



*recipes  
inside!*



#DETO200

# EXPRESS TOASTER OVEN

Instruction Manual | Recipe Guide





# EXPRESS TOASTER OVEN

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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.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the body of the Toaster Oven in water or other liquid.
- Close supervision is necessary when any appliance is used near children. The Toaster Oven is not for use by children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors. Product is designed for indoor use only.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place oven on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Let cool after using and clean the Crumb Tray regularly.
- Always attach the plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn all controls to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when removing Crumb Tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversize foods or metal utensils must not be inserted in a Toaster Oven as they may create a fire or risk of electric shock.
- A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: (that is, paper, cardboard, plastic, and like).
- Do not cover the Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
- This appliance has a polarized plug (one blade is wider than the other). 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. (for appliance provided two-wire polarized plug)

- Caution-To ensure continued protection against risk of electric shock, connect to properly grounded outlets only. (If the appliance is of the grounded type)
- Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
- Avoid contacting moving parts.
- For 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

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

- Lisez toutes les instructions.
- Ne touchez pas les surfaces chaudes. Utilisez des poignées ou des boutons.
- Pour vous protéger contre les chocs électriques, ne plongez pas le cordon, les fiches ou le corps du four grille-pain dans l'eau ou tout autre liquide.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé à proximité d'enfants. Le four grille-pain n'est pas destiné aux enfants.
- Débranchez-le de la prise lorsqu'il n'est pas utilisé et avant le nettoyage. Laisser refroidir avant de mettre ou de retirer des pièces.
- N'utilisez aucun appareil dont le cordon ou la fiche est endommagé ou après un dysfonctionnement de l'appareil ou s'il a été endommagé de quelque manière que ce soit. Renvoyez l'appareil au centre de service autorisé le plus proche pour examen, réparation ou réglage.
- L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut provoquer des blessures.
- Ne l'utilisez pas à l'extérieur. Le produit est conçu pour une utilisation en intérieur uniquement.
- Ne laissez pas le cordon pendre du bord de la table ou du comptoir, ni toucher des surfaces chaudes.
- Ne placez pas le four sur ou à proximité d'un brûleur à gaz ou 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. Laisser refroidir après utilisation et nettoyer régulièrement le plateau ramasse-miettes.
- Branchez toujours d'abord la fiche sur l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, mettez toutes les commandes sur «off», puis retirez la fiche de la prise murale.
- N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il a été conçu.
- Soyez extrêmement prudent lorsque vous retirez le plateau ramasse-miettes ou jetez de la graisse chaude.
- Ne nettoyez pas avec des tampons à récurer métalliques. Des pièces peuvent se détacher du tampon et toucher les pièces électriques, créant un risque de choc électrique.
- Les aliments surdimensionnés ou les ustensiles métalliques ne doivent pas être insérés dans un four grille-pain car ils peuvent créer un incendie ou un risque d'électrocution.
- Un incendie peut survenir si le four grille-pain est couvert ou touche un matériau inflammable, y compris des rideaux, des rideaux, des murs, etc., lorsqu'il est en marche. Ne rangez aucun article sur le dessus de l'appareil lorsqu'il est en marche.

- Une extrême prudence doit être exercée lors de l'utilisation de récipients construits autrement qu'en métal ou en verre.
- Ne stockez aucun matériau, autre que les accessoires recommandés par le fabricant, dans ce four lorsqu'il n'est pas utilisé.
- Ne placez aucun des matériaux suivants dans le four: (c'est-à-dire du papier, du carton, du plastique, etc.).
- Ne couvrez pas le plateau ramasse-miettes ni aucune partie du four avec du papier d'aluminium. Cela entraînera une surchauffe du four.
- Cet appareil possède une fiche polarisée (une broche est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour s'insérer dans une prise polarisée dans un seul sens. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. S'il ne rentre toujours pas, contactez un électricien qualifié. N'essayez en aucun cas de modifier la fiche. (pour appareil fourni avec fiche polarisée à deux fils)
- Attention - Pour assurer une protection continue contre les risques d'électrocution, connectez uniquement à des prises correctement mises à la terre (si l'appareil est de type mis à la terre)
- Retirez la fiche de la prise de courant lorsque l'appareil n'est pas utilisé, avant de mettre ou de retirer des pièces et avant le nettoyage. Laisser refroidir avant de remettre.
- Évitez tout contact avec les pièces mobiles.
- Pour usage domestique uniquement.

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

## PARTS AND FEATURES



## PARTS AND FEATURES



# USING YOUR TOASTER OVEN

### CORD INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) should be used 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:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- 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.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

### BEFORE FIRST USE

1. Remove all accessories and shipping materials packed inside the Oven. Be sure to check the bottom of the oven and Crumb Tray to remove any tape that may be holding it in place.
2. Wash the Baking Rack and Baking Tray in warm soapy water. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
3. Place Oven on a flat counter or other stable surface.
4. Make sure the Crumb Tray is properly installed before using.



For the first time only, Set the Temperature Knob to MAX, the function setting on toast and the timer to 15 minutes. This will burn off any oils still on the Oven. **NOTE:** The oven may smoke during this process. This is normal for a new Oven and will not last more than 10-15 minutes.

# USING YOUR TOASTER OVEN

## FUNCTION DIAL SETTINGS

TYPE	DESCRIPTION
<b>WARM</b>	The lower heating elements heat to a low temperature for warming.
<b>BAGEL</b>	The upper heating elements heat to your desired temperature in this function.
<b>BROIL</b>	The upper heating elements heat to your desired temperature in this function.
<b>BAKE</b>	The upper and lower heating elements heat to your desired temperature in this function.
<b>TOAST</b>	The upper and lower heating elements both heat to 450°. The timer determines level of toasting.

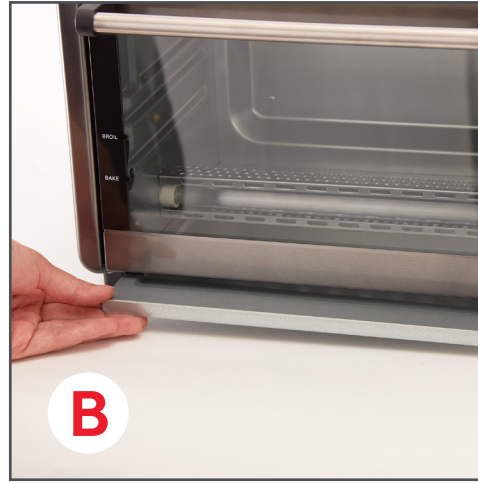
## TIMER DIAL SETTINGS

TYPE	DESCRIPTION
<b>5-30 MINUTES</b>	Timer settings by minute, up to 30 minutes.
 - 	Settings for shade of toast. Set the Temperature dial to 450° for best results.



**CAUTION:** THE OVEN SURFACES ARE HOT DURING AND AFTER USE.

### GENERAL INSTRUCTIONS



- 1** Place the Baking Rack in a position that will accommodate the height of the food to be cooked (**photo A**).
- 2** Add the Crumb Tray, if previously removed, to the bottom of the Oven (**photo B**).



- 3** Set the food on the rack and fully insert it into the oven (**photo C**). Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven. Never use glass or ceramic pans or lids.
- 4** Close the door of the oven.
- 5** Choose your desired function, from Bake, Broil, Toast, Bagel, and Warm (**photo D**).





- 6 Set the Temperature Dial as suggested by the recipe or as desired (photo E).
- 7 Use the Timer Dial to set the cooking time and begin operating the oven (photo F).

## BAGEL FUNCTION:

The Bagel Function is perfect for toasting bagels or thicker artisanal bread.

- 1 Place the Baking Rack to the desired height.
- 2 Set the Function Dial to Bagel.
- 3 Rotate the Temperature Dial clockwise to 450°F.
- 4 Select the length of time you want to toast.
- 5 Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

## WARM FUNCTION:

Use the warm function to warm and reheat previously cooked foods like soups, leftovers, and more.

- 1 Place the Baking Rack to the desired height. Add food to the Toaster Oven and close the door.
- 2 Set the Function Dial to Warm.
- 3 Select the length of time you want to warm the food.
- 4 Rotate the Temperature Dial clockwise to desired temperature. This will turn the Oven on and begin warming.
- 5 Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

**NOTE:** If using the Warm function to prepare previously uncooked food, be sure to check food temperature before removing to ensure that a proper internal cooking temperature has been reached for food safety & doneness. It is recommended to use other functions to fully cook food.

## USING YOUR TOASTER OVEN

### BROIL FUNCTION:

The Broil Function is ideal for cooking meats like steak, pork, etc. or roasting vegetables.

- 1** Place the Baking Rack to the desired height.
- 2** Set the Function Knob to Broil.
- 3** Rotate the Temperature Dial clockwise to desired temperature.
- 4** Use the Timer Dial to select the length of time you want to broil the food. The Toaster Oven will begin cooking.
- 5** Check internal temperature of food before removing to ensure that proper cooking temperature has been reached for food safety.
- 6** Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

### TOAST FUNCTION:

Use the Toast function for toasting slices of bread, English muffins, and other thin breads.

- 1** Place the Baking Rack to the desired height.
- 2** Set the Function Dial to Toast.
- 3** Rotate the Temperature Dial to 450°F.
- 4** Rotate the Timer Dial clockwise to desired cooking time.
- 5** Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

## USING YOUR TOASTER OVEN

### BAKE FUNCTION:

Use the Bake function for cookies, hot hors d'oeuvres, mini pies and loaves, and other baked goods.

- 1** Place the Baking Rack to the desired height.
- 2** Set the Function Dial to Bake.
- 3** Rotate the Temperature Dial clockwise to desired temperature.
- 4** Rotate the Timer Dial clockwise to desired cooking time. This will turn the Toaster Oven on and start baking.
- 5** Check internal temperature of food before removing to ensure that proper cooking temperature has been reached for food safety.
- 6** Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

# CLEANING & MAINTENANCE

## CARE & CLEANING

1. Before cleaning, unplug the Toaster Oven and allow it to cool completely.
2. Remove and wash all the accessories with warm, soapy water, including the rack and the Baking Tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of Baking Tray.
4. Use a wet cloth to wipe down the interior of the oven. Do not soak the interior of the unit in water or immerse the unit in water or other liquid.
5. To clean the door, use a wet cloth with detergent or soap.

**NOTE:** Any repairs or maintenance should only be performed by an authorized service representative. Contact customer service with repair or maintenance questions.







# RECIPE GUIDE



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## BAKED EGGS

### *Ingredients:*

4 eggs  
½ cup marinara sauce,  
divided  
¼ cup cream, divided

¼ cup parmesan cheese,  
divided  
salt & pepper  
chives, for garnish

### *Directions:*

Butter 2 ramekins. Pour ¼ cup of marinara sauce into each ramekin. Crack 2 eggs into each ramekin. Top the eggs with the cream, divided equally between the two ramekins. Top with the parmesan cheese. Sprinkle with salt and pepper.

Place your Rack in the Toaster Oven, and place your ramekins on the Rack.

Set your Toaster Oven to 400°F. Set the Function Dial to Bake and set the Timer Dial to 10 minutes (you can always add more time if you feel that the eggs are not done). Garnish with chopped chives!



## BREAKFAST PIZZA

### *Ingredients:*

1 sheet of frozen puff  
pastry dough (enough for  
9 pizzas)

#### *For the sauce:*

¼ cup ricotta  
1 egg  
salt & pepper  
chives, finely chopped

#### *Toppings:*

prosciutto  
red onions, sliced thinly  
cherry tomatoes, sliced  
in half  
chives, finely chopped  
pepper

### *Directions:*

Roll out your pastry dough. Cut into small squares and prick the surface with a fork (this will help them cook faster). Apply a spoonful of sauce to each pastry square. Then add your toppings, dividing them equally among the pastry squares.

It is recommended that you place the pastries in the freezer for 10 minutes to allow the dough to get cold again. This will help the pastries puff up. Place your Rack in the Toaster Oven. Place 2 prepared pastries on the Baking Tray, then place the Baking Tray on the Rack.

Set your Temperature Dial to 400°F. Set the Function Dial to Bake and set your Timer Dial to 15 minutes. Bake your pastries in batches, and finish by topping with fresh chives.



# CHICKEN QUESADILLA

## *Ingredients:*

2 green onions	¼ cup cilantro
2 cups shredded rotisserie chicken	4 medium flour tortillas
1 ½ cups shredded Monterey Jack cheese	¾ cup salsa verde
1 jalapeño chile, sliced thinly	½ cup sour cream

## *Directions:*

Thinly slice your green onions. Evenly divide the chicken, cheese, jalapeno, cilantro, and green onion on one side of each tortilla. Fold the other half over. Place one quesadilla on the Baking Tray. Place the Rack in the oven and the Baking Tray on the Rack.

Set the Function Dial to Bake and cook the quesadillas one at a time for 8-10 minutes at 400°F. They will be done when the tops are browned and the cheese is melted.

Slice each quesadilla in half. Serve with salsa and sour cream.





## OPEN-FACED TUNA MELT

### *Ingredients:*

- 1 can white tuna, drained
- 2 tbsp cilantro, chopped
- 2 tbsp salsa
- 1 tbsp mayonnaise
- 2 slices whole grain bread
- 2 slices cheddar cheese

### *Directions:*

Toast the bread in your Toaster Oven using the Toast setting and selecting your preferred shade. Combine the tuna, cilantro, salsa, and mayonnaise in a small bowl.

Add a small amount of tuna mixture to each slice of bread. Top with a slice of cheddar cheese. Place one open sandwich on the Baking Tray of your Toaster Oven.

Place the Rack in the oven and then the Baking Tray. Set the Function Dial to Broil and cook for 3-4 minutes at 450°F.



## OVEN-ROASTED ASPARAGUS

### *Ingredients:*

- 1 bunch asparagus
- 4 tbsp olive oil
- salt, to taste
- black pepper, to taste

### *Directions:*

Preheat your Toaster Oven to 425°F, setting the Function Dial to Bake. Wash the asparagus, stack the bunch together and cut an inch off the bottoms.

Spread your asparagus out on the Baking Tray. Pat dry and gently drizzle the olive oil over the asparagus. Sprinkle with kosher salt and black pepper.

Insert the Rack into the Toaster oven and add the Baking Tray on top of the Rack. Bake the asparagus in your oven at 425°F for 10 minutes.





# TOASTED ALMONDS

## *Ingredients:*

¾ cup almonds  
1 tsp nut oil of your choice

## *Directions:*

Set your Toaster Oven to 350°F on the Toast setting. Spread the almonds in an even layer on the Baking Tray. Drizzle the nut oil over the almonds.

Add the Baking Tray to the Rack in your Toaster Oven and toast at 350°F for 5-10 minutes before removing the Baking Tray and tossing them a bit. Toast for another 5 minutes.





## PORTOBELLO BURGERS

### *Ingredients:*

2 portobello mushrooms      1 medium tomato, sliced  
¼ cup pesto                      2 rounds goat cheese  
2 whole-grain                    4 basil leaves  
hamburger buns

### *Directions:*

Place the portobello mushrooms on the Baking Tray, with the rounded side facing up. Place the Rack in the Oven and the Baking Tray on the Rack.

Set the Function Dial to Bake and bake the mushrooms for 15 minutes at 400°F. Flip the mushrooms and divide the pesto between each one. Bake for another 10 minutes at 400°F.

Remove the mushrooms with the added pesto, and then toast the hamburger buns. Place 1 tomato slice on each bun, then top with a portobello mushroom, a slice of goat cheese, 2 basil leaves, and the second half of the bun.



## TOASTED GRAPEFRUIT

### *Ingredients:*

1 grapefruit, halved  
2 tbsp granulated sugar  
2 tbsp brown sugar  
pinch of sea salt

### *Directions:*

In a small bowl, combine the granulated and brown sugars. Evenly sprinkle the sugar mixture over the cut surface of each grapefruit. Add the Grapefruit to the Baking Tray and place it on the Rack in the Toaster Oven.

Set the Function Dial to Toast and toast 4-5 minutes at 450°F, checking the grapefruit frequently.



# CHOCOLATE CHIP COOKIES

## *Ingredients:*

1 ½ cups all-purpose flour	brown sugar
1 tsp baking powder	¼ cup granulated sugar
½ tsp salt	2 tsp vanilla extract
1 large egg	1 tbsp milk
½ cup shortening	1 cup chocolate chips
½ cup packed dark	

## *Directions:*

Heat your Toaster Oven to 375°F. Place all ingredients except chocolate chips in a large electric mixer bowl. With electric mixer on low speed, beat until ingredients are mixed. Gradually increase speed to medium and beat 3 minutes, stopping to scrape the bowl as needed. Add chocolate chips and beat on low until blended.

Line your Baking Tray with parchment paper. Using a small scoop, place about 4 scoops of cookie dough 1-inch apart on the parchment. Place the Baking Tray on the Rack in the Toaster Oven.

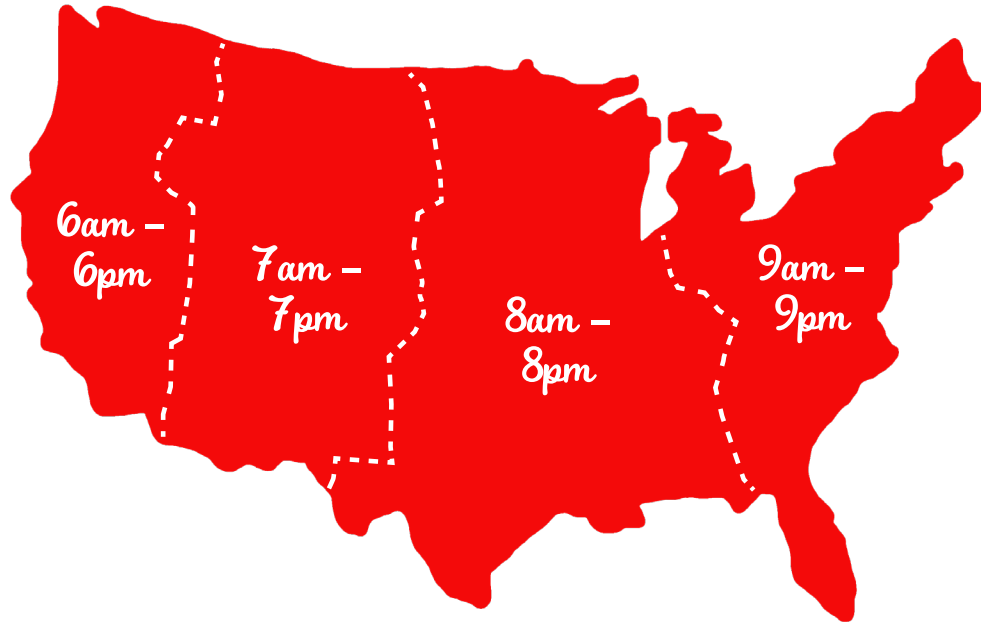
Set the Function Dial to Bake and bake 8-10 minutes, or until cookies are browned. Repeat until the cookie dough is used up. Cool the baked cookies on a rack.



**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**

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Send all inquiries to [support@bydash.com](mailto:support@bydash.com).  
 There are no express warranties except as listed above.

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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 Express Toaster Oven is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

**TECHNICAL SPECIFICATIONS**

Model: DETO200  
 Voltage 120V ~ 60Hz  
 Power Rating 1200W  
 Stock #: DETO200\_20210219\_v8



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