

## Copper Grill Mats



These non-stick mats are ideal for grilling or baking your favorite foods without making a mess!

Just heat up your grill, place the mat on the grilling surface and you're ready to start cooking.

Using these Copper mats allow your grill to stay clean, even with barbecue sauce, gravy, or melted cheese. Vegetables will no longer fall through the grates, which will reduce flare-ups from grease splatters, or fish fillets falling apart. Additionally, Copper Grill Mats leave perfect grill marks on all your cooked food.

Copper Grill Mats work with gas, charcoal and electric grills.

Washable and reusable for a clean grill surface everytime, especially when using a public grill.

- Great for all foods – from fish to burgers to perfect vegetables
- Reusable and easy to clean
- Leaves perfect grill marks on your cooked food
- Uses a safe non-stick solution (does not contain PFOA)
- Package contains: Two 100% Copper Grill & Bake Mats measuring 15 ¾" x 13"

### Caution:

Do not use mat above 500°F. Mat should not be used over direct flame. When cooking over wood or charcoal, wait until flame has reduced to glowing coals before putting grill mat on grill.

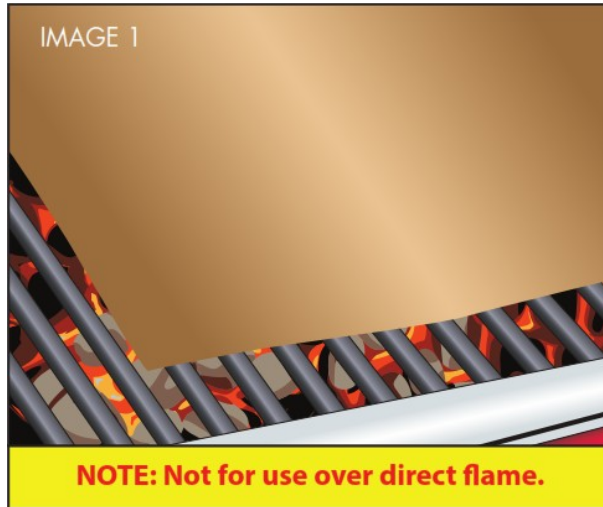
### Maintenance:

- Mats must be washed prior to first use.
- Allow mat to cool completely after cooking.
- Wipe food residue off with a damp cloth.

- Always clean mat between uses: top-rack of dishwasher or clean after use with soap & warm water.
- Dry mat thoroughly before storing.
- Easily stores flat or loosely rolled.

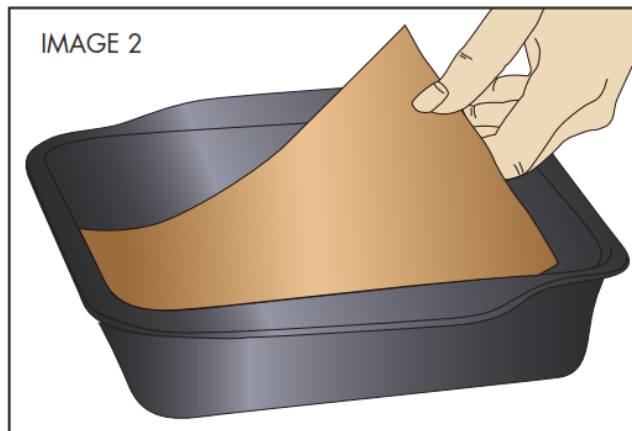
Warning:

- Use mats at low to medium heat settings – DIRECT FIRE TO MAT IS NOT RECOMMENDED
- For stability, let grill or oven heat up before using mat
- Do not use mat in temperatures above 500°F (260°C).
- Do not use metal or sharp utensils on the mat.
- When using a charcoal or wood fired grill, coal or wood must be glowing hot and not actively flaming, before placing the mat on the grill surface.



Copper non-stick mats can be used for baking as well, leaving the pan spotless! With the Copper Bake Mat, baked goods slide right out of the pan.

- Copper Bake mats can easily be cut to fit any size grill or pan. Be sure to rinse the mat after cutting.



Notes:

- Always wash hands and preparation surfaces before handling food.
- Rinse and/or scrub raw foods and vegetables before cooking.
- Maintain separate surfaces for preparation of meat, poultry and vegetables.
- Always store foods at the appropriate temperature.

For additional tips on food safety, go to [www.foodsafety.gov/](http://www.foodsafety.gov/)