CONGRATULATIONS
You are now the proud new owner of a
Mac & Cheese Maker
Item No. MAC-1E

Before using your Mac & Cheese Maker for the first time, carefully read the instruction manual. Please read and observe all safety precautions and follow the operating procedures. If you pass this appliance to a third party, please include the operating instruction manual.

Save these instructions in a safe place for future reference.

ELECTRICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>FREQUENCY</th>
<th>WATTAGE</th>
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<tbody>
<tr>
<td>120 V</td>
<td>60 Hz</td>
<td>1200 W</td>
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</tbody>
</table>
A. Stirring Knob
B. Ingredient Slot & Cap
C. Stirrer
D. Built-In Strainer
E. Handle
F. Heating Control
G. Heating Element
H. Macaroni Maker
READ ALL INSTRUCTIONS BEFORE USING THE MAC & CHEESE MAKER

CAUTION

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

ELECTRICITY PRECAUTIONS

- To protect against electric shock, do not immerse cord,
  plug, or 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 use, 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 it 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 care is exercised.
  If an extension cord is used, ensure that the marked electrical
  rating of the extension cord is equal to or greater than that of
  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 any other area where it can be pulled on by
  children or tripped over.
IMPORTANT SAFEGUARDS

FOR HOUSEHOLD USE ONLY

• Use heat resistant gloves.
• Read all instructions before using Mac & Cheese Maker.
• Clean all parts before using for the first time.
• To protect against fire, electric shock and injury, do not immerse cord, plug or Mac & Cheese Maker in water or any other liquids.
• Close supervision is necessary when any appliance is used by or near children.
• Do not touch hot surfaces. Use handles and knobs.
• Before use, unwind the power cord completely and keep the cord away from hot parts of the appliance.
• Do not let the power cord hang over the edge of your table/counter or touch hot surfaces.
• Do not place on or near a hot gas/electric burner, or in a heated oven.
• Only operate the Mac & Cheese Maker on a dry, flat non-slip surface.
• Do not operate the Mac & Cheese Maker with a damaged cord or plug. If this product malfunctions, or has been damaged in any manner, please stop operating.
• The use of an accessory attachment is not recommended by Smart Planet as it may result in a fire, electric shock or personal injury.
• Always unplug the Mac & Cheese Maker from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock.
• Allow time for the unit to completely cool before cleaning.
• As long as the appliance is hot, even if unplugged, there is the danger of getting burned. Do not touch it or put it into storage while hot.
• Scalding may occur if lid is removed while heating.

• Do not use the Mac & Cheese Maker for anything other than its intended use.

• Use an outlet with a good ground connection. Do not use a three to two way adapter on the three prong power cord provided.

• Do not leave the appliance unattended while in operation.

• Check the inside of the appliance for the presence of objects prior to use.

• To disconnect, turn all controls to the ‘OFF’ position and then remove the plug from the electrical outlet.

• Metal utensils must not be inserted in the appliance as they may scratch the nonstick surface.

• A fire may occur if the appliance is covered or touches flammable, or household materials when in operation.

• Do not try to remove macaroni, or service the unit while it is still plugged into an electrical outlet.

• This appliance is strictly intended for the use of pasta & cheese. Do not attempt to cook any other food items in this unit.

• For interior household use only.

• 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.

**FOR HOUSEHOLD USE ONLY**

**CAUTION**

To prevent burns or other personal injuries to children, read and follow the listed instructions and warnings.
Save these instructions in a safe place for future reference.

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

1. When using for the first time, remove all packaging materials and unwind the power cord from the appliance.

2. Clean the appliance with warm soapy water, using a damp cloth, then dry it. DO NOT immerse the whole unit in water at anytime, as it will void the warranty.

3. Make sure the pasta cooking area of the unit is clean.

4. Thoroughly dry all parts before assembling.

5. Make sure the Mac & Cheese Maker is placed on a stable, flat, heat resistant surface where the appliance won’t easily tip over or fall.

6. Place the Mac & Cheese Maker on a flat surface at least 6” inches away from any obstacles.

7. 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.

This unit works in a different way than traditional stove top mac and cheese so please follow these instructions. They may be different than the instructions on the box of mac and cheese. Use extreme caution when using this unit because when used properly it gives off steam.
OPERATING INSTRUCTIONS

This unit works in a different way than traditional stove top mac and cheese so please follow these instructions. They may be different than the instructions on the box of mac and cheese. Use extreme caution when using this unit because when used properly it gives off steam.

1. Add 3 cups water approximately 24 ounces. Do not overfill. If you add more water the liquid might boil over.

2. Plug the power cord into a standard 120 V outlet. Set the dial to boil.

3. The unit will turn on and the appliance will warm up. When it reaches boiling (approximately 6 minutes), lift up the ingredient cap and pour the macaroni into the ingredient slot.

4. **Close ingredient cap and set the unit to simmer.** It is important to set the unit to simmer so that the water doesn’t boil over. If liquid begins to boil over adjust the temperature downward.

5. Use the Stirring Knob to mix the macaroni periodically. Heat resistant gloves are recommended because hot steam will be coming out of the unit. Do not use any metal or sharp tools/utensils to mix or remove the noodles as they will scratch the nonstick surface.

6. When the macaroni are fully cooked (approx 7-10 mins) use gloves and drain water through the built in strainer into a nearby sink. Keep the lid on during this process by holding the Stirring Knob down.

7. Immediately after straining, open the Ingredient Cap and add butter, and cheese packet. Stir continuously. Then add the milk, and stir until everything is well blended.

* If real cheese is used you may want to plug the unit back in and set the dial to low to aid in the melting process. (See homemade recipes in back.)

8. Use a wooden or plastic spoon/spatula to remove the pasta. Be careful not to scratch the nonstick surface at the bottom of the unit.
Certain types of pasta cook at different time intervals so you will have to experiment on cooking time when using different ingredients. Approximate cooking time should be 7-10 minutes.

Save these instructions in a safe place for future reference.

CLEANING & CARE

- **CAUTION:** To avoid electric shock DO NOT immerse the appliance in water or other liquids.

- Always disconnect the power plug from the wall outlet before cleaning.

- Clean the unit only when it has completely cooled off.

- Always clean your appliance after each use. Remove the lid for cleaning after the unit has been shut off, unplugged from the outlet, and has completely cooled to avoid the risk of being burned.

- Clean the housing surface and the outer surfaces of the unit with a soft, damp cloth. Do not use abrasives or metal sponges as they will scratch the plastic and housing graphic.

- Do not place the unit in the dishwasher.

- Dry all parts thoroughly before reassembling for use or storing.

- **CAUTION:** The heating surfaces, sides and the top of this appliance may get very hot. Avoid contact with these hot areas by using an oven mitt.
HELPFUL HINTS

• Some counter top and table surfaces are not designed to withstand prolonged heat generated by certain appliances. It is recommended to use a hot pad or trivet under this appliance to prevent possible damage to the counter’s surface.

• Unplug the Mac & Cheese Maker from the electrical outlet when not in use.

• Certain types of pasta may require more time to cook, adjust the cooking time accordingly.

NOTE: DO NOT COOK RICE OR ANYTHING OTHER THAN PASTA IN THE MAC & CHEESE MAKER.

CAUTION: This appliance is intended to hold hot or boiling liquids. To avoid burns or other injuries, extreme caution must be used when moving an appliance containing hot or boiling liquids. Keep away from children when operating.

This unit works in a different way than traditional stove top mac and cheese so please follow these instructions. They may be different than the instructions on the box of mac and cheese. Use extreme caution when using this unit because when used properly it gives off steam.
Store Bought Macaroni & Cheese

Ingredients:
1 Box of Macaroni & Cheese
4 Tbsp of butter or margarine
1/4 milk
1 cheese packet (included in the box)
1 1/4 cup Macaroni (included in the box)

1. Add 3 cups water approximately 24 ounces. Do not overfill. If you add more water the liquid might boil over.

2. Plug the power cord into a standard 120 V outlet. Set the dial to boil.

3. The unit will turn on and the appliance will warm up. When it reaches boiling (approximately 6 minutes), lift up the ingredient cap and pour the macaroni into the ingredient slot.

4. **Close ingredient cap and set the unit to simmer.** It is important to set the unit to simmer so that the water doesn’t boil over. If liquid begins to boil over adjust the temperature downward.

5. Use the Stirring Knob to mix the macaroni periodically. Heat resistant gloves are recommended because hot steam will be coming out of the unit. Do not use any metal or sharp tools/utensils to mix or remove the noodles as they will scratch the nonstick surface.

6. When the macaroni are fully cooked (approx 7-10 mins) use gloves and drain water through the built in strainer into a nearby sink. Keep the lid on during this process by holding the Stirring Knob down.

7. Immediately after straining, open the Ingredient Cap and add butter, and cheese packet. Stir continuously. Then add the milk, and stir until everything is well blended.

8. Use a wooden or plastic spoon/spatula to remove the pasta. Be careful not to scratch the nonstick surface at the bottom of the unit.
Home Made Macaroni & Cheese

Ingredients:
1 1/4 cup of Elbow Macaroni
1/4 cup Butter
1/4 cup Flour
1/2 tsp Salt
1 dash of Pepper
1 cup Milk
1-2 cups of Shredded Cheese (depending on how cheesy you like it)

1. Add 3 cups water approximately 24 ounces. Do not overfill. If you add more water the liquid might boil over.

2. Plug the power cord into a standard 120 V outlet. Set the dial to boil.

3. The unit will turn on and the appliance will warm up. When it reaches boiling (approximately 6 minutes), lift up the ingredient cap and pour the macaroni into the ingredient slot.

4. **Close ingredient cap and set the unit to simmer.** It is important to set the unit to simmer so that the water doesn’t boil over. If liquid begins to boil over adjust the temperature downward.

5. Use the Stirring Knob to mix the macaroni periodically. Heat resistant gloves are recommended because hot steam will be coming out of the unit. Do not use any metal or sharp tools/utensils to mix or remove the noodles as they will scratch the nonstick surface.

6. When the macaroni are fully cooked (approx 7-10 mins) use gloves and drain water through the built in strainer into a nearby sink. Keep the lid on during this process by holding the Stirring Knob down.

7. Immediately after straining, open the ingredient cap and add butter, flour, spices and stir continuously. Then add the milk and cheese and stir until cheese is completely melted. *You may want to plug the unit back in and set the dial to low to aid in the melting process.*

8. Unplug the unit and use a wooden or plastic spoon/spatula to remove the pasta. Be careful not to scratch the nonstick surface at the bottom of the unit.
Bacon Macaroni & Cheese

Ingredients:

1 1/4 cup of Elbow Macaroni
1/4 cup Butter
1/4 cup Flour
1/2 tsp Salt
1 dash of Pepper
1 cup Milk
1-2 cups of Sharp Cheddar (depending on how cheesy you like it)
2-3 slices of Bacon

1. Add 3 cups water approximately 24 ounces. Do not overfill. If you add more water the liquid might boil over.

2. Plug the power cord into a standard 120 V outlet. Set the dial to boil.

3. The unit will turn on and the appliance will warm up. When it reaches boiling (approximately 6 minutes), lift up the ingredient cap and pour the macaroni into the ingredient slot.

4. Close Ingredient Cap and set the unit to simmer. It is important to set the unit to simmer so that the water doesn’t boil over. If liquid begins to boil over adjust the temperature downward.

5. Use the Stirring Knob to mix the macaroni periodically. Heat resistant gloves are recommended because hot steam will be coming out of the unit. Do not use any metal or sharp tools/utensils to mix or remove the noodles as they will scratch the nonstick surface.

6. Cook the bacon to desired crispness and cut into small pieces.

7. When the macaroni are fully cooked (approx 7-10 mins) use gloves and drain water through the built in strainer into a nearby sink. Keep the lid on during this process by holding the Stirring Knob down.

8. Immediately after straining, open the ingredient cap and add butter, flour, spices and stir continuously. Then add the bacon, milk, and cheese and stir until cheese is completely melted. *You may want to plug the unit back in and set the dial to low to aid in the melting process.*

9. Unplug the unit and use a wooden or plastic spoon/spatula to remove the pasta. Be careful not to scratch the nonstick surface at the bottom of the unit.
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, housing, graphics, and/or non-stick surfaces of the appliance. This warranty will be 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 for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the original 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.