



Using the PANHANDLER Fish Filleter:

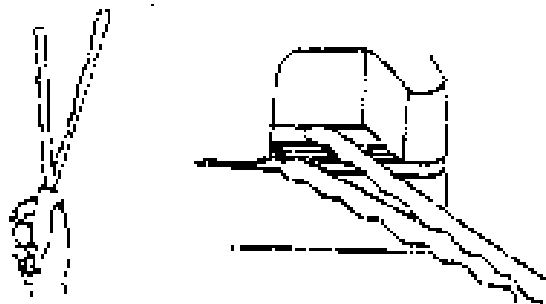
The PANHANDLER is designed to quickly and easily fillet both sides of the fish at the same time; "pumpkin seed" shaped fish up to 11 1/2 inches in length.

For best results: Blue Gill, Sunfish & Spot (Speckers up to 10 1/2 inches)
Crappie, Specks & Catfish (Size up to 11 1/2 inches).

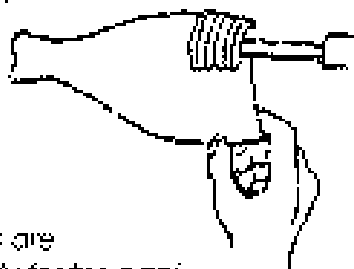
1. Soaking pan fish is recommended (but not required if skinning).
Remove head and entrails.
(Do not cut belly open)



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

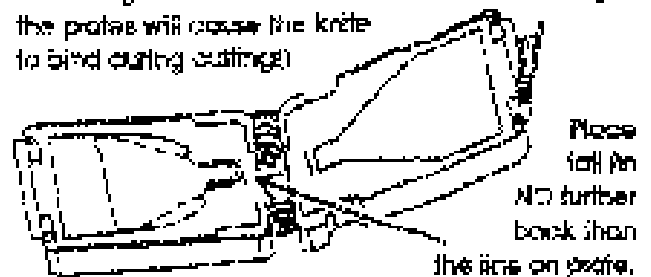


5. **IMPORTANT!!!** Remove knife before opening unit. Open and remove fillets and bones. To remove ribs, take sharp knife and slide under tip of ribs, then using a outward and upward motion, flip the ribs.

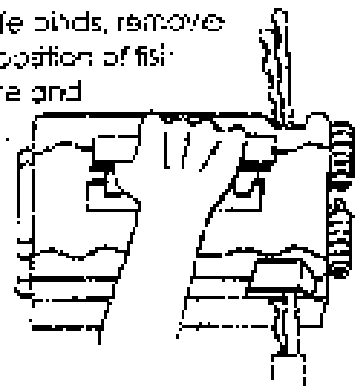


Your fillets are now ready for the pan!

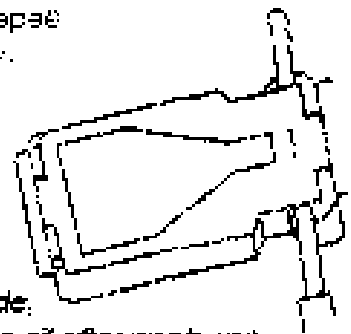
2. Position so the fins and tail fin are on metal guide plate. Be sure body meat is not touching the plate. (Meat that is overlapping the plates will cause the knife to bind during cutting!)



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



6. To clean the PANHANDLER, remove guide plates with knife, sliding it under and lifting it evenly! **IMPORTANT!!!** After cleaning unit, stand in a "sleep" position until dry.



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