|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |
| **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |  | **Heating Max Pancakes - Microwave:** 1. Open one end of wrapper, place on microwave safe plate. 2. Cook on HIGH 50 to 55 seconds. 3. **Check** that food is cooked thoroughly.HANDLE CAREFULLY; IT’S HOT!**Let stand** 1 minuteand **enjoy!** Note:  Minimum product temperature should be 165°F after heating. Due to microwave oven variations, the above times are to be used as guidelines. |