DASH

RECIPES INSIDE!



DMWN001

REINDEER MINI WAFFLE MAKER

Instruction Manual | Recipe Guide







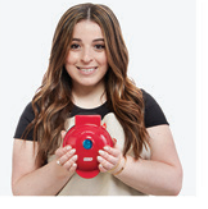
WELCOME TO THE FOODIE FAMILY

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











REINDEER MINI WAFFLE MAKER

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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.
- 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.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Mini Waffle Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean the appliance as this may damage the Mini Waffle Maker and its nonstick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 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 Monday – Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- 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.
- 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow Mini Waffle Maker to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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.
- 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 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.
- 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.
- 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.
- 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.
- 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.
- 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.
- Une attention particulière doit être apportée quand l'appareil est utilisé par ou à proximité d'enfants.
- 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 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



USING THE MINI WAFFLE MAKER

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



Never touch the Cooking Surface or Cover while appliance is in use.

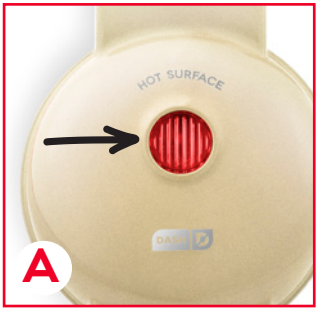


DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.



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

USING THE MINI WAFFLE MAKER





1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light **(photo A)** will illuminate signaling that the Mini Waffle Maker is heating up.

2 Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off indicating that the Maker is ready to begin cooking **(photo B)**.





3 Carefully lift the Cover by the Cover Handle and grease both Cooking Surfaces with a small amount of cooking oil **(photo C)**.

4 Pour batter onto the Cooking Surface **(photo D)** 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 MINI WAFFLE MAKER





5 Once waffle is cooked to preference, carefully remove it from the Cooking Surface with a heat-resistant nylon, wood, or silicone cooking utensil **(photo E)**.

NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the nonstick surface.

6 When finished cooking, unplug the Mini Waffle Maker and allow it to cool before moving or cleaning **(photo F)**.

CLEANING & MAINTENANCE

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids.

In order to keep the Mini Waffle Maker in pristine working order, thoroughly clean the appliance after each use once it cools off. This will prevent the build-up of food or oil.

- Unplug the Mini Waffle Maker and allow it to cool completely prior to cleaning.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry the Mini Waffle Maker before storing.
- If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe from Cooking Surface. 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.
- Never use abrasive cleaning agents to clean the appliance as this may damage its nonstick Cooking Surface.

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 Mini Waffle Maker 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 Mini Waffle Maker is heated and ready to use?	When the Mini Waffle Maker reaches the optimal temperature, the Indicator Light shuts off to indicate that it's time to start cooking.
There is no On/Off Button. How does the Mini Waffle Maker off and on?	To turn on, simply plug in the power cord. When finished cooking, turn off the Mini Waffle Maker by unplugging it.

TROUBLESHOOTING

ISSUE	SOLUTION
When using the Mini Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the Mini Waffle Maker, 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. Lift from the right side.
After using the Mini Waffle Maker a few times, food is starting to stick to the surface. What is happening?	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 a few hour. Then scrub with a soft bristled brush or soft sponge to wipe clean.
The Indicator Light will not turn on and the cooking surfaces are failing to heat.	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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CLASSIC WAFFLE

Prep Time: *5-10 minutes* • ***Cook Time:*** *20-25 minutes* • ***Serves:*** *8 mini waffles*

Ingredients:

1 cup flour
1 tablespoon sugar
2 teaspoons baking powder
¼ teaspoon salt
1 egg
1 cup milk
2 tablespoons melted butter or vegetable oil

Directions:

1. In a medium bowl, sift flour, sugar, baking powder, and salt. Set aside.
2. In a separate small mixing bowl, whisk egg, milk, and melted butter or oil until combined.
3. Add wet ingredients to the dry and mix until just combined.
4. Grease the Mini Waffle Maker with butter or a light coat of cooking oil.
5. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and cook until golden brown, about 3-4 minutes.
6. Repeat with remaining batter.
7. Serve with a drizzle of maple syrup and garnish with fresh berries, if desired, and enjoy this waffly delicious creation!



SNICKERDOODLE WAFFLES

Prep Time: *10-15 minutes* • ***Cook Time:*** *20-25 minutes* • ***Serves:*** *7-8 mini waffles*

Ingredients:

1 cup flour
1 teaspoon kosher salt
2 teaspoons baking powder
¼ cup sugar
2 teaspoons cinnamon
½ teaspoon cream of tartar
1 egg
¾ cup milk
2½ tablespoons unsalted butter
1 teaspoon vanilla extract

For Cinnamon Sugar Garnish

¼ cup sugar
½ teaspoon cinnamon

Directions:

1. In a small pan over low heat, combine milk and butter. Stir until milk is warm and butter is melted. Set aside.
2. In a medium bowl, mix together flour, salt, baking powder, sugar, cinnamon, and cream of tartar. Set aside.
3. In another small bowl, whisk together eggs and vanilla. Slowly pour into milk and butter mixture. Remove mixture from heat and add in the flour mixture, 1/3 of the mixture at a time, incorporating all the dry ingredients before adding in more. Stir until well combined.
4. For cinnamon sugar garnish, combine cinnamon and sugar in small bowl and set aside.

5. Add 3-4 tablespoons of waffle mix to the Mini Waffle Maker and cook until golden brown on both sides or until little to no steam is visible.
6. Remove waffle and set on wire rack. When cool enough to handle, place the waffle into the cinnamon sugar mixture and coat to your liking. This works best when the waffle is still warm.
7. Top with fresh berries, whipped cream, or syrup as desired and enjoy a little sugar and spice and everything nice!







GINGERBREAD WAFFLES

Prep Time: *5-10 minutes* • ***Cook Time:*** *20-25 minutes* • ***Serves:*** *7 mini waffles*

Ingredients:

1 cup all-purpose flour
½ teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon ground ginger
¼ teaspoon sea salt
1 teaspoon baking soda
1 egg
¾ cup buttermilk
2 tablespoons molasses
2 tablespoons safflower oil

Directions:

1. In a medium bowl, combine flour, spices, salt, and baking soda. Set aside.
2. In a separate small bowl, whisk together egg, buttermilk, molasses, and safflower oil.
3. Add the wet ingredients to the dry ingredients.
4. Pour 3-4 tablespoons of batter onto the Mini Waffle Maker. Repeat with remaining batter.
5. Garnish with fresh sliced bananas and maple syrup and enjoy this sweet treat that's sure to bring down the (gingerbread) house!



DARK CHOCOLATE WAFFLES

Prep Time: *7-10 minutes* • ***Cook Time:*** *20-24 minutes* • ***Serves:*** *8-10 mini waffles*

Ingredients:

2 tablespoons melted unsalted butter
¾ cup all-purpose flour
3 tablespoons white granulated sugar
¼ cup cocoa powder
½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon kosher or sea salt
1 large egg
1 cup buttermilk
1 teaspoon vanilla extract
¼ cup semi sweet mini chocolate chips

Directions:

1. In a small pan over low heat, melt butter. After fully melted, turn off the heat so butter is not hot when added to the mix.
2. In a large mixing bowl, mix the dry ingredients together and set aside.
3. In a separate bowl, beat egg with a whisk. Mix in buttermilk, butter, and vanilla.
4. Add the dry ingredients to the wet mixture in increments. Fully incorporate each addition before adding more. Fold in the chocolate chips.
5. Grease the Mini Waffle with a light coat of cooking oil. Add 3-4 tablespoons of batter to your Mini Waffle Maker and cook until golden brown on both sides. Repeat with remaining batter.
6. Add in toppings of choice and let your taste buds go loco for coco!



RED VELVET WAFFLES

Prep Time: *5-10 minutes* • ***Cook Time:*** *15-20 minutes* • ***Serves:*** *15 mini waffles*

Ingredients:

2 tablespoons unsalted butter
1 cup all-purpose flour
2 tablespoons white granulated sugar
2 tablespoons cocoa powder
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon cinnamon
½ teaspoon salt
1 cup buttermilk
1 large egg
1 teaspoon vanilla extract
½ tablespoon red food coloring
¼ teaspoon vanilla extract

Cream Cheese Icing

1 tablespoon butter, melted
1 tablespoon cream cheese, softened
¼ cup powdered sugar
¼ teaspoon vanilla extract

Directions:

1. In a small pan over low heat, melt the butter. After fully melted, turn off the heat so butter is not hot when added to the mix.
2. Mix together the dry ingredients and set aside.
3. In a separate bowl, beat egg with a whisk. Slowly stir in buttermilk, butter, vanilla, and food coloring.
4. Add wet ingredients to the dry and mix until just combined.
5. Grease the Mini Waffle with a light coating of cooking oil. Add 3-4 tablespoons of batter to the Mini Waffle Maker and spread evenly. Cook to desired level of crispiness and repeat with remaining batter.
6. Serve warm and indulge in this velvety delight!

MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 20) 1 scoop protein powder	4-6 min
Cornbread Waffle	¼ cup cornbread batter	6-8 min
Mashed Potato Bite	3 tablespoons mashed potatoes	5 min
S'more Biscuit	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tablespoons cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tablespoons chopped veggies 1 tablespoons grated Swiss cheese	5 min

OVER 80

Brilliant WAFFLE RECIPES

for your Dash Mini Waffle Maker...





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CUSTOMER SUPPORT

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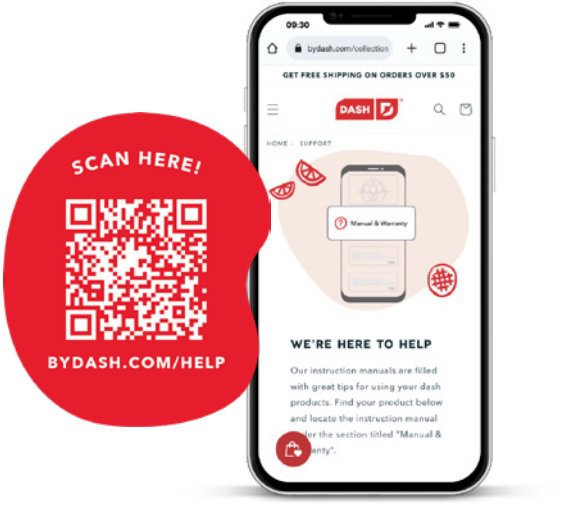
We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday.
Contact us at **1 (800) 898-6970** or **support@bydash.com**.



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 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#: DMWN001_20240313_V4



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