

Frequently Asked Questions about the Frying Pan Angler

What meals are recommended for the Frying Pan Angler?

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 meals 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 vegetarian dishes prepared on stovetops.

Does the Angler work with standard stovetops?

Yes, the Angler works with all standard stovetops to include gas, electric and radiant range models.

Does the Angler work with standard frying pans?

Yes, the Angler works with the recommended standard size frying pans built from materials such as, aluminum, stainless steel copper and cast iron and designed with a wide range of pan side heights, side flares and corner radii.

Are frying pans stable and safe on the Angler?

Yes, the frying pan slides down into a valley on the Angler's base and is firmly held in place by two restraining tabs attached to the ring. The Angler's ring also contacts the entire outside perimeter of the pan bottom to help ensure stability, even if the pan bottom is warped (since a warped pan will wobble on a flat surface).

Does food cook evenly using the Angler?

Yes, testing has shown the Angler cooks food evenly when using the recommended size frying pans. The Angler's ring helps provide even heating by acting as a chimney to direct heat against the pan bottom.

How does using the Angler compare to diet and exercise programs?

The Angler provides a simple means for weight loss, since it easily lowers the caloric content of standard meals. In contrast, most diet and exercise programs require special foods and/or a change in lifestyle.

For more information call:
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Introducing **The Frying Pan Angler**



A new slant on healthy cooking

- Cuts Calories!
- Cuts Clean-ups!
- Cuts Cost!

Completely Safe and Easy to Use!

• The Frying Pan **Angler** •
From EastTech LLC
St. Clair Shores, MI 48080

www.fryingpanangler.com

Now your family can enjoy healthier meals while saving time and money – With the **NEW Frying Pan Angler**



The revolutionary patent-pending Frying Pan Angler works with standard kitchen frying pans and stovetops to cut fat content, calories and cholesterol in fried foods, thereby providing healthier meals for your family. In addition, the

Angler provides even heat distribution during cooking, reduces cleanup time and can actually reduce the cost of meals

How the Angler Works

As food is prepared during conventional cooking, it releases grease that combines with any cooking oil initially applied to the pan. With a typical frying pan, the food sits in the cooking oil and grease and becomes saturated with this unhealthy mixture that is loaded with fat, calories and cholesterol.



The Angler is specially engineered to significantly reduce this unhealthy, grease-laden mixture. The device consists of an Angled Support and Splatter Shield designed to be



used with most standard frying pans found in your home kitchen.

The Angled Support is set on the kitchen stovetop burner to create a shallow angle in the frying pan causing any grease to travel away from food as it is being cooked.

Splatter-free cooking

The Splatter Shield is set in the low end of the pan, dividing the frying pan into separate cooking and grease collection areas, which prevents the cooking food from sliding into the grease while simultaneously covering the accumulated grease to prevent the grease from splattering.



The result: Healthier fried foods with reduced fat, calories and cholesterol – and an easy, splatter-free cleanup for the cook!

In fact, testing has shown the Angler will typically separate up to two ounces of grease containing up to 500 calories from a single pound of hamburger.

The Angler can even save you money

By reducing the amount of fat in fried foods, the Angler also lets you select less costly cuts of meat. For example, compared to hamburger, ground sirloin has a significantly lower fat content – but it costs twice as much. Using the Angler, however, you can achieve an ideal combination – a healthy, low-fat product at a lower price.



The cost savings can more than pay for the cost of the Angler after just a few meals.

Easy to clean, simple to store

The Angler is simple to use and store unlike many cooking appliances found in the typical home kitchen that are often bulky and difficult to operate. Plus, the Angler cleans up easily using dish detergent and warm water, and is completely dishwasher safe.

Put the Frying Pan Angler to Work in Your Kitchen Today – And Start Serving Your Family Healthier Meals!

For more information about the revolutionary new Frying Pan **Angler**, visit www.fryingpanangler.com