



SPM-2



PLEASE READ THESE INSTRUCTIONS CAREFULLY  
AND RETAIN FOR FUTURE REFERENCE.



# CONGRATULATIONS

You are now the proud, new owner of a  
**SMART PLANET Mini SUPERPRETZEL**  
Soft Pretzels Maker with Melting Pod  
model no. SPM-2

Before using your Mini SUPERPRETZEL Soft Pretzels Maker with Melting Pod for the first time, kindly take time to carefully read the instruction manual. Please observe all safety precautions and follow operating procedures. After reading, you should store your instruction manual in a safe place for your future reference. If you pass this appliance to a third party, please include the operating instruction manual.

## PARTS DESCRIPTION

- A. Red Power Light
- B. Green Ready Light
- C. Housing
- D. Front Handle
- E. Plug
- F. Hot Plates
- G. Melting Pod



## Electrical Specifications

VOLTAGE	FREQUENCY	WATTAGE
120 V	60Hz	1000 W

# **READ ALL INSTRUCTIONS BEFORE USING THE MINI SUPERPRETZEL SOFT PRETZELS MAKER WITH MELTING POD**

## **ELECTRICITY PRECAUTIONS**

- To protect against electric shock, do not immerse cord, plugs, or any other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- After using, unplug cord from electrical outlet.
- Do not leave the appliance plugged in when it is not being operated.
- Always unplug the appliance from electrical outlet and allow to cool before cleaning.
- Once this unit is plugged into an electrical outlet it should not be left unattended.
- A short power cord is provided with this appliance to reduce the risk of entanglement or tripping. While we do not recommend it, extension cords may be used if caution is exercised. If an extension cord is used, ensure that the marked electrical rating of the extension cord is equal to or greater than the appliance. If the plug is grounded, the extension cord must be a grounded type-3 wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or other areas where it can be pulled on by a child or tripped over.

# IMPORTANT SAFEGUARDS

- To avoid injury from touching hot surfaces, always use hot pads or oven mitts while handling this appliance.
- To protect against fire, electric shock or injury, do not immerse the cord, plug or appliance in water or any other liquid.
- Close supervision is necessary when this appliance is used near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over the edge of a table, counter or touch hot surfaces.
- Do not place the appliance on or near hot gas, electric burners, or heated ovens.
- Do not operate the appliance if it has a damaged cord and/or plug, if the appliance has malfunctioned, or has been damaged in any manner. Contact the Smart Planet Service Center for examination, repair or replacement. Do not attempt to repair this appliance yourself.
- The use of accessories and/or attachments is not recommended and may result in fire, electric shock or injury.
- Always unplug the appliance from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow appliance to cool before cleaning.
- While the appliance is hot, even if unplugged, there is a danger of getting burned. Do not touch the appliance or place it into storage while hot.
- Do not use this appliance other than for its intended use.

- For use only with 120V. 60HZ power source. Use an electrical socket with a good ground connection.
- For interior household use only. Do not use this appliance outdoors.

- ***SAVE THESE INSTRUCTIONS***

**This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

## **CAUTION**

To prevent burns or other personal injuries, read and follow all instructions and warnings.

## **PRECAUTIONS FOR USE AROUND CHILDREN**

- Close supervision is necessary when this appliance is operated near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

# BEFORE INITIAL USE

- When using for the first time, remove all packaging materials and unwind the power cord from the appliance.
- Open the unit by lifting the front handle with an oven mitt.
- Clean the appliance with warm soapy water using a damp cloth, then dry. DO NOT immerse the unit in water at anytime.
- Before using the appliance, make sure it is at least 4-6” away from any obstacles.
- There may be a slight smell and a small amount of smoke the first time the appliance is operated. This is normal and temporary. Make sure there is sufficient ventilation.

***DO NOT put the Mini SUPERPRETZEL Soft Pretzels Maker into the dishwasher. This will permanently damage the product and will void the warranty.***

# CLEANING & CARE

- Always clean your appliance after each use to prevent build up.
- Always disconnect the power plug from the wall outlet before cleaning.
- Clean the unit only when it has completely cooled down.
- It is easiest to remove crumbs or leftovers with a very soft brush.
- Be certain to wipe off any baked on oil residue. When the non-stick cooking surfaces are thoroughly cleaned, the releasing capabilities of the coating will be retained.
- Clean the housing surface with a soft, damp cloth. If left over mix is difficult to remove, brush surface with a little oil. Allow to rest for five minutes, then wipe with a damp cloth. Do not use abrasives or metal materials for cleaning purposes because they will scratch the non-stick surface of the cooking plates.
- **CAUTION:** To avoid electric shock, DO NOT immerse the appliance in water or other liquids.
- Do not place the unit in the dishwasher.



# HELPFUL HINTS

- There may be a slight smell and some smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.
- Soft Pretzels that do not set or are not brown are due to insufficient heat or the cooking time is too short. Use the correct measurements for the recipe.
- If the Soft Pretzels are too brown, insufficient batter is used or the cooking time is too long. Ensure cooking plate is full or reduce cooking time before checking.
- Make sure that the plates are cleaned and lightly oiled before each use to prevent the Soft Pretzels from sticking and ensure easy removal.
- Use only wooden, plastic, or rubber utensils. DO NOT use sharp-edged cooking tools such as knives, forks, spoons etc. as the scratching will affect the non-stick performance.



# Recipes

## Basic Dough Procedure:

3/4 cup Warm Water | 1 Tbsp Instant Yeast (1 Pack) | 1 tsp Sugar | Small bowl



In the small bowl combine the warm water, sugar and yeast. Let it sit for about 5 minutes.

2 cups All purpose flour | 1 tsp Salt | Large bowl | Yeast/Sugar/Water mixture



After the yeast has begun to foam, in a large bowl combine the flour, salt and yeast mixture. Knead the dough for 5-7 minutes until it is smooth and soft.

Combined ingredients

Kneaded dough

Cover the bowl



Once the dough is smooth and soft, leave the dough in the bowl and cover it with either foil, plastic wrap or a towel. Allow the dough to rest for approximately 30 minutes.

Risen dough



The dough will rise to double its size. Dust a flat surface with flour and begin to knead the risen dough.



Cut the dough into separate even pieces. Roll each even piece of dough into 10" x 1/2" long "Ropes". Spray the appliance cooking surface with non-stick vegetable oil.



Place an individual dough strip within each Soft Pretzel mold, lining it within the Pretzel shape. Now is the time to also add the ingredients for your sauce or dip.



Close the lid, plug in the unit and bake the Soft Pretzels for 7-10 minutes or until golden brown.



# HOT BUTTERED SOFT PRETZELS

## **Dough**

2 cups All Purpose Flour  
1 tsp Salt  
1 tsp Sugar  
1 Tbsp Instant Yeast (1 pack)  
3/4 cup Warm Water

## **Sauce or Dip Recommended**

4 oz Cheddar Cheese

## **Topping**

Coarse, kosher or pretzel salt  
3 Tbsp Unsalted butter, melted

- Spray the Mini SUPERPRETZEL Soft Pretzels Maker's cooking surface with vegetable oil spray. Do not preheat the appliance.
- In a bowl combine 3/4 cup warm water, sugar and the yeast and let it sit for about 5 minutes.
- When the yeast begins to foam add the flour and salt.
- Knead the dough for about 5-7 minutes until soft and smooth.
- Place the dough in a bowl and cover it with plastic wrap, and allow it to rest for 30 minutes.
- After the dough has doubled in size, place the dough on a flat surface sprinkled with flour to prevent the dough from sticking.
- Cut the dough into separate even pieces. Roll each even piece of dough into 10" x 1/2" long "Ropes". 5 ropes for each use.
- Place an individual dough strip within each Soft Pretzel mold, lining it within the Pretzel shape. No need to worry about getting that perfect Pretzel knot. The SUPERPRETZEL Soft Pretzels Maker does it for you!
- Add your sauce/dip ingredients to the melting pod.
- Close the lid, plug in the unit and bake the Soft Pretzels for 7-10 minutes or until golden brown.
- Once the Soft Pretzels are cooked, unplug the unit and carefully lay out each Soft Pretzel onto a plate or flat surface.
- In a small microwave safe bowl, add the butter and place it into the microwave for 20 seconds to melt the butter. You will use this to brush on the Soft Pretzels after they are cooked.
- Brush the melted butter on each Soft Pretzel, and sprinkle with salt.

# JALAPENO CHEDDAR SOFT PRETZELS

## Dough

2 cup All Purpose Flour  
2 tsp Baking Powder  
5 tsp Salt  
1 tsp Granulated Sugar  
2 tsp Butter, Salted  
2 oz 2% Sharp Cheddar Cheese Shredded  
5 oz Milk

## Sauce or Dip Recommended

4 oz Marinara Sauce

## Topping

1 large Egg, fresh  
1/2 cup Sliced Jalapeno

- Spray the Mini SUPERPRETZEL Soft Pretzels Maker's cooking surface with vegetable oil spray. Do not preheat the appliance.
- In a bowl combine the dry ingredients. (flour, baking powder, salt and sugar).
- Cut the butter into small cubes and add it to the dry ingredients.
- Using a fork, thoroughly combine the dry ingredients with the butter.
- Add the cheese and milk and mix the ingredients together.
- On a flat surface, sprinkled with flour to prevent the dough from sticking. Begin to knead the dough for about 10-12 times. Gradually dust the surface with flour if needed.
- Cut the dough into separate even pieces. Roll each even piece of dough into 10" x 1/2" long "Ropes". 5 ropes for each use.
- In a small bowl, beat the egg. This will be used to brush on top of the dough after you place each strip into the appliance's pretzel molds.
- Open the Mini SUPERPRETZEL Soft Pretzels Maker's and do not plug it in.
- Place an individual dough strip within each Soft Pretzel mold, lining it within the Pretzel shape. No need to worry about getting that perfect Pretzel knot. The SUPERPRETZEL Soft Pretzels Maker does it for you!
- Add your sauce/dip ingredients to the melting pod.
- Lastly, brush the beaten egg on top of the Soft Pretzel dough. Apply the jalapeno slices on top of the dough, while gently pressing them down into place.
- Close the lid, plug in the unit and bake the Soft Pretzels for 7-10 minutes or until golden brown.



# CINNAMON & SUGAR SOFT PRETZELS

## **Dough**

2 cups All Purpose Flour  
1 tsp Salt  
1 tsp Sugar  
1 Tbsp Instant Yeast (1 pack)  
3/4 cup Warm Water  
1 1/2 Tbsp Cinnamon

## **Sauce or Dip Recommended**

4 oz Chocolate

## **Topping**

1 Tbsp Cinnamon (for dusting)  
1 Tbsp Sugar

- Spray the Mini SUPERPRETZEL Soft Pretzels Maker's cooking surface with vegetable oil spray. Do not preheat the appliance.
- In a bowl combine 3/4 cup warm water, 1 tsp sugar and the yeast and let it sit for about 5 minutes.
- When the yeast begins to foam add the flour, salt, 1 1/2 Tbsp of cinnamon and 1 Tbsp of olive oil.
- Knead the dough for about 5-7 minutes until soft and smooth.
- Place the dough in a bowl and cover it with plastic wrap, and allow it to rest for 30 minutes.
- After the dough has doubled in size, place the dough on a flat surface sprinkled with flour to prevent the dough from sticking.
- Cut the dough into separate even pieces. Roll each even piece of dough into 10" x 1/2" long "Ropes". 5 ropes for each use.
- In a small bowl combine the remaining cinnamon and sugar. You will use this to top the Soft Pretzels after they are cooked.
- Place an individual dough strip within each Soft Pretzel mold, lining it within the Pretzel shape. No need to worry about getting that perfect Pretzel knot. The SUPERPRETZEL Soft Pretzels Maker does it for you!
- Add your sauce/dip ingredients to the melting pod.
- Close the lid, plug in the unit and bake the Soft Pretzels for 7-10 minutes or until golden brown.
- Once the Soft Pretzels are cooked, unplug the unit and carefully lay out each Soft Pretzel onto a plate or flat surface.
- Generously sprinkle the Soft Pretzels with the remaining cinnamon and sugar.



# GARLIC SALTED SOFT PRETZELS

## Dough

2 cups All Purpose Flour  
1 tsp Salt  
1 tsp Sugar  
1 Tbsp Instant Yeast (1 pack)  
3/4 cup Warm Water

## Sauce or Dip Recommended

4 oz Mustard

## Topping

Coarse salt, for topping  
Garlic powder, for topping  
3 Tbsp Extra virgin olive oil

- Spray the Mini SUPERPRETZEL Soft Pretzels Maker's cooking surface with vegetable oil spray. Do not preheat the appliance.
- In a bowl combine 3/4 cup warm water, 1 tsp sugar and the yeast and let it sit for about 5 minutes.
- When the yeast begins to foam up add the flour and salt.
- Knead the dough for about 5-7 minutes until soft and smooth.
- Place the dough in a bowl and cover it with plastic wrap, and allow it to rest for 30 minutes.
- After the dough has doubled in size, place the dough on a flat surface sprinkled with flour to prevent the dough from sticking.
- Cut the dough into separate even pieces. Roll each even piece of dough into 10" x 1/2" long "Ropes". 5 ropes for each use.
- Set aside salt, garlic powder and olive oil. You will use these to top the Soft Pretzels with after they are cooked.
- Place an individual dough strip within each Soft Pretzel mold, lining it within the Pretzel shape. No need to worry about getting that perfect Pretzel knot. The SUPERPRETZEL Soft Pretzels Maker does it for you!
- Add your sauce/dip ingredients to the melting pod.
- Close the lid, plug in the unit and bake the Soft Pretzels for 7-10 minutes or until golden brown.
- Once the Soft Pretzels are cooked, unplug the unit and carefully lay out each Soft Pretzel onto a plate or flat surface.
- Brush each Soft Pretzel with olive oil and sprinkle with the salt and garlic powder.

# 90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in its materials and workmanship for 90 days from the date of original purchase, provided the appliance is operated and maintained in conformity with the instruction manual. Any defective part of the appliance will be repaired or replaced at Smart Planet's discretion. Customers must provide proof of purchase when submitting a warranty claim.

This warranty does not cover discoloration or any damage to the non-stick surfaces of the appliance. This warranty is null and void, as determined solely by Smart Planet, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, shipping or if the appliance is altered in anyway.

If you think the appliance has failed or requires service within its warranty period, please email the Service Department at [service@smartplanet.net](mailto:service@smartplanet.net) for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the purchase date. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may be instructed to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Smart Planet is not responsible for returns lost in transit.

Valid only in USA and Canada



[www.smartplanethome.com](http://www.smartplanethome.com)  
Copyright 2012 Smart Planet Canoga Park: CA 91304  
Service Center: [service@smartplanet.net](mailto:service@smartplanet.net) copyright  
v.20120805

Check out some of our other great products.







