



Qbag – Cooking Made Easy!

Introducing Qbag, a revolutionary new product which makes cooking easy using the traditional French cooking technique *en papillote* – where food is steamed in a sealed pouch.



Qbag provides a unique solution for healthy and convenient cooking. The bag locks in the natural flavours of meat, fish, chicken, vegetables etc. by retaining moisture and succulence in the oven and on the barbecue.

Qbag is ideal for everyday cooking, entertaining friends, camping and picnics; food can be prepared in advance, stored in the fridge or freezer, and cooked only when you are ready to eat.

Distinctively manufactured out of a strong, uncoated aluminium foil, the self-ventilating window on top enables you to monitor your food while cooking. The bag closes very easily by hand, creating a pressure-cooking environment where food cooks much faster. Qbag also helps prevent spatter, mess and smells in the kitchen; keeping your oven and barbecue clean!



SAFETY INSTRUCTIONS

- Do not use in a microwave.
- We advise that you place the Qbag on a baking tray for oven-cooking.
- The Qbag will be hot after cooking, use gloves/utensils and take care when opening the window or the bag.

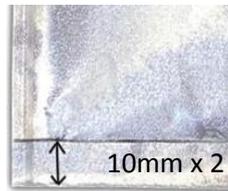
SAFETY INSTRUCTIONS (For Qbags with the EasyView Window on Top)

- Only use the Qbag with the window facing upwards.
- If the window does not peel easily immediately after cooking, leave the bag to cool down for a few minutes.
- Do not use in an oven with the temperature higher than **220°C (Gas Mark 8)**.
- If cooking on a BBQ with a BBQ hood, caution must be taken not to close the BBQ hood during cooking as this could result in exposure to temperatures above 220°C (Gas Mark 8). To close the hood, remove the window film after cooking has commenced.



USAGE INSTRUCTIONS

1. Simply place your food into the Qbag, add your herbs, spices, marinades. You can also add wine or stock for extra flavour.
2. To close, seal the open end of the bag by folding twice, press down to seal.
3. Place the Qbag on the barbecue with the window facing upwards, or on a baking tray in the oven.
4. The bag will expand during cooking and self-ventilate steam around the window area.
5. You can peel back the window to stir or add ingredients.



For a steamed, succulent result, leave the window in place. If you prefer a grilled or roasted result, peel the film off after the bag has expanded.

FILLING GUIDELINES

Handle carefully.

- Avoid filling vertically or when suspended in the air.
- Frozen food may have sharp edges.



	Sauces	Food
Ideal	<ul style="list-style-type: none"> ○ Medium viscosity ○ Low acidity ○ Little to no oil 	<ul style="list-style-type: none"> ○ Fresh or frozen ○ Marinated fillets and pieces ○ Max. weight varies depending on foods' density
Medium Size	Up to approx. 250ml (9 fl oz)	Up to approx. 450g (15 oz)
Large Size	Up to approx. 350ml (12 fl oz)	Up to approx. 700g (25 oz)

KEY INFORMATION

Aluminium is a non-toxic metal.

Qbag is made of an uncoated aluminium foil which can withstand the heat on a BBQ and in an oven.

Alu foil melting point: 645°C (1193°F) to 660°C (1220°F). Qbag can withstand freezer temperatures down to -70°C (-94°F). The window is a FDA approved Food Grade polyester film (Mylar® OL3T) applied during the conversion process. When cooking with the Qbag with a polyester window, always keep the Qbag with the window facing upwards. If cooking with a Qbag with a window on top; it is advised to not close the BBQ hood when cooking, or use in an oven with the temperature higher than 220°C (Gas Mark 8). Qbag is 100% recyclable. Single use only.

FACTORY ACCREDITATION



OFFICIAL DOCUMENTS

Available upon request.