



*recipes
inside!*

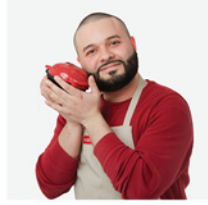


#DEC207

EXPRESS EGG COOKER



Instruction Manual | Recipe Guide



EXPRESS EGG COOKER

- Important Safeguards.....4-7
- Parts & Features.....8-9
- Using Your Express Egg Cooker 10-11
- Boiling Eggs 12-13
- Poaching Eggs..... 14
- Making Omelettes 15
- Cleaning & Maintenance 16-17
- Troubleshooting..... 19
- Recipes 21-27
- More Recipe Ideas 28-29
- Customer Support30
- Warranty.....31

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:

- Please read and save instruction and care manual.
- Read all instructions carefully.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PST Monday-Friday or by email at support@bydash.com.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. 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 use appliance for other than intended use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the power cord touch hot surfaces or hang over the edges of tables or counters.
- 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.
- 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 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.

- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.



WARNING: This product can expose you to Bisphenol A, which is known to the State of California to cause reproductive harm. For more information go to www.p65warnings.ca.gov.

eggs benedict recipe on page 24!



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, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Veuillez lire et conserver ce mode d'emploi et manuel d'entretien.
- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque.

Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.

- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à support@bydash.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles

ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une personne responsable de leur sécurité ne les supervise et ne les instruisse.

- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.

- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.

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

PARTS & FEATURES



USING YOUR EXPRESS 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 Express 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.

Soft BOILED		Medium BOILED		Hard BOILED	
1-3 eggs	10 minutes	1-3 eggs	11 minutes	1-3 eggs	13 minutes
4-7 eggs	11 minutes	4-7 eggs	13 minutes	4-7 eggs	15 minutes

If you like **medium eggs firm**: let the eggs sit covered in the Express 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 Express Egg Cooker after the buzzer sounds. Since the Egg Cooker will automatically turn itself off the above times are just estimations of how long it will take your eggs to cook. Cooking times may vary due to the size and temperature of eggs.

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

TIMER AUTO-OFF

This Express 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.

in case you lose your measuring cup!

EGG PREP MEASUREMENTS

STYLE	TBSP OF WATER
Soft Boiled	3
Medium Boiled	2
Hard Boiled	4
Omelette/Poached	2 ½



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



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

- 1** Make sure the Express 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** 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 (**photo C**).
- 4** Cover with the Lid and plug in the Express Egg Cooker. Press the Power Lever to start cooking (**photo D**). The Indicator Light will turn on.
- 5** When the eggs are finished cooking, a buzzer will sound. Lift the Power Lever 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! Exercise caution when removing the Lid as steam will escape.



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



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



- 1** Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking (**photo A**). Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.
- 2** Use cooking spray to lightly grease the Poaching Tray. Always place the 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 Express Egg Cooker. Press the Power Lever. When the buzzer sounds, your eggs will be ready to eat!



- 1** Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking (**photo A**). Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.
- 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 Egg Cooker. Press the Power Lever. When the buzzer sounds, your eggs will be ready! For a drier omelette, leave the eggs in the Egg Cooker for an extra two minutes. Remove your omelette with a spatula.

CLEANING & MAINTENANCE

CLEANING THE EXPRESS EGG COOKER

1. Before cleaning or moving the Express Egg Cooker, make sure to unplug it.
2. The Lid, Poaching Tray, Omelette Bowl, Boiling Tray and Measuring Cup are all top shelf dishwasher safe. You can also wash the Express 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 Express Egg Cooker.



CAUTION: during and after use the appliance will be hot. Do not attempt to clean your Express 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.

IMPORTANT: CLEANING THE HEATING PLATE

Your Express Egg Cooker will not rust. Over time, the Express 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.

HOMEMADE Cleaning Solution

10 parts water



1 part vinegar

SCRUB WITH A "Magic Eraser"





1. Clean the Heating Plate with a mild solution of water and vinegar (10 parts water, 1 part vinegar) from time to time.
2. Alternatively, you can gently scrub the Heating Plate in a circular motion with a "magic eraser"- type sponge and a little warm water.

TROUBLESHOOTING



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

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



*egg & cheese breakfast sandwich
on page 26!*

RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



DEVILED EGGS

Ingredients:

6 hard-boiled eggs, cooled

3 tbsp mayonnaise

1 tbsp Dijon-style mustard

¼ tsp salt

paprika, chives, plus dill to garnish

Directions:

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



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



EGGS BENEDICT

Ingredients:

For Hollandaise Sauce

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

For Eggs Benedict

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

Directions for the hollandaise sauce:

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

Directions for the eggs benedict:

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





EGG & CHEESE BREAKFAST SANDWICH

Ingredients:

- 2 egg whites and 1 whole egg
- 2 tbsp cheese
- 2 bacon strips, or 1 slice of Canadian bacon
- 1 english muffin, for serving

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 cheese over the whisked egg.
5. Cover with the Lid and turn on the Express Egg Cooker. When buzzer sounds, remove eggs immediately to prevent overcooking.
6. Place on english muffin and top with bacon to finish.



EGG SALAD

Ingredients:

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

MORE RECIPE IDEAS

RAW BROCCOLI FLORETS



1 cup

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

ASPARAGUS, HALVED



4 stalks

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

SALMON



4oz fillet

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

RAW SHRIMP



½ cup

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

DUMPLINGS



4 medium size

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

FROZEN EDAMAME



½ cup

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

FROZEN CORN



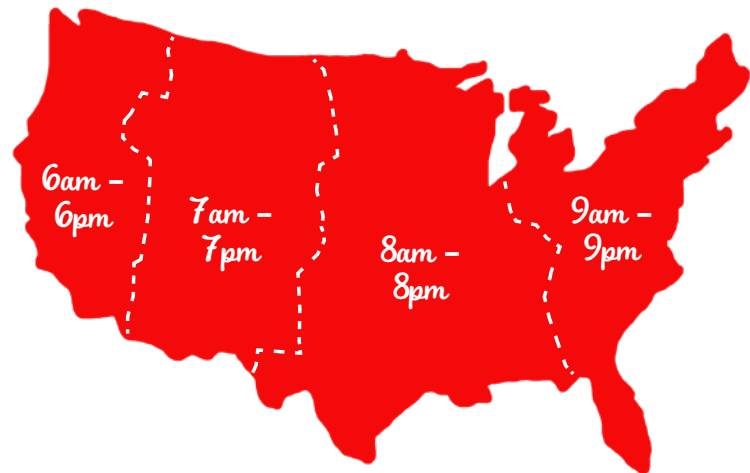
½ cup

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

FEEL GOOD GUARANTEE™

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

Our 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 - 5PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to support@bydash.com. There are no express warranties except as listed above.

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

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

REPAIRS

DANGER! Risk of electric shock! The Dash Express 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.



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

TECHNICAL SPECIFICATIONS

Model: DEC207
 Voltage: 120V ~ 60Hz
 Power Rating: 360W
 Stock#: DEC207_20210222_V10



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