



Twisted Chef Grill Mat

Important Use and Care Instructions

Please read these instructions carefully prior to using the grill mat, as improper use may cause permanent damage to the product.

1. How our Twisted Chef Grill Mats work

The mat quickly absorbs heat from your grill and distributes it across the whole surface of the mat, creating a perfectly even and balanced area to cook on. As the area is then of a constant temperature, your cooking results will be greatly improved. Allowing you to cook on medium heat and also maximizing flavour by not over or under cooking food.

2. How to Clean your Twisted Chef Grill Mat

- a) Remove the grill mats from their packaging and wash them thoroughly with soap and water to remove any residue left over from manufacturing and packing.
- b) They are also suitable for placing on the TOP RACK of the dishwasher
- c) **DO NOT** use abrasive cleaners or scouring pads – this may damage the PTFE coating. Non-abrasive scourers, which can be used with non-stick cookware, are the ones to use.
- d) To remove baked on sauces etc you can soak in soapy water and simply rub gently using a sponge or soft cloth which will remove any residue.

3. Grilling Utensils

- **DO NOT** use metal utensils on your Twisted Chef Grill Mats
- Only use utensils that are suitable for use with non-stick pots and pans.
- We would recommend silicone-tipped tongs and silicone spatulas – look for 'safe Non-Stick cookware' labels.

4. Before using the Twisted Chef Grill Mat

- **DO NOT** expose the mat to direct flame - The mat is required to be at least a few inches from a direct heat source. This is because any PTFE coated product will begin to disintegrate at temperatures of around 626°F
- Ideally the temperature of your grill should be around 350°F- 400°F. The food will cook just as quickly as using higher temperatures without the mat.
- Lay the mat on the grill giving them a light spray or coat of oil and you're '*ready to grill*'. If you find the mat slips or moves whilst basting or flipping the food, you can simply tuck the ends under the grate for a little bit of security.

5. To prolong the life of your Twisted Chef Grill Mat.

- Clean the mats as directed in section 2.
- Why not place them back in their original boxes once they have been cleaned up? The boxes are made using excellent quality material (as are our mats ☺) so they will be protected. **PLEASE ENSURE THE MAT IS COMPLETELY DRY BEFORE STORAGE.**
- You may notice that the edge of the mat may begin to fray slightly around the edges. This is not a flaw in product; it is simply a few of the fibreglass fibres poking out as a result of being exposed to heat. You may prefer to trim any loose fibres using a pair of scissors.
- We would recommend that a small amount of oil is used in conjunction with the product. This will produce better results and will also mean cleaning them after is easier.

FOR MORE INFORMATION AND TO JOIN OUR EXCLUSIVE VIP MEMBERS CLUB, PLEASE VISIT OUR WEBSITE AT:

www.twisted-chef.com