



Important Use & Care Instructions

Improper placement or use of this Grill Mat may cause permanent damage to your grill. Please read these instructions carefully prior to using the oven liner.

CAUTION

- Failure to use the Grill Mat as directed could damage your grill
- DO NOT use directly over open flames
- DO NOT exceed temperatures of 600° F (315° C)
- DO NOT use abrasive brushes or detergents when cleaning
- NEVER cook too many fatty foods allowing cooking fats or oils to pool up
- DO NOT use in conjunction with aluminium foil.

Though Grill Mats are heat resistant & can withstand the occasional flame up, we recommend for a longer life restricting this from happening.

PROPER PLACEMENT FOR ALL GRILLS & BBQS (Except Charcoal)

Place Grill Mat on top of the metal rack, ensuring there is a 5-7" gap between the mat & the heat source. When grilling you may place baking dishes & pans directly on the Grill Mat surface. If the Grill Mat is larger than the grill grate, the Grill Mat should be trimmed (with a regular pair of household scissors) to fit within the perimeters of the grill. For optimum circulation, the Grill Mat should not touch the walls of your grill.

PROPER PLACEMENT FOR CHARCOAL GRILLS

Create fire using directions of your charcoal grill. Allow for your flames to die down allowing for at least a 5-7" gap between Grill Mat & the heat source. Place grill mat on the grill grate. If the Grill Mat is larger than the grill grate, the Grill Mat should be trimmed (with a regular pair of household scissors) allowing a 1" gap between perimeters of the grill. For optimum circulation, the Grill Mat should not touch the walls of your grill.

Cooking with Care

When using your Grill Mat, ensure you do not allow cooking fats or oils to build up on the surface of the liner. Spacing out your fatty foods will ensure that no fat pooling takes place, which can potentially cause grease fires.

Cleaning

It is important to clean the Grill Mats after every use & can be easily done by wiping the Grill Mat with some warm soapy water or by placing the liner on the top shelf of your dishwasher. To preserve the nonstick qualities, do not fold the Grill Mat or use abrasive cleaners or sharp implements. After use some discoloration may occur but will not affect performance.

For Bird Owners

The Avian community has expressed concern regarding nonstick coated materials & their impact on birds. Published scientific tests have not revealed any dangers, however as a socially responsible company we do not recommend our PTFE products for those who keep pet birds in the house. Severe cooking fumes, smoke, odors & misuse of nonstick coated cooking products can potentially cause damage to the health of pet birds.