



Dash 3-in-1 Mini Maker with Removable Plates and Storage Case DIW015 User Manual

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3-IN-1 MINI MAKER

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.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- 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 use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- **Warning:** Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the 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.
- **DO NOT** use the Mini Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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 is **NOT** dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- **DO NOT** remove the Removable Plates until the Mini Maker has completely cooled. Failure to do so may result in injury.
- **Warning:** The Mini Maker will still heat up if plugged in without any Removable Plates in place. Always have your Removable Plates properly in place in the Mini Maker before plugging it in.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker and its nonstick Cooking Surface.
- The Removable Plates are dishwasher safe on the top rack, but we recommend hand washing to preserve the life of your product.
Let the Removable Plates cool before removing and/or washing.
- 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970
Monday – Friday or by email at support@bydash.com.

- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance 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

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

FEATURES & BENEFITS

- (5) 4" Removable Plates (2 griddle, 2 waffle, 1 heart waffle)
- Plates are nonstick and pop out easily for a no-mess cleanup.
- Dishwasher-safe plates.
- No setup required, simply plug it in to begin cooking.
- Heats quickly and cooks evenly.
- Compact size and handy cord wrap for easy cabinet, drawer, and countertop storage.
- Includes Plate Storage Case to keep things tidy and organized.
- Recipe Guide offers both sweet and savory inspiration.
- Includes: 3-in-1 Mini Maker, Storage Case, Recipe Guide, and five Removable Plates (two Griddle, two Waffle, and one Heart plate).
- 1-year manufacturer warranty, 2-year warranty available with registration to the – Feel Good Rewards program.
- Designed in NYC. US-based Customer Support available.
- 350 Watts

SPECIFICATIONS

Dimensions: 3.3" x 5.0" x 6.9"

Weight: 2.9 lbs

PARTS & FEATURES



Removable Plates



BEFORE FIRST UUSE

Before first use, remove all packaging materials and thoroughly clean your Multi-Plate Mini Maker.



Never touch the Removable Plates or Cover while appliance is in use



Never touch the Removable Plates or the inside of the Mini Maker while it is plugged in and preheating, or when it has not fully cooled.



DO NOT lift the Cover so that your arm is over the Removable Plates as they are hot and may cause injury.



Always lift and lower from the right side using the Cover Handle to avoid hitting the Release Tab.

USING YOUR MULTI-PLATE MINI MAKER



1. Install your Removable Plates by sliding them into the slots located at the top and bottom of the Mini Maker (photo A). Each set of Removable Plates are labeled “Top” and “Bottom.” The Top Plate fits into the top of the Maker, and the Bottom Plate fits into the bottom of the Maker (photo B). You should feel a slight click when each plate is properly in place.



TOP



BOTTOM



2. Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate (photo C), signaling that the Mini Maker is heating up.



3. Once the Mini Maker preheats, the Indicator Light will automatically shut off (photo D). Now you're ready to get cooking!



4. Carefully lift the Cover by the Cover Handle and spray both Removable Plates with a small amount of cooking oil (photo E).



5. Pour batter onto the bottom Removable Plate (photo F) and close the Cover.

Chef Tip!

Aerosol cooking sprays with soy lecithin should not be used on nonstick surfaces as it damages the coating and is difficult to remove. To ensure the longevity of your product, use a spray bottle and a neutral oil (vegetable, canola, etc.) to lubricate cooking surfaces.



6. Once the waffle is cooked to your preference, carefully remove it from the bottom Removable Plate with a heat-

resistant nylon or silicone cooking utensil (photo G).



7. When you have finished cooking, unplug your Mini Maker and allow it to cool before moving, cleaning or ejecting the Removable Plates (photo H).

CAUTION: Do not use metal utensils to remove or place food on the Removable Plates as this will damage their nonstick coating.



To remove Removable Plates, press the corresponding Release Tabs on the side of the Handle [there's one at the bottom (photo I) and one at the top (photo J)].

CAUTION: Do not attempt to remove the Removable Plates before they are fully cool.

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.

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

- Before removing the Removable Plates and after use, unplug the Mini Maker to allow it to cool completely.
- Allow the Removable Plates to cool before touching or running them under water.
- The Removable Plates are dishwasher-safe, but hand washing is recommended to preserve the nonstick cooking surface.
- For hand washing, use a damp, soapy cloth to wipe down the Removable Plates. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub with a soft

bristled brush or soft sponge to wipe clean.

- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker and the nonstick coating on the Removable Plates.
- Thoroughly dry your Mini Maker before storing.
- The Storage Box is dishwasher-safe on the top rack.

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.

ISSUE	SOLUTION
The light on the Multi-Plate 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 Removable Plates do not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the Multi-Plate Mini Maker is heated and ready to use?	When the Multi-Plate 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 Multi-Plate Mini Maker off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Multi-Plate Mini Maker by unplugging it.
When using my Multi-Plate Mini Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your Multi-Plate 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 Surfaces as it is hot and may cause injury. Lift from the right side.
After using my Multi-Plate Mini Maker 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 Removable Plates. This is normal, especially when cooking with sugar. Allow the appliance to cool fully. Then, use a damp, soapy cloth to wipe down the Plates. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub with a soft bristled brush or soft sponge to wipe clean.
The Indicator Light will not turn on and the Removable Plates are failing to heat.	<ol style="list-style-type: none">1. Ensure that the power cord is plugged into the power outlet.2. Check to make sure the power outlet is operating correctly.3. Determine if a power failure has occurred in your home, apartment or building.

RECIPE GUIDE



CLASSIC WAFFLES

Yield: 8-10 waffles

Ingredients:

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

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 Maker with butter or coat lightly with cooking oil.
 3. Add 3–4 tbsp of batter to your Mini Maker and cook until golden brown on both sides. Repeat with remaining batter.
 4. Serve with a drizzle of maple syrup and fresh berries.
-



CLASSIC WAFFLE CAKE

Yield: 1 cake

Ingredients:

1 cup all-purpose flour
1 tbsp white sugar
2 tsp baking powder
¼ tsp salt
1 large egg
1 cup milk
2 tbsp unsalted butter, melted
1 tsp vanilla extract

Vanilla Buttercream Frosting:

3 cups powdered sugar
¾ cup unsalted butter, softened
1 tsp vanilla extract
1 tbsp heavy cream

Directions:

1. In a medium bowl, mix flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together milk, egg, melted butter, and vanilla. Add the wet ingredients to the dry and mix until combined.
3. Grease the Mini Maker with butter or coat lightly with cooking oil.
4. Add 3–4 tbsp of batter to your Mini Maker and cook until golden brown on both sides. Make five waffles and allow a few minutes to cool.
5. For the frosting, mix sugar and butter together until smooth. Add vanilla extract and heavy cream.
6. Spread frosting between each layer of waffle with a spatula, stacking the five waffles to form a cake.
7. Top with final layer of frosting and smooth the top. Serve with fresh berries or seasonal fruit.

Chef Tip!

To enhance the vanilla flavor, substitute vanilla bean paste!

**DARK CHOCOLATE WAFFLES**

Yield: 8-10 waffles

Ingredients:

¾ cup all-purpose flour
3 tbsp white sugar
¼ cup cocoa powder
½ tsp baking powder
¼ tsp baking soda
½ tsp kosher or sea salt
1 large egg
2 tbsp unsalted butter
1 cup buttermilk
1 tsp vanilla extract
¼ cup semi-sweet mini chocolate chips

Directions:

1. In a small pan over low heat, melt the butter. Shut off heat so butter is not hot when added to the mix.
2. Mix together the dry ingredients and set aside.
3. Beat egg with a whisk. Mix in buttermilk, butter, and vanilla.
4. In three stages, add the dry ingredients into the wet, stirring until just combined; batter will be slightly lumpy. Fold in the chocolate chips.

5. Grease the Mini Maker with butter or coat lightly with cooking oil.
 6. Add 3–4 tbsp of batter to your Mini Maker and cook until golden brown on both sides. Repeat with remaining batter.
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STRAWBERRY CAKE WAFFLES

Yield: 8-10 waffles

Ingredients:

1 cup all-purpose flour
1 tbsp white sugar
¼ cup freeze-dried strawberry powder
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, strawberry powder, 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 Maker with butter or coat lightly with cooking oil.
 3. Add 3–4 tbsp of batter to your Mini Maker and cook until golden brown on both sides. Repeat with the remaining batter.
 4. Serve with whipped cream and fresh strawberries.
-



WAFFLE POPS

Yield: 10-12 waffle pops

Ingredients:

1 cup all-purpose flour
1 tbsp sugar
2 tsp baking powder
¼ tsp salt
1 large egg
1 cup milk

2 tbsp unsalted butter, softened

For chocolate dip:

1 cup semi-sweet chocolate chips

1 tbsp coconut oil



Directions:

1. In a medium bowl, mix together flour, sugar, baking powder and salt.
 2. In a separate bowl, whisk together milk, egg, and melted butter. Add the wet ingredients to the dry and mix until combined.
 3. Grease the Mini Maker with butter or coat lightly with cooking oil.
 4. Add 2 tbsp of batter to your Mini Maker. Add a popsicle stick to the Mini Maker so that it rests 1" into the batter.
 5. Close the lid and cook until golden brown on both sides.
 6. For the chocolate dip, mix chocolate chips and coconut oil in a microwave-safe bowl. Microwave for 30 seconds at a time, stirring inbetween, until smooth.
 7. Once each waffle is attached to a popsicle stick, hold the edge of each stick furthest from the waffle and dip the waffle into the chocolate.
 8. Use the popsicle stick to twirl each waffle while pulling away from the chocolate dip bowl.
 9. Top with your choice of shredded coconut, chopped nuts, or sprinkles.
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CARAMEL APPLE WAFFLES

Yield: 10-12 waffles

Ingredients:

1 cup all-purpose flour

1 tbsp brown sugar

2 tsp baking powder

½ tsp salt

1 tbsp cinnamon

1 large egg

1 ½ cups milk

3 tbsp neutral oil

For the apples:

1 large apple, peeled, cored, and sliced into eighths

¼ cup butter

½ cup brown sugar
½ tsp salt
½ tsp vanilla extract
¼ cup heavy cream

Chef Tip!

This recipe also makes great pancakes!

Directions:

1. In a medium bowl, mix together flour, sugar, baking powder, salt, and cinnamon. Whisk the egg, milk, and oil in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
2. Grease the Mini Maker with butter or coat lightly with cooking oil. Add 3–4 tbsp of batter to your Mini Maker and cook until golden brown on both sides. Repeat with the remaining batter.
3. For the apples and caramel: Melt the butter in a pan over medium-low heat and place the apple slices into the melted butter. Cook for roughly 5 minutes, flipping occasionally, and remove from the pan.
4. Once the apples are removed, add the brown sugar to the pan and cook on medium heat for 4 minutes, or until combined. Cook untouched for an additional 1 minute, allowing the mixture to boil. Add salt, vanilla, and heavy cream and stir vigorously off the heat until combined. Add the apples back in and cook for 30 seconds.
5. Top the cinnamon waffles with caramel apples and enjoy!



CINNAMON ROLL PANCAKES

Yield: 8-10 waffles

Ingredients:

For the Pancakes:

1 ¼ cups all-purpose flour
2 tsp baking powder
½ tsp salt
1 cup milk
1 tbsp vegetable oil
1 large egg, beaten

Filling:

1/3 cup butter, melted
3/4 cup packed brown
sugar
1 tbsp ground cinnamon

For the Cream Cheese Glaze:

4 tbsp butter
2 oz cream cheese
1 1/4 cups powdered sugar
1 tsp vanilla extract

Directions:

1. In a medium bowl, mix butter, brown sugar, and cinnamon. Scoop the filling into a small Ziploc bag and set aside.
2. Then, in a separate medium bowl, whisk together flour, baking powder, and salt. Whisk in milk, oil, and egg just until batter is moistened. A few small lumps are fine.
3. In another glass or microwave-safe bowl, heat the butter and cream cheese until melted. Whisk together until smooth, then whisk in powdered sugar and vanilla. Set aside.
4. Grease the Mini Maker with butter or coat lightly with cooking oil. Add 3–4 tbsp of batter to your Mini Maker.
5. Snip the corner of your cinnamon filling baggie and squeeze a spiral of the filling onto the top of the wet batter. Cook until golden brown and repeat with remaining batter.
6. When ready to serve, spoon warmed cream cheese glaze on top of each pancake. Enjoy!

MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 24) 1 scoop protein powder	4-6 min
Cornbread Waffle	1/4 cup cornbread batter	6-8 min
Mashed Potato Bite	3 tbsp mashed potatoes	5 min
S'more 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



CCUSTOMER 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.

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.

scan here ↓

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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 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, model number, serial number 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.

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 Multi-Plate Mini Maker 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#: DIW015_20230522_v2

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References

- [User Manual](#)