



Dash Express Toaster Oven DETO2000 User Manual

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Dash Express Toaster Oven DETO2000 User Manual



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.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the body of the Toaster Oven in water or other liquid.
- Close supervision is necessary when any appliance is used near children. The Toaster Oven is not for use by children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors. Product is designed for indoor use only.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place oven on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Let cool after using and clean the Crumb Tray regularly.
- Always attach the plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn all controls to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.

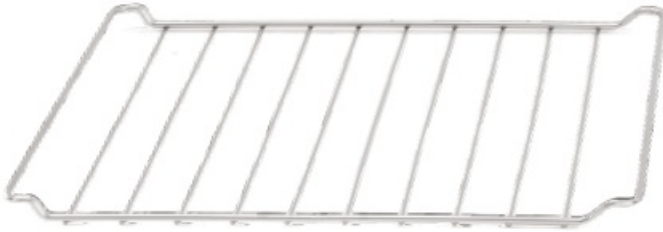
- Use extreme caution when removing Crumb Tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversize foods or metal utensils must not be inserted in a Toaster Oven as they may create a fire or risk of electric shock.
- A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: (that is, paper, cardboard, plastic, and like).
- Do not cover the Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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. (for appliance provided two-wire polarized plug)

Parts and Features





Baking Tray



Baking Rack



Crumb Tray

Using Your Toaster Oven

CORD INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- The 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 extension cord should be a grounding-type 3-wire cord.

BEFORE FIRST USE

1. Remove all accessories and shipping materials packed inside the Oven. Be sure to check the bottom of the oven and Crumb Tray to remove any tape that may be holding it in place.
2. Wash the Baking Rack and Baking Tray in warm soapy water. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.

3. Place Oven on a flat counter or other stable surface.

4. Make sure the Crumb Tray is properly installed before using.


For the first time only, Set the Temperature Knob to MAX, the function setting on toast and the timer to 15 minutes. This will burn off any oils still on the Oven.

NOTE: The oven may smoke during this process. This is normal for a new Oven and will not last more than 10-15 minutes.

FUNCTION DIAL SETTINGS

TYPE	DESCRIPTION
WARM	The lower heating elements heat to a low temperature for warming.
BAGEL	The upper heating elements heat to your desired temperature in this function.
BROIL	The upper heating elements heat to your desired temperature in this function.
BAKE	The upper and lower heating elements heat to your desired temperature in this function.
TOAST	The upper and lower heating elements both heat to 450°. The timer determines level of toasting.

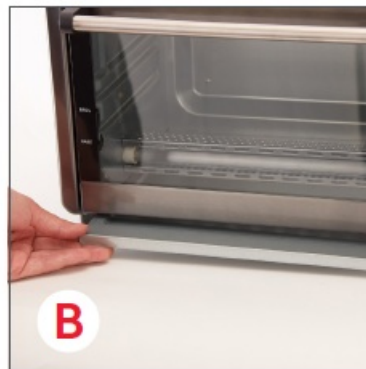
TIMER DIAL SETTINGS

TYPE	DESCRIPTION
5-30 MINUTES	Timer settings by minute, up to 30 minutes.
	Settings for shade of toast. Set the Temperature dial to 450° for best results.
STAY ON	Turn the Toaster Oven on without auto-off or timer. NOTE: Toaster Oven should not be left to run on this setting unsupervised.



CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE.

GENERAL INSTRUCTIONS



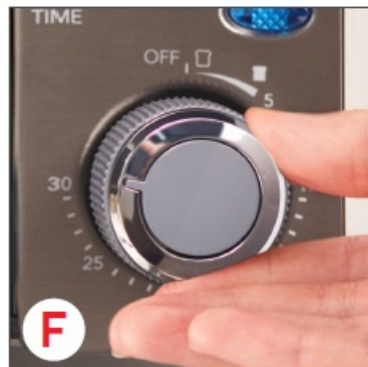
1. Place the Baking Rack in a position that will accommodate the height of the food to be cooked (photo A).
2. Add the Crumb Tray, if previously removed, to the bottom of the Oven (photo B).



3. Set the food on the rack and fully insert it into the oven (photo C). Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven. Never use glass or ceramic pans or lids.

4. Close the door of the oven.

5. Choose your desired function, from Bake, Broil, Toast, Bagel, and Warm (photo D).



6. Set the Temperature Dial as suggested by the recipe or as desired (photo E).

7. Use the Timer Dial to set the cooking time and begin operating the oven (photo F).

BAGEL FUNCTION:

The Bagel Function is perfect for toasting bagels or thicker artisanal bread.

1. Place the Baking Rack to the desired height.
2. Set the Function Dial to Bagel.
3. Rotate the Temperature Dial clockwise to 450°F.
4. Select the length of time you want to toast.
5. Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

WARM FUNCTION:

Use the warm function to warm and reheat previously cooked foods like soups, leftovers, and more.

1. Place the Baking Rack to the desired height. Add food to the Toaster Oven and close the door.
2. Set the Function Dial to Warm.
3. Select the length of time you want to warm the food.
4. Rotate the Temperature Dial clockwise to desired temperature. This will turn the Oven on and begin warming.
5. Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

NOTE: If using the Warm function to prepare previously uncooked food, be sure to check food temperature before removing to ensure that a proper internal cooking temperature has been reached for food safety & doneness. It is recommended to use other functions to fully cook food.

BROIL FUNCTION:

The Broil Function is ideal for cooking meats like steak, pork, etc. or roasting vegetables.

1. Place the Baking Rack to the desired height.
2. Set the Function Knob to Broil.
3. Rotate the Temperature Dial clockwise to desired temperature.
4. Use the Timer Dial to select the length of time you want to broil the food. The Toaster Oven will begin cooking.
5. Check internal temperature of food before removing to ensure that proper cooking temperature has been reached for food safety.
6. Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

TOAST FUNCTION:

Use the Toast function for toasting slices of bread, English muffins, and other thin breads.

1. Place the Baking Rack to the desired height.
2. Set the Function Dial to Toast.
3. Rotate the Temperature Dial to 450°F.
4. Rotate the Timer Dial clockwise to desired cooking time.
5. Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot .

BAKE FUNCTION:

Use the Bake function for cookies, hot hors d'oeuvres, mini pies and loaves, and other baked goods.

1. Place the Baking Rack to the desired height.
2. Set the Function Dial to Bake.
3. Rotate the Temperature Dial clockwise to desired temperature.
4. Rotate the Timer Dial clockwise to desired cooking time. This will turn the Toaster Oven on and start baking.
5. Check internal temperature of food before removing to ensure that proper cooking temperature has been reached for food safety.
6. Once the timer has rung, remove food. Always remove food with oven mitts. Food and oven are very hot.

CLEANING & MAINTANANCE

CARE & CLEANING

1. Before cleaning, unplug the Toaster Oven and allow it to cool completely.
2. Remove and wash all the accessories with warm, soapy water, including the rack and the Baking Tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of Baking Tray.
4. Use a wet cloth to wipe down the interior of the oven. Do not soak the interior of the unit in water or immerse the unit in water or other liquid.
5. To clean the door, use a wet cloth with detergent or soap.

NOTE: Any repairs or maintenance should only be performed by an authorized service representative. Contact customer service with repair or maintenance questions.





RECIPE GUIDE

Follow us! Instagram
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@unprocessyourfood | veg & vegan-friendly meals



BAKED EGGS

Ingredients:

4 eggs
½ cup marinara sauce, divided
¼ cup cream, divided
¼ cup parmesan cheese, divided salt & pepper chives, for garnish

Directions:

Butter 2 ramekins. Pour ¼ cup of marinara sauce into each ramekin. Crack 2 eggs into each ramekin. Top the eggs with the cream, divided equally between the two ramekins. Top with the parmesan cheese. Sprinkle with salt and pepper.

Place your Rack in the Toaster Oven, and place your ramekins on the Rack.

Set your Toaster Oven to 400°F. Set the Function Dial to Bake and set the Timer Dial to 10 minutes (you can always add more time if you feel that the eggs are not done). Garnish with chopped chives!



BREAKFAST PIZZA

Ingredients:

1 sheet of frozen puff pastry dough (enough for 9 pizzas)

For the sauce:

¼ cup ricotta

1 egg

salt & pepper chives, finely chopped

Toppings:

prosciutto

red onions, sliced thinly

cherry tomatoes, sliced in half

chives, finely chopped pepper

Directions:

Roll out your pastry dough. Cut into small squares and prick the surface with a fork (this will help them cook faster). Apply a spoonful of sauce to each pastry square. Then add your toppings, dividing them equally among the pastry squares.

It is recommended that you place the pastries in the freezer for 10 minutes to allow the dough to get cold again. This will help the pastries puff up. Place your Rack in the Toaster Oven. Place 2 prepared pastries on the Baking Tray, then place the Baking Tray on the Rack.

Set your Temperature Dial to 400°F. Set the Function Dial to Bake and set your Timer Dial to 15 minutes. Bake your pastries in batches, and finish by topping with fresh chives.



CHICKEN QUESADILLA

Ingredients:

2 green onions
2 cups shredded rotisserie chicken
1 ½ cups shredded Monterey Jack cheese
1 jalapeño chile, sliced thinly
¼ cup cilantro
4 medium flour tortillas ¾ cup salsa verde
½ cup sour cream

Directions:

Thinly slice your green onions. Evenly divide the chicken, cheese, jalapeno, cilantro, and green onion on one side of each tortilla. Fold the other half over. Place one quesadilla on the Baking Tray. Place the Rack in the oven and the Baking Tray on the Rack.

Set the Function Dial to Bake and cook the quesadillas one at a time for 8-10 minutes at 400°F. They will be done when the tops are browned and the cheese is melted.

Slice each quesadilla in half. Serve with salsa and sour cream.

**OPEN-FACED TUNA MELT****Ingredients:**

1 can white tuna, drained
2 tbsp cilantro, chopped
2 tbsp salsa
1 tbsp mayonnaise
2 slices whole grain bread
2 slices cheddar cheese

Directions:

Toast the bread in your Toaster Oven using the Toast setting and selecting your preferred shade. Combine the tuna, cilantro, salsa, and mayonnaise in a small bowl.

Add a small amount of tuna mixture to each slice of bread. Top with a slice of cheddar cheese. Place one open sandwich on the Baking Tray of your Toaster Oven.

Place the Rack in the oven and then the Baking Tray. Set the Function Dial to Broil and cook for 3-4 minutes at 450°F.



OVEN-ROASTED ASPARAGUS

Ingredients:

1 bunch asparagus
4 tbsp olive oil
salt, to taste
black pepper, to taste

Directions:

Preheat your Toaster Oven to 425°F, setting the Function Dial to Bake. Wash the asparagus, stack the bunch together and cut an inch off the bottoms.

Spread your asparagus out on the Baking Tray. Pat dry and gently drizzle the olive oil over the asparagus. Sprinkle with kosher salt and black pepper.

Insert the Rack into the Toaster oven and add the Baking Tray on top of the Rack. Bake the asparagus in your oven at 425°F for 10 minutes.



TOASTED ALMONDS

Ingredients:

$\frac{3}{4}$ cup almonds
1 tsp nut oil of your choice

Directions:

Set your Toaster Oven to 350°F on the Toast setting. Spread the almonds in an even layer on the Baking Tray. Drizzle the nut oil over the almonds.

Add the Baking Tray to the Rack in your Toaster Oven and toast at 350°F for 5-10 minutes before removing the Baking Tray and tossing them a bit. Toast for another 5 minutes.



PORTOBELLO BURGERS

Ingredients:

2 portobello mushrooms
¼ cup pesto
2 whole-grain hamburger buns
1 medium tomato, sliced
2 rounds goat cheese
4 basil leaves

Directions:

Place the portobello mushrooms on the Baking Tray, with the rounded side facing up. Place the Rack in the Oven and the Baking Tray on the Rack.

Set the Function Dial to Bake and bake the mushrooms for 15 minutes at 400°F. Flip the mushrooms and divide the pesto between each one. Bake for another 10 minutes at 400°F.

Remove the mushrooms with the added pesto, and then toast the hamburger buns. Place 1 tomato slice on each bun, then top with a portobello mushroom, a slice of goat cheese, 2 basil leaves, and the second half of the bun.

**TOASTED GRAPEFRUIT****Ingredients:**

1 grapefruit, halved
2 tbsp granulated sugar
2 tbsp brown sugar
pinch of sea salt

Directions:

In a small bowl, combine the granulated and brown sugars. Evenly sprinkle the sugar mixture over the cut surface of each grapefruit. Add the Grapefruit to the Baking Tray and place it on the Rack in the Toaster Oven.

Set the Function Dial to Toast and toast 4-5 minutes at 450°F, checking the grapefruit frequently.



Chocolate Chip Cookies

Ingredients:

1 ½ cups all-purpose flour 1 tsp baking powder
½ tsp salt
1 large egg
½ cup shortening
½ cup packed dark brown sugar
¼ cup granulated sugar
2 tsp vanilla extract
1 tbsp milk
1 cup chocolate chips

Directions:

Heat your Toaster Oven to 375°F. Place all ingredients except chocolate chips in a large electric mixer bowl. With electric mixer on low speed, beat until ingredients are mixed. Gradually increase speed to medium and beat 3 minutes, stopping to scrape the bowl as needed. Add chocolate chips and beat on low until blended.

Line your Baking Tray with parchment paper. Using a small scoop, place about 4 scoops of cookie dough 1-inch apart on the parchment. Place the Baking Tray on the Rack in the Toaster Oven.

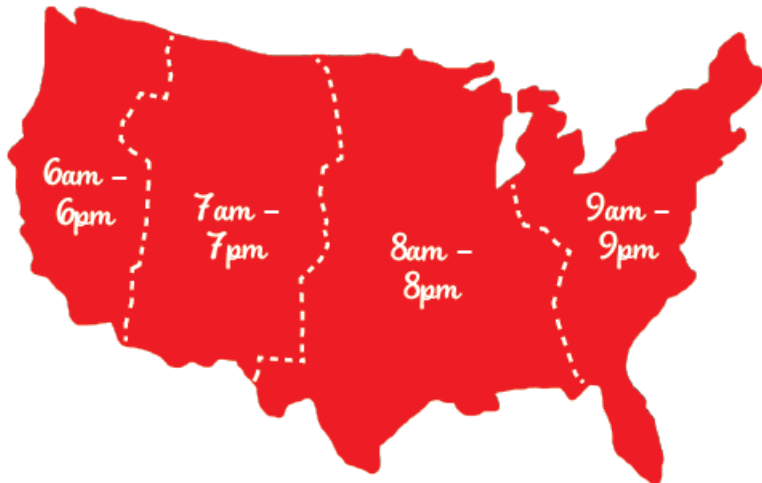
Set the Function Dial to Bake and bake 8-10 minutes, or until cookies are browned. Repeat until the cookie dough is used up. Cool the baked cookies on a rack.



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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Express Toaster Oven 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: DETO200

Voltage 120V ~ 60Hz

Power Rating 1200W

Stock #: DETO200_20210219_v7

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