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ceramic



#DBWM6SC



FLIP BELGIAN WAFFLE MAKER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our products as much as our team does. 



FLIP BELGIAN WAFFLE MAKER



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

When using electrical appliances, basic safety precautions should always 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.
- 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 of 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 with your arm positioned over the Cooking

Surfaces. They are hot and may cause injury.

- **DO NOT** use the Ceramic Flip Belgian Waffle Maker with wet hands or while standing on a wet surface.
- To prevent the risk of fire, electric, shock, or personal injury, **DO NOT** use appliance in or near liquids or place cord or plug or appliance in or near water or other liquids. The Ceramic Flip Belgian 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 manufacturer as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, putting on or taking off parts 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 Ceramic Flip Belgian Waffle Maker and its nonstick ceramic cooking surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, if it is dropped, or if it is damaged in any manner. Return the 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.
- Improper use of the appliance can result in property damage or even in personal injury.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- 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

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- 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

GARANTIES IMPORTANTES

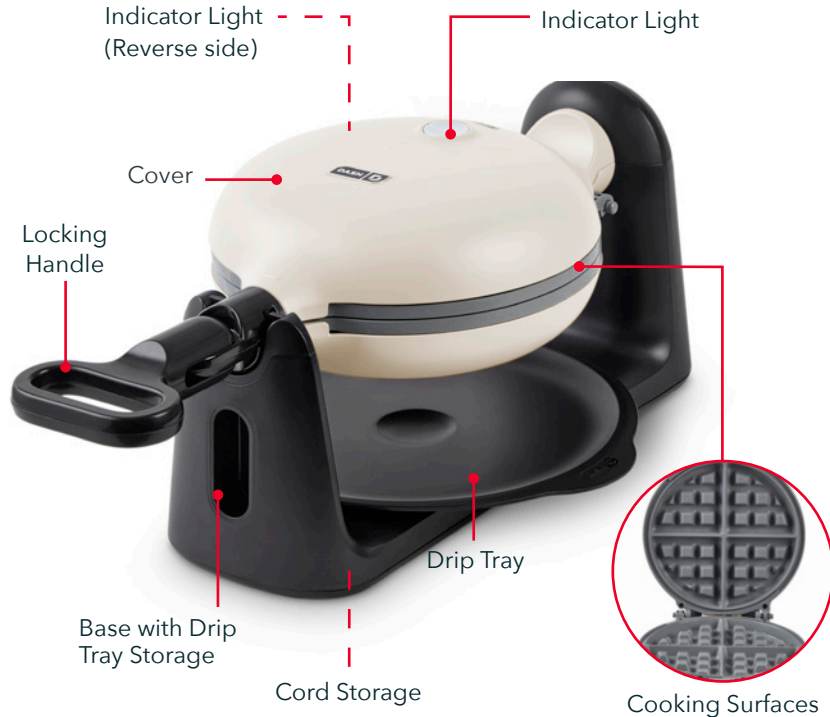
- lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
 - Avertissement : Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. 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, 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 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 gaufrier et sa surface de cuisson anti-adhérente.
 - N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil

GARANTIES IMPORTANTES

- 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.
 - 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
MANUEL D'UTILISATION ET ENTRETIEN

PARTS & FEATURES



USING THE FLIP BELGIAN WAFFLE MAKER

Before first use, remove all packaging material and thoroughly clean the Ceramic Flip Belgian Waffle Maker.



DO NOT touch the Cover while appliance is in use.



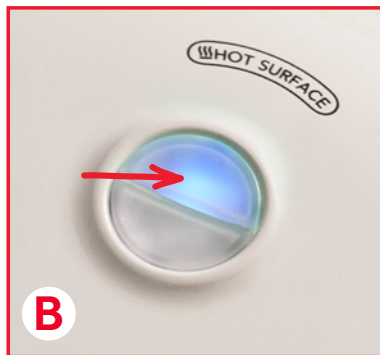
DO NOT lift the Cover with your arm positioned over the Cooking Surfaces. They are hot and may cause injury.



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

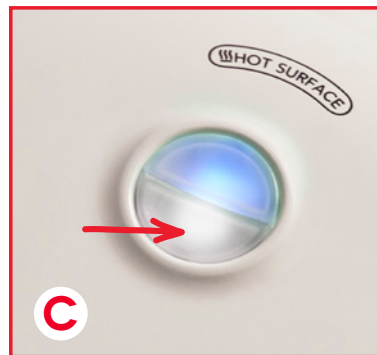
WARNING: Do not leave the Waffle Maker perpendicular to the base during cooking. The Waffle Maker must remain parallel with the Base or batter will leak.

USING THE FLIP BELGIAN WAFFLE MAKER



- 1** Place the appliance on a stable and dry surface. Find the Drip Tray (**photo A**) and slide it into the grooves on the bottom of the Waffle Maker.
- 2** Plug the cord into a power outlet. The blue half of the Indicator Light will illuminate (**photo B**) signaling that the Waffle Maker is turned on and heating up.

USING THE FLIP BELGIAN WAFFLE MAKER



- 3** Once the Cooking Surface reaches the optimal cooking temperature, the white half of the Indicator Light will turn on (**photo C**) indicating that it is ready to begin cooking.
- 4** Carefully lift the Cover by the Handle and grease both cooking surfaces with a small amount of cooking oil (**photo D**).



NOTE: Aerosol cooking sprays often contain soy lecithin, an additive that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of the product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.

USING THE FLIP BELGIAN WAFFLE MAKER

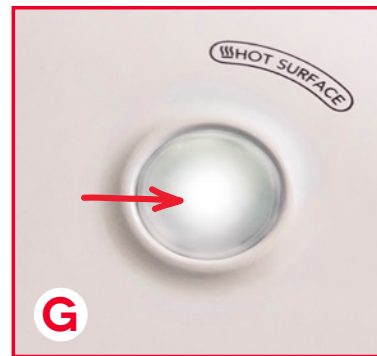


- 5** Pour batter onto the Cooking Surface and close the Cover. For best results, use $\frac{3}{4}$ cup of batter (photo E).
- 6** Once closed and secure, use the Handle to flip the Waffle Maker 180° (photo F).

NOTE: Do not leave the Waffle Maker perpendicular to the base during cooking. The Waffle Maker must remain parallel with the Base or batter will leak.

NOTE: Do not lock the Handle while cooking.

USING THE FLIP BELGIAN WAFFLE MAKER



- 7** The white Indicator Light will light up to indicate when a waffle has finished cooking.
- 8** To remove a waffle, flip the Waffle Maker back over. Carefully lift the waffle using a heat-resistant nylon or silicone cooking utensil.



WARNING: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the nonstick surface.



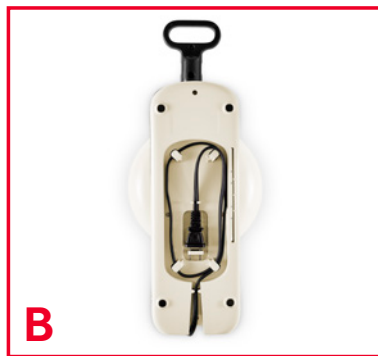
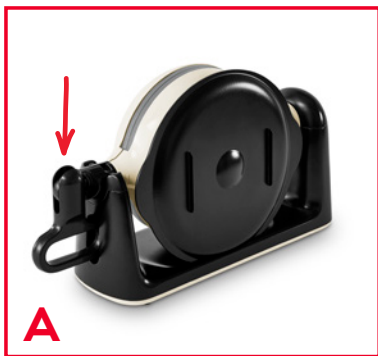
- 9 Once cooking is complete, unplug the Waffle Maker and allow it to cool before moving or cleaning.

In order to keep the Ceramic Flip Belgian 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 Waffle Maker and allow it to cool completely before moving, cleaning, or storing.
- Do not submerge appliance in water or any other liquid and do not place it under running water.
- Using a damp, soapy cloth, wipe down the Cooking Surface, Cover, Handle and Base as needed. Thoroughly rinse the cloth and wipe again.
- To remove food burned onto the Cooking Surface, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe from Cooking Surface. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.
- Never use abrasive cleaning agents to clean the appliance as this may damage the Waffle Maker and its nonstick Cooking Surface.

CLEANING & MAINTENANCE

- The Drip Tray is dishwasher safe and can also be hand-washed in warm, soapy water.
- To compactly store the Waffle Maker, rotate the handle so that the Waffle Maker is turned on its side, fold the Locking Handle inward (**photo A**), and wrap the cord in the Cord Storage (**photo B**).



NOTE: The Waffle Maker has a flat bottom that allows it to be stored vertically, providing more storage options.



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
There is no On/Off Button. How do I turn the Waffle Maker off and on?	To turn on, simply plug in the power cord. The blue half of the Indicator Light illuminates to show that the Waffle Maker is on. When finished cooking, simply unplug the Waffle Maker to turn it off.
How do I know when the Waffle Maker is heated and ready to use?	When the Waffle Maker reaches the optimal temperature, the white half of the Indicator Light illuminates. That means it's ready to get cooking!
When using the Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the Waffle Maker, always lift and lower the Cover by the Handle. To prevent personal injury, DO NOT lift the Cover with your arm positioned over the Cooking Surfaces. They are hot and may cause injury.

TROUBLESHOOTING

ISSUE	SOLUTION
After using the Waffle Maker a few times, food is starting to stick to the surface. What is happening?	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. Apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe from Cooking Surface. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.
The Indicator Lights will not turn on and the Cooking Surface is failing to heat.	<ol style="list-style-type: none">1. Ensure that the power cord is plugged into the power outlet.2. Check to make sure the power outlet is operating correctly.3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



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BELGIAN SUGAR WAFFLES

Prep Time: 10-12 minutes • **Cook Time:** 22-24 minutes

• **Serves:** 5-6 waffles

Ingredients:

3½ cups flour

1 packet dry yeast

¾ cup milk (lukewarm)

8 ounces softened butter (about 2 sticks)

2 eggs

½ teaspoon salt

8 ounces pearl sugar

1 teaspoon vanilla (optional)

Cinnamon (optional)

Directions:

1. Dissolve dry yeast in lukewarm milk.
2. Add the flour to a separate medium bowl and begin gradually mixing in the remaining ingredients, except for the sugar pearls. Form the mixture into a dough, then let the dough rise until it doubles in size (around 30 minutes).
3. After the dough has risen, add the pearl sugar and divide the dough into six even patties.
4. Grease Waffle Maker with melted butter or vegetable oil. Add one patty to the middle of the Waffle Maker and cook until crispy. Repeat with the remaining patties.
5. Garnish with cinnamon, fresh berries, and toppings of your choice. Serve and enjoy some sugar and spice and everything nice!



Chef Tip!

If you can't find pearl sugar, gently breaking sugar cubes is a fine substitute.





CHOCOLATE WAFFLES

Prep Time: 10-12 minutes • **Cook Time:** 22-24 minutes
• **Serves:** 5-6 waffles

Ingredients:

1½ cups all-purpose flour

¼ cup sugar

½ cup unsweetened cocoa powder

1 teaspoon baking powder

½ teaspoon baking soda

2 large eggs

4 tablespoons melted butter

2 cups buttermilk

1 cup chocolate chips

Directions:

1. In a medium bowl, combine flour, sugar, cocoa powder, baking powder, and baking soda.
2. In a separate bowl, whisk egg, butter, and buttermilk together. Then, mix the wet ingredients with the dry. Gently fold in the chocolate chips.
3. Grease Waffle Maker with melted butter or vegetable oil. Pour ¾ cup of batter into the Waffle Maker and cook until crispy, about 3-4 minutes per waffle. Repeat until all batter is used.
4. Serve with vanilla bean ice cream and fresh strawberries and let your taste buds go loco for cocoa!



Chef Tip!

For best results, pour ¾ cup of batter into the center of the Cooking Surface.





WAFFLE BISCUIT PIZZA

Prep Time: 10-12 minutes • *Cook Time:* 15-20 minutes • *Serves:* 7-8 biscuits

Ingredients:

2 cups all-purpose flour
1 tablespoon baking powder
½ teaspoon salt
¾ cup milk

½ cup cold butter, cut into small chunks
Pepperoni and shredded mozzarella
cheese (or preferred fillings)

Directions:

1. Combine flour, baking powder, and salt. Add butter, using a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.
2. Stir in the milk, then form the mixture into a dough
3. Roll dough out on a floured surface so that it's ½ inch thick. Using a cookie or biscuit cutter, cut out as many 3" circles as possible.
4. Slice through dough circles horizontally, making space to stuff with pepperoni and mozzarella. After filling, seal the biscuit by pinching the edges of the dough. Cook in Waffle Maker until golden and crispy, about 5-7 minutes each.
5. Serve with a side of marinara sauce for dipping and enjoy these savory snacks with pizza-z!



CINNAMON ROLL WAFFLES

Prep Time: 10-12 minutes • **Cook Time:** 22-24 minutes • **Serves:** 5-6 waffles

Ingredients:

Waffle Batter

2 cups flour
2 tablespoons sugar
4 teaspoons baking powder
½ teaspoon salt
2 eggs
2 cups milk

4 tablespoons melted
butter or vegetable oil
1¼ teaspoons cinnamon
½ teaspoon vanilla extract

Cream Cheese Icing

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

Directions:

1. In a medium bowl, combine flour, sugar, baking powder, cinnamon, vanilla extract, and salt. Set aside.
2. Add wet ingredients to the dry and mix until just combined, then grease Waffle Maker with melted butter or vegetable oil.
3. Pour ¾ cup of the batter into the Waffle Maker and cook until golden brown. Repeat with remaining batter.
4. In a medium bowl, mix the butter and cream cheese until well-combined. Stir in powdered sugar, vanilla extract, and milk.
5. Serve warm, drizzling the icing over the waffles, and enjoy this decadent breakfast treat!





BUTTERMILK FRIED CHICKEN & WAFFLES

Prep Time: 10-12 minutes • *Cook Time:* 25-30 minutes • *Serves:* 4-6

Ingredients:

Waffle Ingredients

2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
2 cups buttermilk
4 tablespoons unsalted butter, melted
2 teaspoons vanilla extract
2 eggs
1 teaspoon salt

Chicken Ingredients

1 pound boneless chicken breasts, sliced into tenders, about 8-10
½ cup and 3 tablespoons buttermilk, divided
1 cup all-purpose flour
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon garlic powder
½ teaspoon paprika
1 teaspoon baking powder
2 cups vegetable oil, for cooking

Directions:

1. For the chicken breading, combine flour, salt, pepper, garlic powder, paprika, and baking powder in a shallow dish. Stir in 3 tablespoons of buttermilk. Pour ½ cup of buttermilk in a separate shallow dish.

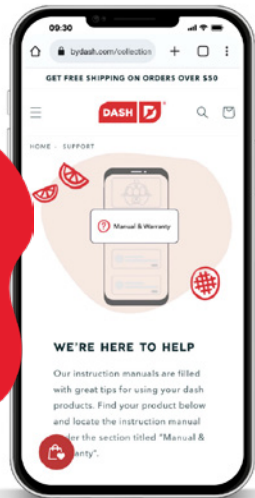
2. Dip the chicken tenders first in the buttermilk and then in the breading. Place on a baking sheet lined with aluminum foil.
3. Pour ¾ inches of vegetable oil in a high-sided pot and heat on high until the oil shimmers. Use tongs to place the chicken tenders in the oil. Cook until golden brown, about 3-4 minutes, then flip to cook the other side. Remove chicken tenders from oil and put on a paper towel-lined plate to drain.
Note: Use caution when placing chicken tenders in the hot oil. Use tongs, add them gently one at a time.
4. For waffles, combine flour, sugar, baking powder, baking soda, and salt in a medium bowl. In a separate bowl, whisk egg, buttermilk, vanilla, and melted butter together. Add the wet ingredients to dry and mix until incorporated.
5. Grease Waffle Maker with melted butter or vegetable oil. Pour ¾ cup of batter onto the Cooking Surface and cook until golden brown. Repeat until all batter is used. To serve, plate fried chicken with waffles. Drizzle with maple syrup and enjoy this southern comfort classic!





We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

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.



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 support@bydash.com 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. StoreBound will not ship 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.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. 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 Ceramic Flip Belgian 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 1000W
 Stock#: DBWM6SC_20240307_V1



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



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