



MINI MAKER **GRILL**

4" Cooking Surface | Non-Stick | 350 Watts



DMG001



We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we give you the tools and the support to make delicious healthy meals.

That's what living unprocessed is all about!



Dash

MINI MAKER GRILL

Important Safeguards.....	4-7
Parts & Features.....	8
Using Your Mini Maker Grill	10-12
Maintenance	13
Troubleshooting.....	14-15
Recipes.....	17-27
Customer Support	30
Warranty.....	31

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- FOR HOUSEHOLD USE
- Read all instructions carefully.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly and dried before using.
- Do not use appliance for other than intended use only. Do not use outdoors.
- **WARNING:** Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- Do NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Mini Maker Grill is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Grill and its non-stick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- DO NOT use the Mini Maker Grill near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or by email at support@storebound.com.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless

they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.

- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Be cautious when moving an appliance containing hot oils or other hot liquids. Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow Mini Maker Grill to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

- Improper use of the Mini Maker Grill can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- An extension cord may be used if care is exercised in its use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- If the appliance is grounded, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over countertops or tabletops where it can be pulled on by children or tripped over unintentionally.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Pour usage ménager uniquement
- Lisez attentivement toutes les instructions.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé et séché avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Ne l'utilisez pas à l'extérieur.
- **AVERTISSEMENT:** Surfaces chaudes ! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feu, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le mini gril n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gril et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défectueux, s'il est tombé ou endommagé de quelque façon.
- Pour toute inspection, réparation ou mesures importantes de protection ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le mini gril à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7 à 19 heures, du lundi au vendredi, ou par courriel à support@storebound.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- Cet appareil n'est pas prévu pour être utilisé par des personnes (enfants compris) ayant des capacités physiques, sensorielles

- ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'elles ne soient supervisées et instruites sur l'utilisation de cet appareil par une personne responsable de leur sécurité.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Faites attention lorsque vous déplacez un appareil contenant des huiles chaudes ou d'autres liquides chauds. Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Laissez le mini gril refroidir complètement avant tout déplacement, nettoyage ou entreposage.
- Une attention particulière doit être apportée quand l'appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage et lorsqu'il n'est pas utilisé.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.

- Une mauvaise utilisation du mini gril peut entraîner des dommages matériels ou même des dommages corporels.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs.
- Une rallonge peut être utilisée à condition de faire attention.
- Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil.
- Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES



USING YOUR MINI MAKER GRILL

Before first use, remove all packaging material and thoroughly clean your Mini Maker Grill.



Never touch the Cooking Surface or Cover while appliance is in use.



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Always lift and lower the Cover by the Cover Handle. Lift from the side.

USING YOUR MINI MAKER GRILL



- 1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate, signaling that the Mini Maker Grill is heating up.



- 2 Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. Now, you're ready to get cooking!



- 3 Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray.



- 5** Place food onto the Cooking Surface and close the Cover.



- 6** Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface.



- 7** When you have finished cooking, unplug your Mini Maker Grill and allow it to cool before moving or cleaning.

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Grill.

In order to keep your Mini Maker Grill in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Unplug Mini Maker Grill and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry Mini Maker Grill before storing.
- If there is food burned onto the Cooking Surface, pour on a small amount of cooking oil and let sit for 5 to 10 minutes. Scrub the surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on more cooking oil and let it sit for a few hours, then scrub and wipe clean.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Grill and its non-stick Cooking Surface.

While our products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below, or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

1. The light on the Mini Maker Grill keeps shutting off.

This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.

2. How do I know when the Mini Maker Grill is heated and ready to use?

When the Mini Maker Grill reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!

3. There is no On/Off Button. How do I turn the Mini Maker Grill off and on?

To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Grill by unplugging it.

4. When using my Mini Maker Grill, the Cover gets very hot. Is this normal?

Yes, this is completely normal. When using your Mini Maker Grill, always lift and lower the Cover by the Cover Handle. To prevent personal injury, do NOT lift the Cover so that your arm is over the Cooking Surface as it is hot, and may cause injury. Lift from the side.

5. I am cooking meat on the Mini Maker Grill and there is juice on the Cooking Surface. What do I do?

Carefully dab the Cooking Surface around the meat with a paper towel or napkin. If there is a lot of juice, remove the food from the surface with heat-resistant plastic or silicone tongs and set aside. Then, wrap a paper towel around the tongs and use this to wipe the Cooking Surface and soak up the juices. When finished, return the food to the Mini Maker Grill and continue cooking.

6. After using my Mini Maker Grill a few times, food is starting to stick to the surface. What is happening?

There is probably a build-up of burnt food residue on the Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully, pour on a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on more cooking oil and let sit for a few hours, then scrub and wipe clean.

7. The Indicator Light will not turn on and the Cooking Surface is failing to heat.

- Ensure that the power cord is plugged into the power outlet.
- Check to make sure the power outlet is operating correctly.
- Determine if a power failure has occurred in your home, apartment, or building.



MINI MAKER GRILL RECIPE BOOK



PESTO CHICKEN PANINI

INGREDIENTS:

1 skinless chicken tender, pounded thin
2 strips jarred roasted red pepper
2 tbsp jarred pesto sauce
1 small handful arugula, washed
2 slices Italian bread or 1 mini ciabatta roll, cut lengthwise
½ tbsp butter

DIRECTIONS:

Thoroughly cook the chicken on the Mini Maker Grill. Unplug the Grill, let it cool, and then clean the Cooking Surface.

Meanwhile, spread the pesto sauce on one slice of bread. Top with chicken, roasted peppers, arugula, and the other slice of bread.

Plug in the Mini Maker Grill to preheat.

Butter the outsides of the sandwich. Cook in the heated Mini Maker Grill until panini is warm and toasted.





SAUSAGE, EGG & CHEESE BREAKFAST SANDWICH

INGREDIENTS:

1 English muffin
1 sausage patty
1 egg
1 slice cheddar or American cheese
2 slices tomato

DIRECTIONS:

Toast English muffin in the Mini Maker Grill. Then, cook the sausage patty. Place the patty and cheese on the English muffin.

Break an egg onto the Cooking Surface and cook for one minute.

Place egg on your sandwich and top with tomato slices and the other half of the English muffin.



GRILLED CHEESE ENGLISH MUFFIN

INGREDIENTS:

1 English muffin
2 slices cheddar or American cheese
2 tsp butter

DIRECTIONS:

Place two slices of cheese inside the English muffin and lightly butter the outside.

Place the sandwich inside the Mini Maker Griddle and cook until the cheese is melted and the bread is toasted.



BACON CHEESEBURGER

INGREDIENTS:

1 (3 oz.) burger patty
1 slice cheddar or American cheese
1 sesame burger bun
2 strips bacon, cooked
lettuce & tomato, to garnish
ketchup and mustard, optional

DIRECTIONS:

Lightly toast burger bun one piece at a time by placing them face down on the Cooking Surface until slightly golden, and set aside. Place burger patty in heated Mini Maker Grill. Cook to desired doneness.

Right before the patty is done cooking, open the Cover and place the cheese on the patty. Let cook for a minute with the Cover open so that the cheese melts. Remove the patty with heat resistant silicone tongs.

Stack patty, bacon, lettuce, and tomato on the bottom bun. If desired, add ketchup and mustard. Cover with the top bun and serve immediately.





GRILLED APPLES

INGREDIENTS:

1 apple, cut into round ½" thick slices
½ tsp sugar
maple syrup & cinnamon, to garnish

DIRECTIONS:

Plug in Mini Maker Grill. Remove the seeds from the sliced apple. Rub both sides of each slice with a little sugar.

Grease Cooking Surface with butter.

Place one apple slice in the Mini Maker Grill and cook for about 2-3 minutes, or until the apple slice is grilled.

Repeat with the remaining apple slices. Serve with a drizzle of maple syrup and a pinch of cinnamon.



GRILLED SPICED PINEAPPLE

INGREDIENTS:

4 slices of pineapple
½ tsp nutmeg
½ tsp cinnamon
4 scoops vanilla ice cream
mint leaves, to garnish
4 scoops vanilla ice cream
mint leaves, to garnish

DIRECTIONS:

Combine the nutmeg and cinnamon. Sprinkle spices over both sides of the pineapple slices and rub into the fruit.

Grill the pineapple slices in the Mini Maker Grill. Garnish with a scoop of vanilla ice cream and a mint leaf.

MORE RECIPE IDEAS

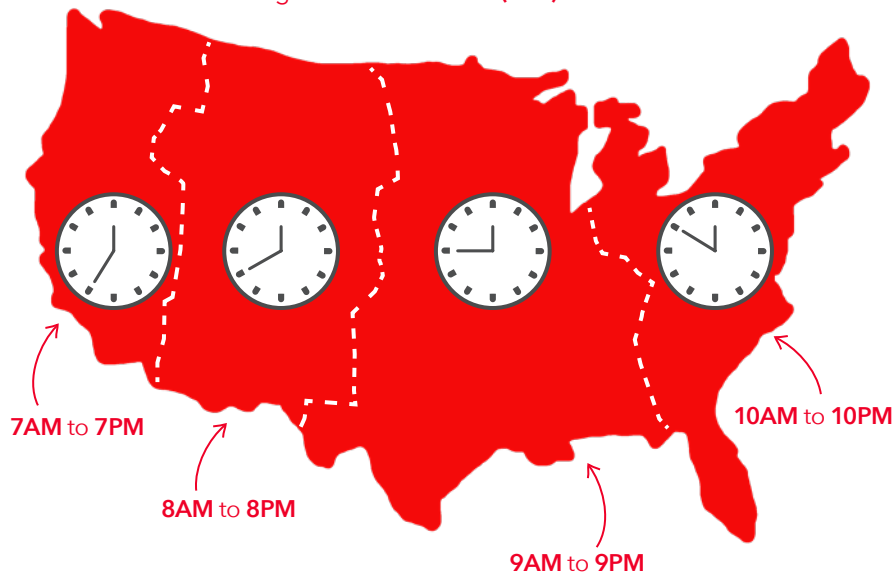
RECIPE	INGREDIENTS	TIME
Peaches with Ice Cream	1 peach, sliced into 1" thick slices 2 tbsp brown sugar Vanilla ice cream	7 min
Grilled Portobello Caps	1 portobello mushroom cap 1 tbsp olive oil Salt & pepper	8 min
Veggie Burgers	1 veggie burger, defrosted 2 tbsp chipotle mayonnaise Serve on potato bun	7 min
Cubano Sandwich	1 roll, sliced 1 slice ham 1 slice swiss cheese 1 slice roast pork 1 slice kosher dill pickle, thinly sliced lengthwise	6 min
Grilled Pizza	¼ cup pizza dough, brushed with olive oil ¼ cup toppings (spinach, pesto sauce, mozzarella, parmesan cheese)	7 min
Blackberry Bacon Sandwich	2 slices sourdough bread, buttered 2 bacon strips 2 tbsp blackberry jam 1 slice gouda cheese	6-7 min

MORE RECIPE IDEAS

RECIPE	INGREDIENTS	TIME
Quesadilla	2 (4") tortillas (corn or flour) ¼ cup grated Mexican cheese blend 1 tbsp salsa	7-8 min
Salmon Burger	3 oz salmon burger 1 tbsp Tzatziki Sauce (Greek yogurt, grated cucumber, garlic, salt, olive oil)	7-8 min
Crab Cakes	3 oz crab cake mixture 16 oz lump crab meat 2 tbsp mayonnaise 1 egg 5 crushed crackers	6 min
Turkey Burger	3 oz turkey burger patty 1 slice swiss cheese 1 tsp honey mustard dressing Serve on multigrain toast with lettuce and tomato slice	6-7 min
S'more Biscuit	1 piece refrigerated biscuit, cut lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1(800)-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

Feel free to give us a call any time
during the hours below: **1 (800) 898-6970**



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM HAST**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM UTC**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Mini Maker Grill is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 350W
Stock#: DMG001_20170615_V3



1-800-898-6970 | @unprocessyourfood | bydash.com