

MICROWAVE BACON CRISPER USE & CARE

1. Pull kickstand down under tray so that cooking surface is angled to drain grease into the reservoir. Ensure drain lid is in place.
2. Place bacon horizontally across cooking surface, including drain lid. For regular bacon, use up to 6 slices. For thick-cut, up to 4-5 slices.
3. Cover bacon with a paper towel before cooking. This will help keep your microwave clean, and help your bacon cook evenly.
4. Place Crisper in microwave. Cook as recommended in cooking chart, until bacon has reached desired doneness.
Note: It is not recommended to cook longer than 45 seconds per slice of pork bacon, or 30 seconds per slice of turkey bacon without checking for doneness first.
5. Carefully remove Crisper from microwave, using oven mitts if necessary. Transfer bacon.

To disassemble for cleaning:

Remove drain lid and carefully drain grease from reservoir.
Peel off removable silicone cooking surface.

Good Tips:

For leaner cuts of meat, such as turkey bacon or Canadian bacon, cook with kickstand folded up so that the tray is flat instead of angled.

COOKING CHART

| INGREDIENT | TIME |
|--------------|----------------------------|
| Pork Bacon | 30 to 60 seconds per slice |
| Turkey Bacon | 20 to 45 seconds per slice |

We've tested our products in microwaves big and small to come up with an approximate cooking time. All microwaves are different, and some will cook faster than others. So get to know how long it will take in your microwave - it may need more or less than the time we've suggested. Check partway through cooking to ensure that your bacon gets perfectly crispy, but not overdone.

WARNINGS

Crisper will be hot after microwaving. Always handle with care, using oven mitts if necessary.

Grease in reservoir will be hot, and can burn. Use caution when removing from microwave and emptying reservoir.

Always empty grease reservoir between cycles to prevent overflow. Properly dispose of grease.

Do not allow your bacon to burn, as this can damage the product.