



*recipes  
inside!*



# DMP001

# MINI PIZZELLE MAKER

Instruction Manual | Recipe Guide







# MINI PIZZELLE MAKER

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*the dash team!*

## IMPORTANT SAFEGUARDS

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

When using electrical appliances, basic safety precautions should 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 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 Mini Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker and its non-stick 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 Mini 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](mailto:support@bydash.com).
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of

## IMPORTANT SAFEGUARDS

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 Mini 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 Mini 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.

**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 tous les sacs et emballages de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance lors de son utilisation.
- Assurez-vous que l'appareil est soigneusement nettoyé avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour usage domestique uniquement. Ne pas utiliser à l'extérieur.
- **Attention:** surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle lorsque l'appareil est en cours d'utilisation. Soulevez et abaissez toujours le couvercle par la poignée du couvercle.
- NE soulevez PAS le couvercle de sorte que votre bras soit au-dessus de la surface de cuisson car il est chaud et peut provoquer des blessures. Soulevez par le côté.
- Pour éviter tout risque d'incendie, d'électrocution ou de blessure, ne placez pas le cordon, la fiche ou l'appareil dans ou près de l'eau ou d'autres liquides. Le Mini Maker n'est PAS lavable au lave-vaisselle.
- N'utilisez jamais d'agents nettoyants abrasifs pour nettoyer votre appareil, car cela pourrait endommager le Mini Maker et sa surface de cuisson antiadhésive.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, après que l'appareil a mal fonctionné, est tombé ou est endommagé de quelque manière que ce soit. Retournez l'appareil au centre de service agréé le plus proche pour examen, réparation ou réglage.
- N'UTILISEZ PAS le Mini Maker à proximité d'eau ou d'autres liquides, avec les mains mouillées ou debout sur une surface mouillée.
- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9 h à 21 h HNE, du lundi au vendredi ou par courriel à [support@bydash.com](mailto:support@bydash.com).
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface antiadhésive.
- 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 un manque d'expérience et de connaissances, à moins qu'elles ne reçoivent une supervision et des instructions

- concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Soyez prudent 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 cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Laissez le Mini Maker refroidir complètement avant de le déplacer, de le nettoyer ou de le ranger.
- Une surveillance étroite est nécessaire lorsque tout appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au bord des tables ou des comptoirs.
- 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 décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation du Mini Maker peut entraîner des dommages matériels ou même des blessures.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée que dans un sens. Si la fiche ne rentre pas complètement dans la prise, inversez-la. Si elle ne rentre toujours pas, contactez un électricien qualifié. N'essayez en aucun cas de modifier la fiche.
- Un cordon d'alimentation court doit être fourni pour réduire le risque de s'em mêler ou de trébucher sur un cordon plus long. Une rallonge peut être utilisée si un soin particulier est apporté à son utilisation. Si une rallonge est utilisée, la puissance électrique marquée de la rallonge doit être au moins aussi grande que la puissance électrique de l'appareil. Si l'appareil est du type mis à la terre, la rallonge doit être un cordon à 3 fils avec mise à la terre. La rallonge doit être disposée de manière à ne pas recouvrir le plan de travail ou le dessus de table où elle pourrait être tirée par des enfants ou trébucher involontairement.

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

## PARTS & FEATURES





## USING YOUR MINI MAKER

Before first use, remove all packaging material and thoroughly clean your Mini Pizzelle 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 Cover Handle. Lift from the side.

## USING YOUR MINI MAKER



- 1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light (**photo A**) will illuminate, signaling that the Mini 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**)!

## USING YOUR MINI MAKER



- 3 Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of non-aerosol cooking oil (photo C).
- 4 Place or pour 1-2 tablespoons of batter onto the Cooking Surface (photo D) and close the Cover.

*Check Tip!*



Aerosol cooking sprays often contain additives that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, use a spray bottle and a neutral oil (vegetable, canola, etc.) to lubricate cooking surfaces.



## USING YOUR MINI MAKER



- 5 Once pizzelle is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil (photo E). For crisp pizzelles, remove from the Mini Maker and allow to cool completely on a cooling rack.
- 6 When you have finished cooking, unplug your Mini 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 non-stick surface.

## CLEANING & MAINTENANCE

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker.

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

- Unplug Mini Maker and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry Mini Maker before storing.
- 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 Mini Maker and its nonstick Cooking Surface.

## 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](mailto:support@bydash.com).

ISSUE	SOLUTION
<p>The light on the Mini Maker keeps shutting off.</p>	<p>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.</p>
<p>How do I know when the Mini Maker is heated and ready to use?</p>	<p>When the Mini Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!</p>
<p>There is no On/Off Button. How do I turn the Mini Maker off and on?</p>	<p>To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker by unplugging it.</p>

ISSUE	SOLUTION
<p>When using my Mini Maker, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using your Mini 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.</p>
<p>After using my Mini Maker a few times, food is starting to stick to the surface. What is happening?</p>	<p>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.</p>
<p>The Indicator Light will not turn on and the Cooking Surface is failing to heat.</p>	<ol style="list-style-type: none"><li data-bbox="491 739 933 788">1. Ensure that the power cord is plugged into the power outlet.</li><li data-bbox="491 801 933 850">2. Check to make sure the power outlet is operating correctly.</li><li data-bbox="491 864 964 912">3. Determine if a power failure has occurred in your home, apartment or building.</li></ol>





# RECIPE GUIDE



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**@unprocessyourfood** | veg & vegan-friendly meals



# BASIC PIZZELLE

Yield: 25 pizzelle cookies

## *Ingredients:*

1 cup all purpose flour

¼ teaspoon salt

½ cup sugar

2 large eggs

6 tablespoons butter, melted

1 teaspoon vanilla or anise extract

1 teaspoon baking powder

## *Directions:*

1. Whisk flour, sugar, salt, and baking powder together.
2. Add the melted butter, eggs, and vanilla and mix until combined.
3. Scoop 1 heaping tablespoon of batter into the Pizzelle Maker and cook until golden brown.





# GLUTEN-FREE PIZZELLE

Yield: 25 pizzelle cookies

## *Ingredients:*

1 cup + 1 tablespoon almond meal  
(or gluten free flour blend)

½ cup sugar

6 tablespoons butter, melted

1 teaspoon vanilla or anise extract

1 teaspoon baking powder

¼ teaspoon salt

2 large eggs

## *Directions:*

1. Whisk almond meal, sugar, salt, and baking powder together.
2. Add the melted butter, eggs, and vanilla and mix until combined.
3. Scoop 1 heaping tablespoon of batter into the Pizzelle Maker and cook until golden brown.



# VEGAN PIZZELLE

**Yield: 25 pizzelle cookies**

## *Ingredients:*

- 1 cup all purpose flour
- ½ cup sugar
- 6 tablespoons coconut oil, melted
- 1 teaspoon vanilla or anise extract
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 flax eggs (2 tablespoons flax meal whisked with 6 tablespoons water)

## *Directions:*

1. Whisk flour, sugar, salt, and baking powder together.
2. Add the melted coconut oil, flax eggs, and vanilla and mix until combined.
3. Scoop 1 heaping tablespoons of batter into the Pizzelle Maker and cook until golden brown.





# PIZZELLE CANNOLI

Yield: 25 pizzelle cookies

## *Ingredients:*

- 1 recipe basic pizzelles
- ½ cup whipping cream
- 2 cups ricotta cheese
- ¾ cup powdered sugar
- ½ cup mini dark chocolate chips

## *Directions:*

1. Just as the pizzelles finish cooking wrap them around a ¾ inch wooden dowel and allow them to cool in a cannoli shape.
2. To make the filling, whip the cream until light and fluffy.
3. Mix the ricotta cheese with the powdered sugar and gently fold in the cream and chocolate chips.
4. When you are ready to eat the cannoli fill each cookie with a few tablespoons of filling and garnish with more chocolate chips.



# VEGAN CHOCOLATE GANACHE FILLING

## *Ingredients:*

- 8 oz dark chocolate, melted and cooled
- 1 ½ cups coconut cream, chilled
- 1 teaspoon vanilla extract

## *Directions:*

1. Use a hand held hand mixer to whip the cold coconut cream until soft peaks form.
2. Add the cooled melted chocolate and mix until well combined.
3. Fold in vanilla. Fill vegan or chocolate pizzelles cannoli style or spread as a sandwich cookie.





# CHOCOLATE PIZZELLE

**Yield: 25 pizzelle cookies**

## *Ingredients:*

1 cup all purpose flour

2 tablespoons unsweetened  
cocoa powder

½ cup sugar

6 tablespoons butter, melted

1 teaspoon vanilla

1 teaspoon baking powder

¼ teaspoon salt

2 large eggs

## *Directions:*

1. Whisk flour, sugar, cocoa powder, salt, and baking powder together.
2. Add the melted butter, eggs, and vanilla and mix until combined.
3. Scoop 1 heaping tablespoons of batter into the Pizzelle Maker and cook until golden brown.



# PARMESAN & ONION PIZZELLE

Yield: 25 pizzelle cookies

## *Ingredients:*

2 eggs

½ teaspoon onion powder

5 tablespoons butter, melted

¼ teaspoon sea salt

⅓ cup parmesan cheese

1 cup all purpose flour

1 teaspoon baking powder

## *Directions:*

1. Whisk flour, parmesan, baking powder, salt, and onion powder together.
2. Add the melted butter and eggs.
3. Scoop 1 heaping tablespoon of batter into the Pizzelle Maker and cook until golden brown, about 1 minute.





# LEMON & DILL PIZZELLE

Yield: 25 pizzelle cookies

## *Ingredients:*

- 2 eggs
- 5 tablespoons butter, melted
- 1 tablespoon fresh dill
- 1 cup + 2 tablespoons all purpose flour
- 1 teaspoon baking powder
- 2 teaspoons lemon zest
- ¼ teaspoon sea salt

## *Directions:*

1. Whisk flour, baking powder, salt, lemon zest, and fresh dill together.
2. Add the melted butter and eggs.
3. Scoop 1 heaping tablespoon of batter into the Pizzelle Maker and cook until golden brown, about 1 minute.



# GOAT CHEESE RICOTTA FILLING

## *Ingredients:*

- 1 cup ricotta cheese
- 8 oz goat cheese, room temperature
- ¼ teaspoon sea salt
- zest of one lemon
- 1 clove garlic, minced
- 2 tablespoons olive oil

## *Directions:*

1. Mix ricotta cheese with salt, lemon zest, minced garlic, and olive oil.
2. Mix in softened goat cheese and add lemon juice, one teaspoon at a time, if it's too thick.
3. Serve cannoli style with Lemon & Dill Pizzelle or as a dip.





# STROOPWAFEL PIZZELLE

Yield: 25 pizzelle cookies

## *Ingredients:*

1 recipe basic pizzelles	3 tablespoons corn syrup
½ cup dark brown sugar	1 tablespoon honey
½ cup white sugar	1 teaspoon cinnamon
2 tablespoons water	¼ teaspoon sea salt
5 tablespoons butter	

## *Directions:*

1. Make pizzelles and set aside.
2. To make caramel combine the sugars, water, butter, corn syrup, honey, and sea salt in a sauce pan.
3. Bring to a boil over medium heat while stirring. Once caramel is boiling cover it for 2 to 3 minutes to dissolve sugar crystals and then add the cinnamon and cook it without stirring until it reaches 240°F.
4. Remove the caramel from the heat and allow it to cool for a few minutes.
5. Carefully place about a tablespoon of caramel on a pizzelle and cover with a second pizzelle. Repeat with remaining cookies.





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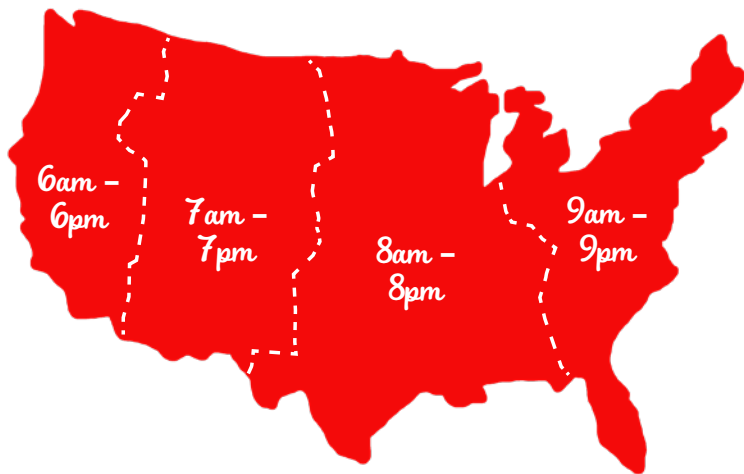
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## CUSTOMER SUPPORT

**FEEL GOOD  
GUARANTEE™**

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

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.  
Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com)



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.  
And also, **Alaska**, feel free to reach out from **5AM - 5PM**.

## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to [support@bydash.com](mailto:support@bydash.com).

There are no express warranties except as listed above.

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

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

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

### REPAIRS

**DANGER!** Risk of electric shock! The Dash Mini Pizzelle 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#: DMP001\_20200516\_V6



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



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