



*recipes
inside!*



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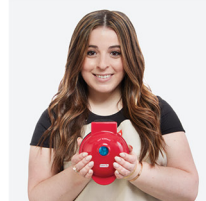
CERAMIC SNOWMAN MINI WAFFLE MAKER

Instruction Manual | Recipe Guide





CERAMIC SNOWMAN MINI WAFFLE MAKER



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the dash team!

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 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 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

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 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 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



Before first use, remove all packaging materials and thoroughly clean your Ceramic 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.



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 Ceramic 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)!



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 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 CERAMIC 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 Ceramic 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.





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

In order to keep your Ceramic 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 Ceramic 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 Ceramic 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 Ceramic Mini Waffle Maker and its nonstick Cooking Surface.
- Thoroughly dry the Mini Waffle Maker before storing. Use the Cord Wrap on the base for compact storage.

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

ISSUE	SOLUTION
When using my Ceramic Mini Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your Ceramic 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.
After using my Ceramic Mini 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, pour on a little cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surface with the Cleaning Brush to dislodge food. Use a damp, soapy cloth to wipe down the 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.
The Indicator Light 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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CLASSIC WAFFLES

Yield: 8-10 waffles

Ingredients:

- 1 cup all-purpose 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.
2. Whisk the egg, milk and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
3. Grease the Ceramic Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour 3.5 tbsp of batter into the Ceramic Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
4. Serve with a drizzle of maple syrup and fresh berries, if desired.



DARK CHOCOLATE WAFFLES

Yield: 8-10 waffles

Ingredients:

¾ cup all-purpose flour

3 tbsp white granulated sugar

¼ cup cocoa powder

½ tsp baking powder

¼ tsp baking soda

½ tsp kosher or sea salt

1 large egg

2 tbsp melted unsalted butter

1 cup buttermilk

1 tsp vanilla extract

¼ cup semi sweet mini chocolate chips

Directions:

1. In a small pan over low heat, melt the 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 egg with a whisk. Mix in buttermilk, butter and vanilla.
4. Add dry ingredients into wet in three rounds. Fully incorporate all dry ingredients before adding the next round. Fold in the chocolate chips.
5. Add 3.5 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides.



LEMON & POPPY SEED WAFFLES

Yield: 7-9 waffles

Ingredients:

1 cup all-purpose flour	2 tbsp lemon curd
1 tbsp sugar	1 tbsp poppy seeds
2 tsp baking powder	1 lemon, zested
¼ tsp salt	
1 large egg	
1 cup milk	
2 tbsp softened unsalted butter	

For Lemon Glaze

1 cup confectioners sugar
3 tbsp lemon juice

Directions:

1. Mix together flour, sugar, baking powder, salt and poppy seeds in a medium bowl. Zest the lemon and add to bowl.
2. Whisk together milk, egg and melted butter and lemon curd in a separate bowl. Add the wet ingredients to the dry and mix until well-incorporated.
3. Add 3.5 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides.

For Lemon Glaze

4. Mix together confectioners sugar with lemon juice.
5. Drizzle over the top of the waffle in a zig-zag pattern.



SUNDAY MORNING BAGEL WAFFLES

Yield: 8-10 waffles

Ingredients:

1 cup whole wheat flour
1 cup all-purpose flour
2 tbsp baking powder
4 tbsp melted unsalted butter

1 large egg
¼ cup everything bagel spice
½ cup milk
½ cup seltzer or club soda

Directions:

1. Mix together whole wheat flour, all-purpose flour and baking powder in a mixing bowl with ¼ cup everything bagel spice.
2. Whisk together milk, seltzer and egg in a separate bowl. While whisking, slowly drizzle melted butter into the mix.
3. Add wet ingredients to the dry ingredients and whisk until no clumps remain. Do not overmix the batter.
4. Add 3.5 tbsp of batter to your Mini Waffle Maker. Sprinkle remaining everything bagel spice on top and shut the lid. Cook until surface is firm on both sides.

MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 21) 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

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**WAFFLE
RECIPES**

for your Dash Mini Waffle Maker...



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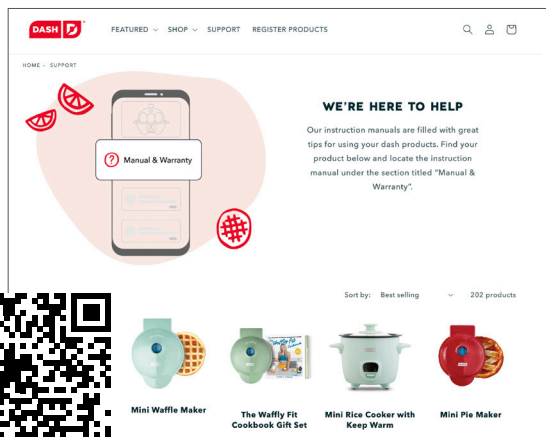
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Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

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.



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, model number, serial number 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.

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 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#: DCWSN005_20230501_V2





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