



*recipes
inside!*



DMW002HL

SNOWFLAKE MINI WAFFLE MAKER

Instruction Manual | Recipe Guide





SNOWFLAKE MINI WAFFLE 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 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 Mini Waffle Maker is **NOT** dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Waffle Maker and its nonstick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- **DO NOT** use the 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 can be used by persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of

IMPORTANT SAFEGUARDS

- the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
 - 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 Mini Waffle Maker to cool completely before moving, cleaning or storing.
 - 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 Waffle Maker 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.

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GARANTIES IMPORTANTES

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

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- 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 feu, 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 9h à 21h HNE, 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 peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles

aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.

- L'appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- 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:
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PARTS & FEATURES



USING YOUR MINI WAFFLE MAKER

BEFORE FIRST USE

Remove all packaging material and thoroughly clean your Mini Maker Waffle.



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 WAFFLE 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 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)!

USING YOUR MINI WAFFLE MAKER



- 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.

Chef's 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 WAFFLE MAKER



- 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 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

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

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

- Unplug Mini Waffle 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.
- Do not submerge appliance in water or any other liquids.
- Thoroughly dry Mini Waffle 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 Waffle 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.

ISSUE	SOLUTION
<p>The light on the Mini Waffle 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 Waffle Maker is heated and ready to use?</p>	<p>When the Waffle 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 Waffle Maker off and on?</p>	<p>To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Waffle Maker by unplugging it.</p>

ISSUE	SOLUTION
<p>When using my Mini Waffle Maker, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using your 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.</p>
<p>After using my Mini Waffle 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="446 715 937 764">1. Ensure that the power cord is plugged into the power outlet.<li data-bbox="446 778 937 826">2. Check to make sure the power outlet is operating correctly.<li data-bbox="446 840 937 888">3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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CLASSIC WAFFLES

Ingredients:

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

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. Whisk the egg, milk, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour ¼ cup of the batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.





PIZZA CHAFFLE

Ingredients:

1 large egg	½ cup shredded Parmesan cheese
½ cup riced cauliflower	4 tbsp pizza sauce
½ cup shredded mozzarella cheese	4 tbsp shredded mozzarella (for pizza topping)
½ tsp dried oregano	
⅛ tsp garlic powder	

Directions:

1. In a mini food processor, pulse the egg, cauliflower, mozzarella, oregano, and garlic powder until the mixture is very finely chopped.
2. Spread 1 tbsp of the Parmesan cheese on the bottom of the Mini Waffle Maker. Add half the cauliflower mixture, spreading it evenly. Sprinkle 1 tbsp more of the Parmesan cheese on top of the cauliflower mixture.
3. Cook the chaffle until well-browned and crisp, 6 mins. Set chaffle aside to cool. Repeat 3 more times making 4 chaffles.
4. Top each chaffle with 2 tbsp of the pizza sauce. Sprinkle on 1 tbsp mozzarella. Place the chaffles under the broiler until the cheese melts, 1-2 mins. Watch carefully so they don't burn and serve immediately.



BANANA BREAD WAFFLES

Ingredients:

1½ cups all-purpose flour

1 tsp baking powder

¼ tsp baking soda

¼ tsp kosher salt

1 cup mashed bananas
(roughly 2 bananas)

¾ cup buttermilk

¼ cup light brown sugar

2 large eggs

3 tbsp canola oil

Directions:

1. Whisk together flour, baking powder, baking soda and salt in a medium bowl.
2. Mash bananas with a fork or place in stand mixer 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. Add ¼ cup of batter to your Mini Waffle Maker and cook until golden brown on both sides. Serve with additional bananas, honey and powdered sugar, if desired.



RED VELVET WAFFLES

Ingredients:

¼ cup unsalted butter
2 cups all-purpose flour
¼ cup white granulated sugar
¼ cup cocoa powder
1 tsp baking powder
½ tsp baking soda

½ tsp cinnamon
1 tsp salt
1 ¾ cups buttermilk
2 large eggs
2 tsp vanilla extract
1 tbsp red food coloring

For Cream Cheese Icing

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

Directions:

1. In a small pan over low heat, melt butter. Shut off heat so butter is not hot when added to the mix.
2. Mix together the dry ingredients and set aside.
3. Beat eggs in a bowl. Slowly stir in buttermilk, butter, vanilla and food coloring.
4. Mix dry ingredients into wet in three rounds. Fully incorporate all dry ingredients before adding the next round.
5. Add ¼ cup of batter to your Mini Waffle Maker and cook until golden brown on both sides.



SNICKERDOODLE WAFFLES

Ingredients:

2 cups flour

½ tsp kosher salt

2 tsp baking powder

⅓ cup sugar

1 tsp cinnamon

½ tsp cream of tartar

2 eggs

1½ cups milk

⅓ cup unsalted butter

1 tsp vanilla extract

For Cinnamon Sugar Garnish

¼ cup sugar

½ tsp cinnamon

Directions:

1. In a small pan over low heat, combine milk and butter. Stir until milk is warm and butter is melted. Set aside.
2. In a medium bowl, mix together flour, salt, baking powder, sugar, cinnamon, and cream of tartar.
3. In a large bowl, whisk together eggs and vanilla. Slowly pour in the warmed milk and butter.
4. In three stages, add the dry ingredients into the wet, stirring until just combined; batter will be slightly lumpy. For fluffier waffles, let batter rest for 5 minutes before cooking.
5. Add ¼ cup of waffle mix to your Mini Waffle Maker and cook until golden brown on both sides or until little to no steam is visible.
6. Remove waffle and set on a wire rack; sprinkle with cinnamon sugar garnish.



CINNAMON ROLL WAFFLES

Ingredients:

Classic Waffle Recipe (p. 18)

1¼ tsp cinnamon

½ tsp vanilla extract

Cream Cheese Icing

2 tbsp butter, melted

2 tbsp cream cheese, softened

½ cup powdered sugar

¼ tsp vanilla extract

2-3 tbsp milk

Directions:

1. Make the Classic Waffles batter. Stir in the cinnamon and ½ teaspoon of vanilla extract. Pour ¼ cup of the batter into the Mini Waffle Maker and cook until golden brown.
2. Repeat with the remaining batter.
3. In a medium bowl, mix the butter and cream cheese until well-combined. Stir in the powdered sugar, vanilla extract, and milk.
4. Drizzle the icing over the waffles and serve warm.



MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 18) 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 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tbsp cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min

OVER 80

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Waffle Maker...



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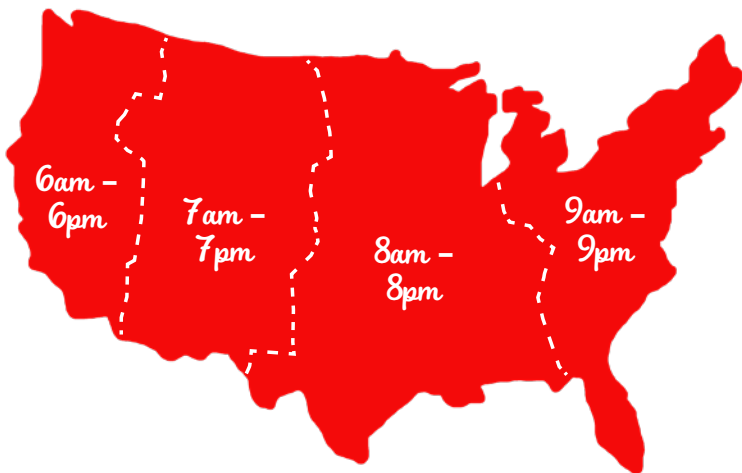
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CUSTOMER SUPPORT

**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.

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 and place of purchase, as well as the unit's model number and serial number 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 Snowflake 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#: DMW002HL_20220303_V4



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



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



*recipes
inside!*



DMW002HL

GINGERBREAD MINI WAFFLE MAKER

Instruction Manual | Recipe Guide







GINGERBREAD MINI WAFFLE MAKER

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- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of

IMPORTANT SAFEGUARDS

the appliance in a safe way and understand the hazards involved.

- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
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- Be cautious when moving an appliance containing hot oils or other hot liquids.
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- 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.

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- 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 feu, 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 9h à 21h HNE, 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 peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles

aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.

- L'appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- 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
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PARTS & FEATURES



USING YOUR MINI WAFFLE MAKER

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



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

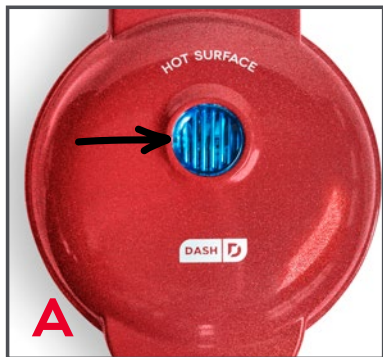


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



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

USING YOUR 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 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)!

USING YOUR MINI WAFFLE MAKER



- 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.
- TIP:** Use $\frac{1}{4}$ cup of batter for round waffles or add 1 tbsp of batter to the center of the Mini Waffle Maker to make a gingerbread man.

Chef 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 WAFFLE MAKER



- 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 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

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

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

- Unplug your Mini Waffle 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.
- Do not submerge the appliance in water or any other liquids.
- Thoroughly dry the Mini Waffle 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 Waffle 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.

ISSUE	SOLUTION
The light on the 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 Mini Waffle Maker is heated and ready to use?	When the 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 Mini Waffle Maker off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Waffle by unplugging it.

ISSUE	SOLUTION
<p>When using my Mini Waffle Maker, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using your 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.</p>
<p>After using my Mini Waffle 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 data-bbox="491 801 933 850">2. Check to make sure the power outlet is operating correctly.<li data-bbox="491 864 964 912">3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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CLASSIC WAFFLES

Ingredients:

- 1 cup 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. Whisk the egg, milk and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour ¼ cup of batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries, if desired.



To make a single gingerbread man, pour 1 tbsp of batter onto the center of the gingerbread man plate and cook until golden brown.





ZUCCHINI PARM WAFFLES

Ingredients:

2 ½ cups zucchini, shredded

1 large egg

¼ cup whole milk

½ cup grated Parmigiano-Reggiano

1 tbsp chopped parsley

2 tbsp flour

2 pinches of salt

Pinch of pepper

Directions:

1. Place shredded zucchini in a colander and toss with a pinch of salt. Let sit for 30 minutes.
2. Rinse well with cold water and squeeze out excess water. Dry on paper towels.
3. Whisk together egg, milk, Parmigiano and chopped parsley in a medium bowl.
4. In a separate bowl, combine flour, a pinch of salt and a pinch of pepper.
5. Add the seasoned flour mixture to the egg mixture. Fold in the zucchini.
6. Add ¼ cup of batter to your Mini Waffle Maker and spread evenly. Cook to desired level of crispiness.



GINGERBREAD WAFFLES

Ingredients:

1 cup all-purpose flour
½ tsp cinnamon
¼ tsp cloves
¼ tsp nutmeg
1 tsp ground ginger
¼ tsp sea salt

1 tsp baking soda
1 egg
¾ cup buttermilk
2 tbsp molasses
2 tbsp safflower oil

Directions:

1. In a medium bowl combine flour, spices, salt and baking soda.
2. Whisk together the egg, buttermilk, molasses and safflower oil.
3. Add the wet ingredients to the dry ingredients.
4. Pour ¼ cup of batter onto the Mini Waffle Maker. Repeat with remaining batter. Top with maple syrup and bananas.





SNICKERDOODLE WAFFLES

Ingredients:

2 cups flour

½ tsp kosher salt

2 tsp baking powder

⅓ cup sugar

1 tsp cinnamon

½ tsp cream of tartar

2 eggs

1½ cups milk

⅓ cup unsalted butter

1 tsp vanilla extract

For Cinnamon Sugar Garnish

¼ cup sugar

½ tsp cinnamon

Directions:

1. In a small pan over low heat, combine milk and butter. Stir until milk is warm and butter is melted. Set aside.
2. In a medium bowl, mix together flour, salt, baking powder, sugar, cinnamon, and cream of tartar.
3. In a large bowl, whisk together eggs and vanilla. Slowly pour in the warmed milk and butter.
4. In three stages, add the dry ingredients into the wet, stirring until just combined; batter will be slightly lumpy. For fluffier waffles, let batter rest for 5 minutes before cooking.
5. Add ¼ cup of waffle mix to your Mini Waffle Maker and cook until golden brown on both sides or until little to no steam is visible.
6. Remove waffle and set on a wire rack; sprinkle with cinnamon sugar garnish.



CHOCOLATE TACO WAFFLES

Ingredients:

2 tbsp cocoa powder

2 tbsp canola oil

½ cup all-purpose flour

½ cup whole milk

⅔ cup white sugar

1 large egg

Directions:

1. Mix together cocoa powder, flour and sugar.
2. Whisk together egg, oil and milk until smooth. Add dry ingredients and mix until no clumps remain.
3. Pour ¼ cup of batter onto your Mini Waffle Maker and cook until crispy on both sides.
4. Remove waffles and immediately drape over a rolling pin, or similarly sized cylindrical object, to form taco shape. Let waffles cool on rolling pin for 3 minutes, then place in freezer.
5. Serve with ice cream, sprinkles and a caramel drizzle.



MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 48) 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 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tbsp cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min

OVER 80

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Waffle Maker...



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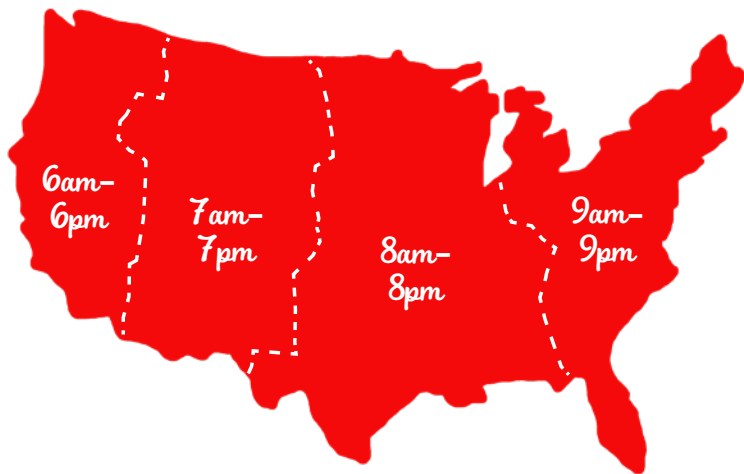
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CUSTOMER SUPPORT

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.

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 and place of purchase, as well as the unit's model number and serial number 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 Gingerbread 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#: DMW002HL_20220303_V4



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



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