



Dash EVERYDAY GRIDDLE DEG200 User Manual

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DEG200

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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:

- Please read and save instruction and care manual.
- Read all instructions carefully.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plug, probe or appliance in water or other liquid.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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.
- 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 from 9AM-9PM EST Monday-Friday or by email at support@bydash.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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then 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 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 of 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.
- 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 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.
- 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.

PARTS & FEATURES



Temperature Control Dial



Dial Number	Approx. Cooking Temp
1	200°F
2	250°F
3	300°F
4	350°F
5	400°F



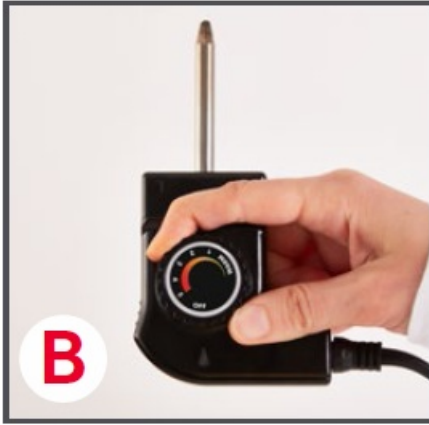
SETTING UP YOUR EVERYDAY GDRIDDLE

Clean the Everyday Griddle and all of its components prior to assembly and use. DO NOT use the griddle near water or other liquids, with wet hands, or while standing on a wet surface. Make sure the Drip Tray is inserted into the Base prior to each use.

1. Set the Griddle on a clean, stable, and dry surface.
2. Slide the Drip Tray into the Base, matching up the sides of the tray to the grooves on the underside of the Base (near the Drip Outlet) (Photo A)



3. Unwind the power cord to the preferred length. Inspect the cord for any signs of damage or significant wear.
4. Make sure the Temperature Control Dial located on the Control Probe is set to Off. (Photo B)



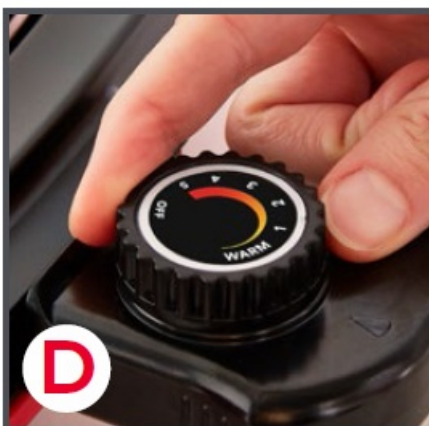
5. Plug the Control Probe into the Control Probe Socket located on the Base of the griddle. Be sure to properly align the connector's single prong with the middle hole before pushing the Control Probe in. Then, plug the griddle into an outlet.

(Photo C)



6. Turn the Temperature Control Dial clockwise to Low. It is recommended that you do not begin cooking on a high temperature as this may cause food to splatter or even burn when placed on the non-stick Cooking Surface.

(Photo D)



7. Put your ingredients onto the Cooking Surface. Allow to cook for several minutes. Increase the heat until you reach the temperature appropriate for your recipe.

8. When you are finished cooking, turn the Temperature Control Dial to Off. Wait for the griddle to cool before cleaning.

Cooking Precautions

1. The Base of the griddle and the non-stick Cooking Surface will both be hot while in use. Use oven mitts to handle the griddle.



2. Metal utensils may damage non-stick surface, instead use silicone, nylon, or wood utensils.



3. A non-stick cooking spray helps food easily from the non-stick Cooking Surface.



Note: When cooking, be careful not to push food into the gap between the Cooking Surface and the Base as it may be difficult to remove when cleaning.

CLEANING & MAINTENANCE

CLEANING THE EVERYDAY GRIDDLE

1. Turn the Temperature Control Dial to the Off position before unplugging and cleaning. The Cooking Surface should be completely cool before attempting to clean.

2. The Drip Tray can be removed, emptied and washed with warm soapy water.

3. Make sure the Drip Tray is dry before re-inserting in the griddle, because remaining water could damage electric parts.



Caution: Never use abrasive and/or metal cleaning agents to clean your appliance, as this may damage the griddle's non-stick surface.



Troubleshooting

Although your Everyday Griddle is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
There is no On/Off Button. How do I turn the Everyday Griddle off and on?	To turn on, simply plug in the power cord and set the Dial on the Control Probe to Low. When you're done cooking, turn off the Everyday Griddle by unplugging it.
When using my Everyday Griddle, the Base gets very hot. Is this normal?	Yes, this is completely normal. After using your Everyday Griddle, always use protective gloves to transport it. Be careful when moving the Everyday Griddle after cooking so as not to spill grease from the Drip Tray.
I am cooking meat on the Everyday Griddle and there is juice on the Cooking Surface. What do I do?	Any juice should collect in the Drip Tray, which can be easily emptied. If you are seeing juice pool around the drip tray or spill out, it means the tray is full. Turn off the Everyday Griddle and empty the Drip Tray, and clean.
After using my Everyday Griddle 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.

RECIPE GUIDE

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Challah French Toast

Ingredients:

1 loaf of Challah, sliced into 1" slices
4 tbsp salted butter, divided
6 eggs
½ cup whole milk
½ tsp vanilla extract
¼ tsp salt
2 bananas, sliced
½ cup walnuts
½ cup maple syrup, divided

Directions:

1. Slice the Challah and leave the slices out overnight to dry out. You can also use an old loaf that has become hard for this recipe.
2. Mix together the eggs, milk, vanilla extract, 1 tbsp maple syrup, and salt with a hand mixer.
3. Soak each slice of Challah in the egg mixture for several minutes. Preheat the griddle on medium with 2 tablespoons of butter.
4. Place the Challah directly onto the Cooking Surface. Cook for 3-4 minutes on Temperature Dial setting 3 and then flip the slices using a spatula. Cook for an additional 3-4 minutes. Flip once more and cook for 1 minute.
5. Serve with sliced bananas, the remaining butter, maple syrup, and walnuts.





Blueberry Yogurt Pancakes

Ingredients:

2 eggs
1 cup nonfat Greek yogurt
1 tbsp melted butter
1 tsp baking soda
2 tbsp honey
½ tsp salt
½ cup all-purpose or whole grain flour
½ cup fresh or frozen

Directions:

1. Beat eggs in a bowl. Whisk in melted butter and vanilla extract. In a separate bowl, mix Greek yogurt with baking soda, honey, salt, and flour. Add egg mixture to yogurt mixture and whisk until smooth. Fold in blueberries.
2. Preheat griddle on Temperature Dial setting 3. Pour multiple ¼ cup pancakes on to griddle. Cook each side until golden brown. Serve with maple syrup or a berry compote.



Southwest Breakfast Scramble

Ingredients:

6-8 eggs
6 oz chorizo, casing removed
½ medium red onion, diced
½ red bell pepper, diced
½ cup frozen or pre-cooked corn kernels
½ cup canned black beans
½ cup cheddar or Monterey Jack cheese, shredded
¼ cup green onion, to garnish
¼ cup sour cream, to garnish salt and pepper, to taste

Directions:

1. Cook the chorizo in the pan on Temperature Dial setting 3. Lower the heat to 1 and add the diced onion and bell peppers. Cook for 2 minutes. Add the corn and black beans and cook for 1-2 additional minutes.
2. Whisk the eggs in a large bowl and season with salt. Slowly pour ½ of the eggs over the Everyday Griddle, being careful to avoid the Drip Outlet. Gently stir the mixture until the eggs have begun to cook.
3. Then, pour the remaining eggs onto the griddle and sprinkle the cheese on top. Stir the mixture with a spatula on Temperature Dial setting 1 or 2 until the eggs are cooked to your liking. Serve with a dollop of sour cream and chopped green onion.



Chicken Quesadillas

Ingredients:

8 tortillas
2 cups Monterey Jack cheese
1 can diced green chilies
1 cup roasted red peppers, thinly sliced
1 lb chicken, cooked and shredded
2 tbsp olive oil, divided
1 cup salsa
sour cream, to garnish

Directions:

1. On the griddle, heat 1 tablespoon of olive oil on Temperature Dial setting 3.
 2. Place two tortillas on the griddle and top each with $\frac{1}{4}$ cup shredded cheese, $\frac{1}{4}$ of the chicken, $\frac{1}{4}$ of the roasted red peppers, and $\frac{1}{4}$ of the green chilies. Top with another $\frac{1}{4}$ cup of cheese and a tortilla.
 3. Cook for 2-5 minutes or until cheese is melted and tortilla is crisp. Flip the tortillas and cook on the other side. Repeat with remaining tortillas.
 4. Slice each quesadilla and serve with salsa and sour cream.
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Rosemary Steaks

Ingredients:

2 strip steaks
6 garlic cloves, thinly sliced
 $\frac{1}{4}$ cup red wine
2 tbsp fresh rosemary
2 tbsp olive oil, divided
salt and pepper, to taste

Directions:

1. Combine sliced garlic, red wine, rosemary, and 1 tablespoon olive oil in a dish. Marinate the steak in the mixture, flipping after 30 minutes. Season steak with salt and pepper.
2. Lightly grease griddle with remaining 1 tablespoon oil and cook the steak on Temperature Dial setting 3. Flip and cook the other side until cooked to your preference. You can also cook the marinade in the griddle and pour on top of the steak before serving.



Beef Fajitas

Ingredients:

1 lb top sirloin steak, cut into thin strips
2 tbsp olive oil, divided
1 tbsp lime juice
2 garlic cloves, minced
½ tsp chili powder
½ tsp cumin
½ tsp smoked paprika
½ tsp crushed red pepper flakes (optional)
6-8 flour tortillas
½ red onion, sliced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
2 tbsp cilantro, roughly chopped
1 cup salsa
salt and pepper, to taste
sour cream (optional)

Directions:

1. In a bowl, combine 1 tablespoon olive oil, lime juice, garlic, chili powder, cumin, smoked paprika, red pepper flakes, salt, and pepper. Add steak and stir until coated. Set aside.
 2. Warm tortillas individually on the griddle on the Temperature Dial setting Warm or wrapped together in foil in the oven at 300°F for 5-10 minutes.
Cover and keep tortillas warm in the oven until ready to use.
 3. Heat remaining olive oil on Temperature Dial setting 3. Add onions and peppers and cook for 3-4 minutes. Remove from griddle and set aside. Add steak to griddle and cook, stirring constantly until the steak is almost done to your liking.
 4. Add onions and peppers back to the griddle and continue cooking for a minute. Serve steak and vegetables over warmed tortillas and top with cilantro, salsa, and sour cream (optional).
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Ingredients:

1 ½ lbs ground beef
1 tbsp olive oil
½ tsp salt
¼ tsp pepper
4 slices cheddar cheese

4 hamburger buns
4 lettuce leaves
1 tomato, sliced
4 slices red onion

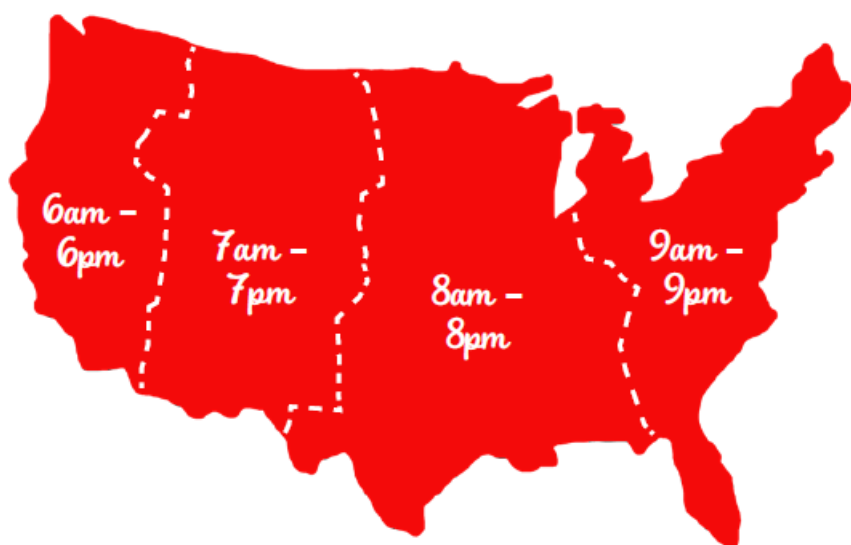
Directions:

1. Divide the beef into four parts and flatten into patties. Sprinkle with salt and pepper.
 2. Heat the oil on Temperature Dial setting 3 and cook burgers, about 5 minutes per side. When burgers are almost done, place cheese on patties.
 3. Continue cooking until cheese melts. Place burgers on the buns and top with lettuce, tomato, red onion, and preferred condiments.
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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.

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 3AM to 3PM. And also, Alaska, feel free to reach out from 5AM – 5PM.

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@bydash.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 Everyday Griddle 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: 1500W

Stock#: DEG200_20190522_V12

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