



Dash HEART Mini Maker Waffle DMW001H User Manual

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DMW001H

[[Download Recipe Guide PDF](#)]

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.
- 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 7 AM – 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.
- 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.

Parts & Features



Using Your Mini Maker Waffle

BEFORE FIRST USE

Remove all packaging material and thoroughly clean your Mini Maker Waffle.



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.

1. Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light (photo A) 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 (photo B)!



3. Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a small amount of cooking spray (photo C).



4. Place or pour batter onto the Cooking Surface (photo D) and close the Cover.



5. Once waffle is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil (photo E).



6. When you have finished cooking, unplug your Mini Maker Waffle and allow it to cool before moving or cleaning (photo F).



NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface.

*red velvet waffles
on page 24!*



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 Waffle Maker.

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

- Unplug Mini Waffle Maker 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 Waffle Maker 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 Cooking 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 Waffle Maker and its nonstick Cooking Surface.

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@storebound.com.

ISSUE	SOLUTION
<p>The light on the Mini Maker Waffle keeps shutting off.</p>	<p>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.</p>
<p>How do I know when the Mini Maker Waffle is heated and ready to use?</p>	<p>When the Waffle Maker reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!</p>
<p>There is no On/Off Button. How do I turn the Mini Maker Waffle off and on?</p>	<p>To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Waffle by unplugging it.</p>
<p>When using my Mini Maker Waffle, the Cover gets very hot. Is this normal?</p>	<p>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.</p>

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.
The Indicator Light will not turn on and the Cooking Surface is 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 / BOOK

Prepare perfectly delicious, healthy meals in a dash with the Mini Rice Cooker and keep them warm and fresh!



CHICKEN NOODLE SOUP

INGREDIENTS:

1 tsp olive oil
 ¼ onion, finely chopped
 ¼ carrot, sliced
 1 tsp garlic, minced
 ½ boneless chicken breast, diced in ½" cubes
 1½ cups chicken broth
 2 tsp parsley, finely chopped
 ¼ cup spiral pasta
 salt and pepper, to taste

DIRECTIONS:

Pour the olive oil into the Rice Cooker and add onion, carrot, garlic, and cook with the Lid on for a few minutes.

Remove Lid and add the pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. After 5 minutes, remove the Lid and stir.
You may need to switch the cooker on for an additional cooking cycle.

Re-cover and cook until the pasta is tender.



Cilantro Lime Rice

INGREDIENTS:

1 tsp olive oil
¼ cup chopped onion
1 clove garlic, finely chopped
¾ cup long grain jasmine rice
1¼ cup water
1/8 tsp sea salt
1 tbsp freshly squeezed lime juice
1/8 cup cilantro, chopped

DIRECTIONS:

Add olive oil and chopped onion to Rice Cooker then switch on. When onion begins to soften, add the garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.

Stir in lime juice and cilantro and serve immediately.



Macaroni & Cheese with Broccoli

INGREDIENTS:

1 cup uncooked macaroni pasta
¾ cup chicken stock
¼ tsp salt
¼ cup milk
½ cup cheddar cheese, shredded
¼ cup part skim mozzarella cheese
½ tbsp butter
½ cup cooked broccoli florets (optional)
salt and pepper, to taste

DIRECTIONS:

Put the pasta, chicken stock, milk, and salt in the Rice Cooker and stir. Cover with Lid and turn on the Rice Cooker.

Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add the cheese, butter, and stir well.

Close the Lid and cook until the cycle is complete. Add broccoli florets.



**INGREDIENTS:**

$\frac{3}{4}$ cup quinoa
 $\frac{1}{2}$ cup canned black beans
 $1\frac{1}{2}$ cups chicken or vegetable broth
 $\frac{1}{4}$ cup pico de gallo or salsa
 $\frac{1}{2}$ sliced avocado
 $\frac{1}{4}$ cup shredded cheese
 $\frac{1}{4}$ cup corn
 $\frac{1}{2}$ tbsp taco seasoning (cayenne, cumin, coriander, paprika)
sour cream, optional
 $\frac{1}{2}$ lime, juiced
 $\frac{1}{8}$ tsp sea salt

DIRECTIONS:

Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning mix, lime, and sea salt.

Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.





Thai Coconut Rice

INGREDIENTS:

¾ cup jasmine rice
½ cup coconut cream
1 cup water
¼ tsp sea salt
¼ tsp coconut oil

DIRECTIONS:

Coat the inside of the Rice Cooker with coconut oil and add the rice, water, and coconut milk to the Rice Cooker.

Cover and turn the Rice Cooker on.



RICE PUDDING

INGREDIENTS:

½ cup of white rice
1 1/3 cups of skim milk
½ cup of skim milk
¼ cup coconut or cane sugar
1 tsp cinnamon
¼ tsp nutmeg
½ tsp pure vanilla extract

DIRECTIONS:

Add the rice, 1 (1/3) cups of skim milk, sugar and vanilla to the Rice Cooker. Cook for one cycle (roughly 30 minutes or until the rice is fully cooked), stirring occasionally.

NOTE: Milk may bubble up around the Lid, please use caution. If milk bubbles up around the Lid, remove the Lid, while using an oven mitt, and stir. Once the milk settles, recover the Rice Cooker. Repeat if this happens again.

When the Rice Cooker finishes cooking the rice, stir in the cinnamon, nutmeg and remaining ½ cup of skim milk. Cover with Lid and let cool before serving.



TURKEY CHILI

INGREDIENTS:

8 oz ground turkey
2 tbsp olive oil
½ (15 oz) can black beans
½ (15 oz) can kidney beans
1 tbsp chili powder
1 tbsp tomato paste
½ cup canned diced tomatoes
3 tbsp chili seasoning salt and pepper, to taste
sour cream, (optional)
½ lime, juiced
⅛ tsp sea salt

DIRECTIONS:

Place raw ground turkey in Rice Cooker with the olive oil, turn on and let it run until fully cooked stirring occasionally. Once fully cooked through, drain excess fat.

Add beans, diced tomatoes, tomato paste, and stir. Add in all seasonings and let simmer for another full cycle in the Rice Cooker.



THAI RED CURRY CHICKEN

INGREDIENTS:

1½ cups coconut milk
2 tbsp Thai red curry paste
1 tsp ginger, minced
1 clove garlic, minced
½ cup snow peas, rinsed
½ yellow onion, sliced
½ cup bamboo shoots
¼ cup red bell pepper, chopped
soy sauce, to taste
½ chicken breast, cut into ½" pieces

DIRECTIONS:

In a bowl, mix the curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce and stir to combine.

Season to taste with soy sauce and then add chicken. Cover the Rice Cooker and switch on. After 20 minutes, carefully remove the Lid and stir.

Re-cover and cook for 10 more minutes.



CHOCOLET CAKE

INGREDIENTS:

½ cup cane sugar
6 tbsp unsalted butter
1 egg
1 tsp vanilla extract
½ tsp baking powder
1 cup all-purpose flour
¼ cup cocoa powder
½ cup milk or non-dairy milk

DIRECTIONS:

Place sugar in large bowl. Melt butter over low heat in sauté pan and pour into sugar. Whisk thoroughly, 1-2 minutes, until fully combined. Add egg and vanilla extract and whisk again.

Combine baking powder, flour and cocoa powder in a small bowl and whisk to combine. Mix into sugar mixture in 3 steps, alternating with milk. Whisk mixture until smooth and to break up any clumps. Place approximately 1 cup of mixture into Rice Cooker and cook 1 cycle.

Test doneness at the center of the cake – if needed, cook another cycle. Serve with whipped cream and strawberries, if desired.



HERBED POLENTA

INGREDIENTS:

½ cup dry polenta
1 cup low-sodium chicken or vegetable stock
½ tsp kosher salt
¼ tsp garlic powder
¼ tsp black pepper
½ tsp dried rosemary
½ tsp dried thyme
½ tsp dried parsley

DIRECTIONS:

Combine all ingredients in the Rice Cooker and stir. Cook 1 cycle.



GERMAN POTATO SALAD

INGREDIENTS:

½ cup yukon potatoes, chopped
½ cup low-sodium chicken or vegetable stock

Bacon & Dressing

4 slices bacon or turkey bacon, chopped
¼ cup apple cider vinegar
¼ cup drained potato liquid (from above)
2 tsp maple syrup
½ cup yellow onion, diced
¼ tsp ground black pepper
1 tbsp parsley, chopped
1 wedge lemon (optional)

DIRECTIONS:

Combine potatoes and stock in Rice Cooker. Cook 25-30 minutes, until potatoes are fork-tender. Drain and reserve drained liquid.

Add bacon to medium sauté pan over low heat. Render 5-7 minutes, until well-browned. Drain bacon on paper towels. Add onion and let sauté on low-medium heat until translucent, 3-5 minutes.

Add apple cider vinegar, drained potato liquid, maple syrup, and black pepper.
Cook another 5-10 minutes over low-medium heat until mixture has thickened and is bubbling. Add potatoes and cook 1-2 minutes to warm up potatoes.

Remove from heat and toss with chopped bacon, parsley, and juice of 1 lemon wedge, if desired.



BANANA BREAD

INGREDIENTS:

2 medium bananas, very ripe, peeled
1 large egg
2/3 cup cane sugar
¼ cup ricotta cheese
1 tbsp coconut oil
¼ cup walnuts or pecans, chopped (optional)
1 tsp vanilla extract
½ tsp kosher salt
1 tsp baking powder
2 tsp rum (optional)
1 ½ cups all-purpose flour
2 tbsp maple syrup
1 medium banana, sliced

DIRECTIONS:

Place bananas in medium bowl and mash thoroughly with spatula. Add egg and continue to mash. Add sugar, ricotta, and oil and stir to combine. Add oil, walnuts, vanilla extract, salt, baking powder, rum, and flour to bowl and mix thoroughly.

Pour approximately 1 cup of mixture into Rice Cooker. Cook 1 cycle. Carefully invert onto clean plate. Transfer cake back into Rice Cooker, with the previous top side now facing down. Cook 1 cycle. Remove from Rice Cooker and garnish with sliced bananas and maple syrup, if desired.



Giant Fluffy Pancake

INGREDIENTS:

1 cup pancake mix
1 cup water, milk, or non-dairy milk
1 tbsp canola or coconut oil
maple syrup (optional)
mixed berries (optional)

DIRECTIONS:

Combine pancake mix, water or milk, and oil in a small bowl. Whisk together thoroughly to incorporate. Pour ½ of mixture into the Rice Cooker. Cook for 2 cycles. Once finished, invert pancake onto plate and serve with maple syrup and berries, if desired. For the second pancake, repeat the process with the other half of the mixture. Makes 2 pancakes.

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 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.

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 Mini Waffle 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#: DMW001H_20200309_V1

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