



*recipes
inside!*



#DMWEG001

EASTER EGG MINI WAFFLE MAKER

Instruction Manual | Recipe Guide





EASTER EGG MINI WAFFLE MAKER



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the dash team!

IMPORTANT SAFEGUARDS

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

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Never leave the appliance unattended when in use.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- **WARNING: Hot surfaces!** Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.
- **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.
- 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.
- 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.
- **DO NOT** use the Mini Waffle Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM - 9PM EST Monday - Friday or by email at support@bydash.com.
- 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 place appliance on or near a hot gas burner, hot electric burner or

IMPORTANT SAFEGUARDS

- in a heated oven.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- Do not use attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock or personal injury.
- Allow the Mini Waffle Maker to cool completely before moving, cleaning, or storing.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance prior to moving, cleaning, storage and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Mini Waffle Maker 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 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 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

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Lisez toutes les instructions.
- 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.
- 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.
- 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 gaufrier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gaufrier 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.
- N'utilisez PAS le mini gaufrier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.

GARANTIES IMPORTANTES

- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi, ou par courriel à support@bydash.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- 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.
- L'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 placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Faites attention lorsque vous déplacez un appareil contenant des huiles chaudes ou d'autres liquides chauds.
- 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.
- Laissez le mini gaufrier refroidir complètement avant tout déplacement, nettoyage ou entreposage.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation du mini gaufrier peut entraîner des dommages matériels ou même des dommages corporels.
- 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

GARANTIES IMPORTANTES

que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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



PARTS & FEATURES



BEFORE USING YOUR MINI WAFFLE MAKER

Before first use, remove all packaging material and thoroughly clean your Mini Waffle Maker.



DO NOT touch the Cooking Surface or Cover while the appliance is in use.



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Always lift and lower the Cover by the Handle. Lift from the side.

USING YOUR MINI WAFFLE MAKER



- 1** Place the appliance on a stable, dry surface. Plug the cord into a power outlet and wait 3 minutes for the Cooking Surface to heat up. **(photo A).**
- 2** Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of non-aerosol cooking oil. **(photo B).**

Chef Tip!



Aerosol cooking sprays often contain additives that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, use a spray bottle and a neutral oil (vegetable, canola, etc.) to lubricate cooking surfaces.



USING YOUR MINI WAFFLE MAKER



- 3** Pour batter onto the Cooking Surface and close the Cover. (photo C)
 - 4** Once waffle is cooked to your preference, remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. (photo D).
- NOTE: Do not use metal utensils as this will damage the nonstick surface.
- 5** When you have finished cooking, unplug your Mini Waffle Maker and allow it to cool before moving or cleaning.



Add 1.5 tbsp of batter to the center of the Mini Waffle Maker to create an Easter egg-shaped waffle. Use 3 tbsp for a circular waffle with an Easter egg print.

CLEANING & MAINTENANCE

Unplug your Mini Waffle Maker and allow it to cool completely before moving, cleaning or storing.

To prevent buildup of food or oil, clean the appliance after each use. Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.

Dry the Mini Waffle Maker before storing.

Do not submerge the appliance in water or any other liquids. The Mini Waffle Maker is NOT dishwasher safe.

Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Waffle Maker.

If there is food burned onto the Cooking Surface, pour on a little cooking oil and let sit for 5 to 10 minutes. Scrub the Cooking Surface with a sponge or soft brush to dislodge food, then use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.





RECIPE GUIDE



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CLASSIC WAFFLES

Yield: 8-10 waffles

Ingredients:

1 cup flour	1 egg
1 tbsp sugar	1 cup milk
2 tsp baking powder	2 tbsp melted butter or vegetable oil
¼ tsp salt	

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. Whisk the egg, milk, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour 3 tbsp of the batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.



CARROT CAKE WAFFLES

Yield: 10-12 waffles

Ingredients:

½ cup all-purpose flour	⅛ tsp ground clove	½ tsp vanilla extract
½ cup light brown sugar	⅛ tsp nutmeg	½ cup shredded carrot
½ tsp baking powder	1 large egg	3 tbsp raisins
⅛ tsp baking soda	¼ cup buttermilk	3 tbsp chopped walnuts
⅛ tsp cinnamon	¼ cup whole milk	

Directions:

1. Mix together flour, sugar, baking powder, baking soda, cinnamon, clove and nutmeg.
2. Whisk together egg, buttermilk, milk and vanilla extract until smooth. Add in dry ingredients and mix until no clumps remain. Mix in carrot, raisins and walnuts.
3. Add 3 tbsp of waffle mix to your Mini Waffle Maker and cook until golden brown on both sides.



CONFETTI WAFFLES

Yield: 8-10 waffles

Ingredients:

1 cup all-purpose flour	1 cup milk
1 tbsp white sugar	2 tbsp melted unsalted butter
2 tsp baking powder	1 tsp real vanilla extract
¼ tsp salt	1 ½ tbsp rainbow sprinkles
1 large egg	

Directions:

1. Mix together flour, sugar, baking powder and salt in a medium bowl.
2. Whisk together milk, egg, and melted butter and vanilla in a separate bowl. Add the wet ingredients to the dry and mix until combined. Add the rainbow sprinkles and mix to combine.
3. Add 1½ tbsp of waffle mix to your Mini Waffle Maker and cook until golden brown on both sides.



RED VELVET WAFFLES

Yield: 8-10 waffles

Ingredients:

2 cups all-purpose flour
¼ cup white granulated sugar
¼ cup cocoa powder
1 tsp baking powder
½ tsp baking soda
½ tsp cinnamon

1 tsp salt
1 ¾ cups buttermilk
2 large eggs
¼ cup unsalted butter
2 tsp vanilla extract
1 tbsp red food coloring
½ tsp vanilla extract

Cream Cheese Icing
2 tbsp butter, melted
2 tbsp cream cheese, softened
½ cup powdered sugar
¼ tsp vanilla extract
2-3 tbsp milk

Directions:

1. In a small pan over low heat, melt butter. Shut off heat so butter is not hot when added to the mix.
2. Mix together the dry ingredients and set aside.
3. Beat eggs in a bowl. Slowly stir in buttermilk, butter, vanilla and food coloring.
4. Mix dry ingredients into wet in three rounds. Fully incorporate all dry ingredients before adding the next round.
5. Add 3.5 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides.



MATCHA WAFFLES

Yield: 8-10 waffles

Ingredients:

- | | |
|-------------------------|----------------------------|
| 1 cup all-purpose flour | 2 tbsp maple syrup |
| 1 tsp baking powder | 1 cup almond milk |
| ¼ tsp baking soda | 1 tbsp coconut oil, melted |
| 2 tsp matcha powder | |
| 1 egg | |

Directions:

1. In a medium bowl, sift the flour, baking powder, baking soda and matcha powder.
2. Whisk the egg, maple syrup, almond milk and coconut oil in a separate bowl.
3. Add the wet ingredients to the dry and mix until just incorporated.
4. Grease the Mini Waffle Maker with a light coat of cooking spray. Pour ¼ cup of batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.



PIZZA CHAFFLES

Yield: 8-10 waffles

Ingredients:

1 large egg	½ cup shredded Parmesan cheese
½ cup riced cauliflower	4 tbsp pizza sauce
½ cup shredded mozzarella cheese	4 tbsp shredded mozzarella (for pizza topping)
½ tsp dried oregano	
⅛ tsp garlic powder	

Directions:

1. In a mini food processor, pulse the egg, cauliflower, mozzarella, oregano, and garlic powder until the mixture is very finely chopped.
2. Spread 1 tbsp of the Parmesan cheese on the bottom of the Mini Waffle Maker. Add half the cauliflower mixture, spreading it evenly. Sprinkle 1 tbsp more of the Parmesan cheese on top of the cauliflower mixture.
3. Cook the chaffle until well-browned and crisp, 6 mins. Set chaffle aside to cool. Repeat 3 more times making 4 chaffles.
4. Top each chaffle with 2 tbsp of the pizza sauce. Sprinkle on 1 tbsp mozzarella. Place the chaffles under the broiler until the cheese melts, 1-2 mins. Watch carefully so they don't burn and serve immediately.

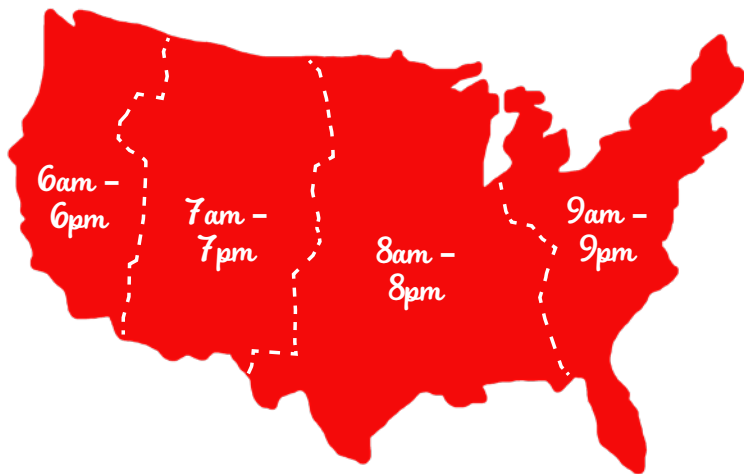
NOTES

CUSTOMER SUPPORT

FEEL GOOD
GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM to 5PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Easter Egg Mini Waffle Maker 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 350W

Stock#: DMWEG001_20220817_V1



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