



*recipes
inside!*

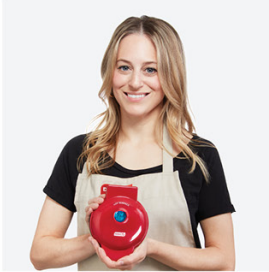
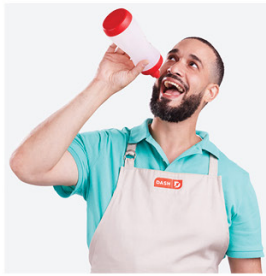


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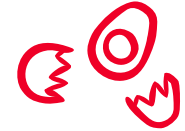
DELUXE EGG COOKER

Instruction Manual | Recipe Guide





DELUXE EGG COOKER



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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.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- NEVER place the Poaching Trays or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Trays.
- Make sure the Lid is securely in place before turning on the appliance.
- The Deluxe Egg Cooker will turn on when plugged in and the power switch has been activated. When all the water has evaporated from the Heating Plate, a buzzer will sound, and the Heating Plate will turn off. If the switch is not turned off immediately, the Heating Plate will cycle on and off until the Deluxe Egg Cooker is turned off.
- Do not touch the Heating Plate when the Egg Cooker is hot. Use the handles.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Warning: The Lid and Base Ring get hot when in use. When eggs are done, carefully remove the Lid by the handle and the Base Ring with a towel or oven mitt. Allow the parts to cool completely before touching or cleaning.
- 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 Egg Cooker 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.

- Do not put your hands or other foreign objects into the Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Egg Cooker is turned off and cooled before cleaning.
- DO NOT place the Lid in the locked position while using the Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- WARNING: Hot steam! Never place your hands or arms over the Steam Vent while the appliance is in use.
- Make sure the Egg Cooker is off before removing the eggs.
- Internal base and contents (water and eggs) of Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. Instead, wipe down with a soft, damp cloth. The Egg Cooker is NOT dishwasher safe.
- 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 from 9AM - 9PM EST 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 MANUEL D'UTILISATION ET 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.
- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque chauffante. Posez-les toujours sur le plateau à bouillir.
- Assurez-vous que le couvercle est bien en place avant d'allumer l'appareil.
- Le cuiseur à oeufs deluxe s'allume lorsqu'il est branché et que l'interrupteur d'alimentation a été activé. Lorsque toute l'eau s'est évaporée de la plaque chauffante, un signal sonore retentit et la plaque chauffante s'éteint. Si l'interrupteur n'est pas éteint immédiatement, la plaque chauffante s'allume et s'éteint jusqu'à ce que le cuiseur à oeufs deluxe soit éteint.
- Ne touchez pas la plaque chauffante lorsque le cuiseur à oeufs. Utilisez les poignées.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des oeufs pour réduire le risque de blessures ou de dommages du cuiseur à oeufs.
- Attention: le couvercle et l'anneau de base deviennent chauds lors de l'utilisation. Lorsque les oeufs sont cuits, retirez délicatement le couvercle par la poignée et l'anneau de base avec une serviette ou un gant de cuisine. Laissez les pièces refroidir complètement avant de les toucher ou de les nettoyer.
- 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 cuiseur à oeufs 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.
- Ne posez pas vos mains ou d'autres corps étrangers dans le cuiseur à oeufs lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le cuiseur à oeufs et de le laisser refroidir avant de nettoyer.
- NE verrouillez PAS le couvercle pendant l'utilisation du cuiseur à oeufs pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les oeufs cuits.
- ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
- Assurez-vous d'éteindre le cuiseur à oeufs avant de retirer les oeufs.
- La base interne ainsi que le contenu (eau et oeufs) du cuiseur à oeufs chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
- Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Essayez-le plutôt avec un chiffon doux et humide. Le cuiseur à oeufs ne va PAS au lave-vaisselle.
- 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 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 de 9h à 21h HNE 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



PARTS & FEATURES



USING YOUR DELUXE EGG COOKER

Soft, Medium, and Hard-Boiled eggs:

The times listed below are guidelines so that you will know how long it will take to cook the eggs. The thermostat in the Deluxe Egg Cooker will shut off automatically and a buzzer will sound when the eggs are done - no additional timer is necessary. The following time guidelines are for cold large eggs. Extra large or jumbo eggs may require additional water and time in the cooker to achieve desired results.

STYLE	# OF EGGS	AMOUNT OF WATER	TIME
Soft-Boiled	6	2.25 oz.	8 min
	12	1.75 oz.	10 min
Medium Egg	6	2.75 oz.	11 min
	12	2 oz.	13 min
Hard-Boiled	6	5 oz.	18 min
	12	3.5 oz.	20 min

TIP: If you live at a higher altitude, add up to 25% more water to your Egg Cooker to ensure best results!

USING YOUR DELUXE EGG COOKER

Omelettes & Poached Eggs:

For omelettes or poached eggs, fill the Measuring Cup with water to the designated Poached/Omelette Line. This line is applicable for 7 poached eggs or an omelette made with 2-3 eggs.

Mix and Match

With the Deluxe Egg Cooker, you can now mix and match your eggs. Please refer to the following guidelines for a few ideas.

COMBINATION	AMOUNT OF WATER
4 poached eggs + 4 soft boiled eggs	3 oz.
7 mini omelettes	4 oz.
7 mini omelettes + 4 hard boiled eggs	4 oz.



- 1** Make sure the Deluxe Egg Cooker is unplugged before starting. Pierce the larger end of each egg with the Pin attached to the bottom of the Measuring Cup.



- 2** Use the Measuring Cup to pour the appropriate amount of cold water onto the Heating Plate.



- 3** Place Large Boiling Tray on Body. Place 8 eggs in the designated spots in the tray. Make sure that the holes in the larger end of the eggs are pointed upwards. Do not let the eggs touch the Heating Plate.

Note: When making less than a dozen eggs, you may use either the Large Boiling Tray or the Small Boiling Tray. If only using the Large Boiling Tray, the Lid can be placed right over the Base Ring without the Small Boiling Tray.



- 4** Place Base Ring over Large Boiling Tray.



- 5** Set Small Boiling Tray on top of Base Ring.



- 6** Place an egg in each of the designated openings in the Small Boiling Tray so that the larger ends of the eggs are pointed upwards.



- 7** Cover with Lid and plug in Deluxe Egg Cooker. Press the power switch on the Body to start cooking.



- 8** When the eggs are finished cooking, a buzzer will sound. Press the power switch to silence the buzzer. Actual cooking time will depend on number of eggs and desired style. Uncover Lid by using the Lid Handle and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot!

Tip: Soak eggs in ice water or run under cold water immediately after removing from the Deluxe Egg Cooker to stop the cooking process and to make peeling easier.

USING THE POACHING TRAYS



- 1 Fill the Measuring Cup with cold water to the Poached / Omelette Line. Pour cold water onto the Heating Plate.



- 2 Place Large Boiling Tray on the Body first, and then place the 4 Egg Poaching Tray on top. Spray Poaching Trays with a little cooking spray. Break an egg into each poaching section.

Note: Make sure to always place Poaching Trays on top of the Boiling Trays and never directly on the Heating Plate.



- 3 Place Base Ring over Large Boiling Tray. Then, place Small Boiling Tray over Base Ring and set the 3 Egg Poaching Tray on top. Break an egg into each poaching section.



- 4 Cover with Lid and plug in the Deluxe Egg Cooker. Press the power switch on the Body to start cooking. When the buzzer sounds, switch the Deluxe Egg Cooker off and remove eggs immediately to avoid overcooking. If you like firmer eggs, leave them in the Deluxe Egg Cooker for a few extra minutes. Use tongs or oven mitts when handling Poaching Trays as they will be hot!

USING THE OMELETTE BOWLS



- 1 Fill the Measuring Cup with cold water to the Poached / Omelette Line. Pour cold water onto the Heating Plate.



- 2 Spray Omelette Bowl with a little cooking spray. Whisk eggs in a bowl before pouring into Omelette Bowl. Place Large Boiling Tray on the Body and place Omelette Bowl on top.

Note: Make sure to always place Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate.



- 3 Place Base Ring on the Body and then cover with Lid. Plug in the Deluxe Egg Cooker and press the power switch to begin cooking. When the buzzer sounds, switch the Deluxe Egg Cooker off and open the Lid. It is normal for the eggs to expand while cooking. They will contract once the Lid has been opened. Remove your omelette with a spatula.

Note: To make mini omelettes, whisk each egg individually and cook in Poaching Trays (one egg per each poaching section). We recommend using 4 oz. of water for 7 mini omelettes.

CAUTION: DURING AND AFTER USE, THE DELUXE EGG COOKER IS HOT.

- Do not attempt to clean your Deluxe Egg Cooker until the appliance has cooled.
- Do not submerge the Body in water or other liquids.
- The Body of the Deluxe Egg Cooker is not dishwasher safe.
- Before cleaning or moving the appliance, make sure to unplug the Deluxe Egg Cooker.
- Wash the Deluxe Egg Cooker accessories and Lid with some warm water & soap or place in top shelf of dishwasher.
- Wipe down the Body and Heating Plate with a damp cloth.
- Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and cover with the Lid.

CLEANING THE HEATING PLATE:

- Your Deluxe Egg Cooker will not rust. Over time, the Deluxe Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.
- Below are two different ways to properly clean the Heating Plate.
- Clean the Heating Plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.
- Gently scrub the Heating Plate in a circular motion with a “magic eraser” type sponge and a little warm water.

Although your Deluxe Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
The Indicator Light does not turn on.	<p>Ensure that the power cord is plugged into the power outlet.</p> <p>Check to make sure the power outlet is operating correctly.</p> <p>Press the power switch (located on the front of your Deluxe Egg Cooker).</p> <p>Determine if a power failure has occurred in your home, apartment, or building.</p>
The eggs are over or under cooked.	<p>Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs.</p> <p>Refer to the recommended cooking times for soft/runny, medium, and hard boiled eggs.</p> <p>If overcooked, make sure to remove the eggs from the cooker immediately after the buzzer sounds.</p> <p>Make sure that the Heating Plate, Lid, and accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.</p> <p>If undercooked, leave eggs in the Deluxe Egg Cooker for a few extra minutes with the Lid on before serving.</p>



RECIPE GUIDE



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DEVILED EGGS

Ingredients:

12 hard-boiled eggs,
cooled
2/3 cup mayonnaise
1/4 cup Dijon-style mustard
1/4 tsp salt
paprika, chives, and dill,
to garnish

Directions:

1. Peel the eggs and cut in half lengthwise. Remove the yolks, place in a large bowl and cream them into a paste with a fork.
2. Mix in the mayonnaise, mustard, and salt. Spoon or pipe the mixture into the egg white halves.
3. Place the eggs in the refrigerator until ready to serve.
4. Just before serving, garnish with a dash of paprika and freshly cut chives and dill.





EGGS BENEDICT

Ingredients:

For Hollandaise Sauce

6 egg yolks

5 tbsp lemon juice

1/8 tsp ground white pepper

1/4 tsp Worcestershire sauce

1 1/2 tbsp water

1 1/2 cup butter, melted

salt to taste

Directions:

1. For the Hollandaise Sauce: On a stove top, fill the bottom of a double boiler part-way with water. Make sure that water does not touch the bottom of the bowl. Bring water to a gentle simmer.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 1/2 tablespoons water. Add melted butter to the egg yolk mixture 2 tablespoons at a time while whisking yolks constantly. If sauce begins to get too thick, stir in a little hot water. Add salt and continue whisking until incorporated. Remove from heat and cover with a lid to keep sauce warm.
3. To Assemble: Fill the Measuring Cup with water to the Omelette / Poached Line and pour water onto Heating Plate. Put Large Boiling Tray on Body and place the lightly greased 4 Egg Poaching Tray on top. Break an egg into each poaching section. Add the Base Ring and the Small Boiling Tray. Place the lightly greased 3 Egg Poaching Tray on top and break remaining eggs into each section.
4. Replace the Lid and turn the Deluxe Egg Cooker on. When the buzzer sounds, the eggs will be poached. Remove eggs immediately to prevent overcooking. Butter the toasted English muffin halves. Place a slice of Canadian-style bacon, a few asparagus spears, a poached egg, and a spoonful of hollandaise sauce on each half. Garnish with chives or cayenne pepper and serve immediately.

For Eggs Benedict

6 eggs

1 bunch asparagus, trimmed and boiled

6 strips Canadian-style bacon

3 English muffins, toasted

2 tbsp butter, softened

chives or cayenne pepper,
to garnish





EGG SALAD

Ingredients:

12 hard-boiled eggs, cooled and peeled

1-2 stalks celery

$\frac{2}{3}$ cup mayonnaise

$\frac{1}{4}$ cup Dijon-style mustard

$\frac{1}{2}$ tbsp salt

$\frac{1}{4}$ tsp black pepper

Directions:

1. Finely dice the eggs and celery and mix together.
2. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached. Serve on multigrain bread with sliced cucumber.



For a healthy twist, you can make this egg salad with half the egg yolks and light, or olive oil-based, mayonnaise.





TOMATO & SPINACH FRITTATA

Ingredients:

3 eggs (or 2 egg whites and 2 eggs)	3 basil leaves, cut into thin strips
½ cup spinach, chopped	2 tbsp shredded mozzarella
3 cherry tomatoes, halved	salt & pepper, to taste

Directions:

1. Fill the Measuring Cup with water to the Omelette / Poached Line and pour onto the Heating Plate.
2. Place the Large Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.
3. Beat eggs and pour into the Omelette Bowl.
4. Sprinkle the basil, spinach, mozzarella, and tomatoes over the whisked egg.
5. Cover with the Lid and turn on the Deluxe Egg Cooker.
6. When buzzer sounds, remove eggs immediately to prevent overcooking. Add salt and pepper to taste.



MORE RECIPE IDEAS

MINI OMELETTES

Make mini omelettes for all tastes and preferences with the Poaching Trays. Whisk up to 7 eggs and pour mixture evenly into each poaching section (one egg per section). If using egg whites, pour 3 tablespoons of the egg white mixture into each poaching section. Then add your toppings, cover, and turn on the Deluxe Egg Cooker.

LARGE OMELETTE

Make one large tasty omelette in the Omelette Bowl with up to three large eggs. If using egg whites, pour in up to 9 tablespoons of egg white mixture. Then add your toppings and turn on the Deluxe Egg Cooker.

OMELETTE IDEAS

- Mushroom, spinach, tomato and green bell pepper
- Feta cheese, spinach, onion and red pepper
- Goat cheese and fig
- Sweet corn, salsa and cheddar cheese
- Tomato, basil, mozzarella and sausage
- Bell peppers, ham and cheddar cheese
- Red onion, asparagus and tomato
- Avocado, bacon and tomato
- Broccoli, cheddar cheese, mushroom and tomato
- Swiss cheese and turkey
- Blue cheese, pear and toasted pecans



MORE RECIPE IDEAS

The Deluxe Egg Cooker can be used to steam and reheat foods other than just eggs. Listed below are some guidelines to help you get started.

INGREDIENTS	DIRECTIONS	TIME
1 cup raw broccoli florets	Pour 3 ounces of water onto Heating Plate. Cook broccoli in Omelette Bowl.	8 min
8 stalks of asparagus, cut in half	Pour 3 ounces of water onto Heating Plate. Spread asparagus in Omelette Bowl & cook.	8 min
2-4 oz. salmon, 1 inch thick	Add 5.5 ounces water to Heating Plate. Cook fillets side by side in Omelette Bowl.	15 min
1 cup raw shrimp	Add 3 ounces water to Heating Plate. Cook shrimp side by side in Omelette Bowl.	8 min

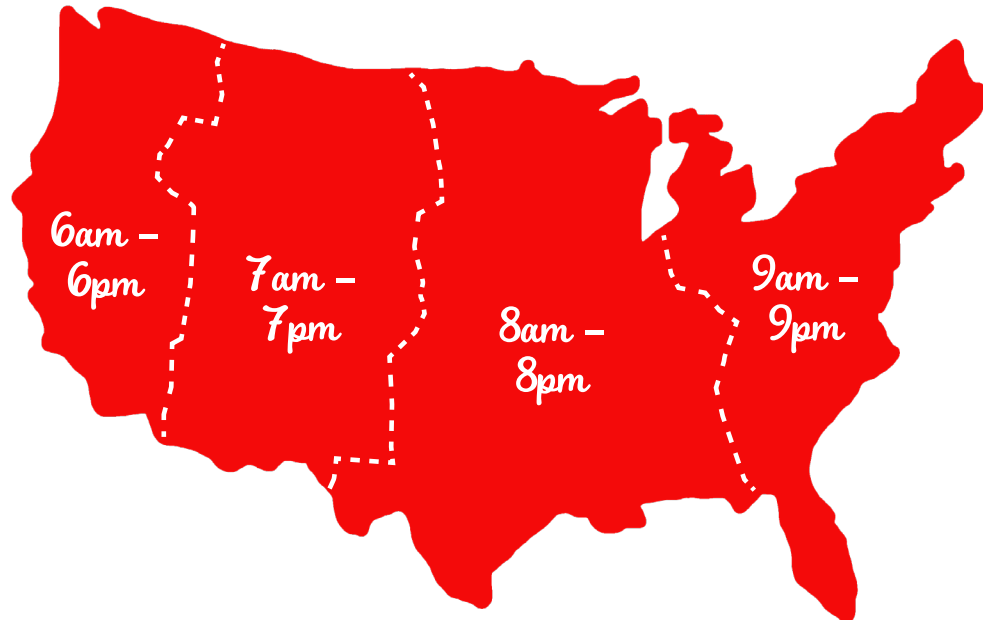
MORE RECIPE IDEAS

INGREDIENTS	DIRECTIONS	TIME
5-6 medium-sized dumplings	Add 3.5 ounces water to Heating Plate. Cook dumplings side by side in Omelette Bowl.	9.5 min
1 (15.25 oz.) can corn, drained	Pour 2.5 ounces of water onto Heating Plate. Cook corn in Omelette Bowl.	6 min
1 cup frozen edamame	Pour 2.5 ounces water onto Heating Plate. Spread edamame in Omelette Bowl and cook.	6 min
1-3 small corn/flour tortillas	Place tortillas directly on Heating Plate. Place Base Ring and Lid on Deluxe Egg Cooker and turn on. When buzzer sounds, turn off the cooker, flip tortillas and re-cover. Wait a few minutes until tortillas are warm.	8 min

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 - 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 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.

REPAIRS

DANGER! Risk of electric shock! The Dash Deluxe Egg Cooker 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 500W
 Stock#: DEC012_20210413_V11



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