



*recipes
inside!*



#DMWR100

AMERICANA MINI WAFFLE MAKER

Instruction Manual | Recipe Guide





STAR 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 before use.
- 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.
- Only use the appliance on a stable, dry surface.
- 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.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of 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 use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- 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.
- DO NOT use the Mini Waffle Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance

IMPORTANT SAFEGUARDS

- manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
 - 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 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 Monday - Friday or by email at support@bydash.com.
 - 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.
 - 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 avant utilisation.
- 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.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- 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.
- Cet 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.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- 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.
- N'utilisez PAS le mini gaufrier à proximité de l'eau ou d'autres liquides,

GARANTIES IMPORTANTES

avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.

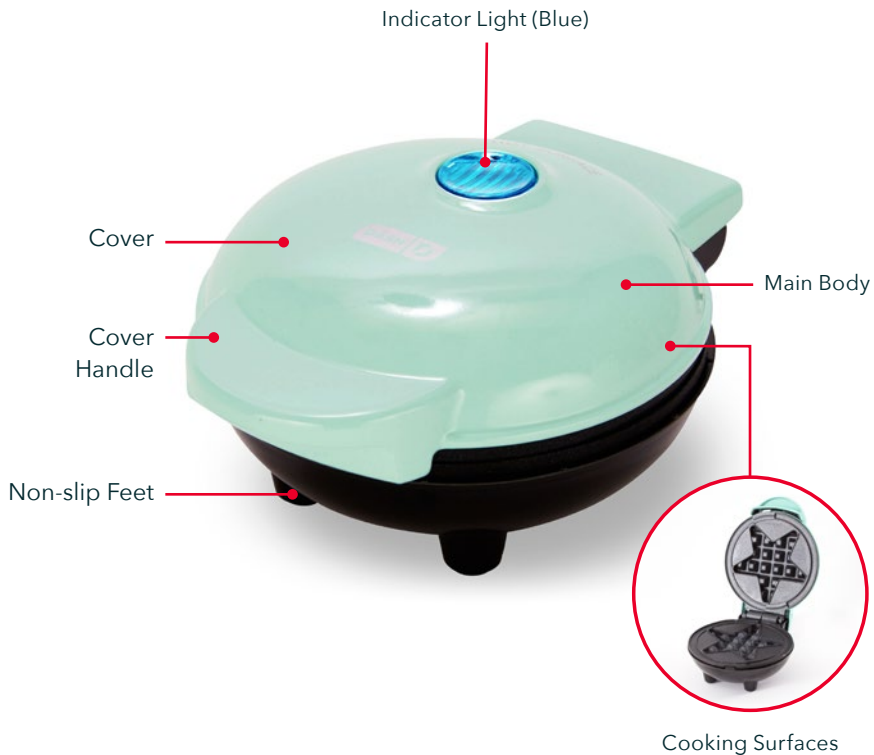
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le mini gaufrier n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- 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.
- Débrancher l'appareil et laissez refroidir avant déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- 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.

- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- 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.

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

PARTS & FEATURES



USING YOUR MINI WAFFLE MAKER

Before first use, remove all packaging material and thoroughly clean your Star Mini Waffle 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 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 non-aerosol cooking oil (**photo C**).



- 4** Place or pour batter onto the Cooking Surface (**photo D**) and close the Cover. For best results, use 1½ tbsps of batter per waffle.

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. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Star Mini Waffle Maker.

In order to keep your Star 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 the Star 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.
- Thoroughly dry the Star 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 Star 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 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 Waffle Maker 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 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="433 743 874 793">1. Ensure that the power cord is plugged into the power outlet.<li data-bbox="433 806 879 855">2. Check to make sure the power outlet is operating correctly.<li data-bbox="433 868 905 917">3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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CLASSIC WAFFLES

Yield: 8-10 waffles

Ingredients:

- 1 cup 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 1½ tbsp of the batter into the Star 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

Yield: 8-10 waffles

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 Star Mini Waffle Maker. Add 1½ tbsp of 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.



CARROT CAKE WAFFLES

Yield: 10-12 waffles

Ingredients:

½ cup all-purpose flour	1 large egg
½ cup light brown sugar	¼ cup buttermilk
½ tsp baking powder	¼ cup whole milk
⅛ tsp baking soda	½ tsp vanilla extract
⅛ tsp cinnamon	½ cup shredded carrot
⅛ tsp ground clove	3 tbsp raisins
⅛ tsp nutmeg	3 tbsp chopped walnuts

Directions:

1. Mix together flour, sugar, baking powder, baking soda, cinnamon, clove and nutmeg.
2. Whisk together egg, buttermilk, milk and vanilla extract until smooth. Add in dry ingredients and mix until no clumps remain. Mix in carrot, raisins and walnuts.
3. Add 1½ tbsp of waffle mix to your Star 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.



CONFETTI WAFFLES

Yield: 8-10 waffles

Ingredients:

1 cup all-purpose flour
1 tbsp white sugar
2 tsp baking powder
¼ tsp salt
1 large egg

1 cup milk
2 tbsp melted unsalted butter
1 tsp real vanilla extract
1 ½ tbsp rainbow sprinkles

Directions:

1. Mix together flour, sugar, baking powder and salt in a medium bowl.
2. Whisk together milk, egg, and melted butter and vanilla in a separate bowl. Add the wet ingredients to the dry and mix until combined. Add the rainbow sprinkles and mix to combine.
3. Add 1½ tbsp of waffle mix to your Star Mini Waffle Maker and cook until golden brown on both sides.



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

Brilliant WAFFLE RECIPES

for your Dash Mini
Waffle Maker...



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NOTES

CUSTOMER SUPPORT

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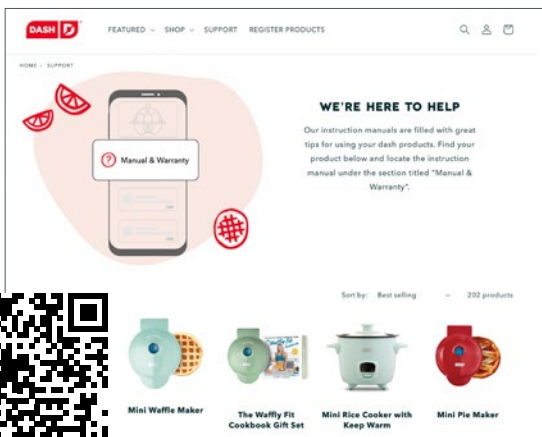
Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or **support@bydash.com**.

*scan
here*



bydash.com/help



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.

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

REPAIRS

DANGER! Risk of electric shock! The Dash Star 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#: DMWR100_20230420_V1



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