



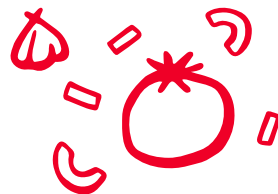
*recipes  
inside!*

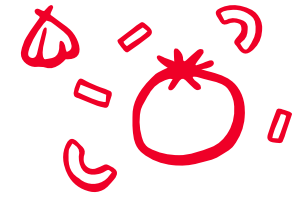


# DRG214

# FAMILY SKILLET

Instruction Manual | Recipe Guide





# FAMILY SKILLET

- Important Safeguards..... 4-7
- Parts & Features..... 8-9
- Using Your Family Skillet..... 10-11
- Cleaning & Maintenance ..... 12
- Recipes..... 15-23
- Notes ..... 24-25
- Customer Support..... 26
- Warranty..... 27

*the dash team!*



# 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.
- 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 its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or is 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 from 9AM-9PM EST Monday-Friday or by email at support@bydash.com.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the power cord touch hot surfaces or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.

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

- Never touch the Base while the Family Size Skillet is in use.
- Do not use the appliance if any of the parts are damaged.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not deep fry food in the Family Size Skillet.
- To avoid injury, we recommend allowing the Family Skillet to return to room temperature before detaching the Control Probe from the Base.
- Allow Family Size Skillet to cool completely before moving, cleaning, or disassembling.
- Always attach the Control Probe to the Family Size Skillet first before plugging the appliance into the outlet. Before unplugging, make sure the Family Size Skillet is turned to "Off", then remove the plug.
- Be cautious when moving the appliance if there are hot liquids inside.
- Do not touch Base or Non-Stick Pan when the Family Size Skillet is hot. Use the Handles.
- Improper use of the Family Size Skillet 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 modify the plug in any way.
- The longer cord should be arranged so that it does not drape over the countertop or table where it can be pulled on by children or tripped over unintentionally.

# GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'INSTRUCTIONS ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, les précautions de sécurité de base doivent être suivies, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Assurez-vous que l'appareil est bien nettoyé avant de l'utiliser.
- N'utilisez pas l'appareil pour un usage autre que celui prévu. Usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire quand un appareil est utilisé par ou à proximité des enfants.
- Ne pas utiliser cet appareil si le cordon est endommagé, si la prise est endommagée, après un dysfonctionnement de l'appareil, sa chute, ou si l'appareil est endommagé de quelque manière que ce soit. Retournez cet appareil auprès du centre de service agréé le plus proche pour un examen, une réparation, ou un ajustement.
- Pour tout entretien autre que le nettoyage, contactez directement StoreBound au +1-800-898-6970 de 9h à 21h (HNE) du lundi au vendredi ou par email support@bydash.com.
- Soyez extrêmement prudent lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Évitez d'utiliser des pièces non recommandées par le fabricant de l'appareil, car cela peut entraîner un incendie, un choc électrique ou des blessures corporelles.
- Ne pas laisser le cordon d'alimentation toucher à des surfaces chaudes, ou pendre d'un comptoir ou d'une table.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) avec des capacités physiques, sensorielles ou mentales réduites, ou sans expérience et connaissances à moins qu'une personne responsable de leur sécurité supervise l'utilisation.
- Veillez toujours à débrancher l'appareil de la prise de courant avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'accepte aucune responsabilité pour des dommages causés par une utilisation impropre de l'appareil.
- Ne touchez jamais la Base lorsque la Poêle Électrique Format Familial est en cours d'utilisation.

- N'utilisez pas l'appareil si l'une des pièces est endommagée.
- Ne placez pas l'appareil sur ou près d'une source de chaleur telle que: brûleur au gaz ou électrique chaud, ou dans un four chauffé.
- Ne pas faire frire les aliments dans la Poêle Électrique Format Familial.
- Pour éviter toute blessure, nous vous recommandons de laisser la Poêle Électrique Format Familial revenir à la température ambiante avant de détacher la Sonde de Contrôle de la Base.
- Lorsque vous utilisez des rallonges, assurez-vous que les caractéristiques électriques du câble sont compatibles avec l'appareil.
- Laissez la Poêle Électrique Format Familial refroidir complètement avant de la déplacer, de la nettoyer ou de la démonter.
- Fixez toujours la Sonde de Contrôle à la Poêle Électrique Format Familial avant de brancher l'appareil dans la prise. Avant de le débrancher, assurez-vous que la Poêle Électrique Format Familial est sur "Off", puis retirez la fiche.
- Soyez prudent en déplaçant l'appareil s'il contient des liquides chauds.
- Ne touchez pas la Base ou la Poêle Antiadhésive lorsque la Poêle Électrique Format Familial est chaude. Utilisez les poignées.
- L'utilisation impropre de la Poêle Électrique Format Familial peut entraîner des dommages matériels ou même des blessures corporelles.
- Des cordons d'alimentation ou des rallonges électriques détachables plus longs sont disponibles et peuvent être utilisés si des précautions sont prises lors de leur utilisation.
- Cet appareil est muni d'une fiche polarisée (une lame est plus large que l'autre). Afin de réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée que d'une seule façon. Si la fiche ne rentre pas complètement dans la prise, retournez-la. Si elle ne rentre toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Si une rallonge est utilisée, sa capacité électrique doit être équivalente ou supérieure à la puissance de l'appareil.
- Un cordon plus long doit être placé de manière à ce qu'il ne puisse pas pendre d'un comptoir ou d'une table, où il peut être tiré par des enfants, ou là où l'on peut trébucher inintentionnellement.

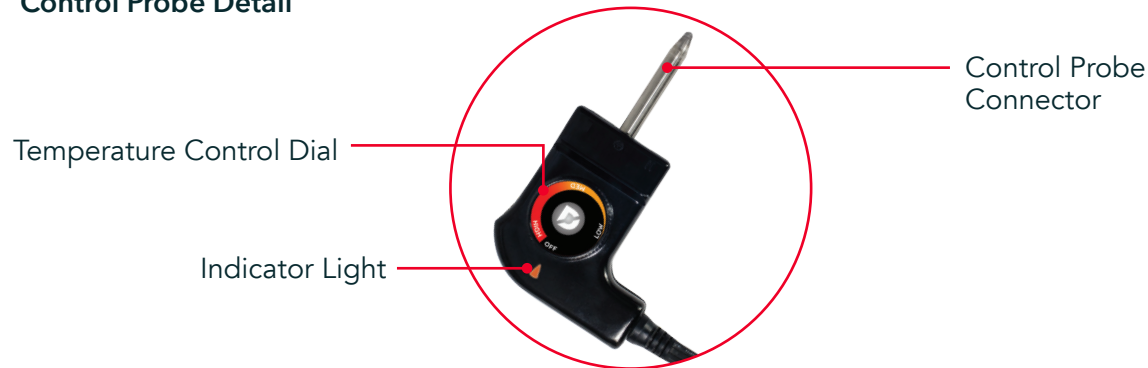
# GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'INSTRUCTIONS ET D'ENTRETIEN



Family Skillet



Control Probe Detail



- 1 Insert the Lid Support (the U-shaped bar) into the holes in the base (**photo A**).
- 2 Use the wingnuts to secure the Lid Support. Turn the wingnuts clockwise to tighten (**photo B**).

The Lid Rest is designed to be used with lids that are up to 14.5" in diameter. To use, place the edge of the lid on either side of the base and lean it against the Lid Support. Take care when placing the lid so that the support does not become unstable. Always wipe dry after use.

**NOTE:** The Lid Rest can also be used as a spoon rest. If used this way, be sure to clean your Lid Rest after use.

## USING YOUR FAMILY SKILLET

Clean the Family Skillet and all of its components prior to assembly and use. DO NOT use the Skillet near water or other liquids, with wet hands, or while standing on a wet surface. Make sure the Handles are securely fastened to the Base prior to each use. Do not touch the Base or Non-Stick Pan without heat-protective cooking gloves while the Family Skillet is in use.

**NOTE:** When using your Family Skillet for the first time, you will need to attach the Knob to the Glass Lid with a screwdriver. Attach just enough so that the Knob does not become loose when on the Lid. **CAUTION: DO NOT OVERTIGHTEN THE KNOB.**

1. Set the Base on a clean, stable, and dry surface.
2. Unwind the power cord to the preferred length. Inspect the cord for any signs of damage or significant wear.
3. Plug the Control Probe Connector into the Control Probe Socket located on the Base of the Family Skillet. Be sure to properly align the Connector's single prong with the middle hole before pushing in the Control Probe connector .
4. Make sure the Temperature Control Dial located on the Control Probe is set to "Off", and then plug your Family Skillet into an outlet or power supply.
5. Turn the Temperature Control Dial clockwise to "Low". It is strongly recommended that you do not begin cooking at a high temperature as this will likely cause the food to splatter or burn when placed in the Non-Stick Pan.
6. Place your ingredients into the Non-Stick Pan. Allow the food to cook for several minutes. Increase the heat until you reach the temperature that is appropriate for your recipe.
7. When you are finished cooking with your Family Skillet, turn the Temperature Control Dial to "Off". Wait for your Family Skillet to cool before cleaning the appliance.

## USING YOUR FAMILY SKILLET

### TEMPERATURE SETTINGS GUIDE

The Temperature Control Dial has 3 heat levels. The Indicator Light located on the Control Probe will glow orange when the Family Skillet is turned on.

**NOTE:** You may want to use the Glass Lid to increase the heat level or decrease cooking time. When placed over the Non-Stick Pan, the Glass Lid locks in heat and moisture, allowing foods to cook at a faster pace. This also prevents the food from drying out in the Pan.

HEAT LEVEL	DIRECTIONS
Low	Use for simmering sauces or stews, poaching eggs, cooking bacon, for caramelizing onions, reheating food, or for melting butter.
Medium	Use for scrambling or frying eggs, making grilled cheese, stir frying, or sautéing.
High	Use for boiling water or soup, searing meat, making pancakes, cooking hamburgers or meatballs.

**NON-STICK PAN:** The Family Skillet's Non-Stick surface helps to prevent food from adhering to the Pan. Metal utensils may scratch or dent the Non-Stick Pan. To avoid damaging your Dash Family Skillet, make sure to use only wooden, nylon, or silicone cooking utensils when preparing your food.

## CLEANING & MAINTENANCE

Never use abrasive cleaning agents to clean your appliance as this may damage the Family Skillet. To prevent damage to the Non-Stick Pan, make sure to dry thoroughly after washing. Any other services should be performed by an authorized service representative.

### CLEANING YOUR DASH FAMILY SKILLET:

Turn the Temperature Control Dial to the "Off" position before unplugging and cleaning. The Non-Stick Pan should be cooled down before attempting to clean.

Do not submerge the Base or Control Probe in water or other liquids. Instead, unplug the Control Probe and place in a safe, dry place. Fill the Non-Stick Pan with a small amount of warm, soapy water and gently scrub with a sponge until clean. Carefully rinse the Pan so that no extra soap remains, making sure not to wet the Control Probe Socket.

- Wash the Glass Lid in warm, soapy water.
- Wipe down the Base with a damp cloth.
- Thoroughly dry the Family Skillet before storing.

### CARING FOR YOUR LID REST:

If used as either a Lid or Spoon rest, be sure to wipe it clean with a damp soapy sponge after use. Rinse sponge and wipe any soap residue away. Dry thoroughly after each use to avoid discoloration. Abrasive sponges and cleaners are not recommended as they may damage the stainless finish. If spots occur and an abrasive cleaner is used, wipe with the grain of the stainless steel.

The Lid Rest is dishwasher-safe.







# RECIPE GUIDE



*Follow us!*

**@bydash** | recipes, videos, & inspiration

**@unprocessyourfood** | veg & vegan-friendly meals





# SIMPLE TOMATO SOUP

## *Ingredients:*

½ cup unsalted butter or olive oil

4 medium yellow onions,  
thinly sliced

2 tsp salt

2 tbsp curry powder

2 tsp ground coriander

2 tsp ground cumin

1 tsp chili flakes

4 cans (28 oz each)  
whole tomatoes

dollop of plain sour  
cream or Greek yogurt

8 cups water

## *Directions:*

1. Set the Family Skillet to medium heat and melt the butter (or olive oil). Add the onions and salt. Stirring occasionally, cook the onions until soft (about 10 minutes).
2. Add curry powder, coriander, cumin, and chili flakes. Stirring constantly, cook until the spices are fragrant. Mix in the tomatoes along with their juices, a dash more salt, and water. Simmer for 15 minutes.
3. Purée the mixture with a hand blender until smooth. For a thinner soup, add more water. For a creamier texture, pour in a little coconut milk. Add a dollop of Greek yogurt or sour cream on top of your bowl of soup to garnish.





# VEGETABLE STIR-FRY

## Ingredients:

- |                                       |                         |
|---------------------------------------|-------------------------|
| 1 red bell pepper, thinly sliced      | 3 cloves garlic, minced |
| 1 yellow bell pepper, thinly sliced   | 1 tsp sesame oil        |
| 1 crown of broccoli, cut into florets | 1 tbsp soy sauce        |
| 3 large carrots, thinly sliced        | 1 tbsp sesame seeds     |
| 2 cups snow peas                      | salt & pepper           |
| 2 cups green onions, chopped          |                         |

## Directions:

1. Set your Family Skillet to medium-low heat. Add the peppers, broccoli, carrots, snow peas, and green onions to the Family Skillet. While stirring the vegetables, add in the garlic, sesame oil, soy sauce, salt, and pepper.
2. Cover with the Glass Lid and cook for about 15 minutes, stirring occasionally. The vegetables should be crunchy but not hard. Top with sesame seeds. Serve the stir-fry over a scoop of white or brown rice.



# CHICKEN CHICKPEA STEW

## Ingredients:

- |                               |  |
|-------------------------------|--|
| 8 boneless chicken thighs     | 2 cans (15 ½ oz) diced tomatoes, undrained |
| ¼ cup oil, divided            | 2 cans (15 ½ oz) chickpeas, undrained      |
| 2 medium onions, chopped      | 1 cup dried cranberries                    |
| 2 green bell peppers, chopped | 1 dollop of plain yogurt                   |
| 2 garlic cloves, chopped      |  |
| dash of red pepper flakes     |  |
| 2 tsp cumin                   |  |

## Directions:

1. In your Family Skillet, sauté the onions and bell peppers in 1 tbsp of oil until they become translucent. Add the garlic, pepper flakes, and cumin. Stir for about 1 minute before removing from the Family Skillet and setting aside.
2. Add the rest of the oil and the chicken. Let the chicken cook on medium heat until it starts to brown. Flip the chicken and brown on the other side. Place the chicken on the plate with the vegetables.
3. De-glaze the Non-Stick Pan by pouring in some of the juice from the canned tomatoes.
4. Once the solids in the Pan are dissolved, add the chicken, vegetables, the tomatoes, chickpeas, and cranberries.
5. Cover and let simmer on low heat for about 30 minutes, or until the chicken is completely cooked through.





# BASIC TOMATO SAUCE

## *Ingredients:*

2 cans (28 oz) whole Italian-style plum tomatoes with basil leaf  
4 garlic cloves, crushed  
1 tbsp grapeseed oil  
1 tsp salt  
2 tsp sugar  
½ tsp dried oregano

4-5 leaves fresh basil, chopped  
¼ cup Italian parsley, stems removed & chopped  
⅓ tsp coarse black pepper  
dash of red pepper flakes

## *Directions:*

1. In the Family Skillet, lightly brown the garlic in the grapeseed oil. Lightly crush the tomatoes in the Skillet with all the remaining ingredients. Bring the sauce to a low simmer and cook for 20 minutes.
2. Pour into a large bowl. Allow the Family Skillet to cool down and then clean the Pan.







# LINGUINE WITH BUTTERNUT SQUASH AND KALE

## *Ingredients:*

½ lb linguine	½ butternut squash cut into 1-inch cubes
1 bunch kale, stems removed and chopped	⅛ tsp coarse black pepper
2 tbsp olive oil	2 tsp salt
½ cup white wine	¼ cup Parmigiano Reggiano
¼ tsp ground nutmeg	2 cloves, minced
1 tbsp fresh sage, chopped	

## *Directions:*

1. Set your Family Skillet to low or medium heat. In the Pan, sauté the garlic in the olive oil.
2. Add the wine, nutmeg, pepper, and butternut squash. Stir so that the squash is lightly coated in the liquid. Cover with the Glass Lid and let sit for 30-35 minutes, or until the squash is tender. Stir occasionally.
3. Mix in the kale and cover again for another 10 minutes, stirring occasionally. Pour the ingredients from the Skillet into a bowl and cover with a clean cloth.
4. Allow the Family Skillet to cool, then clean the Pan. Fill with 2-3 quarts of water and add the salt. Set the Skillet to high and bring the water to a boil. Pour in the pasta.
5. Cook for about 9 minutes, stirring frequently. Using a colander, strain the pasta. Return the pasta to the Family Skillet and stir in the squash/kale mixture with the heat set to low. Mix in the cheese and sage, then serve.



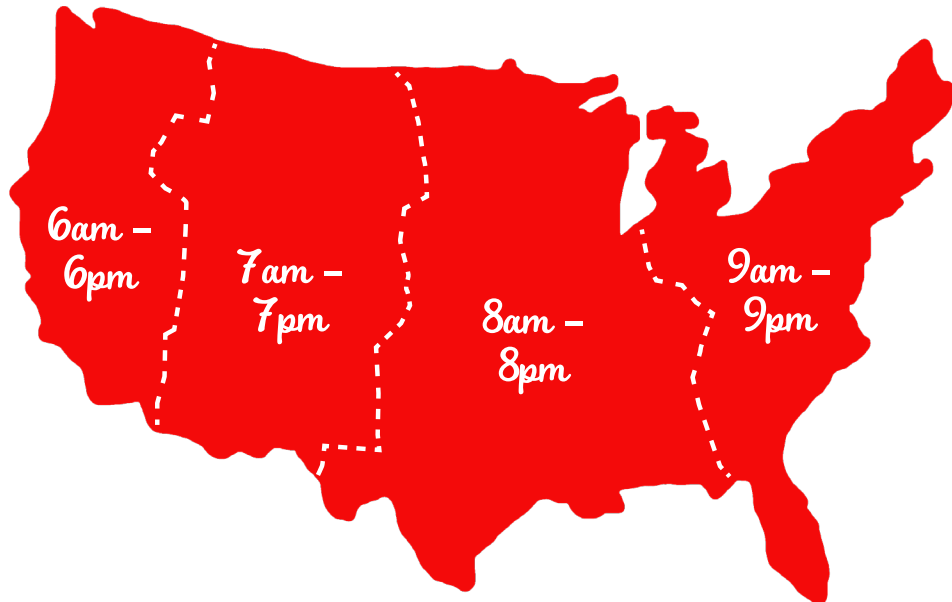




**FEEL GOOD  
GUARANTEE™**

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](http://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](mailto: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](mailto: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 Family Skillet 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**

Model: DRG214

Voltage 120V ~ 60Hz

Power Rating 1400W

Stock#: DRG214\_20180522\_V10



1-800-898-6970 | @bydash | bydash.com