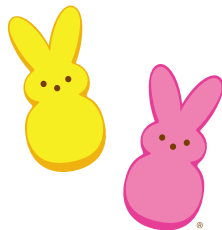




DPECB007

PEEPS® RAPID EGG COOKER

Instruction Manual | Recipe Guide





PEEPS® RAPID EGG COOKER



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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:

- Please read all instructions before use.
- Remove all packaging and labels from appliance prior to 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.
- Only use the appliance on a stable, dry surface.
- Extreme caution must be used when moving an appliance containing hot oil or other hot 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The 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.

- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- 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.
- Unplug the appliance from power outlet and allow to cool when not in use, during assembly/disassembly, and before cleaning the Rapid Egg Cooker.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. The Rapid Egg Cooker is NOT dishwasher safe.
- Do not place this appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not put your hands or other

foreign objects into the Rapid Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Rapid Egg Cooker is turned off and cooled before cleaning.

- DO NOT place the Lid in the locked position while using the Rapid Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- Make sure the Lid is securely in place before turning on the appliance.
- WARNING! Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near other liquids. The Rapid Egg Cooker is NOT dishwasher safe.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Rapid Egg Cooker.
- Internal base and contents (water and eggs) of Rapid Egg Cooker are hot when in use. Let cool before

- handling and/or cleaning.
- Improper use of the appliance can result in property damage or even in personal injury.
- Do not touch the Heating Plate when the Rapid Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure that the electrical rating of the wire is compatible with the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- **WARNING!** The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Rapid Egg Cooker is off before removing the eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- 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.

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 l'utilisation.
- Retirez tous les emballages et étiquettes de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
- Pour tous travaux d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de lundi à vendredi, ou par courriel à l'adresse support@bydash.com.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
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GARANTIES IMPORTANTES

- appareil. Tout autre ingrédient est susceptible de l'endommager.
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
 - Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
 - Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque d'incendie, de choc électrique ou de blessures.
 - Ne laissez pas le cordon d'alimentation toucher des surfaces chaudes ou pendre de la table ou du comptoir.
 - Débranchez le cuiseur à œufs rapide de la prise et laissez refroidir lorsque vous ne l'utilisez pas, pendant le montage/démontage de même qu'avant de le nettoyer.
 - Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Le cuiseur à œufs rapide ne va PAS au lave-vaisselle.
 - Ne posez pas l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
 - Ne posez pas vos mains ou d'autres corps étrangers dans le cuiseur à œufs rapide lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le cuiseur à œufs rapide et de le laisser refroidir avant de nettoyer.
 - NE verrouillez PAS le couvercle pendant l'utilisation du cuiseur à œufs rapide pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les œufs cuits.

GARANTIES IMPORTANTES

- Assurez-vous que le couvercle est bien en place avant d'allumer l'appareil.
- **AVERTISSEMENT!** Vapeur chaude! Ne placez pas vos mains ou bras au-dessus de l'orifice à vapeur lorsque l'appareil est en marche.
- 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 Rapid Egg Cooker n'est PAS lavable en machine.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des œufs pour réduire le risque de blessures ou de dommages du cuiseur à œufs rapide.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- La base interne ainsi que le contenu (eau et œufs) du cuiseur à œufs rapide chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
- Ne touchez pas la plaque chauffante lorsque le cuiseur à œufs rapide chauffe. Utilisez les poignées.
- En cas d'utilisation d'un cordon d'alimentation plus long ou d'une rallonge, assurez-vous que la puissance électrique du câble soit compatible avec l'appareil. Si l'appareil est de type terre, la rallonge doit être un cordon à 3 fils de type terre.
- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- **AVERTISSEMENT!** Le couvercle devient chaud. Lorsque les œufs sont cuits, retirez prudemment le couvercle en le tenant par la poignée. Laissez le couvercle refroidir complètement avant de le toucher ou nettoyer.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque

GARANTIES IMPORTANTES

chauffante. Posez-les toujours sur le plateau à bouillir.

- Assurez-vous d'éteindre le cuiseur à œufs rapide avant de retirer les œufs.
- Utilisez un cordon électrique court pour réduire le risque de trébuchement ou d'enchevêtrement.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, renversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. Ne tentez pas de modifier la fiche de quelque façon que ce soit.

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



PARTS & FEATURES



PARTS & FEATURES



USING THE RAPID EGG COOKER

SOFT, MEDIUM, AND HARD-BOILED EGGS:

Below are guidelines for appropriate cook times for cold large eggs, taking note that extra large or jumbo eggs may require additional water and time to achieve desired results.

The Heating Plate of this Egg Cooker is equipped with a precision thermal sensor. When it senses that all water has evaporated from the Heating Plate, the Cooker will stop cooking and a chime will sound as an alert that eggs have finished cooking.

Note: While the Cooker will stop heating and cooking when the chime sounds, the Cooker still needs to be powered off manually. The chime will continue to sound until the Power Button is pressed manually.

Soft BOILED

1-3 eggs	7 minutes
4-7 eggs	10 minutes

Medium BOILED

1-3 eggs	9 minutes
4-7 eggs	12 minutes

Hard BOILED

1-3 eggs	12 minutes
4-7 eggs	16 minutes

CHEF TIP!



In higher altitudes, add up to 25% more water to the Heating Plate to ensure best results.

SETTING UP THE RAPID EGG COOKER



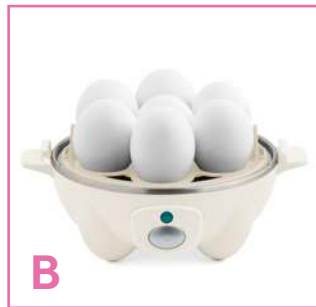
- 1 Make sure the Rapid Egg Cooker is unplugged before starting.
- 2 Determine preferred cooking style then use the Measuring Cup to pour the appropriate amount of cold water into the Heating Plate (photo A).
- 3 Place the Boiling Tray on the Heating Plate (photo B).

NOTE!



Always manually power off the Egg Cooker before unplugging the unit. Otherwise, the Egg Cooker will automatically be ON and begin heating and cooking when it is next plugged in.

BOILING EGGS



- 1 Make sure the Rapid Egg Cooker is unplugged before starting. Use the Pin at the bottom of the Measuring Cup to pierce the larger end of each egg (photo A).
- 2 Determine preferred cooking style then use the Measuring Cup to pour the appropriate amount of cold water into the Heating Plate.
- 3 Place the Boiling Tray on the Heating Plate. Place an egg in each designated spot in the Boiling Tray (photo B). Make sure that the holes in the larger end of the eggs are pointed upwards.



WARNING: Do not lock the Lid when cooking with the Rapid Egg Cooker as this may cause injury when removing the Lid to remove cooked eggs.

BOILING EGGS



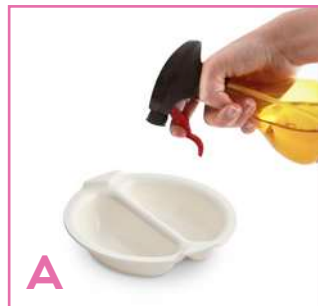
- 4 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button to start cooking (photo C). The Indicator Light will turn on indicating that cooking has begun.
- 5 After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Actual cooking time will depend on number of eggs and desired style.
- 6 Remove Lid by using the Lid Handle and remove eggs with heat-resistant tongs (photo D). Do not touch the eggs or Cooker components with bare hands as they will be hot!

CHEF TIP!



To stop the cooking process and make peeling easier, place eggs in cold water to soak immediately after removing from the Egg Cooker.

POACHING EGGS



- 1 Fill the Measuring Cup with cold water until it reaches the Omelette/ Poached line. Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.
- 2 Lightly grease the Poaching Tray with cooking oil (photo A). Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.
- 3 Break an egg into each section of the Poaching Tray (photo B). Cover with the Lid and plug in the Rapid Egg Cooker. After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Use tongs (not hands) to remove Poaching Tray from the Cooker.



WARNING: Do not lock the Lid when cooking with the Rapid Egg Cooker as this may cause injury when removing the Lid to remove cooked eggs.

USING THE OMELETTE BOWL



- 1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate (photo A).
- 2 Lightly grease the PEEPS® Brand Chick Omelette Mold with cooking oil. Always place the Omelette Mold on top of the Boiling Tray and never directly on the Heating Plate. Pour whisked eggs into the Omelette Mold (photo B).
- 3 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power button to begin cooking. After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Use tongs (not hands) to remove Omelette Mold from the Cooker. It is normal for eggs to expand while cooking. They will contract once the Lid has been opened.

CHEF TIP!



For a drier omelette, leave the eggs in the Rapid Egg Cooker for an extra two minutes.

- Do not attempt to clean or move the Rapid Egg Cooker until the appliance is unplugged and has cooled completely.
- Do not submerge the Body of the Egg Cooker in water or other liquids. It is not dishwasher safe.
- Wash the Rapid Egg Cooker Accessories and Lid with warm, soapy water.
- Once completely cooled, wipe down the Body and Heating Plate with a damp cloth.
- Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and secure with the Lid.



CAUTION: The appliance will be hot during and after use. Do not attempt to clean the Rapid Egg Cooker until the appliance has cooled completely. When cleaning, do not submerge the Body in water or other liquids.

The Body of the appliance is NOT dishwasher safe.

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 Indicator Light does not turn on.	1. Ensure that the power cord is plugged into the power outlet. 2. Check to make sure the power outlet is operating correctly. 3. Press the Power Button (located on the front of the Rapid Egg Cooker). 4. Determine if a power failure has occurred in your home, apartment, or building.
The eggs are over or under cooked.	1. Use the Measuring Cup to determine the appropriate amount of water needed to make preferred eggs. 2. Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs. 3. If the eggs are overcooked, make sure to remove the eggs from the Rapid Egg Cooker immediately after the chime sounds. 4. Make sure that the Heating Plate, Lid, and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.





RECIPE GUIDE



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DEVILED EGGS

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

Ingredients:

7 hard-boiled eggs, cooled
3 tablespoons mayonnaise
1 tablespoon Dijon-style mustard
½ teaspoon salt
Paprika, chives, and dill to garnish

Directions:

1. To boil eggs, follow the steps on page 12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes. Peel eggs and cut in half lengthwise. Remove the yolks, place in a large bowl, and mash them into a paste with a fork.
2. Mix in the mayonnaise, mustard, and salt. Spoon or pipe the mixture into the egg white halves.
3. Place the eggs in the refrigerator until they are ready to be served. When ready to serve, garnish with paprika and freshly cut chives and dill.
4. Serve and enjoy this devilishly delicious dish!



Chef Tip!

Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process, and to make peeling easier.





EGG SALAD

Prep Time: 5-8 minutes • **Cook Time:** 5-7 minutes • **Serves:** 4-6

Ingredients:

- 7 hard-boiled eggs, cooled and peeled
- ½ stalk celery
- ⅔ cup mayonnaise
- 2 tablespoons Dijon-style mustard
- ¼ tablespoon salt
- ⅛ teaspoon black pepper

Directions:

1. To boil eggs, follow the steps on page 12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes.
2. Peel the eggs and dice finely. Then finely dice celery and mix with eggs.
3. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.
4. Serve on its own or on multigrain bread with sliced cucumber. Time to get egg-cited for this lunchbox staple!



TOMATO & SPINACH FRITTATA

Prep Time: 3-5 minutes • **Cook Time:** 7-8 minutes • **Serves:** 1-2

Ingredients:

- | | |
|-------------------------------------|--------------------------------------|
| 3 eggs (or 2 egg whites and 2 eggs) | 2 tablespoons mozzarella |
| ½ cup spinach, chopped | 3 basil leaves, cut into thin strips |
| 3 cherry tomatoes, halved | Salt & pepper, to taste |

Directions:

1. Fill the Measuring Cup with water to the Omelette/Poached line and pour onto the Heating Plate.
2. Place the Boiling Tray on the Heating Plate and then sit the lightly greased PEEPS® shaped Omelette Mold on top.
3. Beat eggs and pour into the PEEPS® shaped Omelette Mold. Add basil, spinach, mozzarella, and tomatoes to beaten eggs.
4. Cover with the Lid and press the Power Button to begin cooking. Use tongs or a potholder to remove the PEEPS® shaped Omelette Mold immediately to prevent overcooking.
5. Add salt and pepper to taste. Serve with sourdough toast and voila frittata!



GOAT CHEESE TARTINES WITH HARD BOILED EGG VINAIGRETTE

Prep Time: 15-20 minutes • **Cook Time:** 12-15 minutes • **Serves:** 3-4

Ingredients:

1 pound asparagus
2 teaspoons olive oil
Salt and pepper
4 baguette slices or preferred
bread, toasted
4 ounces goat cheese, softened
1 cup microgreens or arugula

Hard Boiled Egg Vinaigrette

3 tablespoons white wine vinegar
1 tablespoon Dijon mustard
½ teaspoon salt
½ teaspoon freshly cracked
black pepper
½ cup extra virgin olive oil
2 tablespoons chopped fresh parsley
2-3 hard boiled eggs, chopped

Directions:

1. Preheat the oven to 425°F.
2. Place asparagus on a baking sheet and drizzle with olive oil. Sprinkle with salt and pepper. Roast for 10-15 minutes or until slightly crisp.

3. While asparagus cooks, prepare the vinaigrette by whisking together vinegar, mustard, salt, and pepper in a mixing bowl until combined. Gradually add in olive oil while whisking until the dressing emulsifies. Then, stir in chopped parsley and eggs.
4. Build the tartines by spreading softened goat cheese on toast. Top with greens. Place asparagus spears on top.
5. Spoon vinaigrette over tartines.
6. Serve as an appetizer or as a part of a big brunch spread!





BACON, EGG, & CHEESE BAGEL SANDWICH

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

Ingredients:

1 bagel or 2 slices of toast

1-2 eggs

2-4 slices bacon, cooked

¼ cup of cheese, shredded

Salt & fresh ground black pepper
to taste

Directions:

1. Fill the Measuring Cup with water to the Omelette/Poached Line and pour it onto the Heating Plate. Lightly grease the PEEPS® shaped Omelette Mold with cooking oil and place it on top of the Boiling Tray.
2. In a separate bowl, beat eggs and pour into the PEEPS® shaped Omelette Mold. Add shredded cheese to beaten eggs. Cover with the Lid and press the Power Button to begin cooking. A chime will sound to indicate that the eggs are ready. Use tongs or a potholder to remove the PEEPS® shaped Omelette Mold immediately to prevent overcooking.
3. Add salt and pepper to taste.
4. Build sandwich on toasted bagel by placing omelette on one half and topping with cooking bacon slices.
5. Serve hot and enjoy a homemade BEC, no trip to the deli necessary!





DYED EGGS

up to 7 eggs

Fill Measuring Cup to "Hard" and pour onto Heating Plate. Once boiled, dye eggs to match the bright colors of PEEPS® Marshmallow.



RAW SHRIMP

½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Cook shrimp side by side in Omelette Bowl for 5 minutes.



FROZEN CORN

½ cup

Pour 1½ ounces of water onto Heating Plate. Cook corn for 8 minutes in Omelette Bowl.



ASPARAGUS, HALVED

4 stalks

Pour 1½ ounces of water onto Heating Plate. Spread asparagus in Omelette Bowl and cook for 7 minutes.



DUMPLINGS

4 medium size

Add 1¾ ounces water to Heating Plate. Cook dumplings side by side in Omelette Bowl for 9 minutes.



SALMON

4 ounce fillet

Fill Measuring Cup to the top or measure 2½ ounces of water and pour onto Heating Plate. Cook fillet for 13 minutes in Omelette Bowl.



FROZEN EDAMAME

½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Spread edamame in Omelette Bowl and cook for 6 minutes.



RAW BROCCOLI FLORETS

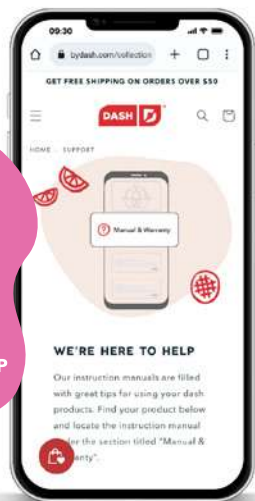
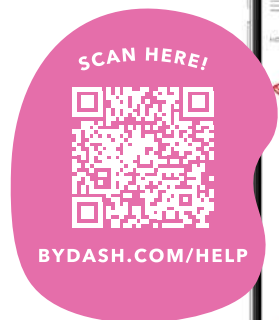
1 cup

Pour 1½ ounces of water onto Heating Plate. Cook broccoli in Omelette Bowl for 7 minutes or until tender.



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.

The PEEPS® brand and PEEPS® Bunny shape are trademarks of Just Born, INC., Bethlehem, PA, and are used under license. ©2025

REPAIRS

DANGER! Risk of electric shock! The Dash Rapid Egg Cooker 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 360W
Stock#: DPECB007_20240313_v1



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



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