

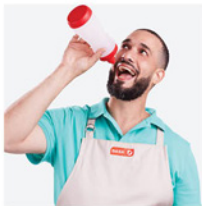
DASH [®]
multimaker™



#DIMT155

MAX COOKING SYSTEM

With Five 10" Removable Dishwasher Safe Plates



**WELCOME
TO THE FOODIE
FAMILY**

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



MULTIMAKER™ MAX COOKING 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 is not intended for deep frying foods.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.

IMPORTANT SAFEGUARDS

- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- DO NOT use the MultiMaker™ 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 Maker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- DO NOT remove the Removable Plates until the MultiMaker™ has completely cooled. Failure to do so may result in injury.
- Warning: The MultiMaker™ will still heat up if plugged in without any Removable Plates in place. Always have the Removable Plates properly in place in the Maker before plugging it in.
- Never use abrasive cleaning agents to clean the appliance as this may damage the MultiMaker™ and the nonstick Removable Plates.
- The Removable Plates are dishwasher safe on the top rack, but we recommend hand washing 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.

IMPORTANT SAFEGUARDS

Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit,

contact a qualified electrician. Do not attempt to modify the plug in any way.

- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

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

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

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil n'est pas conçu pour faire frire des aliments.
- 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

GARANTIES IMPORTANTES

- 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 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 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.
- 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 chauffera 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.

GARANTIES IMPORTANTES

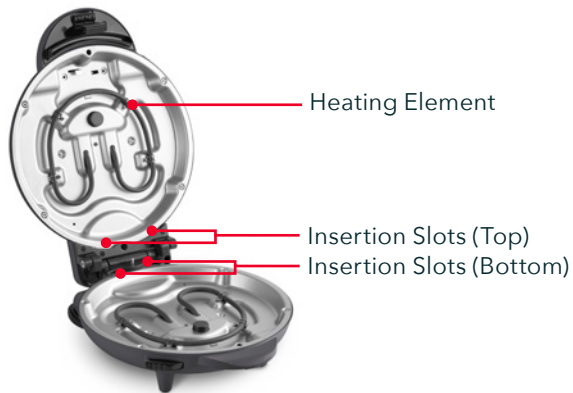
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager la machine et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque 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. Laisser 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



COOKING SURFACES



REMOVABLE PLATES



Waffle Plates



Griddle Plates



Deep Dish Plate

BEFORE FIRST USE

Before first use, remove all packaging materials and thoroughly clean the MultiMaker™ Max Maker.



Never touch the Removable Plates or Cover while appliance is in use.



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

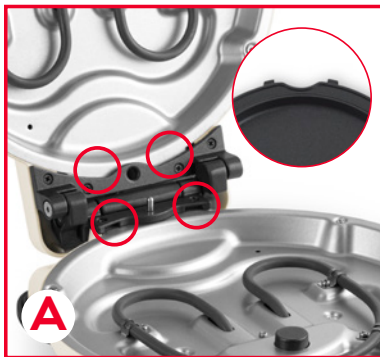


DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.



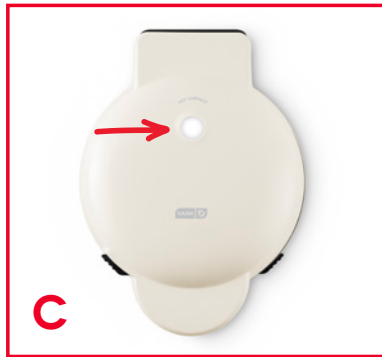
Always lift and lower from the right side using the Cover Handle to avoid hitting the Release Tab.

USING THE MULTIMAKER™



- 1** Choose two Removable Plates for cooking. Align the Removable Plates with the Insertion Slots near the hinge of the MultiMaker™ (photo A).
- 2** Slide both plates into the respective slots. When using the Deep Dish Plate, always place it on the bottom. Press down on the corner of each plate until you hear a slight click, indicating that the Plate is properly in place (photo B).

USING THE MULTIMAKER™



- 3** To begin cooking, place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate (**photo C**) signaling that the MultiMaker™ is heating up.
- 4** Once the Removable Plates reach the optimal cooking temperature, the Indicator Light will automatically shut off (**photo D**) indicating that it's ready to begin cooking.

USING THE MULTIMAKER™



- 5** Carefully lift the Cover by the Cover Handle and lightly grease both Removable Plates with a small amount of cooking oil (**photo E**).
- 6** Add batter or food to the bottom Removable Plate (**photo F**) and close the Cover.



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.

USING THE MULTIMAKER™



- 7** Once closed and cooking, use the Lid Lock to lock the MultiMaker™ securely (**photo G**). Keep locked for the duration of cooking with all Removable Plates besides the Deep Dish.

Note: Due to the depth of the Plate, the Lid Lock will not fully clasp closed when cooking with the Deep Dish Removable Plate. For all other Plates, the Lid Lock will fully clasp when cooking.

- 8** Once food is cooked to preference, carefully remove with a heat-resistant nylon or silicone cooking utensil (**photo H**).



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

USING THE MULTIMAKER™



- 9 When finished cooking, unplug the MultiMaker™ and allow it to cool before moving, cleaning, or ejecting the Removable Plates (**photo I**).
- 10 To remove the Removable Plates, press the corresponding Release Tabs on the side of the Handle [there are Release Tabs at the bottom and at the top (**photo J**)].



CAUTION: Do not attempt to remove the Removable Plates until they have completely cooled.

CLEANING & MAINTENANCE

Always allow the appliance 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 MultiMaker™ and the nonstick coating of the Removable Plates.

In order to keep the MultiMaker™ in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Before removing the Removable Plates and after use, unplug the MultiMaker™ to allow it to cool completely.
- Allow the Removable Plates to cool before touching or running them under water.
- 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 MultiMaker™ 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
The light on the MultiMaker™ keeps shutting off.	This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Removable Plates do not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the MultiMaker™ is heated and ready to use?	When the MultiMaker™ reaches the optimal temperature, the Indicator Light shuts off and that means it's ready to get cooking!
There is no On/Off Button. How do I turn the MultiMaker™ off and on?	To turn on, simply plug in the power cord. When finished cooking, turn off the MultiMaker™ by unplugging it.

ISSUE	SOLUTION
<p>When using the MultiMaker™, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using the MultiMaker™, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.</p>
<p>After using the MultiMaker™ a few times, food is starting to stick to the surface. 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.

Easy Chicken Fajitas
on page 26



RECIPE GUIDE



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@unprocessyourfood | veg & vegan-friendly meals



CLASSIC WAFFLE

Prep Time: 5-7 minutes • **Cook Time:** 20-22 minutes • **Serves:** 4-6

Ingredients:

- 2 cups flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs
- 2 cups milk
- 4 tablespoons vegetable oil

Directions:

1. In a medium bowl, sift together flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk egg, milk, and oil. Add wet ingredients to dry and mix until just incorporated.
3. Insert Waffle Plates into the Max Maker. Preheat and grease cooking surfaces with a light coating of cooking oil. Pour 1 cup of batter onto the bottom cooking surface and cook until golden brown, 3-4 minutes. Repeat with the remaining batter.
4. Serve with a drizzle of maple syrup and fresh berries and enjoy a waffly wonderful breakfast!



CHOCOLATE CHIP WAFFLES

Prep Time: 5-7 minutes • *Cook Time:* 20-22 minutes • *Serves:* 4-6

Ingredients:

2 cups flour

2 tablespoons sugar

4 teaspoons baking powder

½ teaspoon salt

2 eggs

2 cups milk

4 tablespoons vegetable oil or butter,
melted

¾ cup chocolate chips, more to garnish

Fresh berries, optional

Directions:

1. In a medium bowl, sift together flour, sugar, baking powder and salt.
2. In a separate bowl, whisk the egg, milk, and oil. Add wet ingredients to dry and mix until just incorporated.
3. Insert Waffle Plates into the Max Maker. Preheat and grease cooking surfaces with a light coating of cooking oil. Pour 1 cup of batter onto the bottom cooking surface, then sprinkle 1-2 tablespoons of chocolate chips on top of batter. Cook until golden brown, about 3-4 minutes. Repeat with the remaining batter.
4. Top with maple syrup and fresh strawberries to serve and go loco for cocoa!



EASY CHICKEN FAJITAS

Prep Time: 10-12 minutes • Cook Time: 15-20 minutes • Serves: 4-6

Ingredients:

For Chicken:

- 1 medium onion
- 3 bell peppers, orange, green, red or yellow
- 3-4 chicken breasts or thighs
- 1 lime, zest & juice, extra to garnish
- 4 tablespoons olive oil
- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- ½ teaspoon onion powder
- ½ teaspoon black pepper
- ½ teaspoon cumin
- Salt to taste

For Fajitas:

- 10-12 flour tortillas
- Salsa
- Shredded cheese
- Sour cream
- Lime wedges

Directions:

1. Slice onions and peppers into thin strips. Set aside.
2. In a medium bowl, combine 1 tablespoon olive oil, zest and juice of ½ lime, chili powder, paprika, onion powder, pepper, cumin, and salt. Cut chicken into thin strips and toss into spice mixture.
3. Insert Griddle Plates into the Max Maker. Preheat and add 1 tablespoon oil. Add half the chicken, cover, and cook until no longer pink, about 5-7 minutes, stirring halfway through. Remove and set aside then repeat with remaining chicken. Set aside.
4. Add 1 tablespoon of oil to cooking surface and allow to heat up for a bit. Then add onions and peppers. Season with salt and fresh ground black pepper and cover to cook about 5-7 minutes, stirring occasionally.
5. Combine chicken, peppers, and onions in a serving bowl and squeeze with additional lime.
6. To serve, set out warm tortillas, cheese, salsa, sour cream and any other preferred toppings and allow guests to build their own for one fab fajita fiesta!



FOUR CHEESE QUESADILLA

Prep Time: 5-7 minutes • **Cook Time:** 12-15 minutes • **Serves:** 4

Ingredients:

3 cups shredded cheese mixture
of choice

8-10 flour tortillas (6-inch for appetizers,
8-10 inches for meals)

1 teaspoon taco seasoning blend

1 tablespoon vegetable oil

Salsa or sour cream, optional

Directions:

1. Insert the Griddle Plates into the Max Maker. Preheat and use a pastry brush to lightly coat the bottom cooking surface with a small amount of cooking oil.
2. Once hot, place a tortilla on the Griddle and let warm for about 30 seconds. Then use tongs to flip.
3. Top with $\frac{1}{3}$ cup shredded cheese and spread evenly over half the tortilla. Sprinkle a small pinch of the taco seasoning blend.
4. Let the tortilla cook. When the cheese starts to melt, use a spatula to gently fold the cheeseless half of the tortilla onto the half with cheese to form a half circle. Lightly press down on the folded tortilla and let it cook for about a minute. Flip it and let it cook for about a minute or until light golden brown and crispy and cheese is melted and gooey. Remove and repeat with the remaining tortillas.
5. Use a pizza cutter to cut the quesadillas into triangles for easy dipping into salsa and sour cream.
6. Serve hot with desired dips and toppings and say "Cheeeeeesssee!"



DEEP DISH BROWNIE A LA MODE

Prep Time: 7-10 minutes • **Cook Time:** 25-30 minutes • **Serves:** 8-10

Ingredients:

¾ cup flour

¼ teaspoon salt

3 large eggs

½ cup natural unsweetened
cocoa powder

¾ cup vegetable oil

Ice cream of choice

½ teaspoon baking powder

1½ cups sugar

1½ teaspoon vanilla extract

Directions:

1. Insert Deep Dish Plates into Max Maker. Preheat for 2-4 minutes with Lid closed.
2. In a medium bowl, combine flour, cocoa powder, baking powder, and salt. Set aside.
3. In a separate bowl, add oil, sugar, and vanilla extract and mix until well combined. Then add eggs and mix again until well combined.
4. Add dry ingredients to wet and mix until well combined, taking care not to overmix.
5. Pour the batter onto the bottom cooking surface and spread evenly.
6. Cook for 25-30 minutes or until a toothpick comes out clean.
7. Unplug the Max Maker to remove from heat and allow brownies to cool for a bit before removing from Deep Dish Plate. Once cool, slice into appropriate portions and transfer to serving bowls.
8. To serve, top with ice cream and indulge in this decadent classic!



ITALIAN GARDEN QUICHE

Prep Time: 7-10 minutes • **Cook Time:** 25-30 minutes • **Serves:** 8-10

Ingredients:

- 1 store-bought pie crust
- 1 tablespoon olive oil
- ½ cup chopped onion
- ½ cup bell pepper, diced small
- ½ cup tomatoes, diced small
- 5 large eggs, beaten
- 1 cup half-and-half
- 1½ cups baby spinach leaves, chopped
- 1¼ cups shredded cheese of choice
- Salt and fresh ground black pepper to taste

Directions:

1. Roll out one disc of pie crust dough into a circle. Place crust into the Deep Dish Removable Plate. Insert the Plate into the Max Maker and close the Lid. Plug in the Maker to begin cooking the crust.
2. Bake crust by itself for 10 minutes. Open Lid and prick crust all over with a fork then continue to cook for 7-10 more minutes until firm and golden.

3. Prepare the filling while crust cooks. In a skillet over medium heat, with 1 tablespoon of olive oil. Add peppers and onions and sauté until soft and tender, about 5-7 minutes. Add tomatoes and stir to combine. Cook for 1-2 more minutes, remove from heat, and set aside.
4. In a medium bowl, combine eggs, half-and-half, salt, and pepper. Whisk until combined, then pour egg mixture into the cooked crust. Top with peppers, onions, tomatoes, cheese, and spinach. Season with salt and pepper.
5. Cook for 20-25 minutes until the eggs are set. Allow to cool to close to room temperature before slicing.
6. Serve for brunch or as a savory side at any meal and enjoy—*Che bella!*



AUTHENTIC CHICAGO-STYLE DEEP DISH

Prep Time: 4+ hours • Cook Time: 25-30 minutes • Serves: Two 10" pizzas

Ingredients:

Dough:

3¼ cups all-purpose flour
½ cup yellow cornmeal
1¼ teaspoons salt
1 tablespoon granulated sugar
2¼ teaspoons instant yeast, (1 standard packet)
1¼ slightly warm water
¼ cup unsalted butter, cup melted
¼ cup unsalted butter, softened to room temperature
Olive oil for coating

Sauce:

2 tablespoons unsalted butter
1 small onion, grated (about ⅓ cup)
¾ teaspoon salt
1 teaspoon dried oregano
½ teaspoon crushed red pepper flakes
3 garlic cloves, minced
28-ounce can crushed tomatoes
¼ teaspoon granulated sugar

Toppings:

4 cups shredded mozzarella cheese
½ cup grated Parmesan cheese
½ cup sliced pepperoni, optional
4 slices bacon, cooked and crumbled, optional
Fresh basil, to garnish

Directions:

1. For Crust: Combine flour, cornmeal, salt, sugar, and yeast in the bowl of a stand mixer fitted with a dough hook attachment. (If a stand mixer isn't available, a hand mixer and large bowl can be used. If no mixer is available, this can be done by hand using a very large bowl.)
2. Mix on low or use a large wooden spoon. Add warm water (90°F) and melted butter (let sit after melting so that it's not too hot when it touches the yeast). On low speed, beat until everything begins to be moistened. Continuing low speed, beat until soft and gently pulls away from the sides of the bowl, about 4-5 minutes. If the dough is too hard, beat in 1 teaspoon of warm water. Alternatively, if it feels too soft, beat in 1 tablespoon of flour.
3. Remove from bowl and form into a ball. Lightly grease a large mixing bowl with olive oil and place dough inside, turning it around so that all sides are coated. Cover bowl tightly and allow to rise in a warm environment for 1-2 hours or until doubled in size.
4. Place dough on a lightly flour a large work surface. Gently punch down to remove any air bubbles. Roll into a large 15×12-inch rectangle. Spread softened butter on top of dough. Roll it up lengthwise. Cut the dough log in half. Form the two pieces of dough into balls and place back into greased bowl. Cover again and allow to rise in the refrigerator for one hour until puffy.
5. For Sauce: Place butter saucepan over medium heat and allow it to melt. Add grated onion, salt, oregano, and red pepper flakes. Once onion has slightly browned, add garlic, tomatoes, and sugar. Turn heat down to low-medium and allow it to simmer until it's hearty, fragrant, and thick, about 30 minutes. This will yield about 2½ cups of sauce. If there is more, keep simmering until the amount has reduced. Remove from heat and set aside.

6. Assemble Pizzas: Leave one dough ball refrigerated while working on the other. Roll out on a lightly floured surface, working into a 9-inch circle. Transfer to the Deep Dish Removable Plate. Use fingers to press dough into Plate. Trim any excess dough off the edges with a small knife. Brush the top edges of the dough with olive oil.
7. Insert the Deep Dish into the Max Maker. Fill each pizza with 2 cups of cheese. Then top with pepperoni, bacon, or preferred toppings. Top each pizza with prepared sauce, splitting evenly between them. Sprinkle with Parmesan cheese.
8. Plug in the Max Maker to begin cooking. Cook for 25-30 minutes or until the crust is golden brown and sauce is cooked through. Open the Lid unplug the Maker to allow the pizza cool in the Deep Dish for about 10 minutes.
9. Garnish with chopped basil. Slice, serve, and enjoy this authentic Chicago classic, no travel required!



DEEP DISH APPLE COBBLER

Prep Time: 10-12 minutes • Cook Time: 25-30 minutes • Serves: 8-10

Ingredients:

1 20-ounce can apple pie filling
1½ sticks unsalted butter, room temperature
½ cup brown sugar

1½ cups flour
¼ teaspoon salt
¼ teaspoon oatmeal

Directions:

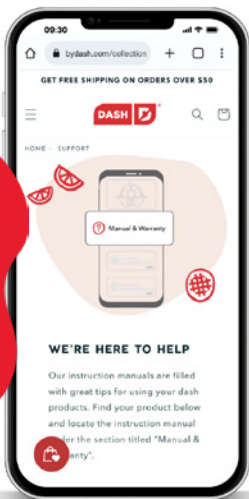
1. Insert the Deep Dish Plates into Max Maker. Preheat with Lid closed for 2-4 minutes.
2. In a medium bowl, prepare crumb topping by combining soft butter and brown sugar until smooth. Add flour and salt until a dough starts to come together. Then add oats and mix until combined and small clumps begin to form.
3. Use a pastry brush to grease the cooking surface with a light coating of cooking oil. Pour can of apple pie filling straight onto bottom cooking surface. Top with the crumb topping mixture. Close and cook for 25-30 minutes.
4. Unplug the Max Maker to remove from heat and allow crumble to cool, taking note that the topping will firm up as it cools.
5. To serve, top with ice cream and enjoy this American diner classic right at home!

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 MultiMaker™ Max Maker Cooking 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

Voltage: 120V ~ 60Hz

Power Rating: 1200W

Stock#: DIMT15S_20240724_V3



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



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