

OWNER'S MANUAL

FRYING PAN ANGLER



Figure 1

Model Number - RISS10-01

**Designed for use with
10-inch Frying Pans**

www.fryingpanangler.com

Patent Pending

EasTech LLC

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PRODUCT SAFETY INFO

To help assure a long and pleasant user experience, please read this product safety information before using the Frying Pan Angler.

- Prior to using the Angler be sure to read and understand this manual as well as the manuals covering the frying pans and stovetops used with this product.
- Be sure to follow the instructions in the - How to Use the Product - section of this manual regarding.
 - (1) Installing the Angler on a stovetop
 - (2) Installing a frying pan on the Angler
 - (3) Frying pan sizes that may be used on the Angler
 - (4) Using an oven mitt when handling the Angler
- Follow the directions from stovetop manufacturers regarding the use of ring type cookware on their products.
- Use the Splatter Shield whenever using the Angler.
- Adjust gas burners so the flame does not extend up the sides of the frying pan.
- Do not allow frying pan or Angler handles to extend beyond the edge of the stovetop where they can be knocked off.
- Do not allow frying pan or Angler handles to extend over hot burners where they can be damaged.
- Be aware that Angler components can remain hot for some time after use.
- Use proper precautions to prevent the risk of burns to persons or damage to property.
- Keep children away from stovetop when using the Angler.
- Do not leave the Angler unattended during use.
- Do not allow a frying pan installed on the Angler to boil dry or remain empty over a hot burner.
- Use caution when moving a heated frying pan since any grease that has accumulated may splash or splatter.
- Use caution when removing hot grease from the frying pan.
- Do not pour hot grease into cold water.
- Do not pour grease down the drain.
- Do not immerse a hot Angler into cold water.
- Do not use the Angler in ovens, microwaves or broilers.
- Do not use the Angler over a campfire.
- Do not use the Angler in commercial applications.
- Do not use the Angler for other than intended use.
- Do not use the Angler if its handle or tabs are loose or missing.
- Do not use rounded bottom cookware on the Angler.
- Do not drag the Angler across glass stovetops since this may scratch the stovetop surface.
- Do not clean the Angler using oven cleaners.
- The Angler can be cleaned in a dishwasher although over time dishwashing detergents may dull the finish.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW THE PRODUCT



Figure 2

The Angler consists of 2 components - the Angled Support and the Splatter Shield. Figure 2.

- The Angled Support features: (1) A handle for grasping the device, (2) A ring that orients the frying pan on a shallow angle and (3) Two tabs that retain the frying pan in position.
- The Splatter Shield features: (1) A flat sheet that covers the accumulated grease and separates the frying pan into cooking and grease collection areas and (2) A hook that retains the Splatter Shield in position.

These components work with the standard 10-inch diameter frying pans and stovetops found in your kitchen to provide the following benefits.

Cut Calories

The Angler places standard frying pans on a shallow angle which causes grease to travel away from food as it is being cooked. This results in a reduction of the fat, calories and cholesterol content of fried food.

Cut Cleanup

The Angler virtually eliminates grease spatter by minimizing grease in the cooking area and covering accumulated grease in the collection area.

Cut Cost

The Angler allows inexpensive fatty grades of meat to be substituted for more expensive leaner grades with little difference in fat content or taste.

Cut Complexity

The Angler is simple to use and store unlike many cooking appliances found in the typical home that are often bulky and difficult to operate.

The Angler works best in reducing the fat content of greasy meats such as hamburger, sausage and bacon. These meats are typically used to prepare foods such as Sloppy Joes, tacos, burritos, enchiladas, lasagna, chili, beef stroganoff, hamburgers, omelets, Alfredo sauce, spaghetti sauce etc. The device works particularly well in preparing ground beef for the many commercially available packaged dinner products such as Hamburger Helper. It can also reduce the oil content of various vegetarian dishes prepared on stovetops.

HOW TO USE THE PRODUCT

This Frying Pan Angler model is designed to be used with 10-inch diameter frying pans and standard gas, electric and radiant range stovetops. Use the following instructions to cook using the device.



Figure 3

- Place the Angled Support on the stovetop burner. Be sure it matches the size of the burner and that it is centered, level and properly supported on the burner. Figure 3.
- Install a 10-inch diameter frying pan on the Angled Support. Be sure the pan bottom contacts the entire ring and the pan front contacts both tabs. Figure 1 on the cover of this Manual.

CAUTION! Do not use pans larger than 10-inches since the pan bottom can extend too far over the Angled Support handle causing it to overheat. Note that pans smaller than 10-inches may be used if they properly contact the Angled Support as stated above.



Figure 4

- Set the Splatter Shield in the low end of the pan and engage its hook over the edge of the pan. Figure 4.
- Place food in the area of the pan not covered by the Splatter Shield.
- Turn on the burner and cook the food. Note that during cooking the device will separate the grease from the food and deposit it under the Splatter Shield.
- Turn off the burner when the food has been prepared.
- Remove the food from the pan.
- Remove the Splatter Shield using an oven mitt and properly dispose of the accumulated grease.

CAUTION! Use an oven mitt when gripping Angler components since they will become hot during cooking.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials and workmanship for a period of one (1) year from the original purchase date. This warranty is extended only to the original consumer purchaser of the product and is not transferable.

Warranty Service: To obtain warranty service you must contact our Customer Service Center via the web at www.FryingPanAngler.com where you will find instructions on how to deliver the product to our repair center. You must enclose a copy of your sales receipt or other proof of the date of purchase to demonstrate eligibility for warranty coverage.

What is not covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused other than by defects in material or workmanship during ordinary consumer use. This warranty does not cover scratches, stains, discoloration, and damage from overheating or use in automatic dishwashers. This warranty is valid only in the United States.

Limitation on Damages: Damages shall be limited to the purchase price of the product. There shall be no liability for any other damages including but not limited to direct, indirect, special, consequential, or punitive damages.

Limitation of Remedies: For a period of one (1) year from the date of original product purchase, our repair center will, at its option, repair the product, replace the product with a comparable model, or refund the purchase price. These remedies are the purchaser's exclusive remedies.

Limitation of Warranties: THE SELLER TAKES NO RESPONSIBILITY FOR THE QUALITY OF THE PRODUCT EXCEPT AS OTHERWISE PROVIDED HEREIN AND THERE ARE NO WARRANTIES THAT EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. EXCEPT TO THE EXTENT PROVIDED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS INCLUDING WITHOUT LIMITATION IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE EXCLUDED.