

User Manual of Product 1:

DASH Rapid Egg Cooker: 6 Egg Capacity Electric Egg Cooker for Hard Boiled Eggs, Poached Eggs, Scrambled Eggs, or Omelets with Auto Shut Off Feature - Red

User Manual of Product 2:

DASH Mini Maker Electric Round Griddle for Individual Pancakes, Cookies, Eggs & other on the go Breakfast, Lunch & Snacks with Indicator Light + Included Recipe Book - Red



*recipes
inside!*



#DEC005

RAPID EGG COOKER

Instruction Manual | Recipe Guide





RAPID EGG COOKER

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the dash team!

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

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

- Please read and save instruction and care manual.
- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM-9PM PST Monday-Friday or by email at support@bydash.com.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the power cord touch hot surfaces or hang over the edges of tables or counters.
- Unplug the appliance from power outlet and allow to cool when not in use, during assembly/disassembly, and before cleaning the Rapid Egg Cooker.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. The Rapid Egg Cooker is NOT dishwasher safe.
- Do not place this appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not put your hands or other foreign objects into the Rapid Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Rapid Egg Cooker is turned off and cooled before cleaning.
- DO NOT place the Lid in the locked position while using the Rapid Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- **WARNING!** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.

- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Rapid Egg Cooker.
- Internal base and contents (water and eggs) of Rapid Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not touch the Heating Plate when the Rapid Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure that the electrical rating of the wire is compatible with the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- **WARNING!** The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Rapid Egg Cooker is off before removing the eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- 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

eggs benedict recipe on page 22!



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MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Veuillez lire et conserver ce mode d'emploi et manuel d'entretien.
- Lisez attentivement le mode d'emploi.
- Retirez tous les emballages et étiquettes de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
- Pour tous travaux d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de 9 h à 21 h HNE, de lundi à vendredi, ou par courriel à l'adresse support@bydash.com.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
- Utilisez uniquement des ingrédients autorisés

avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.

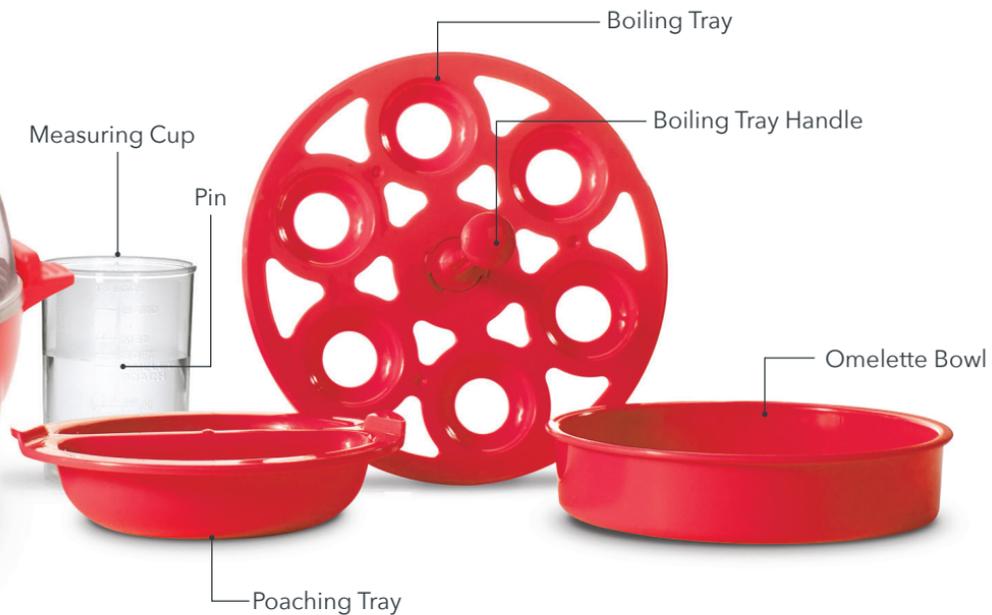
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
- Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
- Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque d'incendie, de choc électrique ou de blessures.
- Ne laissez pas le cordon d'alimentation toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- Débranchez le cuiseur à œufs rapide de la prise et laissez refroidir lorsque vous ne l'utilisez pas, pendant le montage/démontage de même qu'avant de le nettoyer.
- Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Le cuiseur à œufs rapide ne va PAS au lave-vaisselle.

- Ne posez pas l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- Ne posez pas vos mains ou d'autres corps étrangers dans le cuiseur à œufs rapide lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le cuiseur à œufs rapide et de le laisser refroidir avant de nettoyer.
- NE verrouillez PAS le couvercle pendant l'utilisation du cuiseur à œufs rapide pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les œufs cuits.
- **AVERTISSEMENT!** Vapeur chaude! Ne placez pas vos mains ou bras au-dessus de l'orifice à vapeur lorsque l'appareil est en marche.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des œufs pour réduire le risque de blessures ou de dommages du cuiseur à œufs rapide.
- La base interne ainsi que le contenu (eau et œufs) du cuiseur à œufs rapide chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
- Ne touchez pas la plaque chauffante lorsque le cuiseur à œufs rapide chauffe. Utilisez les poignées.
- En cas d'utilisation d'un cordon d'alimentation plus long ou d'une rallonge, assurez-vous que la puissance électrique du câble soit compatible

avec l'appareil. Si l'appareil est de type terre, la rallonge doit être un cordon à 3 fils de type terre.

- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- **AVERTISSEMENT!** Le couvercle devient chaud. Lorsque les œufs sont cuits, retirez prudemment le couvercle en le tenant par la poignée. Laissez le couvercle refroidir complètement avec de le toucher ou nettoyer.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque chauffante. Posez-les toujours sur le plateau à bouillir.
- Assurez-vous d'éteindre le cuiseur à œufs rapide avant de retirer les œufs.
- Utilisez un cordon électrique court pour réduire le risque de trébuchement ou d'enchevêtrement.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, renversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. Ne tentez pas de modifier la fiche de quelque façon que ce soit.

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION



USING YOUR RAPID EGG COOKER

SOFT, MEDIUM, AND HARD-BOILED EGGS:

The times listed below are guidelines so that you will know how long it will take to cook your eggs. The thermostat in the Rapid Egg Cooker will shut off automatically when the eggs are done - no additional timer is necessary. The following time guidelines are for medium to large eggs. Extra large or jumbo eggs may require additional time/water in the appliance to achieve the desired results.

If you like **medium eggs** firm: let the eggs sit covered in the Rapid Egg Cooker for a few extra minutes before removing them.

If you like completely **hard-boiled eggs**: let the eggs sit for an extra minute in the Rapid Egg Cooker after the buzzer sounds.

Soft BOILED		Medium BOILED		Hard BOILED	
1-3 eggs	10 minutes	1-3 eggs	11 minutes	1-3 eggs	13 minutes
4-6 eggs	11 minutes	4-6 eggs	13 minutes	4-6 eggs	15 minutes

TIP: If you live at a higher altitude, add up to 25% more water to your Egg Cooker to ensure best results!

USING YOUR RAPID EGG COOKER

TIMER AUTO-OFF

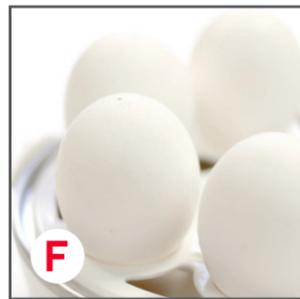
This Rapid Egg Cooker is equipped with a precision thermal sensor and will turn off automatically when the water has fully evaporated from the Heating Plate and when the buzzer sounds.



ATTENTION: Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be turned on when you plug it back in. If the unit does not detect water on the Heating Plate, it will automatically shut off and reset itself in a few seconds.



BOILING EGGS



- 1 Make sure the Rapid Egg Cooker is unplugged before starting. Pierce the larger end of each egg with the attached Pin at the bottom of the Measuring Cup (**photo A**).
- 2 Use the Measuring Cup to pour the appropriate corresponding amount of cold water into the Heating Plate (**photo B**).
- 3 Attach the Boiling Tray Handle to the Boiling Tray (**photo C**), and place the Boiling Tray on the Heating Plate. Place an egg in each designated spot in the Boiling Tray. Make sure that the holes in the larger end of the eggs are pointed upwards.



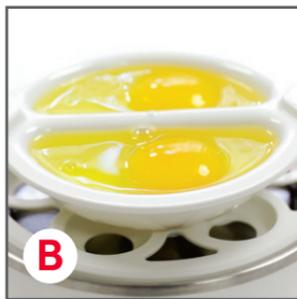
WARNING: Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.

- 4 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button to start cooking (**photo D**). The Indicator Light will turn on.
- 5 When the eggs are finished cooking (**photo E**), a buzzer will sound. Press the power switch to silence the buzzer. Actual cooking time will depend on number of eggs and desired style. Uncover Lid by using the Lid Handle and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot!
- 6 Press the Power Button to silence the buzzer and remove your eggs (**photo F**). Be careful when handling eggs. They will be hot!



Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process, and to make peeling easier.

POACHING EGGS

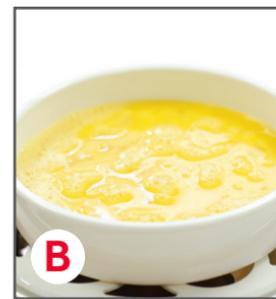


- 1 Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking. Pour the water into the Heating Plate (**photo A**). Place the Boiling Tray on top of the Heating Plate.
- 2 Use cooking spray to lightly grease the Poaching Tray. Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.
- 3 Break an egg into each section of the Poaching Tray (**photo B**). Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the buzzer sounds, your eggs will be ready to eat (**photo C**)!



WARNING: Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.

USING THE OMELETTE BOWL



- 1 Fill the Measuring Cup with cold water to the Poached / Omelette Line. Pour cold water onto the Heating Plate (**photo A**).
- 2 Use cooking spray to lightly grease the Omelette Bowl. Always place the Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate. Pour your eggs into the Omelette Bowl (**photo B**).
- 3 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the buzzer sounds, your eggs will be ready to eat (**photo C**)! It is normal for the eggs to expand while cooking. They will contract once the Lid has been opened. Remove your omelette with a spatula.



For a drier omelette, leave the eggs in the Rapid Egg Cooker for an extra two minutes.

CLEANING THE HEATING PLATE:

1. Before cleaning or moving the appliance, make sure to unplug the Rapid Egg Cooker.
2. Wash the Rapid Egg Cooker Accessories and Lid with warm, soapy water.
3. Wipe down the Body and Heating Plate with a wet cloth.
4. Dry all parts thoroughly. When storing, place the accessories on the Heating Plate, cover with the Lid, and turn clockwise until the tabs on the Lid slide completely underneath the handles on the base of the Rapid Egg Cooker.

CLEANING THE HEATING PLATE:

Your Rapid Egg Cooker will not rust. Over time, the Rapid Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.

1. Two different ways to clean the Heating Plate: Clean the Heating Plate with a mild solution of water and vinegar (10 parts water: 1 part vinegar) from time to time.
2. Gently scrub the Heating Plate in a circular motion with a "magic eraser"-type sponge and a little warm water.



CAUTION: During and after use the appliance will be hot. Do not attempt to clean your Egg Cooker until the appliance has cooled. Do not submerge the Body in water or other liquids. The Body of the appliance is NOT dishwasher safe.

Although your Rapid Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
 The Indicator Light does not turn on.	<ol style="list-style-type: none"> 1. Ensure that the power cord is plugged into the power outlet. 2. Check to make sure the power outlet is operating correctly. 3. Press the Power Button (located on the front of your Rapid Egg Cooker). 4. Determine if a power failure has occurred in your home, apartment, or building.
 The eggs are over or under cooked.	<ol style="list-style-type: none"> 1. Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs. 2. Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs. 3. If the eggs are overcooked, make sure to remove the eggs from the Rapid Egg Cooker immediately after the buzzer sounds. 4. Make sure that the Heating Plate, Lid, and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.



RECIPE GUIDE



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@unprocessyourfood | veg & vegan-friendly meals



DEVILED EGGS

Ingredients:

6 hard-boiled eggs, cooled

3 tbsp mayonnaise

1 tbsp Dijon-style mustard

¼ tsp salt

paprika, chives, plus dill to garnish

Directions:

1. Peel the eggs and cut in half lengthwise.
2. Remove the yolks, place them in a large bowl, and cream them into a paste with a fork or spoon.
3. Mix in the mayonnaise, mustard, and salt.
4. Spoon or pipe the mixture into the egg white halves.
5. Place the eggs in the refrigerator until they are ready to be served. Just before serving, garnish with a dash of paprika and freshly cut chives or dill.





EGGS BENEDICT

Ingredients:

For Hollandaise Sauce

- 4 eggs
- 3 ½ tbsp lemon juice
- 1 pinch ground white pepper
- ¼ tbsp water
- 1 cup butter, melted
- salt, to taste
- ¼ tsp Worcestershire sauce

For Eggs Benedict

- 4 eggs
- ½ bunch asparagus, trimmed and boiled
- 4 strips Canadian-style bacon
- 2 English muffins, toasted
- 2 tbsp butter, softened
- chives or cayenne pepper, to garnish

Directions for the hollandaise sauce:

1. On the stovetop, fill the bottom of a double boiler part-way with water. Make sure that water does not touch the bottom of the bowl. Bring water to a gentle simmer.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water.
3. Add the melted butter to the egg yolk mixture, 1 tablespoon at a time, while whisking yolks constantly. If the sauce becomes too thick, stir in a little hot water.
4. Add salt and continue whisking until fully incorporated. Remove from heat and cover with a lid to keep the sauce warm.

Directions for the eggs benedict:

1. Fill the Measuring Cup with water to the Omelette/Poached marking. Pour water into the Heating Plate.
2. Place the Boiling Tray, then place the lightly greased Poaching Tray on top. Break an egg into each poaching section.
3. Replace the Lid and plug in the Express Egg Cooker. Press the Power Lever.
4. When the buzzer sounds, the eggs will be poached. Remove the eggs immediately to prevent overcooking. To make two servings of Eggs Benedict, repeat the poaching process with the other two eggs, starting at Step 1.
5. Butter the toasted English muffin halves. Place a slice of Canadian-style bacon, a few asparagus spears, a poached egg, and a spoonful of hollandaise sauce on each half.
6. Garnish with chives or cayenne pepper and serve immediately.





EGG SALAD

Ingredients:

- 6 hard-boiled eggs, cooled and peeled
- ½ stalk celery
- ⅓ cup mayonnaise
- 2 tbsp Dijon-style mustard
- ¼ tbsp salt
- ⅛ tsp black pepper

Directions:

1. Remove shells from fully cooked eggs. Cut the eggs into quarters.
2. Finely dice the eggs and celery and mix together.
3. Add the mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.
4. Serve on multigrain bread with sliced cucumber.





TOMATO & SPINACH FRITTATA

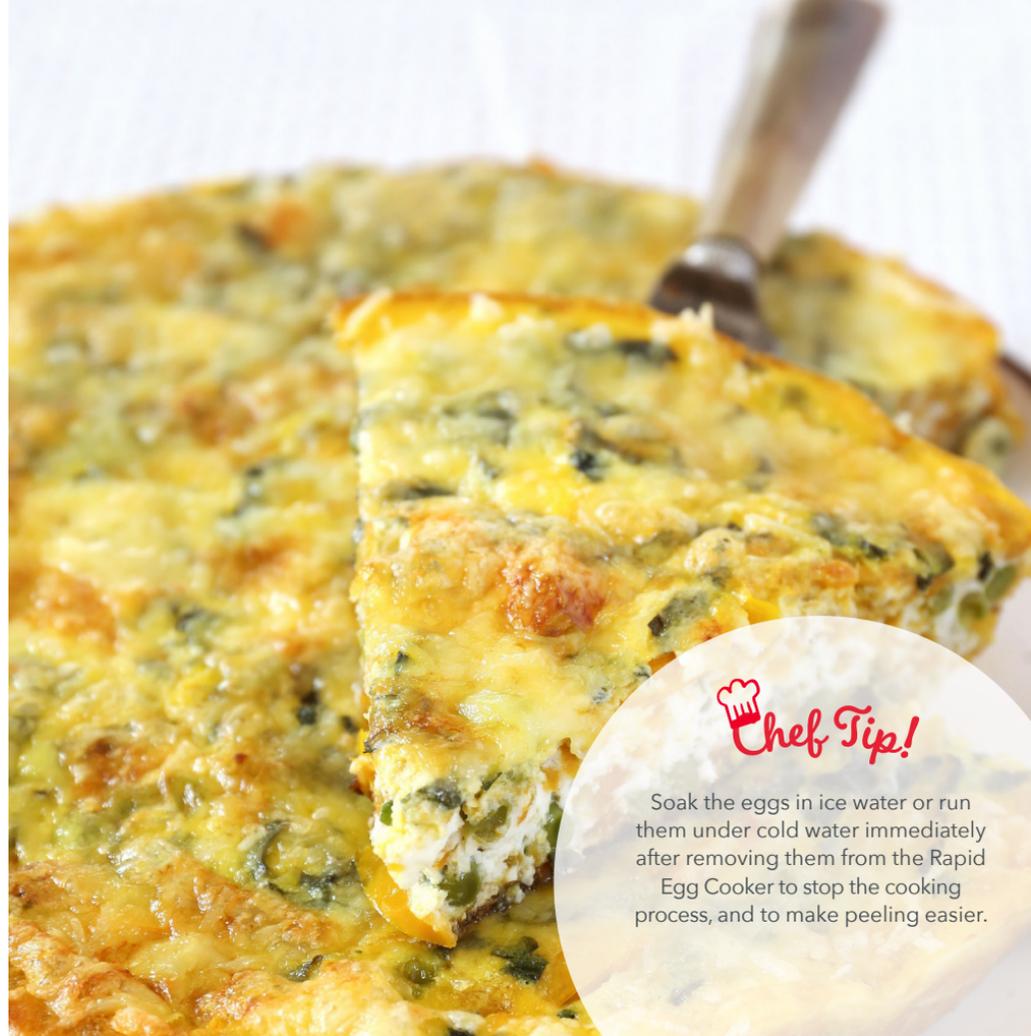
Ingredients:

2 egg whites
1 whole egg
2 tbsp spinach, chopped
2 tbsp mozzarella

2 basil leaves, cut into thin strips
salt & pepper, to taste
lettuce & tomato, to garnish

Directions:

1. Fill the Measuring Cup with water to the Omelette / Poached Line and pour onto the Heating Plate.
2. Place the Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.
3. Beat eggs and pour into the Omelette Bowl.
4. Sprinkle the basil, spinach, mozzarella, and tomatoes over the whisked egg.
5. Cover with the Lid and turn on the Rapid Egg Cooker. When buzzer sounds, remove eggs immediately to prevent overcooking.
6. Add salt and pepper to taste.



Chef Tip!

Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process, and to make peeling easier.

**RAW
BROCCOLI
FLORETS**



1 cup

Pour 1.5 oz of water onto Heating Plate. Cook broccoli in Omelette Bowl 7 minutes until tender.

**ASPARAGUS,
HALVED**



4 stalks

Pour 1.5 oz of water onto Heating Plate. Spread asparagus in Omelette Bowl & cook 7 minutes.

SALMON



4oz fillet

Fill Measuring Cup to the top or measure 2.7 oz of water and pour onto Heating Plate. Cook fillet 13 minutes in Omelette Bowl.

**RAW
SHRIMP**



½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Cook shrimp side by side in Omelette Bowl for 5 minutes.

DUMPLINGS



4 medium size

Add 1.75 oz water to Heating Plate. Cook dumplings side by side in Omelette Bowl for 9 minutes.

**FROZEN
EDAMAME**



½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Spread edamame in Omelette Bowl & cook 6 minutes.

**FROZEN
CORN**



½ cup

Pour 1.5 oz of water onto Heating Plate. Cook corn 8 minutes in Omelette Bowl.

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our US-based customer support team is at your service
Monday - Friday during the times below.
Reach us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM - 5PM**.

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@bydash.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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash Rapid Egg Cooker 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 360W
Stock#: DEC005_20210909_V15
Made in China



This product has passed food safety testing in accordance with FDA guidelines.



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



*recipes
inside!*



#DMSW002

MINI MAKER **GRIDDLE**

Instruction Manual | Recipe Guide







MINI MAKER **GRIDDLE**

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the dash team!

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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. 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 Griddle is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the appliance 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 Griddle 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 9AM-9PM EST Monday-Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge,

IMPORTANT SAFEGUARDS

- if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
 - 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 Griddle to cool completely before moving, cleaning, or storing.
 - Do not let the cord touch hot surfaces or hang over the edges 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.
 - Improper use of the Mini Maker Griddle 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 the edges of counter tops or tabletops where it can be pulled on by children, or tripped over unintentionally.

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

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 feux, 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. La mini plancha n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gaufrier 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 défaillant, s'il est tombé ou endommagé de quelque façon.
- Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS la mini plancha 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. Pour tout entretien autre que le nettoyage, veuillez contacter

StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi ou par courrier électronique à support@bydash.com.

- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- L'appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- 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 la mini plancha 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 de la mini plancha 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.

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

PARTS & FEATURES



USING YOUR MINI WAFFLE MAKER

BEFORE FIRST USE

Remove all packaging material and thoroughly clean your Mini Maker Griddle.



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

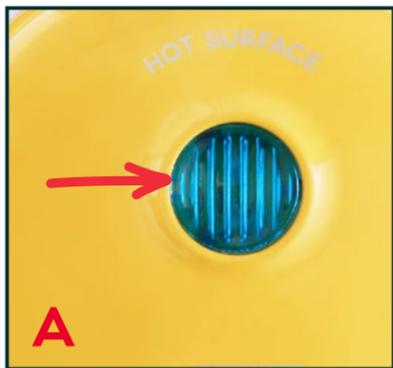


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



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

USING YOUR MINI MAKER GRIDDLE



- 1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light (**photo A**) will illuminate, signaling that the Mini Maker Griddle 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 (**photo B**)!

USING YOUR MINI MAKER GRIDDLE



- 3** Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray (**photo C**).
- 4** Place or pour batter onto the Cooking Surface (**photo D**) and close the Cover.

Chef Tip!



Aerosol cooking sprays often contain additives that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, use a spray bottle



USING YOUR MINI MAKER GRIDDLE



- 5 Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil (photo E).
- 6 When you have finished cooking, unplug your Mini Maker Griddle and allow it to cool before moving or cleaning (photo F).



NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the nonstick surface.

CLEANING & MAINTENANCE

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 Griddle.

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

- Unplug Mini Maker Griddle 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 Griddle before storing.
- If there is food burned onto the Cooking Surface, pour on a little cooking oil and let sit for 5 to 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. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let 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 Griddle and its nonstick Cooking Surface.

TROUBLESHOOTING

While Dash 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@bydash.com.

ISSUE	SOLUTION
<p>The light on the Mini Maker keeps shutting off.</p>	<p>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.</p>
<p>How do I know when the Mini Maker is heated and ready to use?</p>	<p>When the Mini Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!</p>
<p>There is no On/Off Button. How do I turn the Mini Maker off and on?</p>	<p>To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker by unplugging it.</p>

ISSUE	SOLUTION
<p>When using my Mini Maker, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using your Mini Maker, 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.</p>
<p>After using my Mini Maker a few times, food is starting to stick to the surface. What is happening?</p>	<p>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 little cooking oil and let sit for 5-10 minutes. Scrub 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 cooking oil and let sit for a few hours, then scrub and wipe clean.</p>
<p>The Indicator Light will not turn on and the Cooking Surface is failing to heat.</p>	<ol style="list-style-type: none"><li data-bbox="491 731 933 780">1. Ensure that the power cord is plugged into the power outlet.<li data-bbox="491 793 940 842">2. Check to make sure the power outlet is operating correctly.<li data-bbox="491 855 964 904">3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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CLASSIC HOMEMADE PANCAKES

Ingredients:

- 1 cup flour
- 1 tbsp sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup milk
- 1 egg
- 2 tbsp melted butter or vegetable oil

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. In a separate bowl, whisk together the egg, milk, and butter. Combine the wet ingredients with the dry and whisk until just incorporated.
2. Pour ¼ cup of batter onto the heated Mini Maker Griddle, close the Cover, and cook for about 5 minutes until golden brown. Repeat with the remaining batter. Makes 8 pancakes.





CHOCOLATE BROWNIE PANCAKES

Ingredients:

1 banana	½ cup flour
1 egg	1 tsp baking soda
2 tbsp melted butter	¼ tsp salt
2 tbsp sugar	milk, as needed
1 tsp vanilla extract	2 tbsp unsweetened cocoa

Directions:

1. Mash the banana. Mix in the melted butter and egg. Sift together the flour, baking soda, sugar, cocoa, and salt. Combine the wet and dry ingredients.
2. If needed, add small amount of milk to reach your desired consistency. Pour ¼ cup of batter into the Mini Maker Griddle and cook until golden.
3. Top the pancakes with chocolate syrup and serve!





SAUSAGE, EGG & CHEESE BREAKFAST SANDWICH

Ingredients:

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

Directions:

1. Toast English muffin in the Mini Maker Griddle.
2. Then, cook the sausage patty. Place the patty and cheese on the English muffin.
3. Break an egg onto the Cooking Surface and cook for one minute.
4. Place the egg on the sandwich and top with tomato slices and the other half of the English muffin.





POTATO PANCAKES

HASH BROWNS

Ingredients:

2 medium potatoes,
peeled and shredded

½ yellow onion, finely diced

1 egg

2 tbsp flour

½ tsp onion powder

½ tsp salt

¼ tsp cracked black pepper

Directions:

1. Combine all of the ingredients in a large bowl and mix until well-combined.
2. Scoop out small amounts of the potato mixture and form into patties. Spray or grease the Mini Maker Griddle with a small amount of oil. Cook patties one at a time in the Mini Maker Griddle.
3. Serve with Greek yogurt and applesauce.

MORE RECIPE IDEAS

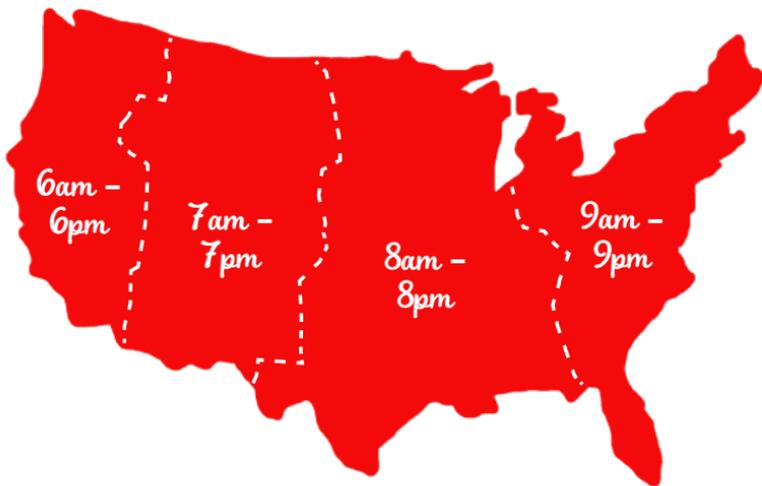
RECIPE IDEA	INGREDIENTS	COOKING TIME
Cinnamon Roll	1 piece of refrigerated cinnamon roll dough	7-9 min
Grilled Ham & Cheese Pocket	Refrigerated crescent roll dough, rolled and cut into 2 (4") circles 1 slice ham 1 slice cheese	6-8 min
Brie en Croute	Refrigerated crescent roll dough, rolled and cut into 2 (4") circles 1 slice Brie cheese 1 tsp raspberry jelly	6 min
Cheeseburger Slider	3 oz 90% lean ground beef 1 tbsp shredded cheese	10 min
Quesadilla	4" tortilla (corn or flour) ¼ cup grated Mexican cheese blend 2 tbsp salsa	4-6 min
Cheesy Biscuit	1 biscuit, sliced in half lengthwise ⅓ cup shredded cheddar cheese	6-8 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min

CUSTOMER SUPPORT

FEEL GOOD
GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below. Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM to 5PM**.

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@bydash.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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Mini Maker Griddle 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#: DMS001_20170615_v6



This product has passed food safety testing in accordance with FDA guidelines.





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