



*recipes
inside!*



#DBWM600

FLIP BELGIAN WAFFLE MAKER

Instruction Manual | Recipe Guide





FLIP BELGIAN WAFFLE MAKER



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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 be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- **WARNING: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.**
- **DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.**
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.
- The Flip Belgian Waffle Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Waffle Maker and its nonstick Cooking Surface.
- 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.
- **DO NOT use the Waffle Maker near water or other liquids, with wet hands, or while standing on a wet surface.**
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 6AM - 6PM PST Monday - Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible

- for their safety.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow the Waffle Maker to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Waffle Maker can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.

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

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

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

- Lisez toutes les instructions.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- **AVERTISSEMENT:** Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le gaufrier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le gaufrier et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le gaufrier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 6 à 18 heures, du lundi au vendredi, ou par courriel à support@bydash.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- Cet appareil n'est pas prévu pour être utilisé par des personnes (enfants compris) ayant des capacités physiques, sensorielles

ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'elles ne soient supervisées et instruites sur l'utilisation de cet appareil par une personne responsable de leur sécurité.

- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Faites attention lorsque vous déplacez un appareil contenant des huiles chaudes ou d'autres liquides chauds.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Laissez le gaufrier refroidir complètement avant tout déplacement, nettoyage ou entreposage.
- Une attention particulière doit être apportée quand l'appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage.
- StoreBound n'est nullement

responsable des dommages causés par une mauvaise utilisation de l'appareil.

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

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

PARTS & FEATURES



USING YOUR WAFFLE MAKER

Before first use, remove all packaging material and thoroughly clean your Flip Belgian Waffle Maker.



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



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

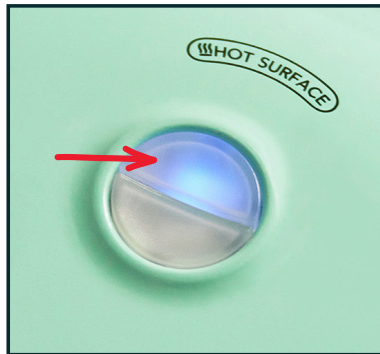


Always lift and lower the Cover by the Handle. Lift from the side.

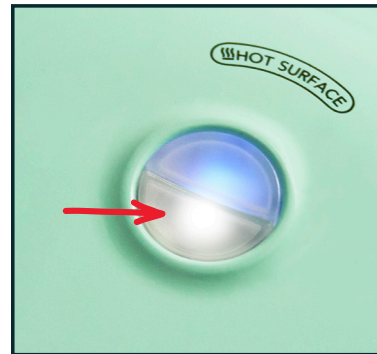
WARNING: Do not leave the Waffle Maker perpendicular to the base during cooking. The Waffle Maker must remain parallel with the Base or batter will leak.



- 1 Place the appliance on a stable and dry surface. Remove the Drip Tray from Storage and slide it into the grooves on the bottom of the Waffle Maker.



- 2 Plug the cord into a power outlet. The blue half of the Indicator Light will illuminate, signaling that the Waffle Maker is turned on and heating up.



- 3 Once the Cooking Surface reaches the optimal cooking temperature, the white half of the Indicator Light will turn on. Now, you're ready to get cooking!



- 4 "Carefully lift the Cover by the Handle and use a non-aerosol oil sprayer or silicone basting brush to apply oil to the cooking surface.

TIP: Some aerosol cooking sprays contain additives that can cause nonstick surfaces to become sticky and hard to clean over time."



- 5** Place or pour batter onto the Cooking Surface and close the Cover.

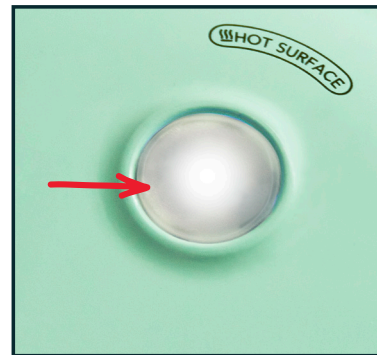
For best results, use 1 cup of batter, or approximately 1/4 cup of batter per section of the Waffle Maker.



- 6** Use the Handle to flip the waffle maker.

NOTE: Do not leave the Waffle Maker perpendicular to the base during cooking. The Waffle Maker must remain parallel with the Base or batter will leak.

NOTE: Do not lock the Handle while cooking.



- 7** When the waffle has finished cooking, the white Indicator Light will turn on.



- 8** Flip the Waffle Maker back over and carefully remove the waffle from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil.



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



- 9 When you have finished cooking, unplug your Waffle Maker and allow it to cool before moving or cleaning.

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

- Unplug your Waffle Maker and allow it to cool completely before moving, cleaning or storing.
- Do not submerge appliance in water or any other liquid and do not place it under running water.
- Using a damp, soapy cloth, wipe down the Cooking Surface, Cover, Handle and Base as needed. Thoroughly rinse the cloth and wipe again.
- If there is food burned onto the Cooking Surface, pour on a little cooking oil and let sit for 5 to 10 minutes. Scrub the Cooking Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Waffle Maker and its nonstick Cooking Surface.
- The Drip Tray is dishwasher safe and can also be washed in warm, soapy water.

CLEANING & MAINTENANCE

- To compactly store your Waffle Maker, rotate the handle so that the Waffle Maker is turned on its side, fold the Locking Handle inward, and wrap the cord in the Cord Storage.



NOTE: the Waffle Maker has a flat bottom that allows it to be stored vertically, giving you more storage options.



TROUBLESHOOTING

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

ISSUE	SOLUTION
There is no On/Off Button. How do I turn the Waffle Maker off and on?	To turn on, simply plug in the power cord. The blue half of the Indicator Light illuminates to show that your Waffle Maker is on. When you're done cooking, simply unplug the Waffle Maker to turn it off.
How do I know when the Waffle Maker is heated and ready to use?	When the Waffle Maker reaches the optimal temperature, the white half of the Indicator Light illuminates. That means you're ready to get cooking!
When using my Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your Waffle Maker, always lift and lower the Cover by the Handle. To prevent personal injury, DO NOT lift so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.

TROUBLESHOOTING

ISSUE	SOLUTION
After using my Waffle Maker a few times, food is starting to stick to the surface. What is happening?	There is probably a build-up of burnt food residue on the Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully. Pour on a little cooking oil and let sit for 5-10 minutes. Scrub Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
The Indicator Lights will not turn on and the Cooking Surface is failing to heat.	<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. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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CLASSIC WAFFLES

Yield: 8-10 waffles

Ingredients:

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

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. Whisk the egg, milk, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Waffle Maker with butter or coat with a light coat of cooking spray. Pour 1 cup of batter into the Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.



For best results,
pour 1 cup of
batter into the
center of the
Cooking Surface.





CHOCOLATE WAFFLES

Yield: 8-10 waffles

Ingredients:

¾ cup all-purpose flour
2 tbsp sugar
¼ cup unsweetened
cocoa powder
2 tbsp melted butter

1 cup buttermilk
½ tsp baking powder
¼ tsp baking soda
1 large egg
½ cup chocolate chips

Directions:

1. In a medium bowl, sift together the flour, sugar, cocoa powder, baking powder, and baking soda.
2. Whisk the egg, butter, and buttermilk in a separate bowl. Mix the wet ingredients with the dry. Gently fold in the chocolate chips.
3. Spray or grease the Waffle Maker with oil. Pour 1 cup of the batter into the Waffle Maker and cook until crispy. Repeat until all of the batter is used.
4. Serve the waffles with vanilla ice cream, strawberries, and powdered sugar.





WAFFLE BISCUIT PIZZA

Yield: 10-12 waffles

Ingredients:

2 cups all-purpose flour
1 tbsp baking powder
¾ cup milk

½ tsp salt
½ cup cold butter, cut into
small chunks

pepperoni and shredded
mozzarella cheese (or
preferred fillings)

Directions:

1. Sift together the flour, baking powder, and salt. Add the butter and use a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.
2. Stir in the milk.
3. Roll your dough out on a floured surface so that it is ½ inch thick. Cut out as many 3 inch circles as possible. Alternatively, you can use premade biscuit dough instead of making dough from scratch. Slice each premade biscuit in half so that they are about ½ thick and then proceed with directions.
4. Cut dough circles horizontally just enough so that you can stuff the biscuit with the pepperoni and mozzarella. After you have put in your fillings, seal the biscuit by pinching the edges of the dough. Cook them in the Waffle Maker until golden and crispy. Serve with a side of marinara sauce for dipping.



CINNAMON ROLL WAFFLES

Yield: 8-10 waffles

Ingredients:

Classic Waffle Recipe Ingredients

1¼ tsp cinnamon
½ tsp vanilla extract

Cream Cheese Icing

2 tbsp butter, melted
2 tbsp cream cheese, softened
½ cup powdered sugar
¼ tsp vanilla extract
2-3 tbsp milk

Directions:

1. Make the Classic Waffles batter. Stir in the cinnamon and ½ teaspoon of vanilla extract. Pour 1 cup of the batter into the Waffle Maker and cook until golden brown. Repeat with the remaining batter.
2. In a medium bowl, mix the butter and cream cheese until well-combined. Stir in the powdered sugar, vanilla extract, and milk.
3. Drizzle the icing over the waffles and serve warm.





BUTTERMILK FRIED CHICKEN & WAFFLES

Yield: 8-10 waffles

Ingredients:

Waffle Ingredients

1 cup all-purpose flour
1 tbsp sugar
1 tsp baking powder
½ tsp baking soda
1 cup buttermilk
2 tbsp unsalted butter, melted
1 tsp vanilla extract

1 egg

½ tsp salt

Chicken Ingredients

1 lb boneless chicken breasts, sliced into tenders
½ cup and 3 tbsp buttermilk, divided

¾ cup all-purpose flour

½ tsp black pepper

½ tsp garlic powder

½ tsp paprika

1 tsp baking powder

2 cups vegetable oil, for cooking

1 tsp salt

Directions:

1. Make the breading by sifting together the flour, salt, pepper, garlic powder, paprika, and baking powder in a shallow dish. Stir in 3 tbsp of buttermilk. Pour ½ cup of buttermilk in a separate shallow dish.
2. Dip the chicken tenders first in the buttermilk and then in the breading. Place on a baking sheet lined with aluminum foil.

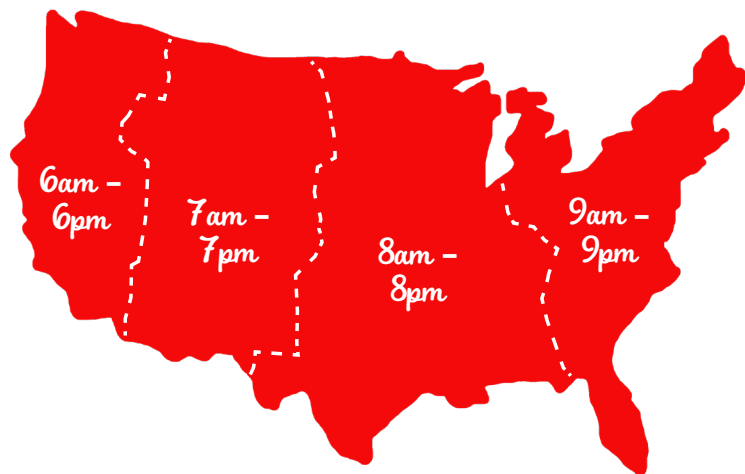
3. Pour ¾ inches of vegetable oil in a high-sided pot and heat on high until the oil shimmers. Use tongs to place the chicken tenders in the oil. Cook until golden brown and then flip to cook the other side. Remove chicken tenders from oil and put on a paper towel-lined plate to drain. Note: Be careful when placing chicken tenders in the hot oil. Use the tongs, add them gently one at a time.
4. In a medium bowl, sift together flour, sugar, baking powder, baking soda, and salt. Whisk the egg, buttermilk, vanilla, and melted butter together in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
5. Spray or grease the Waffle Maker with oil. Pour 1 cup of the batter onto the Cooking Surface, close the cover, and cook until golden brown. Repeat until all of the batter is used. Serve with Buttermilk Fried Chicken and a drizzle of maple syrup.



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.
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 to 5PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

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

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

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

REPAIRS

DANGER! Risk of electric shock! The Dash Flip Belgian Waffle 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

Voltage 120V ~ 60Hz
Power Rating 1000W
Stock#: DBWM600_20210421_v3



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



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