

**User Manual of Product 1:**

DASH Mini Maker Electric Round Griddle for Individual Pancakes, Cookies, Eggs & other on the go Breakfast, Lunch & Snacks with Indicator Light + Included Recipe Book - Silver

**User Manual of Product 2:**

DASH Mini Maker Portable Grill Machine + Panini Press for Gourmet Burgers, Sandwiches, Chicken + Other On the Go Breakfast, Lunch, or Snacks with Recipe Guide - Red



*recipes  
inside!*



# DMSW002

# MINI MAKER **GRIDDLE**

Instruction Manual | Recipe Guide







# MINI MAKER **GRIDDLE**

Parts & Features.....	28
Using Your Mini Maker Griddle.....	29-32
Cleaning & Maintenance.....	33
Troubleshooting.....	34-35
Recipes.....	37-45
Customer Support .....	46
Warranty.....	47

 *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:

- FOR HOUSEHOLD USE.
- Read all instructions carefully.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly and dried before using.
- Do not use appliance for other than intended use. 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 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. The Mini Maker Griddle is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the appliance and its non-stick Cooking Surface.
- 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.
- DO NOT use the Mini Maker Griddle 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](mailto:support@bydash.com).
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge,

## IMPORTANT SAFEGUARDS

- 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 in a heated oven.
  - Be cautious when moving an appliance containing hot oils 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 Maker Griddle to cool completely before moving, cleaning, or storing.
  - Do not let the cord touch hot surfaces or hang over the edges 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 Maker Griddle 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 grounded, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the edges of counter tops or tabletops where it can be pulled on by children, or tripped over unintentionally.

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## GARANTIES IMPORTANTES

# 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:

- Pour usage ménager uniquement.
- Lisez attentivement 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 et séché avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. 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. La mini plancha 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 la mini plancha 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. Pour tout entretien autre que le nettoyage, veuillez contacter

## GARANTIES IMPORTANTES

StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi ou par courrier électronique à [support@bydash.com](mailto: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 la mini plancha 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 et lorsqu'il n'est pas utilisé.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de la mini plancha 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.

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

## PARTS & FEATURES



# USING YOUR MINI WAFFLE MAKER

## BEFORE FIRST USE

Remove all packaging material and thoroughly clean your Mini Maker Griddle.



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

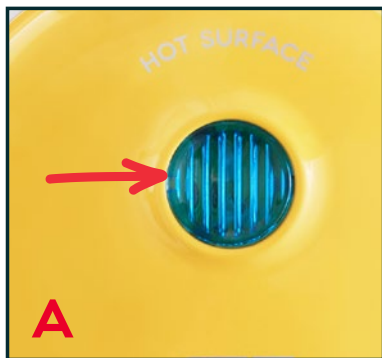


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



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

## USING YOUR MINI MAKER GRIDDLE



- 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 Maker Griddle is heating up.
- 2 Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. Now, you're ready to get cooking (**photo B**)!

## USING YOUR MINI MAKER GRIDDLE



- 3** Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray (**photo C**).
- 4** Place or pour batter onto the Cooking Surface (**photo D**) and close the Cover.

*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





## USING YOUR MINI MAKER GRIDDLE



- 5 Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil (photo E).
- 6 When you have finished cooking, unplug your Mini Maker Griddle and allow it to cool before moving or cleaning (photo F).



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

## 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 your appliance as this may damage the Mini Maker Griddle.

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

- Unplug Mini Maker Griddle and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry Mini Maker Griddle before storing.
- 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 bristled brush to dislodge food. 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.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Griddle and 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](mailto:support@bydash.com).

ISSUE	SOLUTION
The light on the Mini 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 Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the Mini Maker is heated and ready to use?	When the Mini Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!
There is no On/Off Button. How do I turn the Mini Maker off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker by unplugging it.

ISSUE	SOLUTION
<p>When using my Mini Maker, the Cover gets very hot. Is this normal?</p>	<p>Yes, this is completely normal. When using your Mini Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, <b>DO NOT</b> lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.</p>
<p>After using my Mini Maker 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 Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully, pour on a little cooking oil and let sit for 5-10 minutes. Scrub Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.</p>
<p>The Indicator Light will not turn on and the Cooking Surface is failing to heat.</p>	<ol style="list-style-type: none"> <li>1. Ensure that the power cord is plugged into the power outlet.</li> <li>2. Check to make sure the power outlet is operating correctly.</li> <li>3. Determine if a power failure has occurred in your home, apartment or building.</li> </ol>



# RECIPE GUIDE



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

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



# CLASSIC HOMEMADE PANCAKES

## *Ingredients:*

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

## *Directions:*

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. In a separate bowl, whisk together the egg, milk, and butter. Combine the wet ingredients with the dry and whisk until just incorporated.
2. Pour ¼ cup of batter onto the heated Mini Maker Griddle, close the Cover, and cook for about 5 minutes until golden brown. Repeat with the remaining batter. Makes 8 pancakes.







# CHOCOLATE BROWNIE PANCAKES

## *Ingredients:*

1 banana	½ cup flour
1 egg	1 tsp baking soda
2 tbsp melted butter	¼ tsp salt
2 tbsp sugar	milk, as needed
1 tsp vanilla extract	2 tbsp unsweetened cocoa

## *Directions:*

1. Mash the banana. Mix in the melted butter and egg. Sift together the flour, baking soda, sugar, cocoa, and salt. Combine the wet and dry ingredients.
2. If needed, add small amount of milk to reach your desired consistency. Pour ¼ cup of batter into the Mini Maker Griddle and cook until golden.
3. Top the pancakes with chocolate syrup and serve!





# SAUSAGE, EGG & CHEESE **BREAKFAST SANDWICH**

## *Ingredients:*

- 1 English muffin
- 1 sausage patty
- 1 egg
- 1 slice cheddar or American cheese
- 2 slices tomato

## *Directions:*

1. Toast English muffin in the Mini Maker Griddle.
2. Then, cook the sausage patty. Place the patty and cheese on the English muffin.
3. Break an egg onto the Cooking Surface and cook for one minute.
4. Place the egg on the sandwich and top with tomato slices and the other half of the English muffin.





# POTATO PANCAKES

## HASH BROWNS

### *Ingredients:*

2 medium potatoes, peeled and shredded	½ tsp onion powder
½ yellow onion, finely diced	½ tsp salt
1 egg	¼ tsp cracked black pepper
2 tbsp flour	

### *Directions:*

1. Combine all of the ingredients in a large bowl and mix until well-combined.
2. Scoop out small amounts of the potato mixture and form into patties. Spray or grease the Mini Maker Griddle with a small amount of oil. Cook patties one at a time in the Mini Maker Griddle.
3. Serve with Greek yogurt and applesauce.

## MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Cinnamon Roll	1 piece of refrigerated cinnamon roll dough	7-9 min
Grilled Ham & Cheese Pocket	Refrigerated crescent roll dough, rolled and cut into 2 (4") circles 1 slice ham 1 slice cheese	6-8 min
Brie en Croute	Refrigerated crescent roll dough, rolled and cut into 2 (4") circles 1 slice Brie cheese 1 tsp raspberry jelly	6 min
Cheeseburger Slider	3 oz 90% lean ground beef 1 tbsp shredded cheese	10 min
Quesadilla	4" tortilla (corn or flour) ¼ cup grated Mexican cheese blend 2 tbsp salsa	4-6 min
Cheesy Biscuit	1 biscuit, sliced in half lengthwise ⅓ cup shredded cheddar cheese	6-8 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min

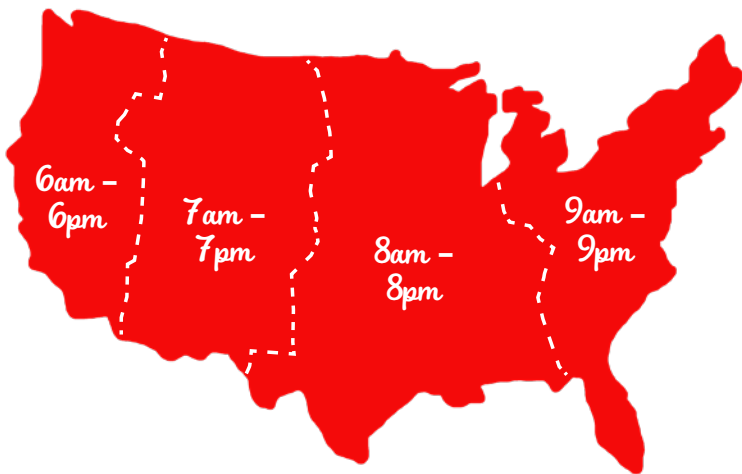
## CUSTOMER SUPPORT

**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](https://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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

### REPAIRS

**DANGER!** Risk of electric shock! The Mini Maker Griddle 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#: DMS001\_20170615\_v6



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







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



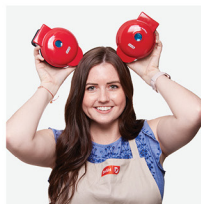
*recipes  
inside!*

#DMG001

# MINI MAKER **GRILL**

Instruction Manual | Recipe Guide





# MINI MAKER **GRILL**

Important Safeguards.....	4-7
Parts & Features.....	8
Using Your Mini Maker Grill .....	10-12
Maintenance.....	13
Troubleshooting.....	14-15
Recipes.....	17-27
Customer Support .....	30
Warranty.....	31

  
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- 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. The Mini Maker Grill is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Grill and its non-stick Cooking Surface.
- 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.
- DO NOT use the Mini Maker Grill 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 7AM - 7PM PST Monday - Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- 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.

- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Be cautious when moving an appliance containing hot oils 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 Maker Grill 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.

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- 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 grounded, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over countertops or tabletops where it can be pulled on by children or tripped over unintentionally.

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- 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 et séché avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. 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 gril n'est PAS lavable en machine.
- N'utilisez jamais des produits

d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gril 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 défilant, s'il est tombé ou endommagé de quelque façon.
- Pour toute inspection, réparation ou mesures importantes de protection ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le mini gril 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 de 7 à 19 heures, 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 n'est pas prévu pour être utilisé par des personnes (enfants compris) ayant des capacités physiques, sensorielles

ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'elles ne soient supervisées et instruites sur l'utilisation de cet appareil par une personne responsable de leur sécurité.

- 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 gril 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 et lorsqu'il n'est pas utilisé.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.

- Une mauvaise utilisation du mini gril 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 YOUR MINI MAKER GRILL

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



Never touch the Cooking Surface or Cover while 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 Cover Handle. Lift from the side.

## USING YOUR MINI MAKER GRILL



- 1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate, signaling that the Mini Maker Grill is heating up.



- 2 Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. Now, you're ready to get cooking!



- 3 Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray.



- 5** Place food onto the Cooking Surface and close the Cover.



- 6** Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface.



- 7** When you have finished cooking, unplug your Mini Maker Grill and allow it to cool before moving or cleaning.

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 your appliance as this may damage the Mini Maker Grill.

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

- Unplug Mini Maker Grill and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry Mini Maker Grill before storing.
- If there is food burned onto the Cooking Surface, pour on a small amount of cooking oil and let sit for 5 to 10 minutes. Scrub the surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on more cooking oil and let it sit for a few hours, then scrub and wipe clean.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Grill and its non-stick Cooking Surface.



While our 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.

**1. The light on the Mini Maker Grill 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 Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.

**2. How do I know when the Mini Maker Grill is heated and ready to use?**

When the Mini Maker Grill reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!

**3. There is no On/Off Button. How do I turn the Mini Maker Grill off and on?**

To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Grill by unplugging it.

**4. When using my Mini Maker Grill, the Cover gets very hot. Is this normal?**

Yes, this is completely normal. When using your Mini Maker Grill, always lift and lower the Cover by the Cover Handle. To prevent personal injury, 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.

**5. I am cooking meat on the Mini Maker Grill and there is juice on the Cooking Surface. What do I do?**

Carefully dab the Cooking Surface around the meat with a paper towel or napkin. If there is a lot of juice, remove the food from the surface with heat-resistant plastic or silicone tongs and set aside. Then, wrap a paper towel around the tongs and use this to wipe the Cooking Surface and soak up the juices. When finished, return the food to the Mini Maker Grill and continue cooking.

**6. After using my Mini Maker Grill 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 Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully, pour on a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on more cooking oil and let sit for a few hours, then scrub and wipe clean.

**7. The Indicator Light will not turn on and the Cooking Surface is failing to heat.**

- Ensure that the power cord is plugged into the power outlet.
- Check to make sure the power outlet is operating correctly.
- Determine if a power failure has occurred in your home, apartment, or building.



# RECIPE GUIDE



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# PESTO CHICKEN PANINI

## *Ingredients:*

- 1 skinless chicken tender, pounded thin
- 2 strips jarred roasted red pepper
- 2 tbsp jarred pesto sauce
- 1 small handful arugula, washed
- 2 slices Italian bread or 1 mini ciabatta roll, cut lengthwise
- ½ tbsp butter

## *Directions:*

Thoroughly cook the chicken on the Mini Maker Grill. Unplug the Grill, let it cool, and then clean the Cooking Surface.

Meanwhile, spread the pesto sauce on one slice of bread. Top with chicken, roasted peppers, arugula, and the other slice of bread.

Plug in the Mini Maker Grill to preheat.

Butter the outsides of the sandwich. Cook in the heated Mini Maker Grill until panini is warm and toasted.





## SAUSAGE, EGG & CHEESE BREAKFAST SANDWICH

### *Ingredients:*

- 1 English muffin
- 1 sausage patty
- 1 egg
- 1 slice cheddar or American cheese
- 2 slices tomato

### *Directions:*

Toast English muffin in the Mini Maker Grill. Then, cook the sausage patty. Place the patty and cheese on the English muffin.

Break an egg onto the Cooking Surface and cook for one minute.

Place egg on your sandwich and top with tomato slices and the other half of the English muffin.



## GRILLED CHEESE ENGLISH MUFFIN

### *Ingredients:*

- 1 English muffin
- 2 slices cheddar or American cheese
- 2 tsp butter

### *Directions:*

Place two slices of cheese inside the English muffin and lightly butter the outside.

Place the sandwich inside the Mini Maker Griddle and cook until the cheese is melted and the bread is toasted.





# BACON CHEESEBURGER

## *Ingredients:*

1 (3 oz.) burger patty  
1 slice cheddar or American cheese  
1 sesame burger bun  
2 strips bacon, cooked  
lettuce & tomato, to garnish  
ketchup and mustard, optional

## *Directions:*

Lightly toast burger bun one piece at a time by placing them face down on the Cooking Surface until slightly golden, and set aside. Place burger patty in heated Mini Maker Grill. Cook to desired doneness.

Right before the patty is done cooking, open the Cover and place the cheese on the patty. Let cook for a minute with the Cover open so that the cheese melts. Remove the patty with heat resistant silicone tongs.

Stack patty, bacon, lettuce, and tomato on the bottom bun. If desired, add ketchup and mustard. Cover with the top bun and serve immediately.





## GRILLED APPLES

### *Ingredients:*

1 apple, cut into round ½" thick slices  
½ tsp sugar  
maple syrup & cinnamon, to garnish

### *Directions:*

Plug in Mini Maker Grill. Remove the seeds from the sliced apple. Rub both sides of each slice with a little sugar.

Grease Cooking Surface with butter.

Place one apple slice in the Mini Maker Grill and cook for about 2-3 minutes, or until the apple slice is grilled.

Repeat with the remaining apple slices. Serve with a drizzle of maple syrup and a pinch of cinnamon.



## GRILLED SPICED PINEAPPLE

### *Ingredients:*

4 slices of pineapple  
½ tsp nutmeg  
½ tsp cinnamon  
4 scoops vanilla ice cream  
mint leaves, to garnish  
4 scoops vanilla ice cream  
mint leaves, to garnish

### *Directions:*

Combine the nutmeg and cinnamon. Sprinkle spices over both sides of the pineapple slices and rub into the fruit.

Grill the pineapple slices in the Mini Maker Grill. Garnish with a scoop of vanilla ice cream and a mint leaf.

## MORE RECIPE IDEAS

RECIPE	INGREDIENTS	TIME
Peaches with Ice Cream	1 peach, sliced into 1" thick slices 2 tbsp brown sugar Vanilla ice cream	7 min
Grilled Portobello Caps	1 portobello mushroom cap 1 tbsp olive oil Salt & pepper	8 min
Veggie Burgers	1 veggie burger, defrosted 2 tbsp chipotle mayonnaise Serve on potato bun	7 min
Cubano Sandwich	1 roll, sliced 1 slice ham 1 slice swiss cheese 1 slice roast pork 1 slice kosher dill pickle, thinly sliced lengthwise	6 min
Grilled Pizza	¼ cup pizza dough, brushed with olive oil ¼ cup toppings (spinach, pesto sauce, mozzarella, parmesan cheese)	7 min
Blackberry Bacon Sandwich	2 slices sourdough bread, buttered 2 bacon strips 2 tbsp blackberry jam 1 slice gouda cheese	6-7 min

## MORE RECIPE IDEAS

RECIPE	INGREDIENTS	TIME
Quesadilla	2 (4") tortillas (corn or flour) ¼ cup grated Mexican cheese blend 1 tbsp salsa	7-8 min
Salmon Burger	3 oz salmon burger 1 tbsp Tzatziki Sauce (Greek yogurt, grated cucumber, garlic, salt, olive oil)	7-8 min
Crab Cakes	3 oz crab cake mixture 16 oz lump crab meat 2 tbsp mayonnaise 1 egg 5 crushed crackers	6 min
Turkey Burger	3 oz turkey burger patty 1 slice swiss cheese 1 tsp honey mustard dressing Serve on multigrain toast with lettuce and tomato slice	6-7 min
S'more Biscuit	1 piece refrigerated biscuit, cut lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min

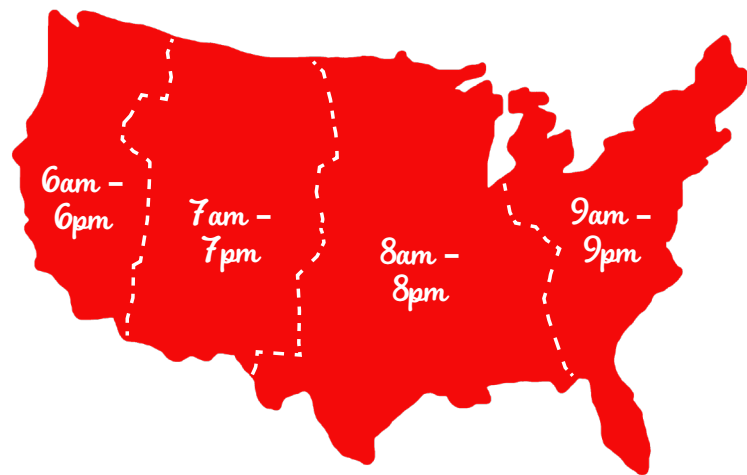




## FEEL GOOD GUARANTEE™

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](https://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 Mini Maker Grill 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#: DMG001\_20211115\_V5



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