



DEG200

EVERYDAY GRIDDLE

Instruction Manual | Recipe Guide





EVERYDAY GRIDDLE

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IMPORTANT SAFEGUARDS

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.
- Use appliance only on heat-safe surfaces.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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.
- **WARNING: CHOKING HAZARD:** The Silicone Feet under the Everyday Griddle may become dislodged and fall off over time. Be careful when moving the Griddle as these small silicone pieces can pose a choking hazard if swallowed. Do not allow children to play with the Griddle.
- To prevent the risk of fire, electric

IMPORTANT SAFEGUARDS

shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Griddle 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.
- Ensure that there is enough space surrounding the appliance while in use, as the appliance becomes very hot.
- Never use abrasive cleaning agents to clean your Griddle.
- Do not submerge appliance in water or any other liquids. Do not operate the appliance with wet or moist hands. Should the appliance become wet or moist, turn the appliance off and unplug immediately.
- 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.

IMPORTANT SAFEGUARDS

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:
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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.
- N'utilisez l'appareil que sur des surfaces résistantes à la chaleur.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- 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.
- **AVERTISSEMENT : RISQUE D'ÉTOUFFEMENT** : Les Pieds en silicone situés sous la Plaque de cuisson électrique peuvent se déloger et tomber avec le temps.

GARANTIES IMPORTANTES

Faites attention lorsque vous déplacez la Plaque de cuisson car ces petits morceaux de silicone peuvent présenter un risque d'étouffement en cas d'ingestion. Ne laissez pas les enfants jouer avec la Plaque de cuisson.

- 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. La Plancha 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.
- Veillez à ce qu'il y ait suffisamment d'espace autour de l'appareil lorsqu'il est utilisé, car il devient très chaud.
- N'utilisez jamais d'agents nettoyants corrosifs pour nettoyer votre Plancha.
- Ne plongez jamais l'appareil dans de l'eau ou tout autre liquide. Ne faites pas fonctionner l'appareil avec des mains mouillées ou humides. Si l'appareil est mouillé ou humide, éteignez-le et débranchez-le immédiatement.
- 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

GARANTIES IMPORTANTES

directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.

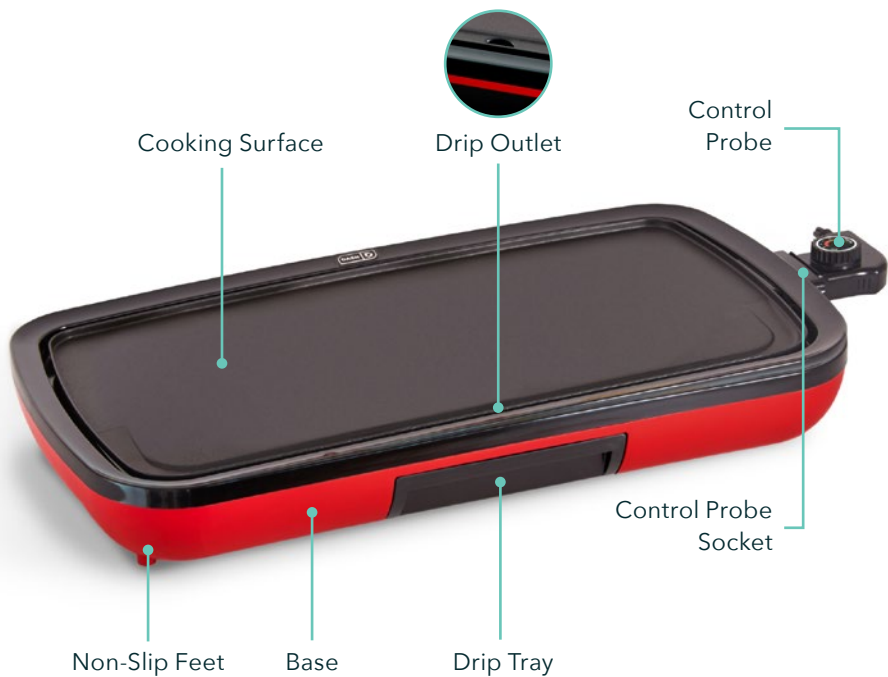
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin 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
MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES



PARTS & FEATURES

Temperature
Control Dial



DIAL NUMBER	APPROX COOKING TEMP
1	200°F
2	250°F
3	300°F
4	350°F
5	400°F



USING THE EVERYDAY GRIDDLE

Clean the Everyday Griddle and all of its components prior to assembly and use.

DO NOT use the Griddle near water or other liquids, with wet hands, or while standing on a wet surface. Make sure the Drip Tray is inserted into the Base prior to each use.



- 1 Set the Griddle on a clean, stable, and dry surface.
- 2 Slide the Drip Tray into the Base, matching up the sides of the tray to the grooves on the underside of the Base (near the Drip Outlet) **(Photo A)**.
- 3 Unwind the power cord to the preferred length. Inspect the cord for any signs of damage or significant wear.
- 4 Make sure the Temperature Control Dial located on the Control Probe is set to Off prior to plugging in **(Photo B)**.

USING THE EVERYDAY GRIDDLE



- 5** Plug the Control Probe into the Control Probe Socket located on the Base of the griddle. Be sure to properly align the connector's single prong with the middle hole before pushing the Control Probe in. Then plug the griddle into an outlet (**Photo C**).
- 6** Turn the Temperature Control Dial clockwise to Low. Do not begin cooking on a high temperature setting as this may cause food to splatter or burn when placed on the nonstick Cooking Surface (**Photo D**).
- 7** Place ingredients onto the Cooking Surface. Allow to cook for several minutes. Slowly increase the heat setting until the temperature reaches the appropriate level for food being cooked.
- 8** When finished cooking, turn the Temperature Control Dial to Off. Wait for the Griddle to cool completely before cleaning.

TIPS & TRICKS



HANDLE WITH CARE

The Base of the Griddle and the nonstick Cooking Surface will both be hot while in use. Use oven mitts to handle the Griddle.



SOFT TOUCH

Metal utensils will damage the nonstick surface. Use silicone, nylon, or wood utensils instead to preserve the nonstick coating.



EASIEST RELEASE

Applying a small amount of cooking oil to the nonstick Cooking Surface helps food release cleanly and easily.

NOTE!



When cooking, be careful not to push food into the gap between the Cooking Surface and the Base as it may be difficult to remove when cleaning.



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 your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.

CLEANING & MAINTENANCE

- Turn the Temperature Control Dial to the Off position before unplugging and cleaning. Allow the Cooking Surface to cool completely before attempting to clean.
- The Everyday Griddle is NOT dishwasher safe and should never be submerged in water; it must be handwashed.
- Clean cooled Cooking Surface with cloth or sponge dipped in warm, soapy water.
- The Drip Tray is removable and should be removed, emptied, and washed with warm soapy water after each use.
- After washing the Drip Tray, ensure that it is dry before re-inserting in the griddle as water could damage the Griddle's electric parts.



WARNING: Never use abrasive and/or metal cleaning agents to clean your appliance as this may damage the Griddle's nonstick surface.

CLEANING & MAINTENANCE

Do Not
**SUBMERGE ELECTRIC
PARTS IN WATER**



Do Not
**ALLOW WATER TO
ENTER BASE**



Do
**LET THE GRIDDLE
COOL COMPLETELY**





Do
**USE A SOFT SPONGE
TO CLEAN SURFACE**



TROUBLESHOOTING

Although the Everyday Griddle is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
 <p>How do I turn the Everyday Griddle off and on?</p>	<p>To turn on, ensure the Temperature Control Probe is set to "Off," plug the Control Probe into the base of the Griddle, plug the power cord into an outlet, and turn the Dial on the Control Probe from Off to Low. When cooking is complete, turn the Everyday Griddle off by returning the Temperature Control Probe to Off and unplugging it.</p>
 <p>When using the Everyday Griddle, the Base gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. After using the Everyday Griddle, always use protective gloves to transport it. Be careful when moving the Everyday Griddle after cooking so as not to spill grease from the Drip Tray.</p>

ISSUE

SOLUTION



I am cooking meat on the Everyday Griddle and there is moisture on the Cooking Surface. What do I do?

Any moisture should collect in the Drip Tray, which can be easily emptied. If moisture is pooling around the drip tray or spilling out, it means the Tray is full. Turn off the Everyday Griddle and empty, clean, and dry the Drip Tray. Re-insert the Drip Tray to begin cooking again.



After using the Everyday Griddle 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, then apply a small amount of cooking oil and let sit for 5-10 minutes. 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.

Steak Fajitas
on page 32!



RECIPE GUIDE



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CHALLAH FRENCH TOAST

Prep Time: 8-10 • Cook Time: 10-12 • Serves: 4-6

Ingredients:

1 loaf of challah bread,
sliced into 1" slices
2 tablespoons salted
butter
6 eggs

½ cup whole milk
½ teaspoon vanilla extract
¼ teaspoon salt
1 tablespoon maple syrup

Optional Toppings:

2 bananas, sliced
½ cup walnuts
Fresh berries

Directions:

1. Slice the challah and allow the slices to dry out overnight. Alternatively, use an older loaf that has become hard.
2. In a bowl, mix together the eggs, milk, vanilla extract, 1 tablespoon of maple syrup, and salt using a hand mixer.
3. Soak each slice of challah in the egg mixture for several minutes.
4. Preheat Griddle to temperature setting 3 and melt 2 tablespoons of butter on it.
5. Place the soaked challah slices directly onto the Griddle and cook for 3-4 minutes.
6. Flip the slices using a spatula and cook for another 3-4 minutes.
7. Optionally, flip once more and cook for an additional minute.
8. Serve with butter, maple syrup, bananas, walnuts, berries or any other desired toppings.





BLUEBERRY YOGURT PANCAKES

Prep Time: 5-7 • *Cook Time:* 10-15 • *Serves:* 4-6

Ingredients:

2 eggs	2 tablespoons honey
1 cup nonfat Greek yogurt	½ teaspoon salt
1 tablespoon melted butter	½ cup all-purpose or whole grain flour
1 teaspoon baking soda	½ cup fresh or frozen blueberries

Directions:

1. In a bowl, beat the eggs and whisk in melted butter and vanilla extract.
2. In a separate bowl, mix Greek yogurt with baking soda, honey, salt, and flour.
3. Add the egg mixture to the yogurt mixture and whisk until smooth.
4. Gently fold in the blueberries.
5. Preheat the Griddle to temperature setting 3.
6. Pour ¼ cup portions of the pancake batter onto the Griddle.
7. Cook each side until golden brown, about 2-3 minutes per side.
8. Serve with maple syrup or a berry compote.





SOUTHWEST BREAKFAST SCRAMBLE

Prep Time: 5-10 • Cook Time: 12-15 • Serves: 4-6

Ingredients:

6-8 eggs

6 ounces chorizo, casing removed

½ medium red onion, diced

½ red bell pepper, diced

½ cup frozen or pre-cooked corn
kernels

½ cup canned black beans

½ cup cheddar or Monterey Jack
cheese, shredded

¼ cup green onion, to garnish

¼ cup sour cream, to garnish

Salt and pepper, to taste

Directions:

1. Set the Griddle to temperature setting 3.
2. Cook the chorizo on the Griddle until fully cooked.
3. Lower the Griddle to temperature setting 1, then add diced onion and bell peppers. Cook for 2 minutes.
4. Add the corn and black beans, cooking for an additional 1-2 minutes.
5. In a separate bowl, whisk eggs and season with salt.
6. Slowly pour half of the whisked eggs onto the Griddle, avoiding the Drip Outlet. Gently stir.

7. Add the remaining whisked eggs and sprinkle shredded cheese on top.
8. With the Griddle on temperature setting 1 or 2, stir until eggs are cooked to your liking.
9. Garnish with sour cream and chopped green onions before serving.





CLASSIC CHEESEBURGER

Prep Time: 5-7 • Cook Time: 10-12 • Serves: 2-4

Ingredients:

1½ pounds ground beef
1 tablespoon olive oil
½ teaspoon salt
¼ teaspoon pepper
4 slices cheddar cheese

4 hamburger buns
4 lettuce leaves
1 tomato, sliced
4 slices red onion

Directions:

1. Preheat the Griddle to temperature setting 3.
2. Form ground beef into four patties and season with salt and pepper.
3. Place patties on the Griddle and cook for about 5 minutes per side.
4. Add cheese slices to the patties during the last 2 minutes of cooking.
5. Assemble burgers on buns with lettuce, tomato, and onion slices.





CHICKEN QUESADILLAS

Prep Time: 5-7 • Cook Time: 10-12 • Serves: 4-6

Ingredients:

8 tortillas	2 tablespoons olive oil, divided
2 cups Monterey Jack cheese	1 cup salsa
1 can diced green chilies	Sour cream, to garnish
1 cup roasted red peppers, thinly sliced	
1 pound chicken, cooked and shredded	

Directions:

1. On the Griddle, heat 1 tablespoon of olive oil on Temperature Dial setting 3.
2. Place two tortillas on the Griddle and top each with $\frac{1}{4}$ cup shredded cheese, $\frac{1}{4}$ of the chicken, $\frac{1}{4}$ of the roasted red peppers, and $\frac{1}{4}$ of the green chilies. Top with another $\frac{1}{4}$ cup of cheese and a tortilla.
3. Cook for 2-5 minutes or until cheese is melted and tortilla is crisp. Flip the tortillas and cook on the other side. Repeat with remaining tortillas.
4. Slice each quesadilla and serve with salsa and sour cream.



ROSEMARY STEAKS

Prep Time: 5-7 • Cook Time: 10-20 • Serves: 2

Ingredients:

2 strip steaks

6 garlic cloves, thinly sliced

¼ cup red wine

2 tablespoons fresh rosemary

2 tablespoons olive oil, divided

Salt and pepper, to taste

Directions:

1. In a dish, combine garlic, red wine, rosemary, and 1 tablespoon olive oil.
2. Marinate the steaks in the mixture for at least 30 minutes, flipping halfway through.
3. Season steaks with salt and pepper.
4. Preheat the Griddle to temperature setting 3.
5. Grease the Griddle with the remaining 1 tablespoon olive oil.
6. Cook steaks on one side and flip to cook the other side until your desired level of doneness.
7. Remove from heat and serve with your favorite sides!



STEAK FAJITAS

Prep Time: 10-12 • Cook Time: 8-10 • Serves: 4-6

Ingredients:

1 pound top sirloin steak, cut into thin strips

2 tablespoons olive oil, divided

1 tablespoon lime juice

2 garlic cloves, minced

½ teaspoon chili powder

½ teaspoon cumin

½ teaspoon smoked paprika

½ teaspoon crushed red pepper flakes (optional)

6-8 flour tortillas

½ red onion, sliced

1 red bell pepper, sliced

1 yellow bell pepper, sliced

2 tablespoons cilantro, roughly chopped

1 cup salsa

Salt and pepper, to taste

Sour cream (optional)

Directions:

1. In a bowl, mix 1 tablespoon olive oil with lime juice, garlic, chili powder, cumin, smoked paprika, red pepper flakes, salt, and pepper.
2. Add steak strips to the marinade and mix until coated. Set aside.

3. Preheat the Griddle to the Warm setting for the tortillas or pre-warm them wrapped in foil in the oven at 300°F for 5-10 minutes.
4. Turn the temperature setting to 3 then add the remaining tablespoon of olive oil.
5. Cook onions and bell peppers for 3-4 minutes then remove and set aside.
6. Cook marinated steak strips, stirring constantly, until almost done to your liking.
7. Add cooked onions and peppers back to Griddle, mix, and continue cooking until everything is well combined.
8. To serve, spoon steak, onions, and peppers onto warmed tortillas. Top with cilantro, salsa, and optional sour cream.

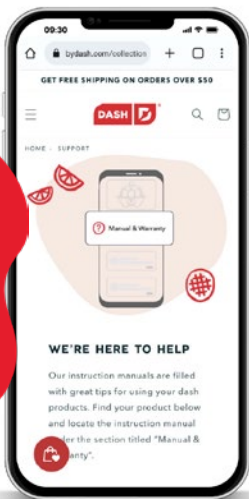


CUSTOMER SUPPORT



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 Everyday Griddle 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: 1500W
Stock#: DEG200_20190522_V14



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





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