Using the PANHANDLER Fish Filleter:

The PANHANDLER is designed to quickly and easily filet both sides of the fish at the same time; "pumpkin seed" shaped fish up to 11 1/2 inches in length.

For best results: Blue Gill, Sunfish & Small Chicken up to 10 1/2 inches. Crappie, Specks & Calico Bass up to 11 1/2 inches.

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

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 plate will cause the knife to bind during cutting.)

3. Insert knife so one blade is on top of plates and one below the plates. Slight angle insertion will pull bones for easy and smooth insertion.

4. Grip HANDLE firmly and insert knife. Begin filing 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.

6. To clean the PANHANDLER, remove guide plates with knife, sliding it under and lifting it evenly. IMPORTANT! After cleaning unit, store it in "sleeping" position until use.

Your fillets are now ready for the pan!

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