



DFRCM10

FAMILY SIZE RICE COOKER

Instruction Manual | Recipe Guide

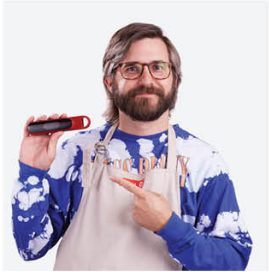


FAMILY SIZE RICE COOKER



**WELCOME
TO THE FOODIE
FAMILY**

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



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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.
- Make sure that the Rice Cooker and power cord are completely dry before each use.
- 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 on stovetop while in use.
- 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 leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are operating your Rice Cooker.
- Do not touch hot surfaces with bare hands.
- Use handles or knobs. Use potholders when removing the lid or handling the Rice Cooker.
- To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
- 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 Rice Cooker is NOT dishwasher safe.
- Do not pour liquid into the body of the device.
- 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.
- WARNING: Hot steam! Never place your hands or arms over the Steam Vent while the appliance is in use.
- Use extreme caution when opening the Lid as escaping hot steam may cause personal injury.
- 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.
- To disconnect, turn the power switch to "OFF", then remove plug from wall outlet.
- Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Rice Cooker (see Cleaning & Maintenance).

IMPORTANT SAFEGUARDS

- Never use abrasive cleaning agents to clean the Pot as this may damage the nonstick 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.
- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.
- 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.
- Extension cords are not recommended for use with this 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.
- **CAUTION:** Do not place the Rice Cooker on or near a hot gas burner, hot electric burner, or in a heated oven while in use.

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

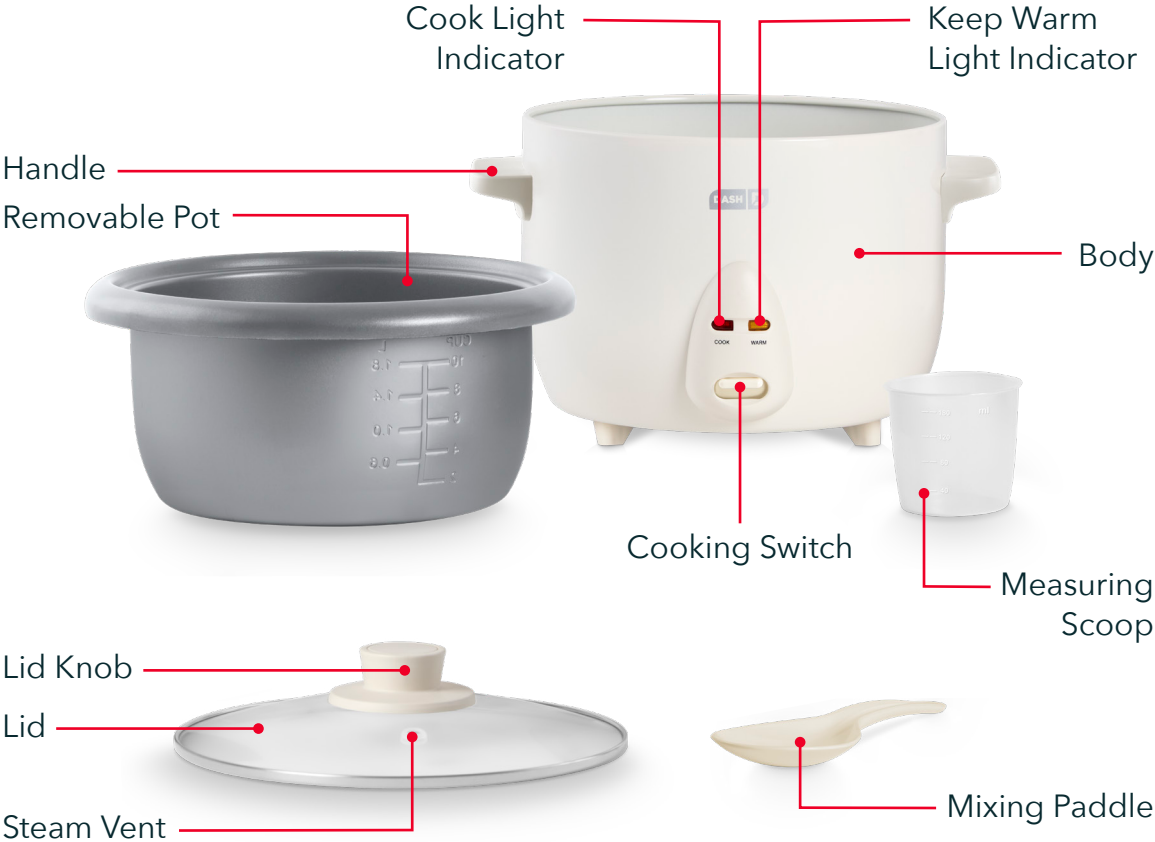
GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

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

- 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.
- Assurez-vous que le multicuiseur et le cordon d'alimentation sont complètement secs avant chaque 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.
- Ne laissez pas la Pagaie de Mélange ou le Scoop pour Mesurer dans le Pot Amovible lorsque vous utilisez votre multicuiseur.
- Ne touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons. Utilisez des maniques pour retirer le Couvercle ou pour manipuler le Cuiseur à riz.
- Pour éviter toute blessure, ne touchez pas la surface du Cuiseur à riz pendant ou après son utilisation. Laissez refroidir l'appareil.
- 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 Cuiseur à riz n'est PAS lavable en machine.
- Ne versez pas de liquide dans le corps de l'appareil.
- 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.

- ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
- Soyez très prudent lorsque vous ouvrez le Couvercle, car la vapeur chaude qui s'échappe peut provoquer des blessures.
- 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.
- Pour le débrancher, mettez l'appareil sur « OFF » (Arrêt), puis débranchez la fiche de la prise murale.
- N'immergez jamais le Cuiseur à riz dans de l'eau ou tout autre liquide; essuyez plutôt la surface avec un chiffon doux et humide et nettoyez correctement l'intérieur du Cuiseur à riz (voir Nettoyage et entretien).
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer le Pot, car cela pourrait endommager le cuiseur à riz 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 défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Si cet appareil présente un dysfonctionnement pendant son utilisation, débranchez immédiatement le cordon. Ne continuez pas à utiliser l'appareil et ne tentez pas de le réparer. N'utilisez pas le Pot ou le Couvercle amovible s'ils sont fissurés ou ébréchés.
- 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.
- L'utilisation de rallonges n'est pas recommandée avec cet appareil.
- 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 material and stickers before using the Rice Cooker.

Before using for the first time or after a prolonged period in storage, gently clean all parts. Do not submerge the Body or Power Cord in water or other liquids.

Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as this may damage the ceramic nonstick surface.

Assemble the Rice Cooker by placing the Removable Pot inside the Body. To cook, cover with the Lid.

RICE COOKIN BEST PRACTICES

SHOULD YOU RINSE RICE?

Yes, for the fluffiest rice with the best texture, grains should be rinsed prior to cooking.

HOW MUCH WATER FOR ONE CUP OF RICE?

The water-to-rice ratio represents the perfect amount of water needed to cook one cup of rice. A one-to-one ratio, or one cup of water per one cup of rice, is expressed as 1:1. Each type of rice has its own water-to-rice ratio. Refer to the rice package instructions for the optimal quantity of water for that particular type of grain.



The Rice Cooker can accommodate a maximum capacity of 10 cups of uncooked rice. At full capacity, one Cook Cycle will take about 30-40 minutes to fully cook rice. For smaller recipes, the Cook Cycle will adjust to the portions and cook time will be shorter, about 20 minutes for 2 cups of uncooked rice.



RICE COOKING BEST PRACTICES

Refer to the following chart to determin the ideal amount of water to use for common grains. Measurements are based on a standard measuring cup, NOT the included Measuring Cup.

GRAIN	DRY GRAIN	WATER	COOK TIME
White Rice	1 cup	1¼ cups	25-30 min
Long Grain Brown Rice	1 cup	1½ cups	45-50 min
Short Grain Brown Rice	¾ cup	1½ cups	45-50 min
Quinoa	¾ cup	1½ cups water or broth	15-20 min
Sushi Rice	½ cup	¾ cup	30-35 min
Barley	½ cup	1½ cups	30-40 min
Oats (steel cut)	¾ cup	2 cups	20-25 min
Oats (rolled)	¾ cup	1¼ cups	15-20 min

USING THE RICE COOKER



1 Remove the Pot from the Body (photo A).



2 Fill the Removable Pot with ingredients (photo B).

NOTE!



If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, drain, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if adding $\frac{1}{2}$ a Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the $\frac{1}{2}$ line with water. Depending on preference, the amount of water used may need to be adjusted to achieve the desired consistency.

USING THE RICE COOKER



3 Place the Removable Pot into the Body and cover with the Lid (photo C).



4 Plug the Rice Cooker into an outlet and place it on a stable, dry surface. The Warm Indicator Light will turn on automatically. To start cooking, press the Cooking Switch. The Cook Light Indicator will turn on indicating that the Cooker has begun cooking (photo D).



USING THE RICE COOKER



- 5 When the cooking cycle is complete, the Cooking Switch will turn off and the Warm Indicator Light will automatically turn on indicating that the Cooker is no longer cooking food but has enter Keep Warm mode (**photo E**). This will stay on indefinitely to warm the food until the the Rice Cooker is unplugged.
- 6 When the food is done, use the Mixing Paddle or other non-metal utensils to serve (**photo F**).

NOTE: Use caution. Appliance is hot.

Chef Tip: Once the cooking cycle is complete, keep the lid on for 10-15 minutes. This allows the residual heat and steam inside the cooker to continue softening the rice to the ideal texture.

Chef Tip: To prevent rice from drying out, do not keep it on Keep Warm for more than 4 hours.



CLEANING & MAINTENANCE

WARNING: Do not submerge the Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep the Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

- Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.
- Once cool, remove the Pot and wash in warm, soapy water. Never use abrasive or harsh cleaning products as they may damage the ceramic nonstick surface. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.
- Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.
- Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.
- Dry all parts before storing in a cool, dry location.



CHEF TIP!



Cook up to 10 cups of grains by doubling or quadrupling recipe measurements, taking note that larger recipes will have a longer cook time of up to 40 minutes.

RECIPE GUIDE



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CILANTRO LIME RICE WITH BLACK BEANS

Prep Time: 10-12 minutes • *Cook Time:* 20-25 minutes • *Serves:* 6-8

Ingredients:

2 cups basmati rice, rinsed

4 cups water

2 tablespoons olive oil

1 teaspoon salt

14½ ounces black beans (one can),
rinsed and drained

6-8 tablespoons cilantro, chopped,
more to garnish

4-6 tablespoons lime juice (about 2-3 limes),
more to garnish

Salt and fresh ground black pepper to taste

Directions:

1. Add rice, water, oil, and salt to the Family Size Rice Cooker.
2. Cook until water has been absorbed, about 18-20 minutes. Transfer to a large serving bowl. Fluff rice with a fork. Add beans, cilantro, and lime juice. Season with additional salt and fresh ground black pepper.
3. Garnish with more cilantro and fresh lime wedges.
4. Serve and enjoy this zesty, hearty side!



MUSHROOM RISOTTO

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 4-6

Ingredients:

1½ cups Arborio rice, rinsed and drained	8-10 ounces mushrooms, cleaned and sliced (about 2-3 cups)
2 tablespoons olive oil, divided	¼ teaspoon pepper
3 to 3½ cups chicken or vegetable broth	2 tablespoons butter
½ teaspoon salt	2-3 tablespoons chopped fresh parsley
1 medium onion, chopped	½ cup grated Parmesan cheese, more for serving
2-3 garlic cloves, minced	

Directions:

1. Add rinsed rice to the Family Size Rice Cooker. Drizzle with 1 tablespoon of olive oil, stirring to coat well. Add salt and 2 ½ cups of broth. Stir to combine.
2. Cover and cook for one cooking cycle, about 20 minutes. When finished, switch to Keep Warm function.
3. While rice is cooking, use a large, heavy skillet on the stovetop to heat the remaining tablespoon of olive oil over medium heat. Add onion and cook, stirring frequently until tender, about 5-8 minutes. Add garlic and sauté, for 1-2 more minutes, stirring continuously.
4. Add in mushrooms and pepper. Cook until mushrooms are juicy and tender, 5 to 8 minutes, stirring continuously. Remove from heat. Add salt and pepper to taste.
5. Open the Rice Cooker and add the veggie mixture from the skillet. Add butter, parsley, Parmesan, and ½ cup of broth. The mixture should have a creamy consistency; if not, stir in more broth. Continue stirring for another minute and adjust seasoning to taste.
6. To serve, transfer to serving bowl and top with more Parmesan and parsley. Enjoy this creamy Italian dream!



RICE PUDDING WITH NUTMEG & GOLDEN RAISINS

Prep Time: 5-7 minutes • **Cook Time:** 20 minutes • **Additional Time:** 1-2 hours • **Serves:** 8-10

Ingredients:

7-8 cups skim milk, divided	½ teaspoon cinnamon
2 cups short or medium grain rice	¼ teaspoon nutmeg
1 cup sugar	Golden raisins, optional to garnish

Directions:

1. Add 4 cups milk, rice, sugar, nutmeg, and cinnamon to the Family Size Rice Cooker. Stir to combine.
2. Cover and cook for one cycle until tender and creamy, about 20 minutes. Remove Lid and stir in remaining 3-4 cups of milk.
3. Transfer to a bowl and let cool to room temperature, about 30 minutes. Cover and refrigerate for an additional 1-2 hours before serving.
4. To serve, top with golden raisins and enjoy this sweet treat!



OATMEAL WITH BROWN SUGAR APPLES

Prep Time: 3-5 minutes • Cook Time: 15-20 minutes • Serves: 4-6

Ingredients:

Oats:

2 cups instant oats
2 cups water
2 cups milk, more if needed
¼ cup honey or maple syrup
2 teaspoons vanilla
Pinch salt

Toppings:

1-2 apples, diced small
2-3 tablespoons brown sugar
Drizzle of honey or maple syrup
Sprinkle of cinnamon
Granola, optional

Directions:

1. Place all oats ingredients into the Family Size Rice Cooker and cook for one cooking cycle. Stir halfway through and check consistency. Add more milk if a thinner consistency is desired.
2. Transfer to serving bowls and top with diced apples, brown sugar, more honey, cinnamon, and granola.
3. Serve and enjoy this wholesome cozy morning classic!



FOUR CHEESE MACARONI

Prep Time: 5-7 minutes • *Cook Time:* 10-15 minutes • *Serves:* 2-4

Ingredients:

4 cups water

4 cups macaroni

1 cup milk

3 cups cheese shredded total, a combo of cheddar, pepper jack, mozzarella, Parmesan

½ cup cream cheese

Salt and fresh ground black pepper to taste

Directions:

1. Add macaroni and water to the Family Size Rice Cooker. Cover and cook for one cycle, about 20 minutes.
2. Add milk and cheese and stir to combine. Allow cheese to melt, about 2-3 minutes.
3. Serve immediately or let sit on Keep Warm until ready to serve.
4. Say "Cheeeeeese!" and enjoy.



GREEK LEMON CHICKEN & ORZO SOUP

Prep Time: 20-25 minutes • **Cook Time:** 25-30 minutes • **Serves:** 8-10

Ingredients:

8 ounces orzo pasta	1 bay leaf (optional)
1 tablespoon olive oil	96 ounces chicken or vegetable broth (3 cartons)
3-4 carrots, chopped, or more to taste	Zest and juice of 1-2 lemons (about ½ cup fresh lemon juice)
3-4 ribs celery, chopped	8 ounces cooked chicken breast, shredded
1 medium onion, chopped	8 ounces fresh baby spinach leaves
2-4 cloves garlic, minced	1 lemon to garnish
½ teaspoon dried thyme	½ cup grated Parmesan cheese (optional), more to taste
½ teaspoon dried oregano	
Salt and fresh ground black pepper to taste	

Directions:

1. Add orzo and water to the Family Size Rice Cooker. Cook for only 7-10 minutes, stirring occasionally, until tender. Unplug the Rice Cooker. Use potholders to remove the Removable Pot from the Rice Cooker. Rinse the orzo, drain, and store in separate bowl, then set aside.
2. On the stovetop, heat olive oil in a large sauté pan over medium heat. Add carrots, celery, and onion. Cook until soft and fragrant, about 6-8 minutes, stirring frequently. Add garlic and continue to cook for another 2-4 minutes. Season with thyme, oregano, bay leaf, salt, and pepper.

3. Return the Removable Pot to the Rice Cooker and plug it back in. Add chicken broth to the Rice Cooker. Cook for one cooking cycle, then switch to Keep Warm function. On Keep Warm, add sautéed vegetables, chicken, orzo, lemon juice, and lemon zest. Let sit until chicken and orzo are heated through. Add baby spinach and switch from Keep Warm to Cook and cook until spinach wilts into the broth and orzo is tender, about 3-5 minutes.
4. Season with salt and fresh ground black pepper. Add ¼ cup of Parmesan cheese, saving some to garnish when serving.
5. To serve, ladle into bowls and add more Parmesan, salt, pepper, and fresh lemon juice to taste.
6. Enjoy this hearty and bright Greek favorite for lunch or dinner any time of year!



MANGO STICKY RICE

Prep Time: 10-12 minutes • Cook Time: 20-25 minutes • Serves: 4-6

Ingredients:

2 cups glutinous rice, rinsed

3 cups water

2-4 mangoes

Toasted sesame seeds, to garnish

Sweet Coconut Milk Sauce:

14 ounces coconut milk (1 can), sweetened

½ cup brown sugar

½ teaspoon salt

Directions:

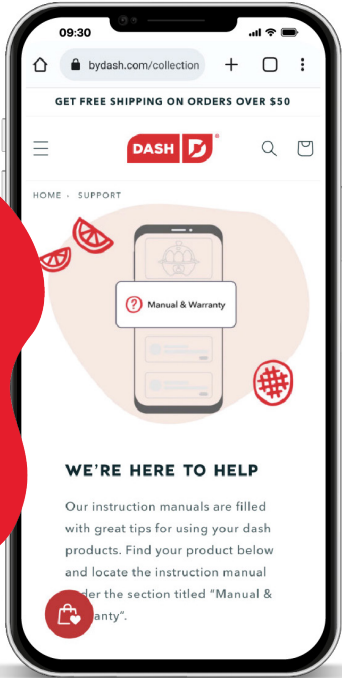
1. Add rinsed rice and water to the Family Size Rice Cooker. Cover and cook for one cooking cycle, about 20 minutes. While the rice is cooking, peel and dice mangoes. Set aside.
2. In a medium saucepan, add coconut milk, brown sugar, and salt. Stir to combine. Cook over medium heat, stirring occasionally until the sauce thickens (about 3-5 minutes). Remove from heat set aside.
3. Once rice has cooked, pour in half of the coconut milk sauce and allow to absorb for 5-7 minutes.
4. To serve, scoop rice onto serving plates. Top with cut mango and drizzle extra coconut sauce.
5. Enjoy this sweet tropical side!

...bon appétit!



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 Family Rice 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: 700W
Power Rating: 120V
Stock#: DFRCM10_20240901_V3



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



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