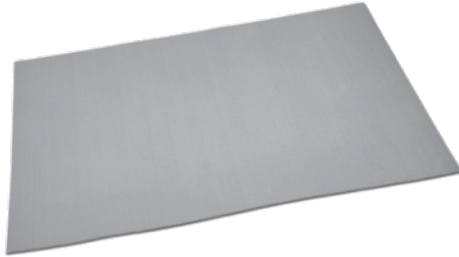


GRILL & BAKE MATS

Non-Stick! Keeps Your Grill Clean!

***Non-Stick
& Reuseable!***



Caution

- Do not use if temperature exceeds 500° F. Never use the Grill & Bake Mat over a roaring flame. Always allow the flame to reduce to a normal grilling level or glowing coals before arranging the Grill Mat onto your grill.
- The Mat will become hot when in the oven or on the grill. Always remember to use a heat-resistant oven mitt or potholder when handling. Use a baking sheet when using the Grill & Bake Mat with oils or liquids to prevent oils going onto burner or oven.
- Make sure the grill is level before using the Grill & Bake Mat.
- Do not use the Grill & Bake Mat as a cutting board.
- Do not use metal utensils.
- After a few uses you will notice that the edges appear slightly frayed in spots. It doesn't mean your Mat is coming apart. You can trim off the frayed edge with scissors to make it good as new.
- Store Mat flat. Do not crease.
- Use only on low to medium heat settings. It is recommended to preheat your grill and wait for the temperature to stabilize before placing Mat on grill or in the oven.

Using Your Copper Chef Grill & Bake Mats

The Copper Chef Grill & Bake Mat is perfect for any type of grilling or baking. Use it on the barbeque to grill steaks, fish, veggies, and more. In the oven, it's ideal for baking fish, pizza, and even chocolate chip cookies. Or, use it as a liner for your baking pans and dishes. Just trim with scissors to your desired size and shape.

The reversible Grill & Bake Mat is coated on both sides with a chef-grade non-stick surface, so there's no added butter or oil required. Just place the Mat directly on the grill or oven rack, and you're all set.

Easy Clean-Up

The Grill & Bake Mat is dishwasher safe and reusable. Wash your Copper Chef Grill & Bake Mat with warm soapy water before first use. To preserve the life of the Mat, we recommend cleaning with gentle soap and a non-abrasive sponge or cloth. Allow the Mat to dry properly before using and storing.



MANUFACTURER'S SIXTY DAY LIMITED WARRANTY

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$4.99 to the following address:
Tristar Products Inc., 500 Returns Road, Wallingford, CT 06495.



Distributed By:

Tristar Products, Inc. • Fairfield, NJ 07004 • 973-287-5172 • www.CopperChefGrillMat.com

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