

Thank you for purchasing a Rapala Electric Fillet Knife. Now filleting and steaking fish is as simple as guiding the knife.

IMPORTANT SAVE THESE INSTRUCTIONS

HOW TO CARE FOR YOUR KNIFE

- 1) ALWAYS DISCONNECT FROM POWER SOURCE OR BATTERY PACK BEFORE REMOVING OR INSERTING BLADES AND WHEN NOT IN USE.
- 2) Move safety switch to locked position.
- 3) Grasp blades by safety grips, depress release button and slip blades forward away from the motor housing.
- 4) Slip blades apart unlocking at the keyhole slot. Do not pull apart. (see HOW TO INSTALL & REMOVE BLADES)
- 5) Hold blades by extensions behind plastic guards and wash in hot, soapy water. Rinse and dry thoroughly. DO NOT wash in automatic dishwasher.
- 6) Clean the motor housing and battery pack with a clean, damp cloth. Dry. NEVER IMMERSE MOTOR HOUSING IN WATER OR UNDER RUNNING WATER.
- 7) Store blades in plastic sleeve when not in use. Occasionally, wipe a drop of salad oil between the blades for food-safe lubrication.
- 8) There are no user serviceable parts inside. Service should be done by an authorized service facility. (See Warranty). The motor and gears are permanently lubricated and will require no oiling.
- 9) Do not use appliance for other than intended use.
- 10) Always store blades with cutting edge away from you.

For Models PGEFR and RRFN

Only use the battery packs and Smart Charge unit that is included with your Rapala knife set and/or those battery and charger models recommended by the manufacturer.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- A) Read all Instructions.
- B) Portable — To protect against risk of electrical shock do not put the Knife in water or other liquid. Do not use an extension cord. Plug appliance directly into an electric outlet.
- C) Close supervision is necessary when any appliance is used by or near children.
- D) Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Disconnect when changing blades.
- E) Make sure appliance is "off" when not in use, before putting on or taking off parts, and before cleaning.
- F) Avoid contacting moving parts.
- G) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- H) The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- I) Do not let cord hang over edge of table or counter.
- J) Do not let cord contact hot surface, including the stove.
- K) The blades are extremely sharp. Always handle by the side opposite the serrated cutting edge, the plastic guards or by flat extensions behind the plastic guards.
- L) Engage lockout before handling blades. Always handle blades by the side opposite the serrated cutting edge, the plastic guards or by flat extensions behind the plastic guards.
- M) Use only with the charger provided with the appliance. Do not attempt to use this charger with any other product. Likewise, do not attempt to charge this appliance with any other charger.
- N) Do not incinerate the battery packs even if severely damaged. The batteries can explode in a fire.
- O) Do not operate knife in water or under running water.
- P) Blades are sharp. Handle carefully. Always handle blades with hand away from cutting edge. Always store blades with cutting edge away from you.
- Q) This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- R) Household use only. Do not use outdoors.
- S) Do not use appliance for other than intended use

WASH BLADES BEFORE USING Before using your Rapala Electric Fillet Knife for the first time, separate the blades, wash with soap and warm water. Use sponge or pads of non-scratching material. This insures cleanliness and smoother operation. Occasionally, wipe a drop of salad oil between the blades for food-safe lubrication.

HOW TO INSTALL & REMOVE BLADES BE SURE POWER SUPPLY IS NOT CONNECTED TO THE MOTOR HOUSING WHEN INSERTING OR REMOVING BLADES AND WHEN KNIFE IS NOT IN USE. BE SURE TO SEPARATE AND WASH THE BLADES WITH SOAP AND WARM WATER BEFORE AND AFTER USE.



- 1) If the blades are separated, pick up blades by flat extensions behind the plastic guards and slide the rivet on one blade into the keyhole slot on the other blade. Bring the two blades together, make sure the tips remained locked.



- 2) Remove power supply from knife, lock the safety switch, grip the plastic guards on the side away from the cutting edge. Always handle by the side opposite the serrated cutting edge, the plastic guards or by flat extensions behind the plastic guards. Position cutting edge in the same direction as the knife trigger. Insert flat extensions into handle until blades click into place.



- 3) The blades are extremely sharp. Always handle by the side opposite the serrated cutting edge, the plastic guards or by flat extensions behind the plastic guards. Press the blade release button when removing the blades from the motor housing.



Model (PGEFR)

After properly inserting blades, then install the battery pack into you're Rapala Deluxe Cordless Fillet Knife. Release the safety lock and press the trigger to activate the blades.

Once your done filleting or if the battery runs low, place that battery into the battery charger, plug the battery charger into a wall outlet. Because the Rapala Deluxe Cordless Fillet Knife comes with two battery packs you could install the second battery pack into the motor housing and continue your filleting.

HOW TO USE THE SMART CHARGE BATTERY BASE

Quick Charge

- 1) Place battery pack into base.
- 2) Charger will automatically start charging (solid red light). This is a fast "top-off" of battery, just enough to finish filleting.

Full Charge

- 1) Push the condition button to discharge (blinking red light) and then automatically charge the battery (solid red light). Note: This process will condition the battery and improve the battery life. Unit will get warm during discharge. Smart Charge base discharges/charges battery in 3 hours and 45 minutes.
- 2) Unit will automatically shut-off (green light) when the battery is fully charged and ready to use.



Model (RRFN)

After properly inserting blades, release the safety lock and press the trigger to activate the blades. Once your done filleting or if the battery runs low, plug the one end of the charger into the back of the knife housing and plug the other end of the battery charger into a wall outlet.

- Red Light - Battery Charging
- Green Light - Battery Fully Charged



Models (PGEFAC), (REF-AC), (REFACW), (REFNAC)

110V Operation

After properly inserting blades, plug your Rapala Electric Fillet Knife into a AC wall outlet. Release the safety lock and press the trigger to activate the blades.



Model (HDEFAC)

110V Operation

After properly inserting blades, plug your Rapala Electric Fillet Knife into a AC wall outlet. Release the safety lock and press the trigger to activate the blades.



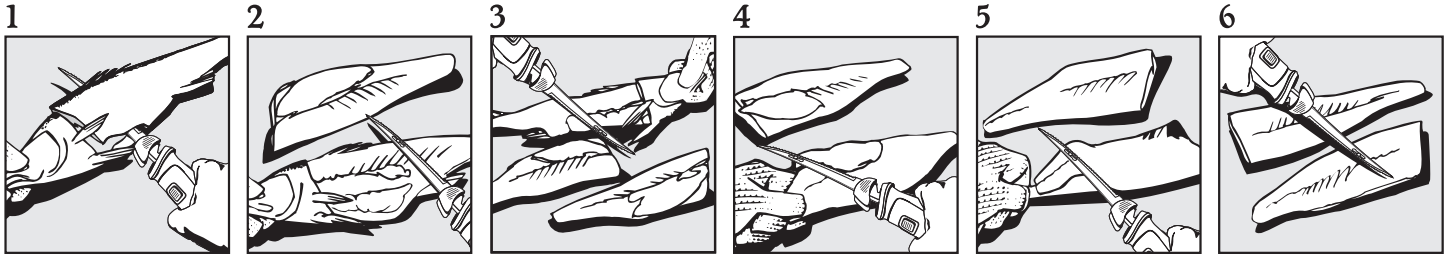
Model (PGEF1)

110V Operation

After properly inserting blades, plug your Rapala Electric Fillet Knife into a AC wall outlet. Release the safety lock and press the trigger to activate the blades.

12V Operation

After properly inserting blades, plug your Rapala Electric Fillet Knife into a 12 volt lighter adapter. When using the battery post convertor, connect the red sleeved clip to the positive(+) pole of battery. Release the safety lock and press the trigger to activate the blades.



HOW TO FILLET

When filleting, you do not need to use a back and forth sawing motion. You simply need to guide the blades. Let your electric knife do the work.

- 1) Make first cut just behind the gills. Slice down to the bone, then, without removing blade, turn it and slice straight along backbone. . .
- 2) . . . to the tail. Note that the fillet has been cut away from the rest of the fish. After slicing fillet off at tail, turn fish over and repeat procedure on the other side.
- 3) With both sides removed, you have cut away both fillets without disturbing fish's entrails. This is the neatest and fastest way to prepare fish. Now to finish the fillets.

- 4) A sharp, flexible knife is important to avoid wasting meat. Insert blade close to rib bones and slice entire rib section away. This should be done before skin is removed to keep waste to a minimum.
- 5) Removing the skin from each fillet is simply a matter of inserting the knife at the tail and "cutting" the meat from the skin. With the proper knife, it's easily done.
- 6) Here is each fillet, ready for the pan or freezer. Note there is no waste. Remember not to overwash fillets. This will preserve tasty juices and keep meat in its natural state.