



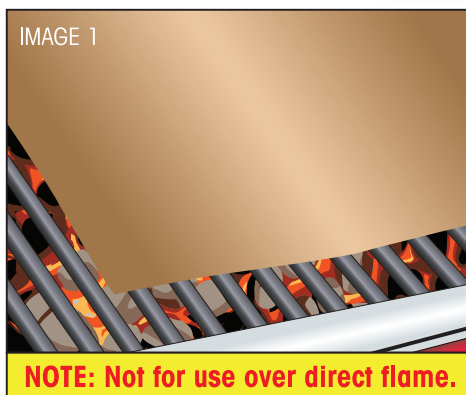
Package contains:
 2 Yoshi Copper Grill & Bake mats (copper)
 40 cm x 33 cm (15 3/4" x 13")

Non-stick mats for grilling or baking

How to Use Yoshi Grill Mat

The non-stick mat that lets you grill without the mess!

Just heat up your grill, place the mat on the grilling surface and you're set to grill (Illust. 1)



CAUTION:

Do not use mat above 260°C (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.

Your grill stays clean, even with barbeque sauce, gravy, or melted cheese. No more vegetables falling through the grate, flare-ups from grease splatters, or fish fillets falling apart. And, the Yoshi Grill Mat leaves perfect grill marks on all your cooked food.

Works with gas, charcoal or electric grills!

Washable and reusable for clean grill surfaces – even when using a public grill.

How to Use Yoshi Grill Mat

The non-stick mat that lets you bake without the mess, too!

Bake a cake and leave the pan spotless! With the Yoshi Bake Mat, baked goods slide right out of the pan. (Illust.2)

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

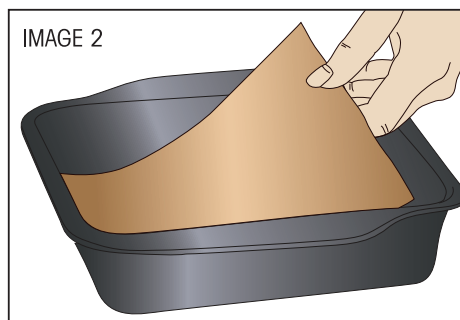
Maintenance:

- Mats must be washed prior to use.
- Allow mat to cool completely after cooking.
- Wipe food residue off with a damp cloth.
- Always clean mat between uses- top rack dishwasher safe or clean mat after use with soap and warm water.
- Dry mat thoroughly before storing.
- Easily stores flat or loosely rolled.

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.

Non-stick mats for grilling or baking



Warning:

- Use mats at low-medium heat settings
- For stability, let grill or oven heat up before using mat.
- Do not use mat in temperatures above 260°C (500°F)
- 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. **DIRECT FIRE TO MAT IS NOT RECOMMENDED.**

Supertek™

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