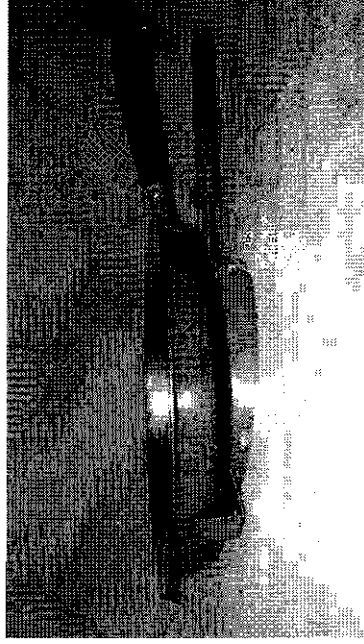


**OWNER'S MANUAL**  
**Model No. SSR10-001**  
**Patent Pending**

# ***FRYING PAN ANGLER***



**Figure 1**

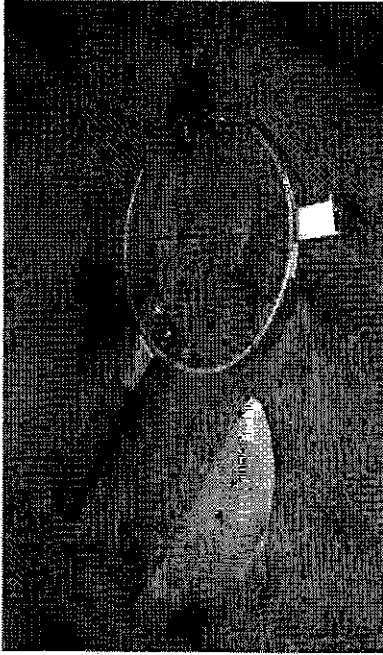
[www.FryingPanAngler.com](http://www.FryingPanAngler.com)  
**EasTech LLC**  
1-31-2008

## PRODUCT SAFETY INFORMATION

- Prior to using the Frying Pan Angler be sure to read and understand this Owner's Manual as well as the Manuals for the frying pans and cook tops used with this product.
- When installing the product on a cook top be sure it matches the size of the burner and that the product is centered, level and properly supported on the burner.
- When installing a pan on the product be sure that the pan bottom contacts the entire product ring and the pan front contacts both product tabs.
- Do not use larger than 10-inch pans with the product.
- Follow cook top manufacturer's directions regarding the use of ring type cookware.
- Use the Splatter Shield whenever using this product.
- Adjust gas burners so the flame does not extend up the sides of the pan.
- Do not allow either the product handle or the frying pan handle to extend beyond the cook top where they can be knocked off.
- Do not allow either the product handle or the frying pan handle to extend over hot burners where they can be damaged.
- Grip the product by the handle using oven mitts since the product and handle can become hot during use.
- Allow parts to cool before handling since product can retain heat for some time after use.
- Use proper precautions to prevent the risk of burns to persons or damage to property.
- Keep children away from the cook top and product while they are being used.
- Do not leave product unattended during use.
- Do not allow a pan installed on product to boil dry or remain empty over a hot burner.
- Use caution when moving heated pan since accumulated grease may splash or splatter.
- Use caution when removing hot grease from pan or allow grease to cool before removal.
- Do not pour hot grease into cold water.
- Do not pour grease down the drain.
- Do not immerse hot product in cold water
- Do not use product in ovens, microwaves, and broilers.
- Do not use product over a campfire.
- Do not use product in commercial applications.
- Do not use product for other than intended use.
- Do not use product if it is damaged.
- Do not use product if its handle or tabs are loose or missing.
- Do not use rounded bottom cookware on the product.
- Do not drag product across glass cook tops since this may scratch the surface.
- Do not clean product using oven cleaners. Note that the product may be cleaned in the dishwasher although over time dishwashing detergents may dull the finish.

**SAVE THESE INSTRUCTIONS**

## GETTING TO KNOW THE PRODUCT



**Figure 2**

The Frying Pan Angler is a patent pending product consisting of two components the Angled Support and the Splatter Shield. See Figure 2.

- The Angled Support incorporates a Handle for grasping the product, a Ring that orients the frying pan on a shallow angle and Tabs that retain the frying pan in position.
- The Splatter Shield incorporates a Barrier that separates the frying pan into cooking and grease collection areas, a Sheet that covers the grease that collects in the low end of the frying pan and a Hook that retains the Splatter Shield in position.

The product's Angled Support and Splatter Shield work with standard frying pans and cook tops to provide the following benefits.

### **Cuts Calories**

Product orients standard frying pans on a slight angle in order to induce grease to flow away from food as it is being cooked and reduce its calorie and cholesterol content.

### **Cuts Cleanup**

Product virtually eliminates grease splatter by minimizing the grease in the cooking area and covering the accumulated grease in the collection area.

### **Cuts Cost**

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

### **Cuts Complexity**

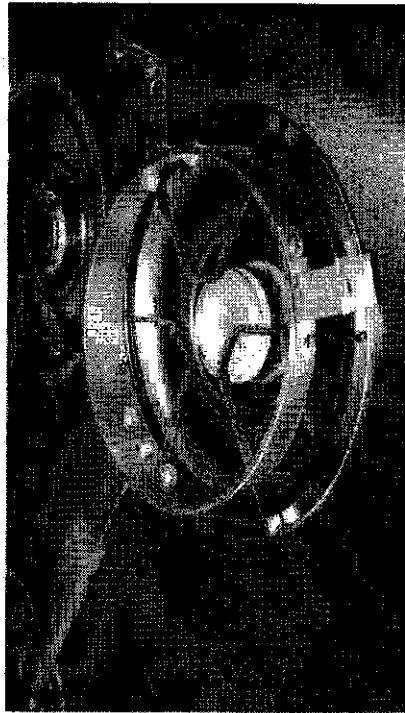
Product is simple to use and store in sharp contrast to the numerous competitive cooking appliances that are often bulky and difficult to operate.

Product works best in reducing the fat content of greasy meats such as hamburger, sausage and bacon. These meats can be used to prepare meals such as Sloppy Joe's, tacos, burritos, enchiladas, tortillas, chili, beef stroganoff, hamburgers, omelets, spaghetti sauce and Salisbury steak.

Product works particularly well in preparing loose hamburger for the many commercially available packaged dinner products that require the addition of ground beef. It can also be used to reduce the oil content of various vegetarian dishes prepared on cook tops.

## HOW TO USE THE PRODUCT

The Frying Pan Angler is designed for use with standard 10-inch diameter frying pans and standard radiant, electric and gas cook tops. Be sure to read and understand the Owner's Manuals for your kitchen equipment as well as the instructions in this Owner's Manual before cooking with the product.

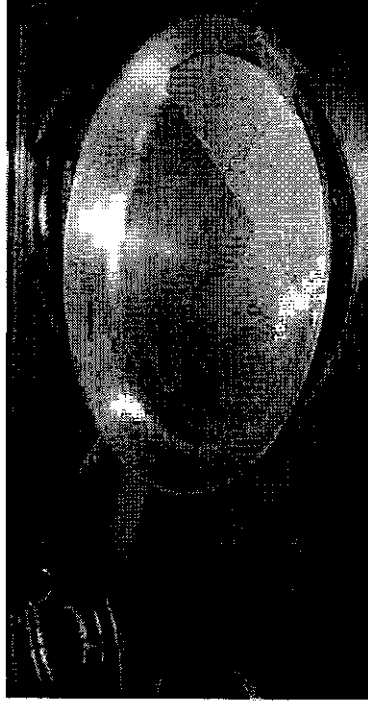


**Figure 3**

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

## CAUTION!

Do not install larger than 10-inch diameter frying pans on the Angled Support since the pan bottom will extend too far over the Angled Support handle and possibly cause it to overheat.



**Figure 4**

- Install the Spatter Shield in the low end of the pan and engage its hook over the edge of the pan. See Figure 4.
- Place food to be cooked in the area of the pan not covered by the Spatter Shield.
- Turn on the burner and prepare the food. During cooking the product will automatically separate the grease from the food and deposit the grease under the Spatter Shield.
- Turn off the burner when the food has been prepared.
- Remove the food from pan and allow the pan to cool
- Remove the Spatter Shield using an oven mitt and dispose of the grease that has accumulated in the pan.

## 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](http://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.