

## UNSTICK™ REUSABLE BBQ GRILLING SHEET INSTRUCTIONS FOR USE

- Wash before initial use. Dry thoroughly before using.
- Preheat BBQ PRIOR to use. Once heated to desired temperature (500<sup>0</sup> F or less), place grilling sheet directly on grilling rack, and place food on top of sheet.
- To increase life of grilling sheet, **DO NOT** use above 500<sup>0</sup> F. Doing so will deteriorate the non-stick coating.
- Your grilling sheet can be used with or without marinade. Either way, food simply glides off.
- Perfect for grilling all types of meats, fish, seafood, vegetables, pizza, sausage, hot dogs, kebabs, fruits and more!
- Do not cover entire surface of bbq—allow for venting.
- Do not use sharp objects, or metal utensils.
- Rinse with warm, soapy water when finished.
- Do not use scouring pads, or abrasive cleaners
- Dry thoroughly before storing.
- Do not fold or crease.
- Store either rolled up or flat.