



DIG024

FLEX PRESS GRILL SYSTEM

With 4 Removable Nonstick Plates



**WELCOME
TO THE FOODIE
FAMILY**

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



MULTIMAKER™ FLEX PRESS GRILL SYSTEM



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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.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surfaces or Grill casing while appliance is in use. Always lift and lower the Grill Lid using the Lid Handle.
- DO NOT use the Grill 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 Grill 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.
- DO NOT remove the Removable Plates until the Grill has completely cooled. Failure to do so may result in injury.
- Warning: The Grill will still heat up if plugged in without any Removable Plates in place. Always have the Removable Plates properly in place in the Grill before plugging it in.
- Never use abrasive cleaning agents to clean the appliance as this may damage the Grill and the nonstick Removable Plates.

IMPORTANT SAFEGUARDS

- The Removable Plates are dishwasher safe on the top rack, but hand washing is recommended to preserve the life of the product. Let the Removable Plates cool before removing and/or washing.
- 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.

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GARANTIES IMPORTANTES

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 la machine 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 feu, 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 machine 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.

GARANTIES IMPORTANTES

- 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.
- NE PAS retirer les plaques amovibles avant que la machine n'ait complètement refroidi. Le non-respect de cette consigne peut entraîner des blessures.
- Avertissement : la machine quand même si elle est branchée sans plaques amovibles en place. Veillez à ce que vos plaques amovibles soient toujours bien en place dans la machine avant de la brancher.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager la machine 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.
- Les plaques amovibles peuvent être lavées au lave-vaisselle dans le panier supérieur, mais nous recommandons de les laver à la main pour préserver la durée de vie de votre produit. Laissez refroidir les plaques amovibles avant de les retirer et/ou de les laver.
- 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

PARTS & FEATURES



PARTS & FEATURES

COOKING SURFACES



Cooking Surfaces

REMOVABLE PLATES

Grill Plate

Grill Plate

Griddle Plate

Griddle Plate





BEFORE FIRST USE



Before first use, remove all packaging materials and thoroughly clean the MultiMaker™ Flex Press Grill System.



WARNING: Never touch the Removable Plates or Grill casing while appliance is in use. Use only the Lid Handle to open and close the Grill.

Never touch the Removable Plates or the inside of the Grill while it is plugged in and preheating or when it has not fully cooled.

For your own safety, never attempt to insert or remove Plates from the Grill while the Grill is in use, hot, or plugged in. Only attempt to insert or remove Plates when the Grill is unplugged and has cooled completely after use.



INSERTING REMOVABLE PLATES



- 1 Choose two Removable Plates for cooking.
- 2 Each Plate has two metal tabs that jut out from one side. Each half of the Grill has two Plate Insertion Grooves located near the hinge of the Grill. To install a Removable Plate, position it with the metal tabs pointed toward the hinge of the Grill and find the Plate Insertion Grooves (**photo A**). Guide the tabs into the two Plate Insertion Grooves. Once inserted (**photo B**), simply push until there's a slight click. This indicates that the Plate is properly in place.

WARNING: Always insert Plates PRIOR to powering on the Grill. Never attempt to insert Plates into a hot Grill, a Grill that is in use, or a Grill that is plugged in.

SETTING UP THE FLEX PRESS GRILL



- 1** For **Closed-Grill Cooking** including pressing paninis, place the Grill on a stable and dry surface. Use the Lid Handle to open and close the Grill.
- 2** For **Open-Faced Flattop Grilling**, place the Grill on a stable and dry surface and open the Grill using the Lid Handle. Find the Hinge Release Button on the right side of the Grill. With the Grill at a 90° angle, pull the Lid gently forward while simultaneously sliding the Hinge Release Button upward (**photo A**). The Floating Hinge will release, allowing you to guide the top half of the Grill to rest on the countertop (**photo B**).

USING THE FLEX PRESS GRILL



- 1 After setting up for either Closed-Grill Cooking or Open-Face Flattop Grilling, make sure the Drip Tray is inserted into the front of the Grill prior to plugging in (**photo A**). Then plug the cord into a power outlet. The blue Indicator Light will illuminate (**photo B**), signaling that the Grill is heating up.
- 2 Once the Removable Plates reach the optimal cooking temperature, the white Indicator Light will also illuminate. When both blue and white lights are illuminated, it's time to start cooking.



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

USING THE FLEX PRESS GRILL



- 1** Carefully lift the Grill by the Lid Handle and lightly grease both Removable Plates with a small amount of cooking oil (**photo C**).
- 2** To begin cooking, add ingredients to greased cooking surface(s). For waffles, pour batter onto bottom cooking surface as per recipe instructions. For paninis and all Closed-Grill Cooking, close the Grill using the Lid Handle and allow to cook as per recipe instructions (**photo D**).
- 3** Once food is cooked to preference, remove using a heat-resistant nylon or silicone cooking utensil. When finished cooking, unplug the Grill and allow it to cool before moving, cleaning, or ejecting the Removable Plates.



CAUTION: Do not use metal utensils to remove or place food on the Removable Plates as this will damage their nonstick coating.

REMOVING THE PLATES



- 1 To remove Removable Plates once cooled, press the Plate Release Tabs.
- 2 The Plates will pop up and can then be fully removed by angling the plate and pulling it such that the metal tabs become free from the Plate Insertion Grooves (**photo A**).



CAUTION: Do not attempt to remove the Removable Plates from the Grill until they have fully cooled.

CLEANING & MAINTENANCE

- Always allow the Removable Plates to cool completely before handling or removing them. Always allow the Grill to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean the appliance as this may damage the Grill.
- In order to keep the Grill System in pristine working order, thoroughly clean the appliance and Plates after each use. This will prevent the build-up of food or oil.
- Before removing the Removable Plates and after use, unplug the Grill to allow it to cool completely.
- Allow the Removable Plates to cool before touching, removing, or running under water.
- The Drip Tray is top rack dishwasher safe.
- The Removable Plates are dishwasher safe, but hand washing is recommended to preserve the nonstick cooking surface.
- To hand wash the Removable Plates, use a damp, soapy cloth to wipe down. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Removable Plates with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe down Removable Plates. 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
- Thoroughly dry the Grill and Removable Plates before storing.

TROUBLESHOOTING

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at **1-800-898-6970** or **support@bydash.com**.

| ISSUE | SOLUTION |
|---|---|
| How do I know when the Grill is heated and ready to use? | When the Grill reaches the optimal temperature, the Indicator Light illuminates white as an indication that it's ready to begin cooking. |
| There is no On/Off Button. How do I turn the Grill off and on? | To turn on, simply plug in the power cord. When finished cooking, turn off the Grill by unplugging it. |
| When using the Grill, the Cover gets very hot. Is this normal? | Yes, this is completely normal. When using the Grill, always lift and lower with the Lid Handle. Use caution when operating as the Grill and Removable Plates are hot and may cause injury. |

TROUBLESHOOTING

| ISSUE | SOLUTION |
|--|--|
| <p>After using the Grill a few times, food is starting to stick to the Removable Plates. What is happening?</p> | <p>There is probably a build-up of burnt food residue on the Removable Plates. This is normal, especially when cooking with sugar. Allow the appliance to cool fully. Then, use a damp, soapy cloth to wipe down the Plates. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub with a sponge or soft-bristled brush to dislodge food.</p> |
| <p>The Indicator Light will not turn on and the Removable Plates are failing to heat.</p> | <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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CHICKEN, MOZZARELLA, & KALE PESTO PANINI

Prep Time: 10-12 minutes • **Cook Time:** 7-10 minutes • **Serves:** 1-2

Ingredients:

| | |
|--|--|
| 1 bunch kale, leaves stripped and blanched | Salt, to taste |
| 1 cup fresh basil | 1 loaf ciabatta or sourdough bread, sliced |
| ½ cup olive oil | 2-3 tablespoons butter or oil |
| ¼ cup Parmesan cheese, grated | 2 chicken breasts, precooked and sliced |
| ¼ cup walnuts | 1 large tomato, sliced |
| 1-2 cloves garlic | 4-6 slices mozzarella cheese |

Directions:

1. To make pesto, use a food processor or blender to combine kale leaves, basil, and oil and pulse until combined. Add Parmesan, walnuts, garlic, and salt and blend until combined.
2. Insert Grill Plates into the Flex Press Grill and begin to preheat the Grill.
3. Assemble the sandwiches by applying pesto to each slice of bread. On one piece of bread, layer on sliced chicken, tomato, and mozzarella on top of pesto and top with the second piece of bread. Brush top of sandwich with oil.
4. Place sandwiches on bottom side of Grill Plate (two at a time) and pull Lid closed. Cook for 4-5 minutes or until golden brown, crispy, and cheese is melted.
5. Use tongs to remove from Grill and allow to cool for 1-2 minutes before slicing. Repeat process with remaining sandwiches.
6. Serve hot and enjoy this quick lunch—presto pesto!



CRISPY HASHBROWNS WITH PEPPERS & ONIONS

Prep Time: 5-10 minutes • **Cook Time:** 7-10 minutes • **Serves:** 3-4

Ingredients:

1-2 tablespoons cooking oil

1-2 russet potatoes, peeled and shredded

1 bell pepper, diced

1 sweet onion, peeled and diced

1 teaspoon garlic powder

Salt & fresh ground black pepper to taste

Directions:

1. Rinse the grated potatoes until the water runs clear, drain, then wrap in a dish towel or paper towels and twist to remove as much excess moisture as possible; this will help them get crispy while cooking. Set aside.
2. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill.
3. Grease the cooking surfaces with a small amount of cooking oil.
4. Add onions and peppers to one side of the grill and cook for 4-6 minutes, until fragrant and soft. Season with garlic powder, salt, and pepper.
5. Add shredded potatoes (formed into patties or left loose) to the other side of the Grill. Season with garlic powder, salt, and pepper and cook for 3-5 minutes per side or until golden brown and crispy.
6. To plate, top hash browns with peppers and onions and season to taste.
7. Serve as a breakfast side or an easy savory snack!



MAPLE GLAZED TERIYAKI SALMON

Prep Time: 30-35 minutes • **Cook Time:** 8-10 minutes • **Serves:** 3-4

Ingredients:

½ cup soy sauce or tamari
2-4 tablespoons honey or maple syrup
¼ cup water
2 tablespoons rice vinegar
1 teaspoon sesame oil
2-3 cloves minced garlic
1 teaspoon fresh grated ginger
Pinch of crushed red pepper
16-20 ounces salmon, about 3-4 fillets
2-3 cups rice, cooked according to package
1 tablespoon sesame seeds, to garnish
Green onions, sliced, to garnish

Teriyaki Glaze:

½ cup of reserved marinade
½ tablespoon cornstarch
1 tablespoon water

Directions:

1. Begin by preparing the salmon marinade. In a medium bowl, combine soy sauce, water, honey, rice vinegar, sesame oil, minced garlic, ginger, and pepper. Mix and transfer ½ cup of prepared marinade to a small saucepan to use for glaze later.
2. Place salmon into a shallow bowl, add remaining marinade, and coat evenly. Marinate in fridge for 30 minutes to an hour. Prepare rice according to package instructions.
3. Insert Grill Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill. Grease the cooking surfaces with a small amount of cooking oil.
4. On the stovetop, prepare the glaze by adding cornstarch and water to the marinade in the saucepan. Then bring it to medium-high heat. Once at a slow bubbling simmer, reduce to low heat, whisking constantly. Set aside.
5. Place salmon onto cooking surfaces, skin side down, two on each side of the Grill. Cook for about 4-5 minutes, flip over and cook for another 3-4 minutes, or until desired doneness.
6. To serve, brush with the reserved teriyaki glaze and plate with rice. Garish with green onions and extra sesame seeds and crushed red pepper. Sweet, savory, and oh-so satisfying!

CHEF TIP!



Tofu can easily be substituted for a tasty teriyaki, vegan style!



GRILLED PEACH, HONEY, & BRIE CROSTINI

Prep Time: 5-7 minutes • Cook Time: 8-10 minutes • Serves: 2-4

Ingredients:

4 pieces sourdough bread,
sliced ½- to ¾-inch thick

1 large peach, pitted and halved

1 8-ounce brie wedge, thinly sliced
(at least 8 slices)

3-4 tablespoons honey

Fresh mint, minced, to garnish

Olive oil

Directions:

1. Insert Grill Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill.
2. Slice peach halves into thin slices and lightly brush with olive oil. Lightly brush both sides of bread slices with olive oil. Set aside.
3. Line the cooking surfaces with peach slices and allow to cook until grill marks have formed and are slightly softened, about 3-4 minutes.
4. Flip and cook for another 2-3 minutes. Once grilled and slightly soft, remove and set aside.
5. Place sourdough on both sides of the Grill and cook for 2-3 minutes.
6. Flip over to grill the other side and add 2 brie slices to each piece. Cook another 2-3 minutes, allowing cheese to get loose. Remove from heat and set aside.
7. Top melted brie with grilled peaches. Drizzle with honey and garnish with fresh mint.
8. Serve and enjoy this peachy keen treat!



CARAMELIZED ONION, GOAT CHEESE, & APPLE SANDWICH

Prep Time: 15-20 minutes • **Cook Time:** 10-12 minutes • **Serves:** 4 sandwiches

Ingredients:

2 tablespoons olive oil, plus more as needed for frying

1½ pounds Vidalia onions, peeled, halved and thinly sliced

½ teaspoon kosher salt

1 teaspoon chopped fresh thyme leaves

½ teaspoon red-pepper flakes

½ cup soft goat cheese (about 4 ounces)

8 slices sourdough bread

½ pound apples or pears, halved, cored and thinly sliced

Directions:

1. On a stovetop, add 2 tablespoons of oil to a large nonstick skillet on medium heat. Add onions and salt. Cook until creamy and golden, tossing frequently, 15 to 18 minutes.
2. Add thyme and red-pepper flakes and stir for another 30 to 45 seconds until fragrant. Transfer to a small bowl and stir in the goat cheese.
3. Place 4 slices of bread on the counter and divide the onion mixture among them, spreading to the edges. Layer with apple or pear slices and then top with the other bread slices and press down gently to adhere.
4. Insert Grill Plates into the Flex Press Grill and begin to preheat the Grill.
5. Grease the cooking surfaces with a small amount of cooking oil and add two of the sandwiches to the Grill Plate. Pull Lid closed and cook 4-5 minutes, pressing them gently to compress them as they cook until bread is toasted and deeply golden brown.
6. Repeat with remaining sandwiches, re-greasing surfaces as necessary.
7. Serve and enjoy this gourmet café favorite right at home!



TURKEY BURGER WITH CARMELIZED ONIONS

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 4-5

Ingredients:

- 1¼ pounds ground turkey breast
- ½ large onion, grated or minced small
- 1 jalapeño pepper, seeded and minced, optional
- 2 tablespoons barbeque sauce
- 2 tablespoons Worcestershire sauce
- ¼ teaspoon liquid smoke flavoring
- 1 tablespoon steak seasoning
- 1 teaspoon dry mesquite flavored seasoning mix (optional)
- 1 tablespoon olive oil
- ½ large onion, sliced
- 5 hamburger buns, split
- Spicy mayo, optional

Directions:

1. Mix ground turkey, grated onion, jalapeño, barbeque sauce, Worcestershire sauce, liquid smoke, steak seasoning, and mesquite seasoning in a large bowl. Form into five patties.
2. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill. Grease the cooking surfaces with a small amount of cooking oil.
3. Add onions to the Griddle surface and cook, stirring until softened about 5-7 minutes. Continue cooking and stirring until tender and dark brown, 15 to 20 minutes more. Once done, remove and set aside.
4. Unplug and allow the Grill to cool completely. Once cool, carefully swap the Griddle Plates for the Grill Plates. Begin to preheat the Grill once again. Grease the cooking surfaces with a small amount of cooking oil.
5. Cook burger patties to an internal temperature of 180°F, about 5-6 minutes per side, turning once.
6. Assemble the burgers by placing a cooked patty on top of one half of a hamburger bun; top each with caramelized onions. Add preferred toppings: lettuce, tomato, cheese, spicy mayo, or ketchup.
7. Serve with fries and enjoy this better-for-you burger!



CHICKEN QUESADILLA

Prep Time: 8-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 4-6

Ingredients:

| | |
|--|-----------------------------|
| 6 flour tortillas | ½ yellow onion, diced |
| 2 cups Mexican cheese | 1 tablespoon taco seasoning |
| 1 pound chicken breast cut into small pieces | Sour cream, optional |
| 1 tablespoon oil | Salsa, optional |
| ½ large bell pepper, diced | |

Directions:

1. On a stovetop, add oil to a skillet on medium-high heat. Add in chicken and taco seasoning. Cook for 4-6 minutes.
2. Add in bell pepper and onion and cook for another 5-7 minutes or until chicken and veggies are well incorporated and fragrant. Set aside.
3. Insert Griddle Plates into the Flex Press Grill and begin to preheat the Grill.
4. Grease the cooking surfaces with a small amount of cooking oil and place a tortilla on the Griddle Plate.
5. On half of the tortilla, add cheese and chicken mixture and then layer with more cheese. Fold the tortilla over to close. Pull the Lid closed and cook quesadilla until cheese is melted and tortilla is toasty, about 3-5 minutes. If needed, flip to cook for a few more minutes. Repeat with the rest of quesadillas.
6. Serve with sour cream and salsa just in queso!



BLT GRILLED SANDWICH

Prep Time: 5-10 minutes • **Cook Time:** 5-7 minutes • **Serves:** 1-2

Ingredients:

8 slices of bacon
4 slices of bread
4 slices of ripened tomato
4 leaves iceberg lettuce, full and fresh
1-2 tablespoons mayonnaise
Salt & pepper to taste

Directions:

1. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill.
2. Cook bacon until crispy, about 7-8 minutes. Remove and let drain on paper towels.
3. Add bread to the Grill to toast.
4. Assemble sandwiches by spreading mayo on each slice of toasted bread. On one piece of prepared toast, top with lettuce and tomato and arrange 4 slices of bacon evenly on top. To finish, top with second piece of toast.
5. Slice into triangles to serve and enjoy this easy-make classic!



CHICKEN OR BEEF FAJITAS

Prep Time: 20-25 minutes • **Cook Time:** 10-15 minutes • **Serves:** 4-5

Ingredients:

Meat & Marinade:

1-pound boneless skinless chicken breasts
or beef skirt or flank steak, sliced thin
2 tablespoons cilantro or parsley
1 tablespoon olive oil
1 teaspoon dried oregano
1 teaspoon chili powder
½ teaspoon ground cumin
¼ teaspoon garlic powder
½ teaspoon hot sauce (optional)
Salt and freshly ground black pepper
Juice of half a lime

Peppers & Onions:

1 tablespoon olive oil
1 red bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
½ of a yellow or white onion, thinly sliced
1 teaspoon chili powder
Salt and freshly ground black pepper, to
taste

Toppings:

1 head of crisp romaine or iceberg lettuce,
thinly sliced
1-2 tomatoes, diced
1 avocado, pitted and peeled, sliced thin
Sour cream, optional
Extra lime wedges

Directions:

1. In a large bowl, combine all meat and marinade ingredients. Stir until well coated and let marinate for 15-30 minutes.
2. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill and add a dash of cooking oil to both surfaces.
3. When Griddle is hot, add sliced peppers, onion, chili powder, salt, and pepper to both sides. Sauté for about 4-6 minutes or until softened. Remove and set aside.
4. Add another dash of cooking oil to both cooking surfaces along with the meat. Spread into a single layer and let it sear without moving for 2-3 minutes. Stir once then continue to let cook until it's cooked through.
5. Add peppers and onions back to the Griddle, combine, and cook everything for another minute. Remove from the heat and squeeze the other half of the lime over the fajitas.
6. Serve with warm tortillas and preferred toppings—one sizzling satisfier!



PHILLY CHEESESTEAK

Prep Time: 20-25 minutes • **Cook Time:** 10-15 minutes • **Serves:** 4-5

Ingredients:

- 2 boneless ribeye steaks, thinly sliced
- 2 green bell peppers, sliced into strips
- 1 yellow or sweet onion, sliced into strips
- 4 tablespoons butter
- 1 tablespoon steak rub or equal parts salt, pepper, and garlic powder
- 8 slices provolone cheese
- 4 hoagie style rolls cut in half lengthwise
- Salt and fresh ground black pepper

Directions:

1. Chilled steaks are ideal for thin slices. Thirty minutes prior cooking, place steaks in freezer to chill.
2. Slice peppers and onions into strips.
3. When ready to slice meat, remove steaks from freezer. Use a sharp knife to remove hard pieces of fat and then cut into thin slices.
4. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill.
5. Spread 2 tablespoons of butter on the Griddle and place buns face down to toast for 1-2 minutes. Remove and set aside.

6. On one side of the Grill, melt the remaining butter on the Griddle and place the sliced ribeye into the melted butter. Season with 1-2 tablespoons of preferred seasoning, using tongs to mix around until well distributed.
7. On the other side of the Grill, add veggies and a small amount of cooking oil.
8. After 3-5 minutes, flip the steaks and stir the veggies. Cook for an additional 2-3 minutes.
9. Combine steak and veggies and transfer to a plate, creating four separate piles, one for each hoagie. Add the bottom halves of the hoagies face up to the Grill surface and use tongs to add a pile of steak and veggies to each one. Then top each pile with 2 slices of cheese to melt. Place the tops of the hoagies, cut side down, on top of the cheese. Allow everything to steam together and melt for about 30 seconds.
10. Use a spatula to carefully remove from Grill. Cut and serve this ooey-gooey East coast fave!



Using the **Griddle Plates**

STUFFED FRENCH TOAST

Prep Time: 12-15 minutes • **Cook Time:** 10-12 minutes • **Serves:** 3-4

Ingredients:

8 slices bread
4 ounces cream cheese, softened
½ cup of preferred jam
5 eggs, beaten
¼ cup milk
1-2 teaspoons vanilla
1-2 tablespoons butter

Optional Toppings:

Powdered sugar
Fresh berries
Maple syrup

Directions:

1. Spread softened cream cheese on four slices of bread. Spread jam on the remaining slices. Press the cream cheese and jam slices together to form sandwiches.
2. Beat eggs, milk, and vanilla extract together in a medium, shallow bowl.
3. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill. Once warm, grease each cooking surface with butter.
4. Dip sandwiches in egg mixture to coat evenly. Place on Griddle Plate and cook on both sides until golden brown, about 2-4 minutes per side.
5. Remove and sprinkle with powdered sugar.
6. Serve with fresh berries and maple syrup and jam out!



CINNAMON ROLL FRENCH TOAST

Prep Time: 10-12 minutes • **Cook Time:** 8-10 minutes • **Serves:** 3-4

Ingredients:

| | |
|--|---------------------------|
| 1 12.4 ounce can of refrigerated cinnamon roll dough (8 count) | ½ cup milk |
| 2 eggs | 2 tablespoons maple syrup |
| | 1 teaspoon vanilla |

Directions:

1. Use oven to cook cinnamon rolls according to packaging instructions. Allow to cool for 5-10 minutes.
2. Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill.
3. In a small mixing bowl, add egg, milk, maple syrup, and vanilla and whisk to combine.
4. Grease the cooking surfaces with a small amount of cooking oil.
5. Use tongs to place a cooled cinnamon roll in egg-milk mixture and coat completely, then place on cooking surface.
6. Flip rolls halfway through cooking, after about 4-5 minutes, or until lightly toasted and golden brown. Cook for an additional 3-4 minutes after flipping.
7. Top with maple syrup and fresh berries. Serve as a decadent dessert or a big brunch pleaser!

EGGS ANY STYLE

Directions For All: Insert Griddle Plates into the Flex Press Grill and recline the Grill so that it opens 180° for flattop grill cooking. Begin to preheat the Grill. Grease both cooking surfaces with a small amount of cooking oil.



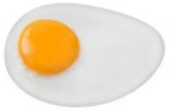
SIMPLE SCRAMBLED

Ingredients:

2-4 eggs
Splash of milk or water
Salt & fresh ground black pepper to taste

Directions:

1. Crack eggs into small bowl and scramble with milk or water.
2. Add to Griddle Plates and cook to desired doneness, stirring occasionally until eggs are fluffy.
3. Remove and season to taste.



SUNNYSIDE UP

Ingredients:

2-4 eggs

Salt & fresh ground black pepper to taste

Chives, chopped, optional

Directions:

1. Crack eggs onto Griddle Plates and cook until desired doneness, about 2-3 minutes.
2. Season with salt and pepper and top with fresh chives for even more flavor to savor.





EGGS OVER-EASY

Ingredients:

2-4 eggs

Salt & fresh ground black pepper, to taste

Directions:

1. Crack eggs onto Griddle Plates and allow to cook for 2-3 minutes. Flip eggs over gently to continue cooking on the other side for another minute or two, careful not to break yolk or cook yolk to firmness.
2. For Over-Medium or Over-Hard Eggs, simply cook a little longer after flipping.
3. Remove and season to taste.



FRIED EGG SANDWICH

Ingredients:

2-4 eggs

1 tablespoon oil

2 slices of bread or 2 bagels

Salt & fresh ground black pepper, to taste

Hot sauce, optional

Directions:

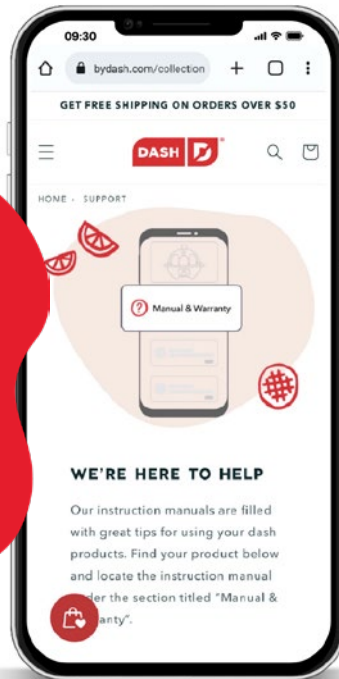
1. Crack eggs onto Griddle Plates and cook until desired doneness, about 2-3 minutes.
2. Toast bread while eggs are cooking. Remove eggs from Griddle and place on top of bread or bagel. Season with salt and pepper plus hot sauce to taste.

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REPAIRS

DANGER! Risk of electric shock! The Dash MultiMaker™ Flex Press Grill System 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

Power Rating: 1000W

Stock#: DIG024_20240402_V2



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



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