide under tip of ribs, then using an outward and upward motion, flip the ribs.



Your fillets are now ready for the pan!

To avoid rusting of the knife blade, apply vegetable oil after each use.

