

### **User Manual of Product 1:**

DASH Mini Rice Cooker Steamer with Removable Nonstick Pot, Keep Warm Function & Recipe Guide, Half Quart, for Soups, Stews, Grains & Oatmeal - Red

### **User Manual of Product 2:**

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



*recipes  
inside!*



#DRCM200

# MINI RICE COOKER

Instruction Manual | Recipe Guide







# MINI RICE COOKER

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*the dash team!*

## IMPORTANT SAFEGUARDS

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

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Make sure the appliance is cleaned thoroughly before using.
- Make sure that the Rice Cooker and power cord are completely dry before each use.
- Unplug the appliance when not in use and prior to cleaning. Allow to cool before putting on or taking off parts.
- 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.
- Only use the appliance on a stable, dry surface.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids. Do not pour liquid into the body of the device.
- Never leave appliance unattended when in use.
- Take special care when removing the Lid as escaping steam may cause personal injury.
- **WARNING: Hot steam!** Never place your hands or arms over the Steam Vent while the appliance is in use.
- Do not touch hot surfaces with bare hands. Use handles or knobs. Use pot holders when removing the lid or handling the Rice Cooker.
- To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
- Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Rice Cooker (see the Cleaning & Maintenance section in this manual).
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If damaged, return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Always be sure to unplug the appliance from outlet and allow to cool completely prior to assembly, disassembly, cleaning, and storage.
- Never use abrasive cleaning agents

to clean the Pot as this may damage the nonstick surface.

- Do not use appliance outdoors or for commercial purposes.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are operating your Rice Cooker.
- 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.
- 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Extension cords are not recommended for use with this appliance. If an extension cord must be used, make sure the electrical rating of the wire is compatible with the Rice Cooker.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 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, turn any control to "off", then remove plug from wall outlet.
- StoreBound shall not accept liability for damages caused by improper use of the appliance. Improper use of the Rice Cooker can result in property damage or even in personal injury.
- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.
- This appliance has a polarized plug (one blade is wider than the other).

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## IMPORTANT SAFEGUARDS

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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 (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The 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; and 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

## HOUSEHOLD USE ONLY

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# VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI.

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

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages 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 pas l'utiliser à l'extérieur.
- Laissez refroidir avant d'ajouter ou de retirer des pièces.
- Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- 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 9h à 21h HNE du lundi au vendredi, ou par courriel à l'adresse [support@bydash.com](mailto:support@bydash.com).
- Évitez de placer l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- 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 toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- 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 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.
- StoreBound ne peut être tenu responsable de tout dommage résultant d'un usage abusif de l'appareil.

## CONSIGNES DE SÉCURITÉ IMPORTANTES

- Une utilisation inappropriée de l'appareil peut endommager l'appareil ou même causer une blessure.
- 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, inversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié.
- N'essayez pas d'altérer la fiche de quelque façon que ce soit. Un cordon d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de trébuchement. Une rallonge peut être utilisée avec prudence. En cas d'utilisation d'une rallonge, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que la puissance électrique de l'appareil. La rallonge doit être placée de telle sorte qu'elle ne soit pas étalée sur le comptoir ou la table, où elle pourrait être tirée par un enfant ou causer un trébuchement.
- Assurez-vous que le multicuiseur et le cordon d'alimentation sont complètement secs avant chaque utilisation.
- Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale.
- Placez le couvercle de façon à ce que l'évent à vapeur soit loin de vous. Soulevez et retirez délicatement le couvercle afin d'éviter tout risque de brûlures causées par la vapeur s'en échappant.
- ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
- Orientez toujours l'évent à vapeur du couvercle éloigné de vous afin d'éviter les brûlures causées par la vapeur s'en échappant.
- Ne touchez pas les surfaces chaudes. Utilisez des gants de cuisine pour retirer le couvercle ou la cuve de cuisson. Soulevez et retirez délicatement le couvercle en l'éloignant de vous pour éviter les brûlures causées par la vapeur s'en échappant.
- La température des surfaces accessibles est élevée lorsque l'appareil fonctionne et le restera pendant un certain temps après l'utilisation.
- N'utilisez pas de produits chimiques, laine d'acier, tampons à récurer métalliques ou produits abrasifs pour nettoyer le boîtier ou la cuve

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## CONSIGNES DE SÉCURITÉ IMPORTANTES

de cuisson du multicuiseur, car ils peuvent endommager le boîtier ou le revêtement de la cuve de cuisson.

- Ne laissez pas la Pagaie de Mélange ou le Scoop pour Mesurer dans le Pot Amovible lorsque vous utilisez votre multicuiseur.
- Si nécessaire, un cordon d'alimentation détachable ou une corde de rallonge (aucun d'eux n'étant fourni par Breville) peuvent être utilisés avec cet appareil, mais le consommateur doit s'assurer de les utiliser avec précaution. Si vous utilisez un cordon d'alimentation détachable ou une corde de rallonge: (1) le cordon d'alimentation détachable ou corde de rallonge doit être muni d'une fiche reliée à la terre à 3 broches; (2) la puissance électrique du cordon d'alimentation détachable ou corde de rallonge doit être au moins équivalente à la puissance électrique de l'appareil; (3) le cordon ne doit pas pendre d'un comptoir ou d'une table où de jeunes enfants pourraient s'y suspendre ou trébucher.

**USAGE DOMESTIQUE UNIQUEMENT**  
**VEUILLEZ LIRE ET CONSERVER**  
**CEMODE D'EMPLOI.**

## PARTS & FEATURES





## SETTING UP YOUR RICE COOKER

Clean the Rice Cooker and all of its components prior to assembly and use.

### **BEFORE FIRST USE**

- Remove all packaging material and stickers before using your Rice Cooker.
- Gently wipe down all parts. Do not submerge the Body or Power Cord in water or other liquids.
- Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as they may damage the nonstick surface.
- Assemble the Rice Cooker by placing the Removable Pot inside the Body and cover with Lid.

## USING YOUR RICE COOKER

1. Remove the Pot from the Body.
2. Fill the Removable Pot with your ingredients.

**NOTE:** If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if you place  $\frac{1}{2}$  Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the  $\frac{1}{2}$  line with water. Depending on your preference, you may need to adjust the amount of water to achieve the desired consistency.

3. Place the Removable Pot into the Body and cover with the Lid.
4. Plug the Rice Cooker into an outlet. The Warm Indicator Light will turn on automatically. To begin cooking your food, press down the Cooking Switch. The Cook Light Indicator will turn on.
5. When the Cooking Switch turns off, check to see if your food is done. Once the Cooking Switch turns off, the Warm Indicator Light will automatically turn on and will stay on indefinitely to warm your food until you unplug the Rice Cooker. When your food is done, use the Mixing Paddle or other non-metal utensils to serve.

**NOTE:** Use caution. Appliance is hot.

## USING YOUR RICE COOKER

### GRAIN COOKING CHART

In the following chart, we have listed several types of grains along with their ideal water to grain ratio. Measurements are based on a standard measuring cup, not the included Measuring Scoop.

GRAIN	DRY GRAIN	WATER
White Rice	1 cup	1¼ cups
Long Grain Brown Rice	1 cup	1½ cups
Short Grain Brown Rice	¾ cup	1½ cups
Quinoa	¾ cup	1½ cups water or broth
Sushi Rice	½ cup	¾ cup
Barley	½ cup	1½ cups
Oats (steel cut)	¾ cup	2 cups
Oats (rolled)	¾ cup	1¼ cups

**WARNING:** Do not submerge Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep your Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

- Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.
- Remove the Pot and wash in warm, soapy water. Never use abrasive or harsh cleaning products as they may damage the nonstick surface. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.
- Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.
- Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.
- Dry all parts before storing in a cool, dry location.



# RECIPE GUIDE



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# CHICKEN NOODLE SOUP

## *Ingredients:*

1 tsp olive oil

¼ onion, finely chopped

¼ carrot, sliced

1 tsp garlic, minced

½ boneless chicken breast,  
diced in ½" cubes

1½ cups chicken broth

2 tsp parsley, finely chopped

¼ cup spiral pasta

salt and pepper, to taste

## *Directions:*

1. Pour the olive oil into the Rice Cooker and add onion, carrot, garlic, and cook with the Lid on for a few minutes.
2. Remove Lid and add the pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. After 5 minutes, remove the Lid and stir.
3. You may need to switch the cooker on for an additional cooking cycle. Re-cover and cook until the pasta is tender.





# CILANTRO LIME RICE

## *Ingredients:*

1 tsp olive oil  
¼ cup chopped onion  
1 clove garlic,  
finely chopped  
¾ cup long grain jasmine rice

1¼ cup water  
⅛ tsp sea salt  
1 tbsp freshly squeezed  
lime juice  
⅛ cup cilantro, chopped

## *Directions:*

1. Add olive oil and chopped onion to Rice Cooker then switch on. When onion begins to soften, add the garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.
2. Stir in lime juice and cilantro and serve immediately.



# PINEAPPLE FRIED RICE

## *Ingredients:*

¼ cup pineapple, diced  
½ cup frozen peas, carrots  
¼ cup onion, diced  
2 tbsp olive oil, divided  
2 tsp sesame oil, divided  
½ tsp ginger powder

¼ cup green onion, sliced  
¾ cup short grain  
brown rice  
1½ cups chicken broth  
1 egg, scrambled

## *Directions:*

1. Cook brown rice in the Rice Cooker with the chicken broth. While the rice is cooking, sauté the peas, carrots, and onion on the stovetop with 1 tbsp olive oil and 1 tsp sesame oil until onions are translucent.
2. Add pineapple, egg, and green onion. Set ingredients aside. When the rice is finished cooking, heat the remaining tbsp of olive oil and 1 tsp of sesame oil in a pan and add the rice.
3. Stir for about 1 minute before adding other ingredients. Cook for 2-3 minutes and serve immediately.



# MACARONI & CHEESE WITH BROCCOLI

## *Ingredients:*

1 cup uncooked macaroni pasta

¾ cup chicken stock

¼ tsp salt

¼ cup milk

½ cup cheddar cheese, shredded

¼ cup part skim mozzarella cheese

½ tbsp butter

½ cup cooked broccoli florets (optional)

salt and pepper, to taste

## *Directions:*

1. Put the pasta, chicken stock, milk, and salt in the Rice Cooker and stir. Cover with Lid and turn on the Rice Cooker.
2. Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add the cheese, butter, and stir well.
3. Close the Lid and cook until the cycle is complete. Add broccoli florets.





# QUINOA TACO BOWL

## *Ingredients:*

¾ cup quinoa

½ cup canned black beans

1½ cups chicken or vegetable broth

¼ cup pico de gallo or salsa

½ sliced avocado

¼ cup shredded cheese

¼ cup corn

½ tbsp taco seasoning (cayenne,  
cumin, coriander, paprika)

sour cream, optional

½ lime, juiced

⅛ tsp sea salt

## *Directions:*

1. Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning mix, lime, and sea salt.
2. Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.





# THAI COCONUT RICE

## *Ingredients:*

- ¼ tsp coconut oil
- ¾ cup jasmine rice
- ½ cup coconut cream
- 1 cup water
- ¼ tsp sea salt

## *Directions:*

1. Coat the inside of the Rice Cooker with coconut oil and add the rice, water, and coconut milk to the Rice Cooker.
2. Cover and turn the Rice Cooker on.



# RICE PUDDING

## *Ingredients:*

½ cup of white rice

1⅓ cups of skim milk

½ cup of skim milk

¼ cup coconut or cane sugar

1 tsp cinnamon

¼ tsp nutmeg

½ tsp pure vanilla extract

## *Directions:*

1. Add the rice, 1⅓ cups of skim milk, sugar and vanilla to the Rice Cooker. Cook for one cycle (roughly 30 minutes or until the rice is fully cooked), stirring occasionally.

**NOTE:** Milk may bubble up around the Lid. Please use caution. If milk bubbles up around the Lid, remove the Lid, while using an oven mitt, and stir. Once the milk settles, recover the Rice Cooker. Repeat if this happens again.

2. When the Rice Cooker finishes cooking the rice, stir in the cinnamon, nutmeg and remaining ½ cup of skim milk. Cover with Lid and let cool before serving.



# TURKEY CHILI

## Ingredients:

8 oz ground turkey

2 tbsp olive oil

½ (15 oz) can black beans

½ (15 oz) can kidney beans

1 tbsp chili powder

1 tbsp tomato paste

½ cup canned diced tomatoes

3 tbsp chili seasoning

salt and pepper, to taste

*sour cream, (optional)*

½ lime, juiced

⅛ tsp sea salt

## Directions:

1. Place raw ground turkey in Rice Cooker with the olive oil, turn on and let it run until fully cooked stirring occasionally. Once fully cooked through, drain excess fat.
2. Add beans, diced tomatoes, tomato paste, and stir. Add in all seasonings and let simmer for another full cycle in the Rice Cooker.





# THAI RED CURRY CHICKEN

## *Ingredients:*

1½ cups coconut milk  
2 tbsp Thai red curry paste  
1 tsp ginger, minced  
1 clove garlic, minced  
½ cup snow peas, rinsed  
½ yellow onion, sliced

½ cup bamboo shoots  
¼ cup red bell pepper, chopped  
soy sauce, to taste  
½ chicken breast, cut into ½" pieces

## *Directions:*

1. In a bowl, mix the curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce and stir to combine.
2. Season to taste with soy sauce and then add chicken. Cover the Rice Cooker and switch on. After 20 minutes, carefully remove the Lid and stir.
3. Re-cover and cook for 10 more minutes.





# DUTCH BABY

## *Ingredients:*

¾ cup whole milk or non-dairy milk

½ cup all purpose flour

3 large eggs

¼ tsp salt

¼ tsp vanilla extract

¼ cup cane sugar

Powdered sugar (optional)

2 lemon wedges (optional)

## *Directions:*

1. Combine all ingredients except powdered sugar and lemon in blender and blend until smooth.
2. Spoon approximately ½ cup per Rice Cooker.
3. Cover and cook 2 cycles. Serve with powdered sugar and lemon wedges, if desired.





# HERBED POLENTA

## *Ingredients:*

½ cup dry polenta

1 cup low-sodium chicken or vegetable stock

½ tsp kosher salt

¼ tsp garlic powder

¼ tsp black pepper

½ tsp dried rosemary

½ tsp dried thyme

½ tsp dried parsley

## *Directions:*

1. Combine all ingredients in the Rice Cooker and stir. Cook 1 cycle.



# GERMAN POTATO SALAD

## *Ingredients:*

½ cup Yukon potatoes, chopped  
½ cup low-sodium chicken or vegetable stock

### *Bacon & Dressing*

4 slices bacon or turkey bacon, chopped  
¼ cup apple cider vinegar

¼ cup drained potato liquid (from potatoes)

2 tsp maple syrup

½ cup yellow onion, diced

¼ tsp ground black pepper

1 tbsp parsley, chopped

1 wedge lemon (optional)

## *Directions:*

1. Combine potatoes and stock in Rice Cooker. Cook 25-30 minutes, until potatoes are fork-tender. Drain and reserve drained liquid.
2. Add bacon to medium sauté pan over low heat. Render 5-7 minutes, until well-browned. Drain bacon on paper towels. Add onion and let sauté on low-medium heat until translucent, 3-5 minutes.
3. Add apple cider vinegar, drained potato liquid, maple syrup, and black pepper. Cook another 5-10 minutes over low-medium heat until mixture has thickened and is bubbling. Add potatoes and cook 1-2 minutes to warm up potatoes. Remove from heat and toss with chopped bacon, parsley, and juice of 1 lemon wedge, if desired.



# BANANA BREAD

## *Ingredients:*

- |  |                            |
|--|----------------------------|
| 2 medium bananas, very ripe, peeled            | ½ tsp kosher salt          |
| 1 large egg                                    | 1 tsp baking powder        |
| ⅔ cup cane sugar                               | 2 tsp rum (optional)       |
| ¼ cup ricotta cheese                           | 1 ½ cups all-purpose flour |
| 1 tbsp coconut oil                             | 2 tbsp maple syrup         |
| ¼ cup walnuts or pecans,<br>chopped (optional) | 1 medium banana, sliced    |
| 1 tsp vanilla extract                          |                            |

## *Directions:*

1. Place bananas in medium bowl and mash thoroughly with spatula. Add egg and continue to mash. Add sugar, ricotta, and oil and stir to combine. Add oil, walnuts, vanilla extract, salt, baking powder, rum, and flour to bowl and mix thoroughly.
2. Pour approximately 1 cup of mixture into Rice Cooker. Cook 1 cycle. Carefully invert onto clean plate. Transfer cake back into Rice Cooker, with the previous top side now facing down. Cook 1 cycle. Remove from Rice Cooker and garnish with sliced bananas and maple syrup, if desired.



# GIANT FLUFFY PANCAKE

## *Ingredients:*

- 1 cup pancake mix
- 1 cup water, milk, or non-dairy milk
- 1 tbsp canola or coconut oil
- maple syrup (optional)
- mixed berries (optional)

## *Directions:*

1. Combine pancake mix, water or milk, and oil in a small bowl. Whisk together thoroughly to incorporate.
2. Pour half of mixture into the Rice Cooker. Cook for 2 cycles.
3. Once finished, invert pancake onto plate and serve with maple syrup and berries, if desired. For the second pancake, repeat the process with the other half of the mixture. Makes 2 pancakes.

## 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](http://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](mailto: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](mailto: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 Mini Rice 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 200W

Stock#: DRCM200\_20210318\_V17



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



*recipes  
inside!*

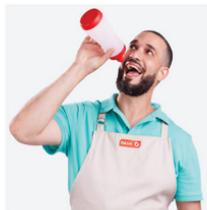


#DEC005

# RAPID EGG COOKER

Instruction Manual | Recipe Guide





# RAPID EGG COOKER

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- 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!*



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

# 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.

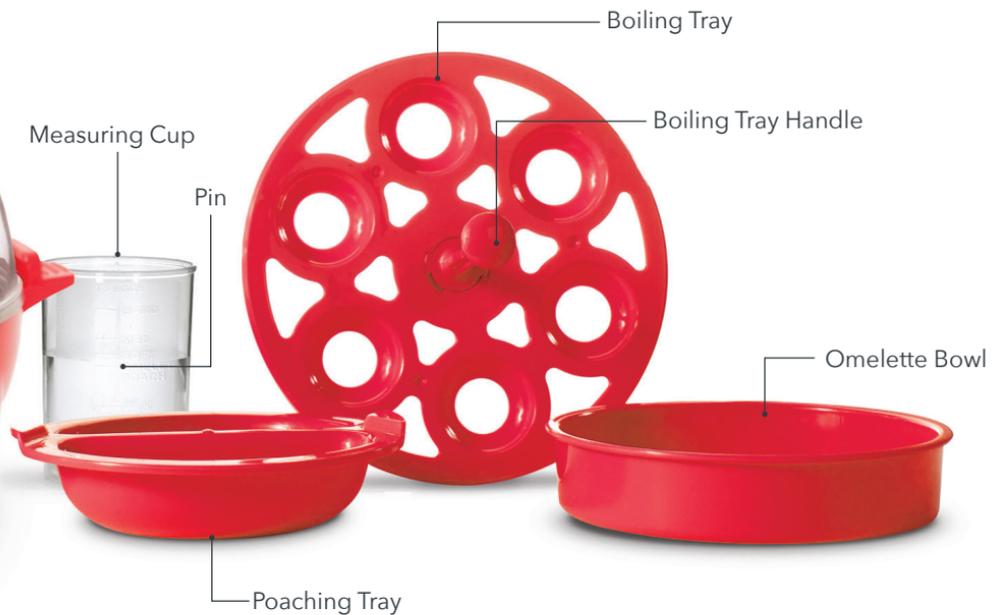
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur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

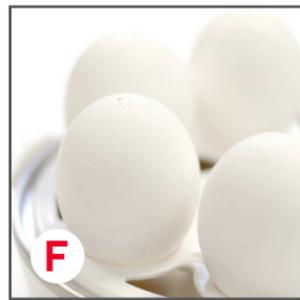
This Rapid Egg Cooker is equipped with a precision thermal sensor and will turn off automatically when the water has fully evaporated from the Heating Plate and when the buzzer sounds.



**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.



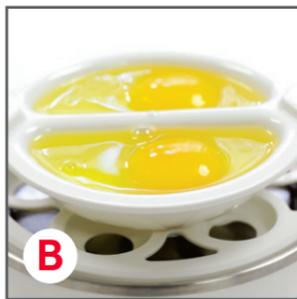
**WARNING:** Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.

- 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

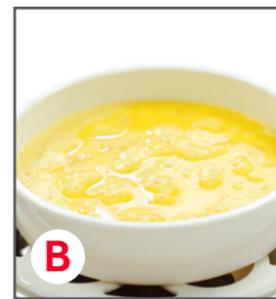


- 1 Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking. Pour the water into the Heating Plate (**photo A**). Place the Boiling Tray on top of the Heating Plate.
- 2 Use cooking spray to lightly grease the Poaching Tray. Always place the Omelette Bowl or Poaching Tray 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"> <li>1. Ensure that the power cord is plugged into the power outlet.</li> <li>2. Check to make sure the power outlet is operating correctly.</li> <li>3. Press the Power Button (located on the front of your Rapid Egg Cooker).</li> <li>4. Determine if a power failure has occurred in your home, apartment, or building.</li> </ol>
 The eggs are over or under cooked.	<ol style="list-style-type: none"> <li>1. Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs.</li> <li>2. Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs.</li> <li>3. If the eggs are overcooked, make sure to remove the eggs from the Rapid Egg Cooker immediately after the buzzer sounds.</li> <li>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.</li> </ol>



# RECIPE GUIDE



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## 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

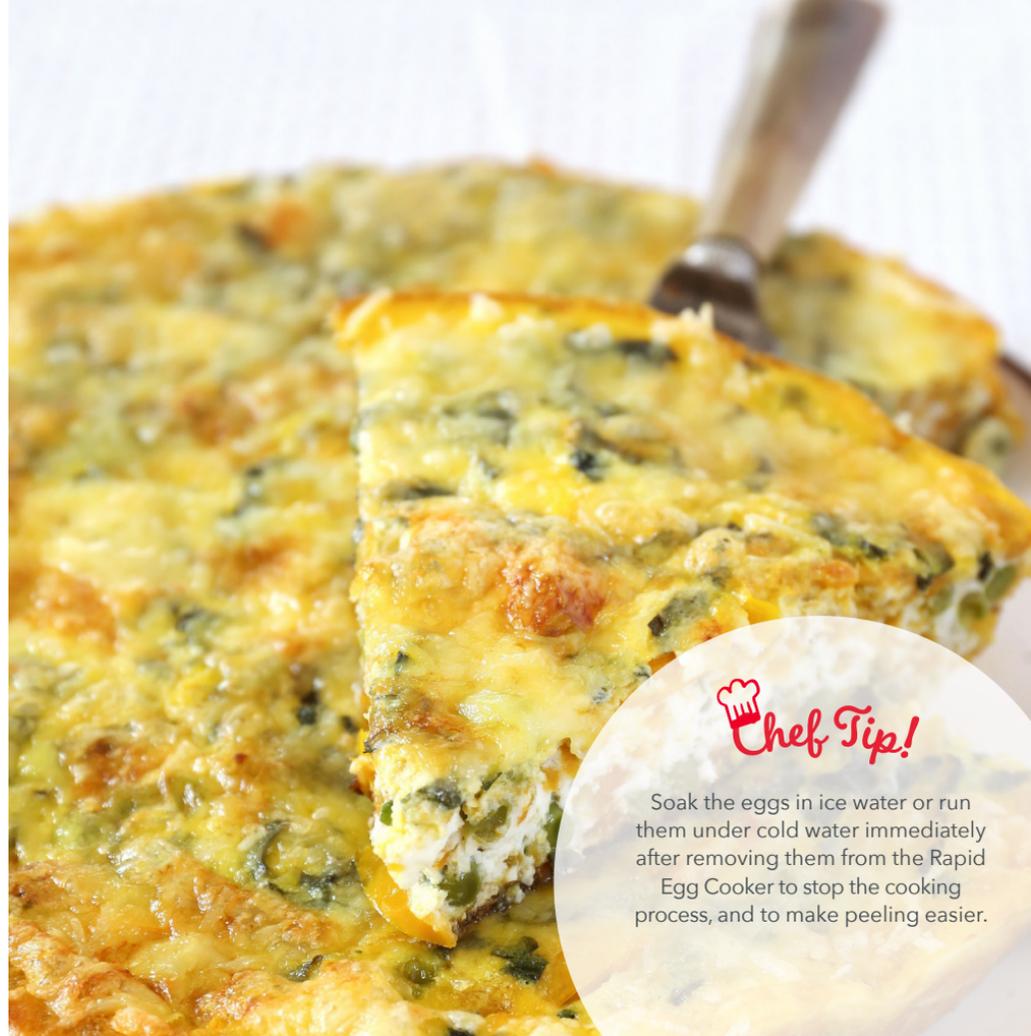
## *Ingredients:*

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.



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](http://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](mailto: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](mailto: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.



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