



DRG214C



FAMILY SIZE SKILLET

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

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



FAMILY SIZE SKILLET



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

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the power cord touch hot surfaces or hang over the edges of tables or counters.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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.
- Never touch the Base while the Family Size Skillet is in use.
- Do not use the appliance if any of the parts are damaged.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not deep fry food in the Family Size Skillet.
- To avoid injury, we recommend allowing the Family Size Skillet to return to room temperature before detaching the Control Probe from the Base.

- Allow Family Size Skillet to cool completely before moving, cleaning, or disassembling.
- Always attach the Control Probe to the Family Size Skillet first before plugging the appliance into the outlet. Before unplugging, make sure the Family Size Skillet is turned to "Off", then remove the plug.
- Be cautious when moving the appliance if there are hot liquids inside.
- Do not touch Base or Non-Stick Pan when the Family Size Skillet is hot. Use the Handles.
- Improper use of the Family Size Skillet can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- The longer cord should be arranged so that it does not drape over the countertop or table where it can be pulled on by children or tripped over unintentionally.

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

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

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

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

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

PARTS & FEATURES



Control Probe Detail



USING THE FAMILY SIZE SKILLET

TO BEGIN USING THE SKILLET

Clean the Family Size Skillet and all of its components prior to use (photo A).

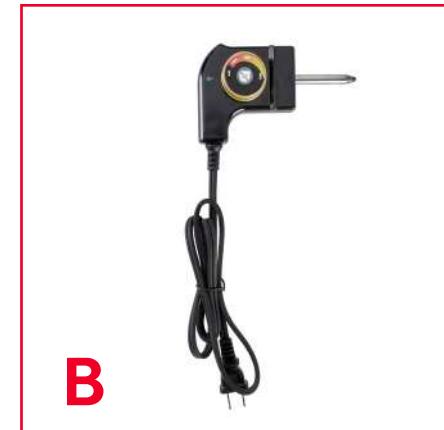
DO NOT use the electric Skillet near water or other liquids, with wet hands, or while standing on a wet surface. Make sure the Handles are securely fastened to the Base prior to each use. Do not touch the Base or Nonstick Pan without heat-protective cooking gloves while the Family Size Skillet is in use.

TO ASSEMBLE

After removing the Skillet and Lid from packaging, attach the Knob to the Glass Lid with a screwdriver. Attach just enough so that the knob does not become loose but taking care to NOT overtighten the Knob (photo B).



USING THE FAMILY SIZE SKILLET

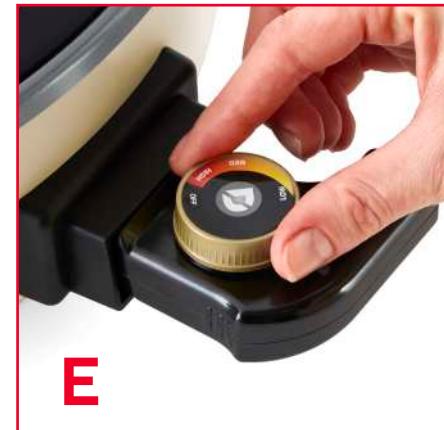


- 1 Set the Base on a clean, stable, and dry surface (photo A).
- 2 Unwind the power cord to the preferred length. Inspect the cord for any signs of damage or significant wear (photo B).

USING THE FAMILY SIZE SKILLET



- 3 Plug the Control Probe Connector into the Control Probe Socket located on the Base of the Skillet. Be sure to properly align the Connector's single prong with the middle hole before pushing in the Control Probe connector (**photo C**).
- 4 Ensure the Temperature Control Dial located on the Control Probe is set to Off, then plug the Skillet into an outlet or power supply (**photo D**).



- 5 When ready to cook, turn the Temperature Control Dial clockwise to Low. Do not begin cooking on a high temperature setting as this may cause food to splatter or even burn when placed on the nonstick Cooking Surface (**photo E**).
- 6 Place ingredients onto the Cooking Surface. Allow to cook for several minutes. Slowly increase the temperature until it reaches the appropriate level for food being cooked (**photo F**).
- 7 When finished cooking, turn the Temperature Control Dial to Off. Wait for the Skillet to cool completely before cleaning (**photo D**).





USING THE FAMILY SIZE SKILLET

TEMPERATURE SETTINGS GUIDE

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

NOTE!



To increase heat level or decrease cooking time, leave the Glass Lid on the Skillet. When placed over the Skillet, the Glass Lid locks in heat and moisture, allowing food to cook at a faster pace. This also prevents the food from drying out.

HEAT LEVEL

DIRECTIONS

Low

Use for simmering sauces or stews, poaching eggs, cooking bacon, caramelizing onions, reheating food, or melting butter.

Medium

Use for scrambling or frying eggs, making grilled cheese, stir frying, or sautéing.

High

Use for boiling water or soup, searing meat, making pancakes, cooking hamburgers or meatballs.

CERAMIC NONSTICK

Metal utensils may damage the ceramic nonstick coating. To avoid damaging the Skillet, use only wood, nylon, or silicone cooking utensils when preparing your food.



CLEANING & MAINTENANCE

CLEANING THE CERAMIC FAMILY SIZE SKILLET

- 1 Turn the Temperature Control Dial to the Off position before unplugging and cleaning. Then unplug the Control Probe and store in safe, dry place. Allow the Cooking Surface to cool completely before attempting to clean.
- 2 The Family Size Skillet is NOT dishwasher safe and should never be submerged in water; it must be handwashed.
- 3 To clean, run a small amount of warm, soapy water into the Skillet and gently scrub with a sponge or cloth until clean. Carefully rinse the Skillet so that no extra soap remains, taking care to prevent water from entering into the Control Probe Socket.
- 4 Wash the Glass Lid in warm, soapy water.
- 5 Wipe down the Base with a damp cloth.
- 6 Thoroughly dry the Family Size Skillet before storing.

CAUTION: Never use abrasive and/or metal cleaning agents to clean the appliance as this may damage the Skillet's ceramic nonstick coating.



RECIPE GUIDE



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SIMPLE TOMATO SOUP

Prep Time: 5-10 minutes • Cook Time: 3-4 minutes • Serves: 8

Ingredients:

½ cup unsalted butter or olive oil	1 teaspoon chili flakes
4 medium yellow onions, thinly sliced	4 cans (28 ounces each) whole tomatoes
2 teaspoons salt	Dollop of plain sour cream or Greek yogurt
2 tablespoons curry powder	8 cups water
2 teaspoons ground coriander	
2 teaspoons ground cumin	

Directions:

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





VEGETABLE STIR FRY

Prep Time: 5-10 minutes • Cook Time: 3-4 minutes • Serves: 8

Ingredients:

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

Directions:

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



CHICKEN CHICKPEA STEW

Prep Time: 5-10 minutes • Cook Time: 3-4 minutes • Serves: 8

Ingredients:

- | | |
|-------------------------------|---|
| 8 boneless chicken thighs | 2 teaspoons cumin |
| ¼ cup oil, divided | 2 cans (15½ ounces) diced tomatoes, undrained |
| 2 medium onions, chopped | 2 cans (15½ ounces) chickpeas, undrained |
| 2 green bell peppers, chopped | 1 cup dried cranberries |
| 2 garlic cloves, chopped | 1 dollop of plain yogurt |
| Dash of red pepper flakes | |

Directions:

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



BASIC TOMATO SAUCE

Prep Time: 5-10 minutes • *Cook Time:* 3-4 minutes • *Serves:* 8

Ingredients:

2 cans (28 ounces) whole Italian-style plum tomatoes with basil leaf
4 garlic cloves, crushed
1 tablespoon grapeseed oil
1 teaspoon salt
2 teaspoons sugar

½ teaspoon dried oregano
4-5 leaves fresh basil, chopped
¼ cup Italian parsley, stems removed & chopped
⅓ teaspoon coarse black pepper
Dash of red pepper flakes

Directions:

1. On Low heat in the Skillet, lightly brown the garlic in the grapeseed oil.
2. Add the tomatoes to the Skillet and lightly crush them. Add in remaining ingredients and combine.
3. Bring the sauce to a low simmer and cook for 20 minutes.
4. To serve or store, pour into a large bowl or storage jars.





ITALIAN STYLE MEATBALLS

Prep Time: 5-10 minutes • Cook Time: 3-4 minutes • Serves: 8

Ingredients:

3 eggs	1 teaspoon salt
3 pounds ground beef (15-20% fat)	1¼ cups Italian style breadcrumbs
3-5 cloves garlic, crushed	¼ teaspoon coarse black pepper
1 loose cup Italian parsley, stems removed and chopped	¾ cup grated Romano cheese
	2 tablespoons extra virgin olive oil

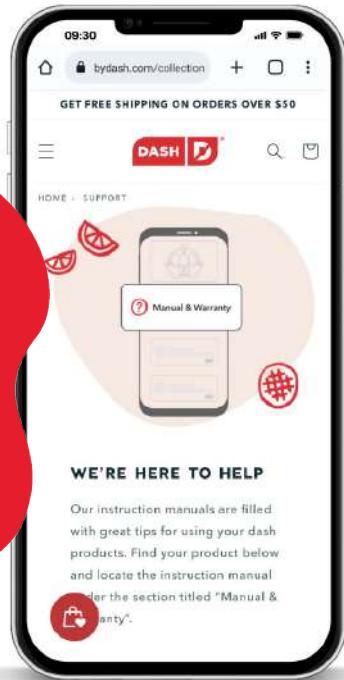
Directions:

1. Beat the eggs in a large bowl. Add garlic, parsley, salt, and pepper and mix until well-combined. Add all remaining ingredients except for the olive oil and mix until well-combined.
2. Roll mixture into balls that are about 1¾ inches in diameter.
3. Set the Family Size Skillet to Low then build to Medium heat.
4. Cook meatballs in the Skillet, flipping them occasionally so that all sides are lightly browned. Cook through.
5. Remove meatballs and let drain on a plate covered with a paper towel. Serve in tomato sauce (see page 20) and top with more Romano cheese if desired.



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.

REPAIRS

DANGER! Risk of electric shock! The Dash Ceramic Family Size Skillet is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 1400W
Stock#: DRG214C_20231212_V1



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





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