



#DLB200

HOT2GO™ PERSONAL FOOD WARMER

Instruction Manual | Recipe Guide



HOT2GO™ PERSONAL FOOD WARMER



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IMPORTANT SAFEGUARDS

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 before use.
- 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.
- Make sure that the Hot2Go™ and power cord are completely dry before each use.
- 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 appliance for other than intended use. For household use only. Do not use outdoors.
- Improper use of the appliance can result in property damage or even in personal injury.
- 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.
- Only use the appliance on a stable, dry surface.
- Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under the Hot2Go™ to prevent possible damage to the surface.
- This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.

IMPORTANT SAFEGUARDS

- **CAUTION:** To protect against electrical shock and product damage, do not heat food directly in the Heating Base. Heat food only in the Removable Food Container provided.
- During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The Heating Base is subject to residual heat from cooking cycle. Do not touch Heating Base immediately after removing the Food Container. Allow to cool before handling.
- Intended for household countertop use only. Keep 6 inches (152 mm) away from the wall when in use.
- Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into the Food Container while in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- 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

IMPORTANT SAFEGUARDS

countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

- 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.
- Always plug Power Cord fully into Heating Base first, then plug cord into the wall outlet.
- **WARNING:** Do not open the Steam Vent during heating cycle. Steam can result in burns.
- Use caution when removing the Removable Food Container. It may still be hot from heating and may cause burns. Always protect your hands with non-slip oven mitts.
- **WARNING:** Spilled food can cause serious burns.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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 let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not place appliance on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
- 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 Hot2Go™ is NOT dishwasher safe.

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 tout sac ou emballage de l'appareil avant l'utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant l'utilisation.
- Assurez-vous que le Hot2Go™ et le cordon d'alimentation sont complètement secs avant chaque utilisation.
- 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 l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- 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.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Certaines surfaces de comptoir et de table ne sont

GARANTIES IMPORTANTES

pas conçues pour résister à la chaleur prolongée générée par certains appareils. Ne placez pas l'appareil chauffant sur une table en bois. Nous recommandons de placer un tampon chaud ou un dessous-de-plat sous le Hot2Go™ pour éviter d'éventuels dommages à la surface.

- Cet appareil génère de la chaleur pendant son utilisation. Ne touchez pas les surfaces chaudes. Utilisez des poignées ou des boutons.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- **MISE EN GARDE** : Pour éviter tout risque de choc électrique et d'endommagement du produit, ne pas chauffer les aliments directement dans la base chauffante. Ne faites chauffer les aliments que dans le récipient amovible prévu à cet effet.
- Lors de la première utilisation de cet appareil, une légère fumée et/ou odeur peut être détectée.

Ce phénomène est normal pour de nombreux appareils chauffants et ne se reproduira pas après quelques utilisations.

- Débrancher l'appareil [et laissez refroidir] avant [montage/démontage,] déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- N'utilisez pas cet appareil avec un cordon endommagé [câble de charge endommagé], une prise endommagée, 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.
- L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures corporelles.
- La base chauffante est soumise à la chaleur résiduelle du cycle de cuisson. Ne touchez pas la

GARANTIES IMPORTANTES

base chauffante immédiatement après avoir retiré le récipient alimentaire. Laissez refroidir avant de manipuler.

- Destiné à un usage domestique sur le comptoir uniquement. Tenir l'appareil à une distance de 152 mm (6 pouces) du mur lors de son utilisation.
- Évitez les changements brusques de température, comme l'ajout d'aliments réfrigérés ou de liquides froids dans le récipient amovible pendant son utilisation.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- 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.

- 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.
- Branchez toujours le cordon d'alimentation entièrement dans la base chauffante d'abord, puis branchez le cordon dans la prise murale.
- **AVERTISSEMENT** : Ne pas ouvrir la soupape de dégagement de

GARANTIES IMPORTANTES

la vapeur pendant l'utilisation. La vapeur peut provoquer des brûlures.

- Soyez prudent lorsque vous retirez le récipient amovible. Il peut être encore chaud et provoquer des brûlures. Protégez toujours vos mains avec des gants de cuisine antidérapants.
- **AVERTISSEMENT** : Les aliments renversés peuvent provoquer de graves brûlures.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet 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 laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Ne placez pas l'appareil sur ou à proximité de surfaces humides ou de sources de chaleur telles qu'un brûleur électrique ou à gaz chaud, ou dans un four chauffé.
- 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 Hot2Go™ n'est PAS lavable en machine.

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

PARTS & FEATURES



USING THE HOT2GO™



Before first use, remove all packaging material and thoroughly clean the Hot2Go™.



- 1 Fill the Removable Food Container (**Photo A**) with desired food and place the Removable Food Container Lid on. Press down to secure (**Photo B**). The capacity of the Removable Food Container is 20 ounces. Do not overfill past the MAX line. Ensure the steam vent is pushed down to avoid spills or leakage.



WARNING: Never submerge the unit in water or other liquid.



- 2** Place the Removable Food Container inside the Heating Base **(Photo C)**. Place the Outer Lid securely on the Heating Base. Lock the unit by raising the Easy-Carry Handle until it clicks **(Photo D)**. Once locked, the Hot2Go™ is ready for transport wherever you plan on enjoying your food.

USING THE HOT2GO™



- 3** Once arrived at destination, if you do not plan on heating & eating food immediately, the Removable Food Container containing the food must be refrigerated until ready to heat (**Photo E**).
- 4** To heat, plug in the Hot2Go™ well in advance of desired mealtime so that food is ready when you are. Remove the Removable Food Container from the refrigerator and place it back into the Hot2Go™ unit. Plug the Detachable Power Cord into the bottom of the unit and into an outlet (**Photo F**). The Indicator Light will turn on, and the unit will automatically begin to heat up the food.

NOTE!



The Hot2Go™ is not designed to rapidly warm food. Heat times will vary depending on the type of food being warmed and the food's starting temperature. Stirring will help speed up the time it takes to heat the food.

USING THE HOT2GO™



- 5 Once the food has reached the desired temperature, unplug the unit to stop the reheating process. The unit will not automatically turn off and will continue to warm unless it is unplugged. Make sure the unit is unplugged when not in use.
- 6 Remove the Outer Lid. Carefully pull up the Steam Tab on the Food Container Lid to release the steam (**Photo G**). Then open the Food Container Lid by carefully using the Lid Pull Tab (**Photo H**).



CAUTION: Do not remove the inner food container from the Heating Base before eating. The Removable Food Container will be hot.

TIPS & TRICKS



If food is frozen or overly dry, adding a splash of water before heating can expedite the warming process.



Heat times will vary depending on the type of food being warmed and the food's starting temperature. Stirring frequently will help speed up the time it takes to heat the food.



CAUTION: Do not remove the Removable Food Container from the Heating Base before eating. The Removable Food Container will be hot.



For convenient meal prep, fill the Removable Food Container with desired food, cover it with the Food Container Lid, and place it in the fridge. When heading out, put it in the Hot2Go™.



If there is a power outage in your area and you are unaware of how long the power was out, discard the food.



Once food is fully heated, the Hot2Go™ will keep it warm for up to 2 hours while unplugged and in the Heating Base.

CLEANING & MAINTENANCE



- Always unplug the Hot2Go™ when it is not in use (photo A). Prior to cleaning, allow it to cool completely.
- To clean the Removable Food Container, carefully remove it from the Heating Base. Empty any food contents and fill the Container with warm, soapy water to loosen any food remains (photo B). Pull the steam vent up to clean thoroughly.
- Do not use abrasive cleaners. A cloth, sponge, or rubber spatula will remove any residue. To remove any water spots or other stains, use a non-abrasive cleaner or vinegar. The Outer Lid and Heating Base should be cleaned with a soft cloth and warm soapy water, then wiped dry. Do not use any abrasive cleaners.

Berry Granola Oatmeal
on page 29!



RECIPE GUIDE



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CHICKEN BURRITO BOWL

Prep Time: 10 -12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 3-4

Ingredients:

1 pound chicken breast, cut into bite-size pieces
3 tablespoons olive oil
1 small onion, diced
1 cup extra-long grain rice, uncooked
1 can (14½ ounces) diced tomatoes, drained
1 15-ounce can black beans, rinsed and drained
1 teaspoon garlic powder
1 teaspoon onion powder
2 teaspoons chili powder
1 teaspoon cumin
1 teaspoon smoked paprika
2½ cups chicken broth
2-3 limes
1 cup shredded cheese
Salt and pepper to taste

Toppings:

Lime wedges
Freshly sliced tomatoes
Scallions, sliced
Sour cream
Guacamole



Directions:

1. In a sauté pan on the stovetop, add onions and 2 tablespoons olive oil and sauté until they begin to soften. Season diced chicken with salt and pepper and add to pan. Cook over medium-high heat until chicken begins to brown.
2. Move chicken to one side of pan. On the empty side of the pan, add an additional tablespoon of olive oil and sauté the uncooked rice for about 2 minutes or until some grains turn golden brown.
3. Add in drained black beans, drained canned tomatoes, chicken broth, and seasonings. Stir and bring to a simmer. Then cover and reduce heat to low.
4. Cook for about 20-25 minutes or until rice is tender. Season with salt and pepper. Squeeze lime juice over top and sprinkle with cheese. Cover again to allow cheese to melt. Turn off heat and let set for 3-4 minutes.
5. Top with fresh tomatoes, green onions, sour cream, and guacamole to serve.
6. Enjoy this fiesta of flavor now and later when you fill the Hot2Go™ with your leftovers!



MAC & CHEESE

Prep Time: 10-12 minutes • **Cook Time:** 25-30 minutes • **Serves:** 4-6

Ingredients:

2 cups elbow macaroni
4 tablespoons butter
¼ cup flour
1 teaspoon salt

Pinch black pepper
2 cups milk, warmed
2 cups shredded cheese

Directions:

1. On the stovetop, boil macaroni noodles according to packaging instructions.
2. In medium saucepan, melt butter over medium heat. Stir in flour and cook for 3-5 minutes, stirring constantly to form a roux. Season with salt and pepper and slowly add milk, stirring well after each addition.
3. Cook and stir until bubbly.
4. Then, stir in cheese a small amount at a time until all is fully incorporated and melted.
5. Use a colander to strain macaroni and add to cheese sauce. Stir until all noodles are fully coated.
6. Serve and say "Cheeeeeese!" Enjoy now and later when you fill the Hot2Go™ with your leftovers!



CHICKEN QUESADILLAS

Prep Time: 8-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 4-6

Ingredients:

1 pound skinless, boneless chicken breast, cut into small slivers

1 tablespoon oil

1 tablespoon taco seasoning

½ large bell pepper, diced

½ yellow onion, diced

6 flour tortillas

2 cups Mexican cheese

2 tablespoons unsalted butter

Sour cream, optional

Salsa, optional

Directions:

1. On the stovetop, add oil to a skillet on medium-high heat. Add in sliced chicken and taco seasoning. Cook for 4-6 minutes.
2. Add in bell pepper and onion and cook for another 5-7 minutes or until chicken and veggies are well incorporated and fragrant. Set aside.
3. Lay out flour tortillas. On half of each tortilla, cover with cheese and chicken mixture and then layer with more cheese. Fold each tortilla over to close.
4. In a fresh large skillet, add butter and let melt. Use a spatula to carefully place filled tortillas into skillet. Sear on medium-high heat for 2-3 minutes, using spatula to press down on the quesadilla. When crisp and browned, carefully flip and repeat on other side.
5. Slice into triangles serve with sour cream and salsa just *in queso!* Enjoy now and later when you fill the Hot2Go™ with your leftovers!



TURKEY CHILI

Prep Time: 15-20 minutes • **Cook Time:** 6-8 hours • **Serves:** 6-8

Ingredients:

1 pound ground turkey
(or chicken)
1 small onion, diced
1 can chopped chilies
(4½ ounces), drained
1 can black beans
(14½ ounces), undrained
1 can kidney beans
(14½ ounces), undrained

1 can chickpeas
(14½ ounces), undrained
1 can diced tomatoes
(28 ounces), with juice
1 can tomato sauce
(16 ounces)
1-2 tablespoons chili powder,
more to taste

Toppings:

Sour cream
Scallions
Shredded cheese
Guacamole
Cilantro
Lime juice

Directions:

1. On the stovetop, add ground turkey and onion to a medium fry pan and cook over medium high heat. Use a spatula to scramble fry until meat is no longer pink.
2. Remove from heat and use a colander to drain the meat to remove fat. Transfer to a slow cooker.
3. Add all remaining ingredients and mix well.
4. Use a slow cooker to slow cook on high for 6-8 hours.
5. Prior to serving, get toppings ready. When ready to serve, top with your favorites and enjoy this fall gameday classic now *and* later when you fill the Hot2Go™ with your leftovers!





CHICKEN & BROCCOLI STIR FRY

***Prep Time:** 15-20 minutes • **Cook Time:** 15-20 minutes • **Serves:** 4-6*

Ingredients:

1 pound chicken boneless, skinless breast, cut into bite-size pieces
2 tablespoons cooking oil, divided
5 cups fresh broccoli florets, chopped
1 small onion, diced

Stir Fry Sauce:

$\frac{2}{3}$ cup chicken broth
3 tablespoons soy sauce
2 tablespoons light brown sugar, packed
1 tablespoon corn starch
1 tablespoon sesame oil
1 teaspoon fresh ginger, peeled and grated
2 small cloves garlic, grated
Salt and fresh ground black pepper
Sesame seeds, optional

Directions:

1. In a small bowl, combine all stir fry sauce ingredients and whisk to dissolve sugar and corn starch. Set aside.
2. Season diced chicken with salt and pepper. On the stovetop, heat a large heavy skillet or wok over medium-high heat. Add 1 tablespoon oil then add chicken in a single layer. Let it sit undisturbed for 1 minute to allow to sear, then stir fry for another 5-7 minutes or until golden brown and cooked through. Remove from heat and transfer to a bowl. Loosely cover to keep warm.
3. In the same skillet, add another 1 tablespoon of oil along with broccoli florets and sliced onions. Stir fry over medium-high heat for 3-5 minutes or until broccoli is crisp and tender. Then reduce heat to medium-low heat.
4. Stir the set aside sauce then pour it over broccoli and onion mixture. Simmer for 3-4 minutes or until sauce is thickened and garlic and ginger have cooked a bit. For a thinner sauce consistency, add water, only adding 1 tablespoon at a time until desired consistency is reached.
5. Return chicken to the skillet and stir to incorporate, cooking for another minute until heated through.
6. Top with sesame seeds and serve with white rice. Enjoy this restaurant classic right at home and on the go when you fill the Hot2Go™ with your leftovers!



EASY FAMILY SIZE SPAGHETTI & MEATBALLS

Prep Time: 15-20 minutes • Cook Time: 55-60 minutes • Serves: 6-8

Ingredients:

2 jars store-bought pasta sauce (30 ounces each)

2 pounds ground beef (or turkey)

2 eggs

1 cup dry breadcrumbs

¼ cup fresh parsley, chopped

1-2 garlic cloves, minced

1 teaspoon salt

1 pound spaghetti noodles, cooked

¼-½ cup Parmesan cheese, finely grated

Directions:

1. On the stovetop, pour sauce from jars into a large saucepan and simmer over medium heat.
2. In large bowl, mix beef, eggs, breadcrumbs, parsley, garlic, salt, and cheese.
3. Shape into 16-18 meatballs.
4. Place meatballs into simmering sauce.
5. When sauce returns to a simmer, cover and cook for 30-35 minutes until meatballs are cooked through.
6. Boil spaghetti noodles as per packaging instructions.
7. To plate, top noodles with sauce and meatballs then add Parmesan cheese to taste. Enjoy lotsa pasta now *and* later when you fill the Hot2Go™ with your leftovers!



BERRY GRANOLA OATMEAL

Prep Time: 7-10 minutes • **Cook Time:** 12-15 minutes • **Serves:** 3-4

Ingredients:

2 cups old fashioned oats

2 cups milk

2 cups frozen berries

½ teaspoon cinnamon

½ teaspoon vanilla

2-4 tablespoons maple syrup

1-2 cups granola

Pinch of salt

Directions:

1. In a medium pan, stir oats, milk, frozen berries, cinnamon, vanilla, maple syrup, and salt over medium high heat.
2. When the mixture starts to bubble, crush the berries with the back of the spoon. Turn heat to medium-low and cover. Cook for 3-5 more minutes or until oats are tender, stirring occasionally.
3. Add more milk if a thinner texture is desired.
4. Top with extra granola or fresh fruit if desired.
5. Sow your oats and enjoy this hot & hearty breakfast now *and* later when you fill the Hot2Go™ with your leftovers!

CUSTOMER SUPPORT



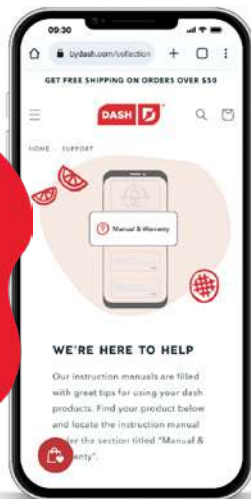
We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

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**.

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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 Hot2Go™ Personal Food Warmer 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: 120Vac 60HZ

Power Rating: 50W

Stock#: DLB200_20240926_v6



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



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