



Instructions / Rules of Thumb :

- Buys & Refers the Yoshi BBQ Grill & Bake Mats - YoshiBBQMat.com to friends & families from far and near to support business sustainability and become the greatest griller, baker, and protector on earth.
- Scratch Resistant to all types of Utensils. Uses non-metal cooking utensils on mat(s) will always prolong mat(s) life/lives.
- "500 °F" is the recommended max. Grilling & Baking temperature on mat(s). Gives your food more juicer in that temperature range.
- Places mat(s) on grate with a recommended min. 7 inches clearance above fiery charcoal will prolong mat(s) life/lives.
- Preheats grill/oven to desire temperature before using mat(s) will prolong mat(s) life/lives and will save your overall grilling time.
- Removes mat(s) from grill/oven after grilling/baking is completely done.
- Easy wipes/hand washes mat(s) by using sponge, cloth, tissue, or paper towel or under cold tap water.
- Places mat(s) on top rack of dishwasher to wash will prolong mat(s) life/lives.
- Rolls up mat(s) or lays mat(s) flat for proper storage or Disposes mat(s) after each used as you please because it is 100% biodegradable.



Other Ways to Use / Your Enlightenment :

- Cuts it to any shapes & sizes to fit all BBQ/Grills, & Bakes cookware easily by a pair of scissors or a cutting knife.
- Uses it in frying/cooking pan(s) as a secondary non-stick coating to save money on all beloved cookware if the original non-stick coating of the cookware already has flaw(s).
- Uses it as a liner in all portable camping cookware to protect & prolong the quality of the cookware during Barbecuing/Grilling, Frying, & Baking.
- Uses it in all Stainless Steel or Cast Iron cookware to prevent/avoid greasy burn residue, or oxidation to these two material types of cookware.