

**DASH** go™  
unprocess your food™

# MINI MAKER WAFFLE





# MINI MAKER WAFFLE

Important Safeguards.....	4-5
Parts & Features.....	6
Using Your Waffle Maker.....	7-9
Maintenance & Cleaning .....	10
Troubleshooting.....	11-12
Recipes.....	13-21
Customer Support.....	22
Warranty.....	23

## IMPORTANT SAFEGUARDS

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 for their safety.

## IMPORTANT SAFEGUARDS

- 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.

# PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL



Before first use, remove all packaging material and thoroughly clean Waffle Maker.



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 WAFFLE MAKER



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 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!



3. Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a little cooking spray.

## USING YOUR WAFFLE MAKER



4. Place food or pour batter onto the Cooking Surface and close the Cover.



5. 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.



6. When you have finished cooking, unplug your Mini Maker Waffle 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 Waffle.

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

- Unplug Mini Maker Waffle 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 Waffle 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 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 Waffle and its non-stick Cooking Surface.

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](mailto:support@storebound.com).

1. **The light on the Mini Maker Waffle 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 Waffle is heated and ready to use?**
  - When the Waffle Maker 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 Waffle off and on?**
  - To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Waffle by unplugging it.
4. **When using my Mini Maker Waffle, the Cover gets very hot. Is this normal?**
  - Yes, this is completely normal. When using your Waffle 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.

## TROUBLESHOOTING

5. **After using my Mini Maker Waffle 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 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.
6. **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.



## RECIPES

delicious & satisfying ideas for everyday meals

# RECIPES

## CLASSIC WAFFLES

### INGREDIENTS

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

### DIRECTIONS

*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.*

*Grease the Waffle Maker with butter or coat with a light coat of cooking spray. Pour ¼ cup of the batter into the Mini Maker Waffle and cook until golden brown. Repeat with the remaining batter.*

*Serve with a drizzle of maple syrup and fresh berries.*





# RECIPES

## CHOCOLATE WAFFLES

### INGREDIENTS

- $\frac{3}{4}$  cup all-purpose flour
- 2 tbsp sugar
- $\frac{1}{4}$  cup unsweetened cocoa powder
- 2 tbsp melted butter
- 1 cup buttermilk
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{4}$  tsp baking soda
- 1 large egg
- $\frac{1}{2}$  cup chocolate chips

### DIRECTIONS

*In a medium bowl, sift together the flour, sugar, cocoa powder, baking powder, and baking soda.*

*Whisk the egg, butter, and buttermilk in a separate bowl. Mix the wet ingredients with the dry. Gently fold in the chocolate chips.*

*Spray or grease the Waffle Maker with oil. Pour 2 tablespoons of the batter into the Waffle Maker and cook until crispy. Repeat until all of the batter is used.*

*Serve the waffles with vanilla ice cream, strawberries, and powdered sugar.*



**BUTTERMILK FRIED CHICKEN AND WAFFLES****INGREDIENTS****Buttermilk Waffles**

- 1 cup all-purpose flour
- 1 tbsp sugar
- 1 tsp baking powder
- ½ tsp baking soda
- 1 cup buttermilk
- 2 tbsp unsalted butter, melted
- 1 tsp vanilla extract
- 1 egg
- ½ tsp salt

**Fried Chicken**

- 1 lb boneless chicken tenderloins
- ½ cup and 3 tbsp buttermilk, divided
- ¾ cup all-purpose flour
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp paprika
- 1 tsp baking powder
- 2 cups vegetable oil, for cooking
- 1 tsp salt

**BUTTERMILK FRIED CHICKEN AND WAFFLES****DIRECTIONS**

*Make the breading by sifting together the flour, salt, pepper, garlic powder, paprika, and baking powder in a shallow dish. Stir in 3 tablespoons of buttermilk. Pour ½ cup of buttermilk in a separate shallow dish.*

*Dip the chicken tenders first in the buttermilk and then in the breading. Place on a baking sheet lined with aluminum foil.*

*Pour ¾ inch of vegetable oil in a high-sided pot and heat on high until the oil shimmers. Use tongs to place chicken in the oil. Cook until golden brown and then flip to cook the other side. Remove chicken tenders from oil and put on a paper towel lined plate to drain.*



**BUTTERMILK FRIED CHICKEN AND WAFFLES****DIRECTIONS CONTINUED...**

*In a medium bowl, sift together flour, sugar, baking powder, baking soda, and salt. Whisk egg, buttermilk, vanilla, and melted butter in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.*

*Spray or grease the Waffle Maker with oil. Pour ¼ cup of batter into the Waffle Maker and cook until golden brown. Repeat until all of the batter is used. Serve with buttermilk fried chicken and a drizzle of maple syrup.*

**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**

*Combine ingredients in a large bowl and mix until well-combined. Scoop out small amounts of the mixture and form into patties. Spray or grease the Waffle Maker with oil. Cook patties one at a time in the Waffle Maker. Serve with Greek yogurt and applesauce.*

## WAFFLE BISCUIT PIZZA



### INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup (1 stick) cold butter, cut into small chunks
- pepperoni and shredded mozzarella cheese (or preferred fillings)

### DIRECTIONS

Sift together the flour, baking powder, and salt. Add the butter and use a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.

## WAFFLE BISCUIT PIZZA

### DIRECTIONS CONTINUED...

Stir in the milk. Roll your dough out on a floured surface so that it is  $\frac{1}{2}$  inch thick. Cut out as many 3 inch circles as possible. Alternatively, you can use premade biscuit dough instead of making dough from scratch. Slice each premade biscuit in half so that they are about  $\frac{1}{2}$  thick and then proceed with directions.

Cut dough circles horizontally just enough so that you can stuff the biscuit with the pepperoni and mozzarella.

After you have put in your fillings, seal the biscuit by pinching the edges of the dough. Cook them in the Mini Maker Waffle until golden and crispy. Serve with a side of marinara sauce for dipping.



## CINNAMON ROLL WAFFLES



### INGREDIENTS

#### Cinnamon Waffles

- Classic Waffle recipe
- 1¼ tsp cinnamon
- ½ tsp vanilla extract

#### Cream Cheese Icing

- 2 tbsp butter, melted
- 2 tbsp cream cheese, softened
- ½ cup powdered sugar
- ¼ tsp vanilla extract
- 2-3 tbsp milk

## CINNAMON ROLL WAFFLES

### DIRECTIONS

*Make the Classic Waffles batter (see recipe on page 14). Stir in the cinnamon and ½ teaspoon of vanilla extract.*

*Pour ¼ cup of the batter into the Mini Maker Waffle and cook until golden brown. Repeat with the remaining batter.*

*In a medium bowl, mix the butter and cream cheese until well-combined. Stir in the powdered sugar, vanilla extract, and milk.*

*Drizzle the icing over the waffles and serve warm.*



For product support, warranty and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at [support@storebound.com](mailto:support@storebound.com).

## REPAIRS

**DANGER!** Risk of electric shock! The Dash Go Mini Maker Waffle is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

Model DMW001

Voltage 120V ~ 60Hz

Power Rating 350 W

Stock#: DMW\_20150507\_V3

## 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 conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating 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](mailto: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 PROHIBITED 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.



For more information, please visit [bydash.com](http://bydash.com).  
Customer Support 1-800-898-6970