



*recipes
inside!*



#DMSW002

DASH 2-PACK MINI WAFFLE & GRIDDLE

Instruction Manual | Recipe Guide



MINI WAFFLE MAKER

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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 be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover 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 Waffle is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Waffle and its non-stick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- DO NOT use the Mini Maker Waffle 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@storebound.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

IMPORTANT SAFEGUARDS

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 Waffle to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Mini Maker Waffle can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

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

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Lisez toutes les instructions.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- **AVERTISSEMENT:** Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le mini gaufrier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager le mini gaufrier et sa surface de cuisson anti-adhérente.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le mini gaufrier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7 à 19 heures, ou lundi au vendredi, ou par courriel à support@storebound.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 gaufrier refroidir complètement avant tout déplacement, nettoyage ou entreposage.
- Une attention particulière doit être apportée quand l'appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage.
- StoreBound n'est nullement

responsable des dommages causés par une mauvaise utilisation de l'appareil.

- Une mauvaise utilisation du mini gaufrier peut entraîner des dommages matériels ou même des dommages corporels.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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

PARTS & FEATURES



USING YOUR MINI WAFFLE MAKER

BEFORE FIRST USE

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



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 WAFFLE MAKER



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



- 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.

USING YOUR MINI WAFFLE MAKER



- 5** Once waffle 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 Waffle 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 non-stick 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 Waffle Maker.

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

- Unplug Mini Waffle Maker 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 Waffle Maker 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 Waffle Maker and its nonstick Cooking Surface.



MINI WAFFLE MAKER RECIPE GUIDE



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CLASSIC WAFFLES

Ingredients:

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

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. Whisk the egg, milk, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour ¼ cup of the batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.





PIZZA CHAFFLE

Ingredients:

1 large egg	½ cup shredded Parmesan cheese
½ cup riced cauliflower	4 tbsp pizza sauce
½ cup shredded mozzarella cheese	4 tbsp shredded mozzarella (for pizza topping)
½ tsp dried oregano	
⅛ tsp garlic powder	

Directions:

1. In a mini food processor, pulse the egg, cauliflower, mozzarella, oregano, and garlic powder until the mixture is very finely chopped.
2. Spread 1 tbsp of the Parmesan cheese on the bottom of the Mini Waffle Maker. Add half the cauliflower mixture, spreading it evenly. Sprinkle 1 tbsp more of the Parmesan cheese on top of the cauliflower mixture.
3. Cook the chaffle until well-browned and crisp, 6 mins. Set chaffle aside to cool. Repeat 3 more times making 4 chaffles.
4. Top each chaffle with 2 tbsp of the pizza sauce. Sprinkle on 1 tbsp mozzarella. Place the chaffles under the broiler until the cheese melts, 1-2 mins. Watch carefully so they don't burn and serve immediately.



BANANA BREAD WAFFLES

Ingredients:

1 ½ cups all-purpose flour	¾ cup buttermilk
1 tsp baking powder	¼ cup light brown sugar
¼ tsp baking soda	2 large eggs
¼ tsp kosher salt	3 tbsp canola oil
1 cup mashed bananas (roughly 2 bananas)	

Directions:

1. Whisk together flour, baking powder, baking soda and salt in a medium bowl.
2. Mash bananas with a fork or place in stand mixer with paddle attachment until no large chunks remain. Add buttermilk, brown sugar, eggs and oil. Whisk until well-combined. Add dry ingredients and mix until no clumps remain.
3. Add 3 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides. Serve with additional bananas, honey and powdered sugar, if desired.



CHOCOLATE TACOS WAFFLES

Ingredients:

- 2 tbsp cocoa powder
- ½ cup all-purpose flour
- ⅔ cup white sugar
- 1 large egg
- 2 tbsp canola oil
- ½ cup whole milk

Directions:

1. Mix together cocoa powder, flour and sugar.
2. Whisk together egg, oil and milk until smooth. Add dry ingredients and mix until no clumps remain.
3. Add 3 tbsp of batter to your Mini Waffle Maker and cook until crispy on both sides.
4. Remove waffles and immediately drape over a rolling pin, or similarly sized cylindrical object, to form taco shape. Let waffles cool on rolling pin for 3 minutes, then place in freezer.
5. Serve with ice cream, sprinkles and a caramel drizzle.



MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 16) 1 scoop protein powder	4-6 min
Cornbread Waffle	¼ cup cornbread batter	6-8 min
Mashed Potato Bite	3 tbsp mashed potatoes	5 min
Smore Biscuit	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tbsp cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min

OVER 80

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Waffle Maker...



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MINI MAKER GRIDDLE

Instruction Manual | Recipe Guide





MINI MAKER **GRIDDLE**

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the dash team!

PARTS & FEATURES



USING YOUR MINI MAKER GRIDDLE

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.

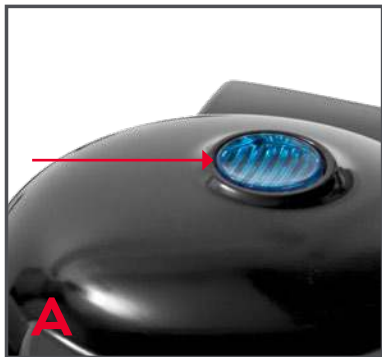


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



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.

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 non-stick 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@storebound.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, 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.</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 data-bbox="491 731 933 780">1. Ensure that the power cord is plugged into the power outlet.<li data-bbox="491 793 940 842">2. Check to make sure the power outlet is operating correctly.<li data-bbox="491 855 964 904">3. Determine if a power failure has occurred in your home, apartment or building.



MINI MAKER GRIDDLE

RECIPE

GUIDE



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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 tbsps melted butter	¼ tsp salt
2 tbsps sugar	milk, as needed
1 tsp vanilla extract	2 tbsps 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 yellow onion, finely diced

1 egg

2 tbsp flour

½ tsp onion powder

½ tsp salt

¼ tsp cracked black pepper

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

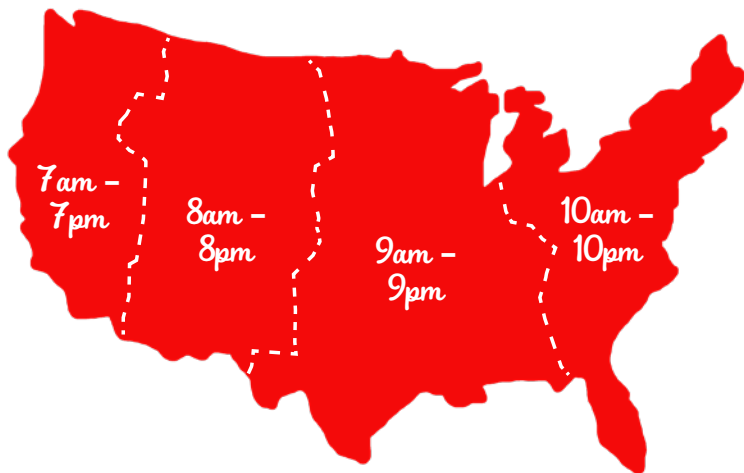
RECIPE IDEA	INGREDIENTS	COOKING TIME
Cinnamon Roll	1 piece of refrigerated cinnamon roll dough	7-9 min
Grilled Ham & Cheese Pocket	Refrigerated crescent roll dough, rolled and cut into 2 (4") circles 1 slice ham 1 slice cheese	6-8 min
Brie en Croute	Refrigerated crescent roll dough, rolled and cut into 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.

Our US-based customer support team is at your service
Monday - Friday during the times below.
Reach us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

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@storebound.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 Dash Mini Waffle Maker and Mini Maker Griddle are electrical appliances. 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#: DMSW002_20200421_V4



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