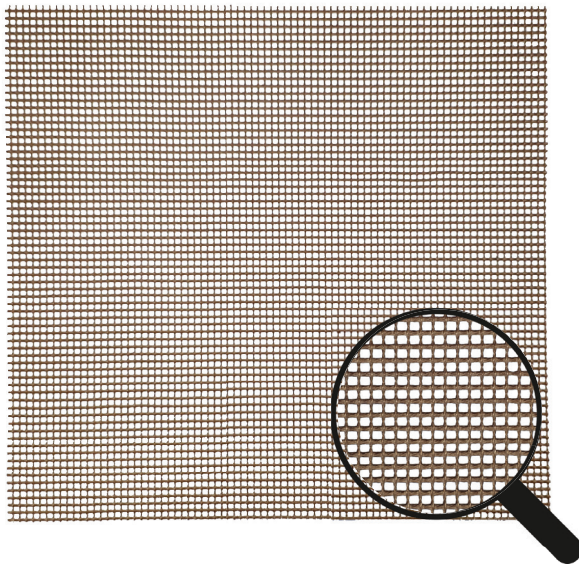
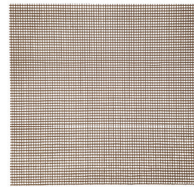


NS40M 16" x 16" Mesh Mat



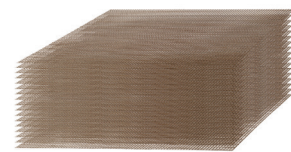
Available Packs:



Single Mat



Pack of 10



Pack of 16

Model: NS40M

Product specification

- Commercial Use
- Non-Stick
- Dishwasher Safe

Mat Dimensions	16" x 16"	Mat Weight	0.196 lbs/mat
Mat Mesh Spacing	1/8" x 1/8"	Available Packs	Pack of 1 Pack of 10 Pack of 16
Total Mat Area	2 sq. ft/mat	Mat Material	Premium mesh non-stick, FDA-approved food-safe, Teflon-coated, fibreglass mat



Cleaning Guide

It is important that your commercial food dehydrator, dehydrator trays & mats are cleaned at the end of each drying session. This is done for many reasons:

- To ensure your food dehydrator, trays and mats are kept in pristine condition
- To avoid cross-contamination of food
- To ensure the quality of your product is maintained
- To prevent food residue from building up and hardening on the trays and mats

1. Clean the dehydrator, trays and mats after each use. Ensure the machine has been turned off and the cool-down period has been completed.
2. Remove the racks from the dehydrator cabinet before cleaning.
3. Clean the dehydrator racks and mats with warm, soapy water; rinse with clean water and dry immediately.

Mats are dishwasher-safe.