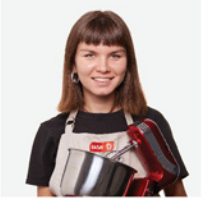
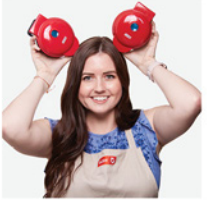
DASH

recipes inside!

#DMW005

# DELUXE
# MINI WAFFLE MAKER

Instruction Manual | Recipe Guide

# DELUXE
# MINI 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 the appliance before use.
- Never leave the 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 the appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- To prevent the risk of fire, electric shock or personal injury, do not put cord, plug or appliance in or near water or other liquids.
- The Deluxe Mini Waffle Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the appliance and its nonstick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- DO NOT use the Deluxe Mini 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 9AM – 9PM EST Monday – Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the 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 Deluxe Mini 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 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 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 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 a countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

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

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

- 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 mini gaufrier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gaufrier et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le mini 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 mini 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 mini 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 DELUXE MINI WAFFLE MAKER

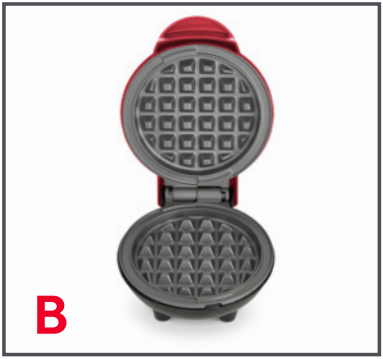
Before first use, remove all packaging materials and thoroughly clean your Deluxe Mini Waffle Maker.

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

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

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

# USING YOUR DELUXE MINI WAFFLE MAKER




**1** Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate **(photo A)**, signaling that the Deluxe Mini Waffle Maker is heating up.

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

**3** Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray **(photo C)**.

**4** Place or pour batter onto the Cooking Surface **(photo D)** and close the Cover.

**5** Once waffle is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil **(photo E)**.

**6** When you have finished cooking, unplug your Deluxe Mini Waffle Maker and allow it to cool before moving or cleaning **(photo F)**.

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

# CLEANING & MAINTENANCE

Unplug and allow the appliance to cool completely before moving, cleaning or storing.

Thoroughly clean the Deluxe Mini Waffle Maker after each use to prevent the build-up of food or oil.

- **DO NOT** submerge the appliance under running water or other liquids.
- Use a damp, soapy cloth to wipe down the Cover. Thoroughly rinse the cloth and wipe again.
- Never use abrasive cleaning agents to clean your appliance as this may damage Deluxe Mini Waffle Maker and its nonstick Cooking Surface.
- Use the Cleaning Brush, wet or dry, to gently scrub the Cooking Surface **(photo A)**. Use the chisel end of the Brush to dislodge food in the grooves of the Cooking Surface **(photo B)**. Then use a damp, soapy cloth to wipe down the Cooking Surface. 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, then scrub the Cooking Surface with the Cleaning Brush. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
- Thoroughly dry the Deluxe Mini Waffle Maker before storing. Use the Cord Wrap on the base for compact storage **(photo C)**.

A

B

C

# 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 |
|---|---|
| The light on the Deluxe Mini Waffle Maker keeps shutting off. | This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off. |
| How do I know when the Deluxe Mini Waffle Maker is heated and ready to use? | When the Deluxe Mini Waffle Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking! |
| There is no On/Off Button. How do I turn the Deluxe Mini Waffle Maker off and on? | To turn on, simply plug in the power cord. When you're done cooking, turn off the Deluxe Mini Maker Waffle by unplugging it. |

| ISSUE | SOLUTION |
|---|---|
| When using my Deluxe Mini Waffle Maker, the Cover gets very hot. Is this normal? | Yes, this is completely normal. When using your Deluxe Mini Waffle Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side. |
| After using my Deluxe Mini 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 the Cooking Surface with the Cleaning Brush to dislodge food. Use a damp, soapy cloth to wipe down the 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 Light will not turn on and the Cooking Surface is failing to heat. | 1. Ensure that the power cord is plugged into the power outlet.<br>2. Check to make sure the power outlet is operating correctly.<br>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 all-purpose flour

1 tbsp sugar

2 tsp baking powder

¼ tsp salt

1 egg

1 cup milk

2 tbsp vegetable oil or butter, melted

## Directions:

1. In a medium bowl, sift the flour, sugar, baking powder and salt.
2. Whisk the egg, milk and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
3. Grease the Deluxe Mini Waffle Maker with butter or spray with a light coat of cooking oil. Pour 3.5 tbsp of batter into the Deluxe Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
4. Serve with a drizzle of maple syrup and fresh berries, if desired.

# SCALLION **WAFFLES**

**Yield: 8-10 waffles**

## Ingredients:

⅓ cup sesame seeds
1 large egg
¼ cup vegetable oil
¾ cup whole milk
1 tsp sesame oil
½ tsp salt
¼ tsp sugar
1 cup all-purpose flour
½ tbsp baking powder
⅛ tsp five-spice powder
⅛ tsp Sichuan pepper powder
⅛ tsp fresh ground white pepper
1 cup scallions, finely chopped
4 cloves garlic, minced

## Directions:

1. Toast the sesame seeds in a pan and cool completely.
2. Whisk together egg and oil until well combined. Mix in whole milk, sesame oil, salt, sugar, flour, baking powder, five-spice powder, Sichuan peppercorn powder and fresh ground white pepper until well combined.
3. Add scallions, garlic and toasted sesame seeds to the batter and mix until distributed evenly. Let the batter sit for 5 minutes.
4. Grease the Deluxe Mini Waffle Maker with butter or spray with a light coat of cooking oil. Pour 3.5 tbsp of batter into the Deluxe Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.

# BANANA BREAD **WAFFLES**

**Yield: 8-10 waffles**

## Ingredients:

1½ cups all-purpose flour
1 tsp baking powder
¼ tsp baking soda
¼ tsp kosher salt
2 bananas
¾ cup buttermilk
¼ cup light brown sugar
2 eggs
3 tbsp canola oil

## Directions:

1. In a medium bowl, combine flour, baking powder, baking soda and salt.
2. Peel bananas and mash with a fork or place in stand mixer, mixing with paddle attachment until no large chunks remain. Add buttermilk, brown sugar, eggs and oil. Whisk until well combined. Add dry ingredients and mix until no clumps remain.
3. Grease the Deluxe Mini Waffle Maker with butter or spray with a light coat of cooking oil. Pour 3 tbsp of batter onto your Deluxe Mini Waffle Maker and cook until golden brown on both sides.
4. Serve with additional bananas, honey and powdered sugar, if desired.

# BACON & CHEESE **WAFFLES**

**Yield: 8-10 waffles**

## Ingredients:

1 cup all-purpose flour
2 tsp baking powder
1 large egg
1 cup whole milk
2 tbsp butter, melted
½ cup grated cheese of choice
4 slices cooked bacon, crumbled

## Directions:

1. Whisk flour and baking powder together.
2. Whisk egg, milk and butter together.
3. Fold wet ingredients into dry ingredients. Fold the grated cheese and crumbled bacon into the batter.
4. Grease the Deluxe Mini Waffle Maker with butter or spray with a light coat of cooking oil. Pour 3.5 tbsp of batter onto your Deluxe Mini Waffle Maker and cook until golden brown.

# CHOCOLATE CHIP **WAFFLES**

**Yield: 8-10 waffles**

## Ingredients:

1 cup all-purpose flour
1 tbsp sugar
2 tsp baking powder
1 cup chocolate chips
¼ tsp salt
1 egg
1 cup milk
2 tbsp unsalted butter, melted

## Directions:

1. In a medium bowl, combine flour, sugar, baking powder, chocolate chips and salt.
2. Whisk together the egg, milk and butter in a separate bowl.
3. Add the wet ingredients to the dry and mix until just incorporated.
4. Grease the Deluxe Mini Waffle Maker with butter or spray with a light coat of cooking oil. Pour 3.5 tbsp of batter onto the Deluxe Mini Waffle Maker and cook until golden brown on both sides.
5. Top with maple syrup and bananas, if desired.

# MORE RECIPE IDEAS

| RECIPE IDEA | INGREDIENTS | COOKING TIME |
|---|---|---|
| **Protein Waffle** | Classic Waffle Recipe (pg 18)<br>1 scoop protein powder | 4-6 min |
| **Cornbread Waffle** | ¼ cup cornbread batter | 6-8 min |
| **Mashed Potato Bite** | 3 tbsp mashed potatoes | 5 min |
| **S'more Biscuit** | 1 refrigerated biscuit dough, sliced lengthwise<br>2 squares milk chocolate<br>5 mini marshmallows | 5-7 min |
| **Grilled Cheese** | 2 slices white or wheat bread, buttered<br>2 slices American Cheese | 5 min |
| **Chocolate Chip Cookie** | 2 tbsp cookie dough | 5-7 min |
| **Waffle Omelette** | 1 egg, beaten<br>2 tbsp chopped veggies<br>1 tbsp grated Swiss cheese | 5 min |

OVER 80

# Brilliant WAFFLE RECIPES

for your Dash Mini Waffle Maker...

available now

## in our SWEET NEW COOKBOOK

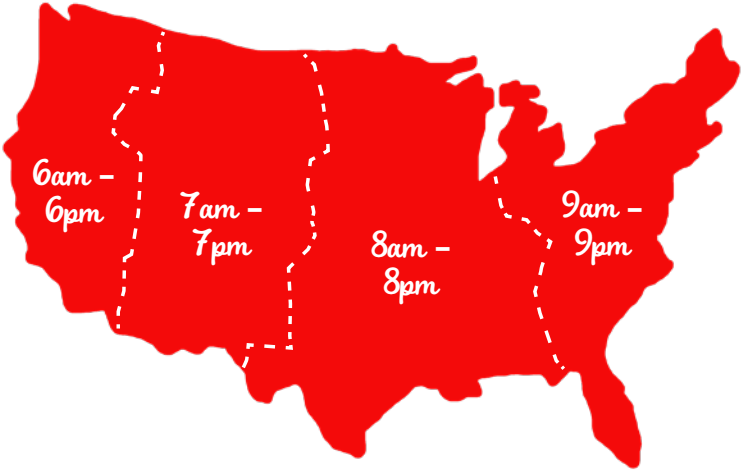
find more creative recipes at **bydash.com!**

# 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, model number, serial number 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.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

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 Deluxe Mini 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 350W
Stock#: DMW005_20211210_V1

PFOA FREE

FOOD SAFE

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

DASH®

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