



recipes inside!

**#DBD200** 

BUTTER **SPRAYER** 

Instruction Manual | Recipe Guide

































## BUTTER **SPRAYER**

4-5
6-7
8-9
10-11
12
14-15
17-27
30
31







# 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 packaging and labels from appliance prior to use.
- Make sure appliance is cleaned thoroughly before using.
- To protect against electrical shock do not immerse cord, plug, base or appliance in water or other liquid.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate this appliance with a damaged cord, damaged plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as doing so can result in fire, electric shock or personal injury.

- 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.
- Do not let the cord touch hot surfaces or hang over the edges of tables or counters.
- CAUTION: The built-in rechargeable battery is not replaceable. Do not remove or replace it, do not throw in the trash or in a fire. Do not dispose of device in standard garbage disposal sites.
   Dispose of device at available Battery Recycling Sites after fully discharging battery. Not doing so may violate disposal laws and regulations.
   Please refer to local regulations for proper battery disposal.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM-9PM ET Monday-Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.

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

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

- Lisez toutes les instructions.
- Retirez tous les emballages et les étiquettes de l'appareil avant de l'utiliser.
- Assurez-vous que l'appareil est bien nettoyé avant de l'utiliser.
- Pour protéger contre les chocs électriques, ne pas immerger le cordon, la fiche, la base ou tout appareil dans de l'eau ou tout autre liquide.
- N'utilisez pas l'appareil pour un usage autre que celui prévu.
- Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire quand un appareil est utilisé par ou à proximité des enfants.
- Débranchez la prise lorsque vous ne l'utilisez pas et avant de la nettoyer. Laisser refroidir avant de mettre ou de retirer des pièces.
- Ne faites pas fonctionner cet appareil avec un cordon endommagé, une fiche endommagée ou après un dysfonctionnement de l'appareil, une chute ou un endommagement quelconque. Renvoyez l'appareil au service de réparation agréé le plus proche pour examen, réparation ou réglage.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait provoquer un incendie, une électrocution ou des blessures.
- Ne placez pas l'appareil sur ou près d'un

- brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Ne laissez pas le cordon toucher des surfaces chaudes ou suspendre les bords des tables ou des comptoirs.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Attention: La batterie rechargeable intégrée n'est pas remplaçable. Ne pas l'enlever ou le remplacer, ne pas jeter à la poubelle ou au feu. Ne jetez pas l'appareil dans des sites d'élimination des déchets standard. Éliminez l'appareil sur les sites de recyclage de batterie disponibles après avoir complètement déchargé la batterie. Ne pas le faire peut enfreindre les lois et les règlements d'élimination. Veuillez vous référer aux réglementations locales pour une élimination appropriée de la batterie.
- Pour toute maintenance autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9h00 à 21h00 (heure locale) du lundi au vendredi ou par e-mail à l'adresse support@bydash.com.
- StoreBound décline toute responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.

. 4 .

PARTS & FEATURES PARTS & FEATURES





 $\cdot$  6  $\cdot$ 

#### **SETTING UP YOUR BUTTER SPRAYER**





1 Remove the Cap from the Main Body by unscrewing it counterclockwise 90 degrees.



Place 1-8 tbsp of butter into the Melting Chamber. It is recommended to only melt as much butter as will be used. This will make cleaning and storing easier.



3 Lock the Cap back onto the Main Body by turning it clockwise and aligning the front tabs of the Cap and Main Body.



4 Plug the Charging Base into a wall socket. The Power Indicator Light will illuminate blue.



**5** Place your Butter Sprayer on the Charging Base to begin charging and melting butter.



6 The Power Indicator Light on the Charging Base will change to orange. The Charging/Melting Indicator Light on the Butter Sprayer will illuminate orange. This indicates that the Butter Sprayer is melting the butter.

. 8 .

**USING YOUR BUTTER SPRAYER** 

#### **USING YOUR BUTTER SPRAYER**



1 When the Charging/Melting Indicator Light begins blinking blue, this indicates that your butter is partially melted and the Butter Sprayer is ready to be used for short spraying periods. IMPORTANT: It is recommended to wait until your butter is fully melted as this will prevent clogging of your Butter Sprayer.



2 When the Charging/Melting Indicator Light stops blinking and is solid blue, your butter is fully melted and the Butter Sprayer is ready for use.



**3** Point the Butter Sprayer's Nozzle at the item you wish to spray and press the Spray Button to release butter.

NOTE: DO NOT point the Butter Sprayer at face and eyes, or at another person.



4 When you have finished spraying, return the Butter Sprayer to the Charging Base to charge. When the Butter Sprayer is fully charged, store it in the refrigerator.

Note: Storing your Butter Sprayer in the refrigerator will keep your butter fresh for longer. You do not need to replace the butter after every use. You only need to replace the butter if the butter has spoiled.

Note: It is recommended to place the Butter Sprayer on the Charging Base for an hour after first use. This will fully charge the Butter Sprayer for future use.

Your Butter Sprayer comes with an automatic safety shut-off feature that will activate if the Butter Sprayer is left charging for more than an hour. This will turn the heating element off and your butter will cool and harden.

 $\cdot$  10  $\cdot$ 

#### **UNDERSTANDING YOUR INDICATOR LIGHTS**

Below are two charts to help you read the Charging Indicator Light and Melting Indicator Light.

#### POWER INDICATOR LIGHT (on Base of Butter Sprayer)







Butter Sprayer is powered on.



Butter Sprayer is connected to the Base.

#### CHARGING/MELTING INDICATOR LIGHT (on Body of Butter Sprayer)







Butter is melting and Butter Sprayer can be used for short spraying periods.





Butter is completely melted and Butter Sprayer is ready for use.





Butter is starting to harden and needs to be heated.





Butter Sprayer is heating and butter is melting.



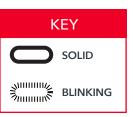


Low battery. Charge the Butter Sprayer.





Issue with battery. Stop use immediately and contact customer service.





- Always unplug the appliance and allow it to cool completely before cleaning.
- The Butter Sprayer is NOT dishwasher safe.
- Never immerse the Power Cord or Charging Base in water or other liquids, or allow moisture to contact these parts.
- To clean the exterior of the Butter Sprayer, wipe the Main Body with a damp cloth. Never use rough, abrasive or poisonous cleaners.
- The Butter Sponge is included to prevent butter from dripping onto the sprayer. Extra Sponges are included to replace your Butter Sponge as needed after longterm use or before longterm storage.
- A replacement Spray Nozzle is included if your Spray Nozzle is damaged or lost. To replace the Spray Nozzle, first remove the Nozzle Cap and Butter Sponge. Unscrew the Spray Nozzle from the Main Body, then unscrew the Spare Nozzle from the Charging Base by turning counterclockwise. Screw the Spare Nozzle onto the Main Body by turning clockwise.

CLEAN THE INTERIOR WITH

Hot Water

To clean the interior of the Butter Sprayer, remove any excess butter with a nylon, silicone or rubber utensil. Once the Butter Sprayer is emptied, place it on the Charging Base with the power cord plugged in. When the Indicator Light begins flashing blue, remove the Butter Sprayer from the Charging Base, fill with hot water and spray into a sink. Repeat until the interior chamber is clean.

To prevent additional drips on the front of the Butter Sprayer, it is recommended to occasionally clean the Butter Sponge. Remove the Nozzle Cap and Butter Sponge, and wash both with warm, soapy water. Ensure that both are thoroughly dried before replacing.

PREVENT DRIPS
BY CLEANING THE
Butter Sponge



 $\cdot$  14  $\cdot$ 



# RECEPE. GULDE



Follow us!

@bydash | recipes, videos & inspiration

@unprocessyourfood | veg & vegan-friendly meals



# PUMPKIN PROTEIN PANCAKES

#### Ingredients:

⅔ cup pumpkin purée ½ cup almond milk

1 tsp cinnamon 1 tbsp maple syrup

½ tsp allspice 2 tbsp organic, plant-based protein powder

1 egg ½ tsp baking powder

1 cup gluten-free oats butter

#### Directions:

- 1. Place all ingredients in a blender and blend until combined.
- 2. Scoop out ¼ cup of batter and cook in a pan or on a griddle. Cook until the pancake is ready.
- 3. Spray pancakes with the Butter Sprayer and serve with maple syrup and nuts, if desired.







#### Ingredients:

1 tbsp olive oil
½ cup baby spinach
½ cup corn & bean salsa
½ garlic clove, minced
½ lb chicken, cooked and shredded

butter

2 whole wheat tortillas, medium sized

1 cup Mexican-blend cheese, shredded

sour cream (for garnish)

#### Directions:

- 1. In a pan or on a griddle, heat olive oil and sauté the spinach, salsa, garlic and shredded chicken. Stir until all ingredients are tender.
- 2. Remove and set aside. Use tongs with a wet paper towel or damp cloth to carefully remove excess liquid. Use the Butter Sprayer to lightly coat a tortilla before placing it on the griddle or pan. Spread your desired amount of cheese on the tortilla then add the chicken mixture and spread on top of the cheese. Place the other tortilla on top.
- 3. Heat the tortilla for the next 2-5 minutes. Flip midway through to crisp evenly. Once cheese is melted, remove the quesadilla with a spatula. Cut into pieces and garnish with sour cream, if desired.



## SWEET CINNAMON TOAST

#### Ingredients:

1 slice of cinnamon raisin bread

1 tsp sugar

pinch of cinnamon

butter

banana (optional)

#### Directions:

- 1. Toast the slice of cinnamon raisin bread to your preference.
- 2. Spray the toast with the Butter Sprayer. Sprinkle sugar and cinnamon on the toast. Serve with banana, if desired.



## BANANA BREAD PANCAKES

#### Ingredients:

2 medium bananas

2 eggs

1 tbsp safflower oil

⅔ cup oat flour

½ tsp cinnamon

1/4 tsp cloves

1/4 tsp allspice

1 tsp baking powder

¼ cup cashews

maple syrup (for garnish)

butter

#### Directions:

- 1. Blend the bananas, eggs and oil until combined. Add the oat flour, spices, baking powder and cashews. Pulse just until combined.
- 2. Pour ¼ cup of mixture into a greased pan or griddle. Cook until the pancake is done.
- 3. Spray with Butter Sprayer and top with additional cashews and maple syrup.

 $\cdot$  23  $\cdot$ 



#### Ingredients:

2 tbsp almond flour

1 tbsp nutritional yeast

1 tsp cinnamon

¼ tsp sea salt

2 tbsp maple syrup

1 tsp vanilla extract

1 cup almond milk

2 slices of bread

butter

#### Directions:

- 1. Whisk together the almond flour, nutritional yeast, cinnamon and sea salt. Add the maple syrup, vanilla and almond milk and mix until well combined.
- 2. Soak each slice of bread in mixture and cook over medium heat in a greased skillet. Cook until golden brown and hot.
- 3. Spray slices with Butter Sprayer and serve with maple syrup and fresh fruit.





## GARLIC & FETA AVOCADO TOAST

#### Ingredients:

2 slices rustic whole wheat or health bread

1 avocado

1 tbsp extra virgin olive oil

¼ tsp salt

1 tsp roasted garlic

2 tbsp feta cheese

butter

#### Directions:

- 1. Toast the bread. Mash the avocado with the oil, salt and roasted garlic.
- 2. Spray the bread with Butter Sprayer and spread avocado mix generously on top of the two pieces of bread. Top with feta.



#### Ingredients:

1 cup oat flour 1 tbsp maple syrup

1 tbsp ground flax seed 1 egg

2 tsp baking powder 1 cup Greek yogurt

pinch of salt 1 tsp vanilla extract

pinch of nutmeg butter

#### Directions:

- 1. Combine the dry ingredients using a mixer. Combine the wet ingredients in a separate bowl.
- 2. Add the wet ingredients to the dry ingredients and mix just until combined. Make waffles in a waffle maker.
- 3. Spray waffles with Butter Sprayer and drizzle with syrup.



Use the Dash Mini Waffle Maker with ¼ cup batter!

NOTES	NOTES

· 28 ·

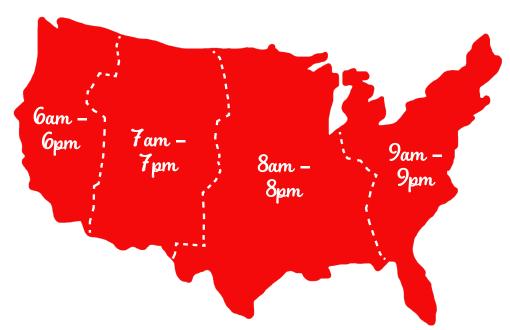
. 29 .

CUSTOMER SUPPORT WARRANTY



Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee<sup>™</sup>. 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 Butter Sprayer 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 50W Stock#: DBD200\_20210504 v11

· 30 ·

