

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 - Dream Blue

User Manual of Product 2:

DASH Deluxe Sous Vide Style Egg Bite Maker with Silicone Molds for Breakfast Sandwiches, Healthy Snacks or Desserts, Keto & Paleo Friendly, (1 large, 4 mini) - Black



*recipes
inside!*

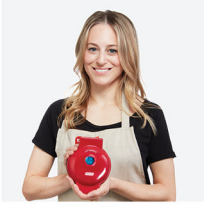


#DEC005

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.

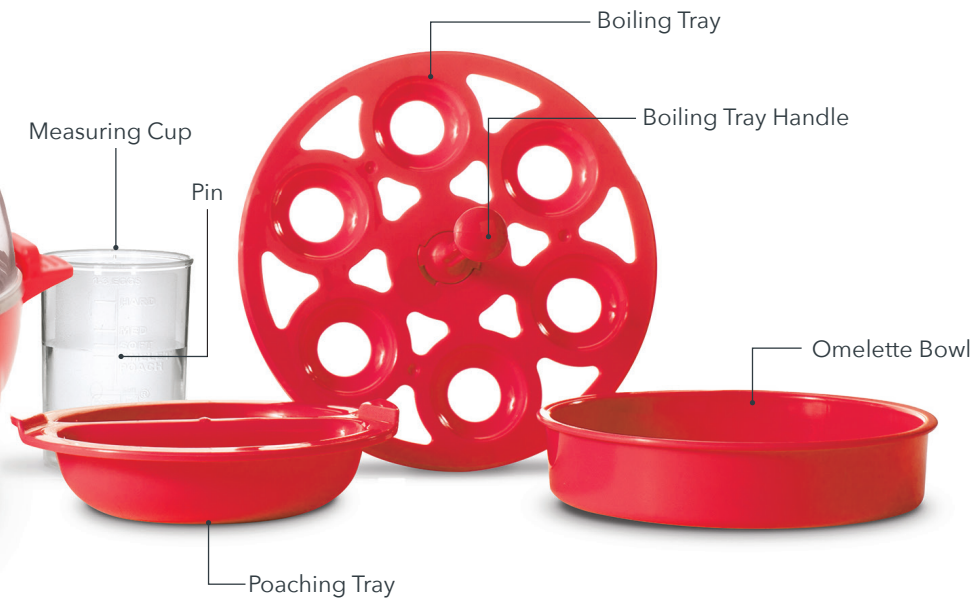
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur 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.



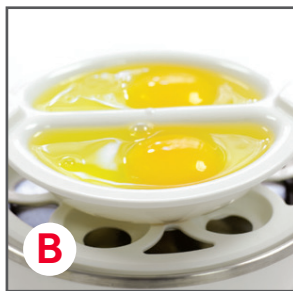
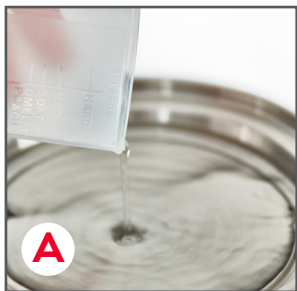
WARNING: Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.

- 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

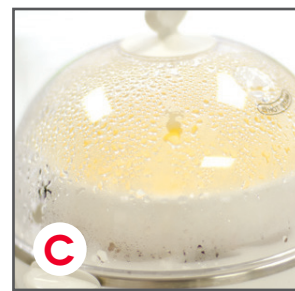
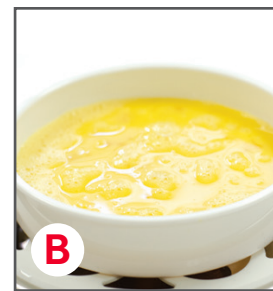
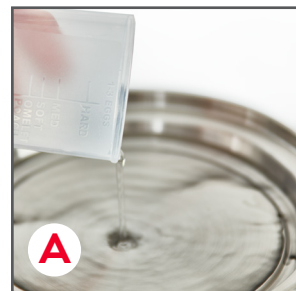


- 1 Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking. Pour the water into the Heating Plate (**photo A**). Place the Boiling Tray on top of the Heating Plate.
- 2 Use cooking spray to lightly grease the Poaching Tray. Always place the Omelette Bowl or Poaching Tray 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 tsp 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**



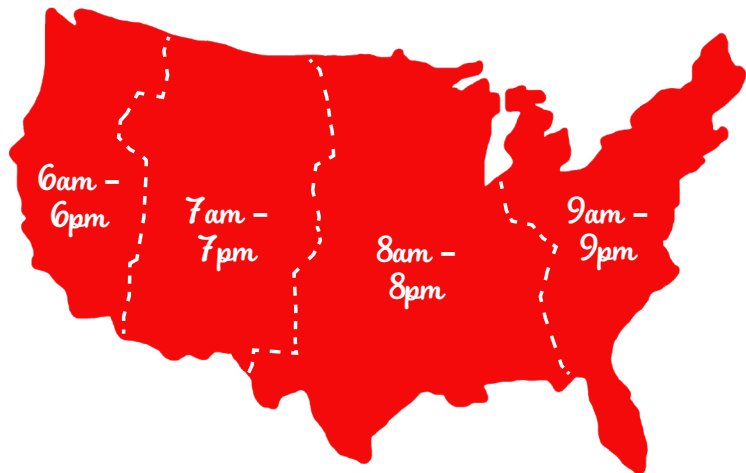
½ cup

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!*



#DBBM450

DELUXE EGG BITE MAKER

Instruction Manual | Recipe Guide





DELUXE EGG BITE MAKER



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- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- 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.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 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 excluding 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 place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To disconnect, remove plug from wall outlet. Do not use appliance for other than intended 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 cord touch hot surfaces or hang over the edges of tables or counters.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

IMPORTANT SAFEGUARDS

- 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.
- Always be sure to unplug the appliance from the 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 appliance can result in property damage or 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.
- Turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 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. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- To avoid burns, use extreme caution when removing accessories.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads.
- Do not attempt to dislodge food when the appliance is plugged into electrical outlet.

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- 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.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Pour déconnecter, puis retirez la fiche

de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.

- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- 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.
- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages

causés par une utilisation incorrecte de l'appareil.

- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil.

GARANTIES IMPORTANTES

La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.

- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires.
- Lorsqu'il n'est pas utilisé, débranchez toujours l'appareil. Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.
- Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.
- Ne pas nettoyer avec des tampons à récurer en métal.
- N'essayez pas de déloger des aliments lorsque l'appareil est branché sur une prise électrique.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ATTENTIVEMENT CE
MANUEL AVANT D'UTILISER L'APPAREIL.

PARTS & FEATURES



Lid Handle

Heating Plate

Indicator Light



Large Silicone Cup



Silicone Cups

USING YOUR DELUXE EGG BITE MAKER

BEFORE USING YOUR DELUXE EGG BITE MAKER

1. Remove all packaging materials.
2. Check that the Deluxe Egg Bite Maker has no visible damage and no parts are missing.
3. Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories.
4. Be sure to remove any dust from the Heating Plate and Silicone Cups.



USING YOUR DELUXE EGG BITE MAKER



- 1 Set the Deluxe Egg Bite Maker on a stable, flat, heat-resistant surface (photo A).

NOTE: You do not need to pre-heat your Deluxe Egg Bite Maker, but doing so can decrease the cooking time.

- 2 Fill one of the small Silicone Cups with water, and pour it onto the Heating Plate (photo B). The water will heat and become steam, which will allow the egg bites to cook evenly and maintain a soft, creamy texture.

USING YOUR DELUXE EGG BITE MAKER



- 3** Whisk your egg together with ingredients in a small bowl (**photo C**). See the Recipe Guide on page 21 for ideas. The Large Silicone Cup holds about 2 large eggs, and the four smaller Silicone Cups hold about 2 large eggs.
- 4** Place the Large Silicone Cup into the water on the Heating Plate (**photo D**).

NOTE: Adding ingredients adds volume to the mixture, so two eggs may end up making more than one sandwich patty. You can restart the process from Step 2 to use the leftover ingredients!

Chef Tip!

It may help to use a cooking spray on the interior of the Silicone Cups to ensure that egg bites release cleanly.



USING YOUR DELUXE EGG BITE MAKER



- 5** Fill the Large Silicone Cup $\frac{3}{4}$ of the way with egg mixture and ingredients (**photo E**). This will allow the egg bites to expand as they cook.
- 6** Plug the Deluxe Egg Bite Maker in and close the lid (**photo F**). The blue Indicator Light on the lid of the Deluxe Egg Bite Maker will illuminate, indicating the Deluxe Egg Bite Maker is on and heating. When the Deluxe Egg Bite Maker reaches maximum temperature, the Indicator Light will turn off, but this does not mean the Deluxe Egg Bite Maker has turned off.

USING YOUR DELUXE EGG BITE MAKER



- 7** Allow egg to cook for approximately 10-12 minutes, or until the water on the Heating Plate has completely evaporated. You can open the Deluxe Egg Bite Maker to check your progress (**photo G**).
- 8** When eggs are done, unplug the Deluxe Egg Bite Maker to turn it off. Remove the Large Silicone Cup (**photo H**) and turn it upside down to allow the egg to release. If the egg is stuck, squeeze the Large Silicone Cup gently to release. Do not use force, as this may break or deform the egg.



CAUTION: the Large Silicone Cup will be hot, so use a protective cooking glove when handling after cooking!

USING YOUR DELUXE EGG BITE MAKER

Or Make Egg Bites!

Egg Bites are delicious as a snack or breakfast on-the-go! To make egg bites, refer to the instructions on pages 11-14, but switch out the Large Silicone Cup for the four small Silicone Cups (shown below).



TIPS & TRICKS

Be sure not to overfill the Silicone Cups, as this may cause them to spill onto the Heating Plate once the eggs begin cooking. Eggs expand while cooking, so it's best to fill the Silicone Cups only $\frac{3}{4}$ full.

Cooking spray, oil, and butter are not necessary to prevent sticking in the Silicone Cups. However, a thin coating can help ensure your egg bites release cleanly.



Don't just limit yourself to eggs, try using the Deluxe Egg Bite Maker to prepare cheesecake bites, custard, or other sweet treats!



Plugging in the Deluxe Egg Bite Maker to preheat for 2-3 minutes before adding water to the Heating Plate will significantly increase the speed at which the water heats.

CLEANING & MAINTENANCE

- Before cleaning, remove the plug from the wall socket and let the Deluxe Egg Bite Maker cool down completely.
- Thoroughly clean the Deluxe Egg Bite Maker after every use.
- Do not clean the Heating Plate with metal kitchen utensils or abrasive cleaning materials. Using these may damage the Heating Plate's coating.
- To clean the exterior of the Deluxe Egg Bite Maker, wipe it down with water, dish soap, and a non-abrasive sponge or soft cloth.
- **NOTE:** DO NOT submerge the Deluxe Egg Bite Maker in water.
- Clean the Silicone Cups with a soft cleaning brush to remove any food residue.
- Make sure that the Deluxe Egg Bite Maker is unplugged and all parts are clean and dry before storing.

DO NOT

Submerge in Water



SCRUB WITH A

Non-abrasive Sponge



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Deluxe Egg Bite Maker does not turn on.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
Egg bite is not done after the recommended time.	The Silicone Cup is loaded with too many ingredients and toppings.	Allow an additional few minutes of cooking.
The Deluxe Egg Bite Maker won't close.	Something may be stuck between the lid and Silicone Cups.	Remove item that is stuck between lid and Silicone Cups and clean any impacted surface.
The eggs are not cooking.	There is no water on the Heating Plate.	Pour water onto the Heating Plate.



RECIPE GUIDE



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VEGGIE EGG WHITE BITES

Makes 8-10 egg bites

Ingredients:

¼ cup spinach	¼ cup diced pepper	plash olive oil
¼ cup diced onion	2 tbsp cottage cheese	pinch of salt
¼ cup diced mushroom	4 large egg whites	pinch of ground pepper

Directions:

1. Add a splash of olive oil to a sauté pan on the stovetop. Sauté spinach, onion, pepper, and mushroom over medium heat for 3-4 minutes.
2. Combine egg whites, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
3. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
4. Spray the inside of the Silicone Cups with a non-stick cooking spray so that the egg bites release cleanly. Add ingredients to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are ¾ full.
5. Plug in the Deluxe Egg Bite Maker and cook the egg bites for 12-15 minutes.



Spraying Silicone Cups with oil or cooking spray helps egg whites release more easily.



CHEESY EGG PATTY

Makes 2 egg patties

Ingredients:

4 large eggs

¼ cup shredded Swiss or Gruyere

2 tbsp cottage cheese

pinch of salt

pinch of ground pepper

Directions:

1. Combine eggs, shredded cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
3. Spray the inside of the Large Silicone Cup with a non-stick cooking spray so that egg bites release cleanly. Pour in the egg mixture so that the Large Silicone Cup is ¾ full.
4. Plug in the Deluxe Egg Bite Maker and cook for 10-12 minutes.



EGG & SAUSAGE BREAKFAST SANDWICH

Makes 2 sandwiches

Ingredients:

2 Cheesy Egg Patties (see page 23)

2 slices cheese of your choice

2 sausage patties

2 English Muffins

hot sauce, ketchup, or other condiments

salt and pepper, to taste

Directions:

1. Cook the egg patties using add-ins of your choice using the Deluxe Egg Bite Maker and the recipe on page 23.
2. Heat a griddle on the stove over medium heat. Place a sausage patty on the griddle and cook until browned. Add a slice of cheese to finish.
3. Cut English Muffin in half and lightly toast. Assemble sandwich, placing the sausage with cheese on the bottom of the English Muffin, then the egg patty, the topping with the other half of the English Muffin. Add salt or pepper as desired.
4. Serve with hot sauce, ketchup, or your choice of condiments.





BACON, BROCCOLI, CHEDDAR EGG BITES

Makes 8-10 egg bites

Ingredients:

2 florets cooked broccoli

2 tbsp shredded cheddar cheese

2 cooked and crumbled bacon slices

pinch of salt

4 large eggs

pinch of ground pepper

2 tbsp cottage cheese

Directions:

1. Combine eggs, cheddar cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
3. Spray the inside of the Silicone Cups with a non-stick cooking spray so that the egg bites release cleanly. Add broccoli and bacon to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are $\frac{3}{4}$ full.
4. Plug in the Deluxe Egg Bite Maker and cook the egg bites for 10-12 minutes.



TOMATO FETA EGG BITES

Makes 8-10 egg bites

Ingredients:

¼ cup diced tomatoes

pinch of salt

¼ cup crumbled feta cheese

pinch of ground pepper

4 large eggs

2 tbsp cottage cheese

Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
3. Spray the inside of the Silicone Cups with a non-stick cooking spray so that the egg bites release cleanly. Add diced tomato and feta to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are ¾ full.
4. Plug in the Deluxe Egg Bite Maker and cook the egg bites for 10-12 minutes.





FIESTA EGG BITES

Makes 8-10 egg bites

Ingredients:

¼ cup tomato, diced

¼ cup onion, diced

¼ cup bell pepper, diced

1 tbsp hot sauce

4 large eggs

2 tbsp cottage cheese

pinch of salt

pinch of ground pepper

Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
3. Spray the inside of the Silicone Cups with a non-stick cooking spray so that the egg bites release cleanly. Add diced tomato, onion, and bell pepper to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are $\frac{3}{4}$ full.
4. Plug in the Deluxe Egg Bite Maker and cook the egg bites for 10-12 minutes.



EGG BITE BREAKFAST BURRITO

Makes 2 breakfast burritos

Ingredients:

8 Fiesta Egg Bites

½ avocado

1 cup cooked black or pinto beans

1 tbsp cilantro, shredded

½ cup shredded cheese

¼ cup salsa

2 (10") flour tortillas

Directions:

1. Cook 8 Fiesta Egg Bites following the recipe on page 29.
2. Lay flour tortillas on a flat surface. Add beans to the center of the tortilla in a line, along with four egg bites per tortilla. Dice avocado and add along the line of egg bites. Sprinkle on shredded cheese.
3. Roll the tortilla by folding the top and bottom in, then wrapping the sides in.
4. Grill to heat if desired. Garnish with salsa and shredded cilantro.





EGG BITE CARMEL CUSTARD

aka Flan!
♥

Makes 4 custards

Ingredients:

¼ cup (for caramel) & 1 tbsp (for custard)
sugar

½ cup whole milk

2 large egg yolks, at room temperature

½ tsp vanilla extract

fresh raspberries, for garnish, optional

Directions:

1. Add one Silicone Cup of water to the Heating Plate of the Egg Bite Maker.
2. Line up the four Silicone Cups on the counter. In a small saucepan, moisten ¼ cup of sugar with 2 tbsp of water; do not stir. Over medium-high heat, boil until the sugar mixture turns amber and just begins to smell burnt. Immediately divide the hot caramel among the four cups. Be VERY careful, the sugar is extremely hot.

3. In a microwavable cup or small pot, heat the milk until steaming. In a small bowl, whisk the egg yolks, 1 tbsp of sugar, and vanilla together. While whisking, pour in a little hot milk. Still whisking, add the remaining milk.
4. Place the Silicone Cups in the Egg Bite Maker. Spoon in the custard mixture so the Silicone Cups are nearly full.
5. Plug in the Egg Bite Maker and cook the custards for 12-14 minutes. Unplug, and with tongs, lift the lid of the Egg Bite Maker. Let the custards sit for 2 minutes. Lift the Silicone Cups by the handle and place them onto a plate. Cool the custards for 10 minutes. Run a thin butter knife blade around the inside of each Silicone Cup. Unmold the custards onto dessert plates.

Note: Do not leave the pot of boiling sugar unattended. Keep young children and pets away from the stove while making the caramel.





LEMON CHEESECAKE BITES

Makes 10 cheesecake bites using small Silicone Cups or 2 cheesecakes using Large Silicone Cup.

Ingredients:

4 two-cracker sheets of graham crackers	3 tablespoons sour cream
3 tbsp unsalted butter, melted	1 large egg
8 oz cream cheese, at room temperature	1 tsp grated lemon zest
¼ cup sugar	¼ tsp vanilla extract

Directions:

1. Add one small Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. For the crust, in a food processor, whirl the graham crackers until they are fine crumbs. Transfer the crumbs to a mixing bowl. Add the butter, working it in until the mixture resembles moist sand and clings together when pressed between your fingers. Set aside. Wipe out the food processor bowl.

4. For the filling, in a food processor, whirl the cream cheese and sugar until blended, then blend in the sour cream and lemon zest. Add the egg and vanilla and blend again. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
5. Measure about 1 tbsp of buttery crumbs, press until they cling together then place onto the top of filled cup. Repeat to fully cover cream cheese mixture in all the cups.
6. Cut foil into 4x4" pieces, coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck it tightly around the sides.
7. Plug in the Deluxe Egg Bite Maker and cook the cheesecake bites for 12 minutes.
8. Remove the foil and let the cheesecake bites sit for 5 minutes. Run a thin knife around inside cups then unmold. Cool cheesecake bites for 15 minutes. Refrigerate for 30 minutes to firm cheesecake bites.



COOKIES N' CREAM CHEESECAKE BITES

Makes 12 cheesecake bites using small Silicone Cups or 2 cheesecakes using Large Silicone Cup.

Ingredients:

- 5 Double Stuf Oreo® cookies (see note)
- 8 oz cream cheese, at room temperature
- ¼ cup sugar
- 2 tbsp sour cream
- 1 large egg
- ¼ tsp vanilla extract

Directions:

1. Add one small Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. To make the crust, whirl the Oreo® cookies in a food processor until they are fine crumbs that cling together when pressed between your fingers. Set aside. Wipe out the food processor bowl.

4. To make the filling, in the food processor, whirl the cream cheese, sugar, and sour cream until blended. Add the egg and vanilla and whirl until the filling is smoothly blended.
5. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
6. Measure about 1 tablespoon of crumbs, press until they cling together then place onto the top of filled cup. Repeat to fully cover cream cheese mixture in all the cups.
7. Cut foil into 4x4" pieces, coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck it tightly around the sides.
8. Plug in the Deluxe Egg Bite Maker and cook the cheesecake bites for 12 minutes.
9. Remove the foil and let the cheesecake bites sit for 5 minutes. Run a thin knife around inside cups then unmold (use a butter knife or a plastic knife so as not to damage the Silicone Cups). Cool cheesecake bites for 15 minutes. Refrigerate for 30 minutes to firm cheesecake bites.

Note: If using regular Oreo® cookies, use 6 cookies and add 1 to 2 tablespoons melted unsalted butter, enough for the crumbs to cling together when pressed between your fingers.

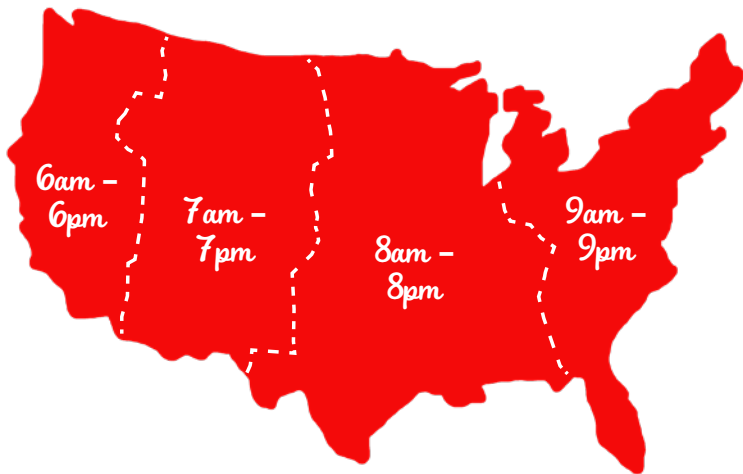


CUSTOMER SUPPORT

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Deluxe Egg Bite Maker 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

Model: DBBM450
Voltage: 120V ~ 60Hz
Power Rating: 420W
Stock#: DBBM450_20220815_v6



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