



# Dash Egg Bite Maker DBBM400 User Manual

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**DBBM400**

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## **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.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- 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. Children should be supervised to ensure that they do not play with the appliance.
- 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 excluding cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at [support@storebound.com](mailto:support@storebound.com).
- 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.  
To disconnect, remove plug from wall outlet. Do not use appliance for other than intended use.
- 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 cord touch hot surfaces or hang over the edges of tables or counters.
- 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 their safety.
- Always be sure to unplug the appliance from the 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 appliance can result in property damage or 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.
- Turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 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. 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. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- To avoid burns, use extreme caution when removing accessories.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads.
- Do not attempt to dislodge food when the appliance is plugged into electrical outlet.

## **PARTS & FEATURES**



## Using Your Egg Bite Maker

### BEFORE USING YOUR EGG BITE MAKER

1. Remove all packaging materials.
2. Check that the Egg Bite Maker has no visible damage and no parts are missing.
3. Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories.
4. Be sure to remove any dust from the Heating Plate and Silicone Cups.



1. Set the Egg Bite Maker on a stable, flat, heat-resistant surface (photo A).  
note: You do not need to pre-heat your Egg Bite Maker, but doing so can decrease the cooking time.



2. Fill one of the Silicone Cups with water, and pour it onto the Heating Plate (photo B). The water will heat and become steam, which will allow the egg bites to cook evenly and maintain a soft, creamy texture.



3. Whisk your egg together with ingredients in a small bowl (photo C). See Recipe Guide on page 19 for ideas. Four Silicone Cups hold about 2 large eggs.



4. Fill the four Silicone Cups  $\frac{3}{4}$  of the way with egg mixture and ingredients (photo D). This will allow the egg bites to expand as they cook.



NOTE: Adding ingredients adds volume to the mixture, so two eggs may end up making more than four egg bites. You can restart the process from Step 2 to make as many egg bites as needed!

It may help to use a cooking spray on the interior of the Silicone Cups to ensure that egg bites release cleanly.

5. Place Silicone Cups into the water on the Heating Plate (photo E).



6. Plug the Egg Bite Maker in. The blue light on the lid of the Egg Bite Maker will illuminate, indicating the Egg Bite Maker is on and heating. When the Egg Bite Maker reaches maximum temperature, the blue Indicator Light will turn off, but this does not mean the Egg Bite Maker has turned off.

7. Use the Lid Handle to close the lid (photo F).



8. Allow egg bites to cook for approximately 7-10 minutes, or until the water on the Cooking Surface has completely evaporated. You can open the Egg Bite Maker to check your progress (photo G).



9. When eggs are done, unplug the Egg Bite Maker to turn it off. Remove the Silicone Cups and turn them upside down to allow them to release egg bites from the silicone (photo H). If they are stuck, squeeze the Silicone Cups gently to release. Do not use force, as this may break or deform the egg bites.



## Tips & Tricks

- Be sure not to overfill the Silicone Cups, as this may cause them to spill onto the Heating Plate once the eggs begin cooking. Eggs expand while cooking, so it's best to fill the Silicone Cups only  $\frac{3}{4}$  full.
- Don't just limit yourself to eggs, try using the Egg Bite Maker to prepare cheesecake bites, custard, or other sweet treats!
- Cooking spray, oil, and butter are not necessary to prevent sticking in the Silicone Cups. However, a thin coating can help ensure your egg bites release cleanly.
- Plugging in the Egg Bite Maker to preheat for 2-3 minutes before adding water to the Heating Plate will significantly increase the speed at which the water heats.

## Cleaning & Maintenance

- Before cleaning, remove the plug from the wall socket and let the Egg Bite Maker cool down completely.
- Thoroughly clean the Egg Bite Maker after every use.
- Do not clean the Heating Plate with metal kitchen utensils or abrasive cleaning materials. Using these may damage the Heating Plate's coating.
- To clean the exterior of the Egg Bite Maker, wipe it down with water, dish soap, and a non-abrasive sponge or soft cloth.
- **NOTE:** DO NOT submerge the Egg Bite Maker in water.
- Clean the Silicone Cups with a soft cleaning brush to remove any food residue.
- Make sure that the Egg Bite Maker is unplugged and all parts are clean and dry before storing.

## Troubleshooting



PROBLEM	POSSIBLE CAUSE	SOLUTION
The Egg Bite Maker does not turn on.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
Egg bite is not done after the recommended time.	The Silicone Cup is loaded with too many ingredients and toppings.	Allow an additional few minutes of cooking.
The Egg Bite Maker won't close.	Something may be stuck between the lid and Silicone Cups.	Remove item that is stuck between lid and Silicone Cups and clean any impacted surface.
The eggs are not cooking.	There is no water on the Heating Plate.	Pour water onto the Heating Plate.

## RECIPE GUIDE

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## CHEESY EGG BITES

Makes 8-10 egg bites

### Ingredients:

4 large eggs  
¼ cup shredded Swiss or Gruyere  
2 tbsp cottage cheese  
pinch of salt  
pinch of ground pepper

### Directions:

1. Combine eggs, shredded cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
  2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
  3. Spray the inside of the Silicone Cups with a nonstick cooking spray so that egg bites release cleanly. Pour in the egg mixture so that the Silicone Cups are ¾ full.
  4. Plug in the Egg Bite Maker and cook the egg bites for 10-12 minutes.
- 



## Egg Bite Breakfast Sandwich

Makes 2 sandwiches

### Ingredients:

4 Cheesy Egg Bites (see page 20)  
2 slices cheese of your choice  
2 sausage patties  
2 English Muffins  
hot sauce, ketchup, or other condiments salt and pepper, to taste

### Directions:

1. Cook egg bites of your choice using the Egg Bite Maker.
  2. Heat a griddle on the stove over medium heat. Place a sausage patty on the griddle and cook until browned. Add a slice of cheese to finish.
  3. Cut English Muffin in half and lightly toast. Assemble sandwich, placing the sausage with cheese on the bottom of the English Muffin, then two egg bites, the topping with the other half of the English Muffin. Add salt or pepper as desired.
  4. Serve with hot sauce, ketchup, or your choice of condiments.
- 



## Bacon, Broccoli, Cheddar Egg Bites

Makes 8-10 egg bites

### Ingredients:

2 florets cooked broccoli  
2 cooked and crumbled bacon slices  
4 large eggs  
2 tbsp cottage cheese  
2 tbsp shredded cheddar cheese pinch of salt  
pinch of ground pepper

### Directions:

1. Combine eggs, cheddar cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
  2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
  3. Spray the inside of the Silicone Cups with a nonstick cooking spray so that the egg bites release cleanly. Add broccoli and bacon to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are  $\frac{3}{4}$  full.
  4. Plug in the Egg Bite Maker and cook the egg bites for 12-15 minutes.
- 



## Tomato Feta Egg Bites

Makes 8-10 egg bites

### Ingredients:

$\frac{1}{4}$  cup diced tomatoes  
 $\frac{1}{4}$  cup crumbled feta cheese 4 large eggs  
2 tbsp cottage cheese  
pinch of salt  
pinch of ground pepper

### Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
  2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
  3. Spray the inside of the Silicone Cups with a nonstick cooking spray so that the egg bites release cleanly. Add diced tomato and feta to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are  $\frac{3}{4}$  full.
  4. Plug in the Egg Bite Maker and cook the egg bites for 12-15 minutes.
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## Fiesta Egg Bites

Makes 8-10 egg bites

### Ingredients:

¼ cup tomato, diced  
¼ cup onion, diced  
¼ cup bell pepper, diced  
1 tbsp hot sauce  
4 large eggs  
2 tbsp cottage cheese pinch of salt  
pinch of ground pepper

### Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
3. Spray the inside of the Silicone Cups with a nonstick cooking spray so that the egg bites release cleanly. Add diced tomato, onion, and bell pepper to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are  $\frac{3}{4}$  full.
4. Plug in the Egg Bite Maker and cook the egg bites for 12-15 minutes.



## Egg Bite Breakfast Burrito

Makes 2 breakfast burritos

### Ingredients:

8 Fiesta Egg Bites  
1 cup cooked black or pinto beans  
½ cup shredded cheese  
¼ cup salsa  
2 (10") flour tortillas  
½ avocado  
1 tbsp cilantro, shredded

### Directions:

1. Cook 8 Fiesta Egg Bites following the recipe on page 25.
  2. Lay flour tortillas on a flat surface. Add beans to the center of the tortilla in a line, along with four egg bites per tortilla. Dice avocado and add along the line of egg bites. Sprinkle on shredded cheese.
  3. Roll the tortilla by folding the top and bottom in, then wrapping the sides in.
  4. Grill to heat if desired. Garnish with salsa and shredded cilantro.
- 



## Veggie Egg White Bites

Makes 8-10 egg bites

### Ingredients:

¼ cup spinach  
¼ cup diced onion  
¼ cup diced mushroom  
¼ cup diced pepper  
2 tbsp cottage cheese  
4 large egg whites  
splash olive oil  
pinch of salt  
pinch of ground pepper

### Directions:

1. Add a splash of olive oil to a sauté pan on the stovetop. Sauté spinach, onion, pepper, and mushroom over medium heat for 3-4 minutes.
2. Combine egg whites, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
3. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
4. Spray the inside of the Silicone Cups with a nonstick cooking spray so that the egg bites release cleanly. Add ingredients to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are ¾ full.

5. Plug in the Egg Bite Maker and cook the egg bites for 12-15 minutes.

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## Egg Bite Caramel Custard

Makes 10 custards

### Ingredients:

3 tbsp white sugar, divided  
1 cup whole milk  
4 large egg yolks, at room temperature  
1 tsp vanilla extract  
fresh raspberries, for garnish, optional

### Directions:

1. Add one Silicone Cup of water to the Heating Plate of the Egg Bite Maker.
2. Line up the four Silicone Cups on the counter. In a small saucepan, moisten 2 tbsp of the sugar with 1 tbsp water; do not stir. Over medium-high heat, boil until the sugar mixture turns amber and just begins to smell burnt. Immediately divide the hot caramel among the four cups. Be VERY careful, the sugar is extremely hot.
3. In a microwavable cup or small pot, heat the milk until steaming. In a small bowl, whisk the egg yolks, 2 tbsp sugar, and vanilla together. While whisking, pour in a little hot milk. Still whisking, add the remaining milk.
4. Place the Silicone Cups in the Egg Bite Maker. Spoon in the custard mixture so the Silicone Cups are nearly full.
5. Plug in the Egg Bite Maker and cook the custards for 12-14 minutes. Unplug, and with tongs, lift the lid of the Egg Bite Maker. Let the custards sit for 2 minutes. Lift the Silicone Cups by the handle and place them onto a plate. Cool the custards for 10 minutes. Run a thin butter knife blade around the inside of each Silicone Cup. Unmold the custards onto dessert plates.
6. Replace the Silicone Cups in the Egg Bite Maker. Fill the Silicone Cups with the custard mixture, bake, cool and unmold the custards as above.
7. Just before serving, garnish with some raspberries.

**Note:** Do not leave the pot of boiling sugar unattended. Keep young children and pets away from the stove while making the caramel.



## Lemon Cheesecake Bites

Makes 10 cheesecakes

### Ingredients:

4 two-cracker sheets of graham crackers  
3 tbsp unsalted butter, melted  
8 oz cream cheese, at room temperature  
¼ cup sugar  
3 tablespoons sour cream  
1 large egg  
1 tsp grated lemon zest  
¼ tsp vanilla extract

### Directions:

1. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. For the crust, in a food processor, whirl the graham crackers until they are fine crumbs. Transfer the crumbs to a mixing bowl. Add the butter, working it in until the mixture resembles moist sand and clings together when pressed between your fingers. Set aside. Wipe out the food processor bowl.
4. For the filling, in a food processor, whirl the cream cheese and sugar until blended, then blend in the sour cream and lemon zest. Add the egg and vanilla and blend again. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
5. Measure about 1 tbsp of buttery crumbs, press until they cling together then place onto the top of filled cup. Repeat to fully cover cream cheese mixture in all the cups.
6. Cut foil into 4×4" pieces, coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck it tightly around the sides.

7. Plug in the Egg Bite Maker and cook the cheesecake bites for 12 minutes.

8. Remove the foil and let the cheesecake bites sit for 5 minutes. Run a thin knife around inside cups then unmold. Cool cheesecake bites for 15 minutes. Refrigerate for 30 minutes to firm cheesecake bites.

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## **Oreo® Cheesecake Bites**

Makes 12 cheesecakes

### **Ingredients:**

5 Double Stuf Oreo® cookies (see note)  
8 oz cream cheese, at room temperature  
¼ cup sugar  
2 tbsp sour cream  
1 large egg  
¼ tsp vanilla extract

### **Directions:**

1. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. To make the crust, whirl the Oreo® cookies in a food processor until they are fine crumbs that cling together when pressed between your fingers. Set aside. Wipe out the food processor bowl.
4. To make the filling, in the food processor, whirl the cream cheese, sugar, and sour cream until blended. Add the egg and vanilla and whirl until the filling is smoothly blended.
5. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
6. Measure about 1 tablespoon of crumbs, press until they cling together then place onto the top of filled cup. Repeat to fully cover cream cheese mixture in all the cups.
7. Cut foil into 4×4" pieces, coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck it tightly around the sides.
8. Plug in the Egg Bite Maker and cook the cheesecake bites for 12 minutes.
9. Remove the foil and let the cheesecake bites sit for 5 minutes. Run a thin knife around inside cups then unmold (use a butter knife or a plastic knife so as not to damage the Silicone Cups). Cool cheesecake bites for 15 minutes. Refrigerate for 30 minutes to firm cheesecake bites.

**Note:** If using regular Oreo® cookies, use 6 cookies and add 1 to 2 tablespoons melted unsalted butter, enough for the crumbs to cling together when pressed between your fingers.

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## Customer Support

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](https://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](mailto: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.

## Warranty

### 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](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 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.

## REPAIRS

**DANGER!** Risk of electric shock! The Dash Egg Bite 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

Model: DBBM400

Voltage: 120V ~ 60Hz

Power Rating: 420W

Stock#: DBBM400\_20190624\_v7

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