**What you need to know for best results for Out & Out Mac pans:**

* Keep the pan on a flat level surface while transporting.
* Do not stack pans on top of each other more than 3 high.
* Product is best heated ONCE for 35 minutes at 350 degrees.
* Mixing the product with a rubber spatula ½ way through the heating process will increase the quality and reduce the heating time.
* Increase cook time by 5 minutes for each additional pan (2 pans = 40-minute cook time)
* Mac & Cheese cannot be frozen.
* If you think you have too much, consider leaving the unheated pan in the fridge and scoop out what you need into a microwave bowl. Heat one at a time until leftover pan is used up. Or…You can heat in a saucepan on medium heat.
* Consume this pan within 3 days of picking it up at our restaurant.
* Avoid holding the Mac and Cheese for long periods of time.
* For the best quality, take it, bake it and eat it while it’s hot. Reheating is not ideal.
* If you have multiple pans and a prolonged serving time you should stage the heating so they are ready multiple times throughout the service time.
* Product is best quality when not overcooked or held warm for a long time.
* Do not attempt to heat in a crock pot or Nesco, use these only to keep warm.
* You can recycle the aluminum pan.