



Dash No-drip Waffle Maker DNMWM400 User Manual

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DNMWM400

[[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.
- Do not use appliance outdoors.
- 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 its intended use. For household use only.
Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surface.
Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, or 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 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow appliance to cool before cleaning.
- To protect against electric shock, do not immerse the cord, plug, or appliance in water or other liquids.
- Do not let the 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 or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

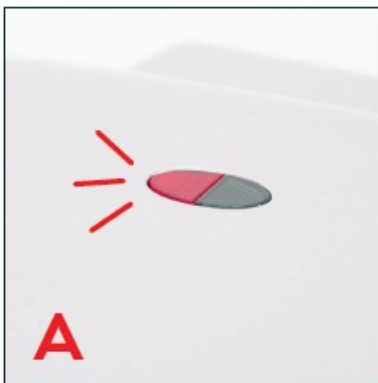
PARTS & FEATURES



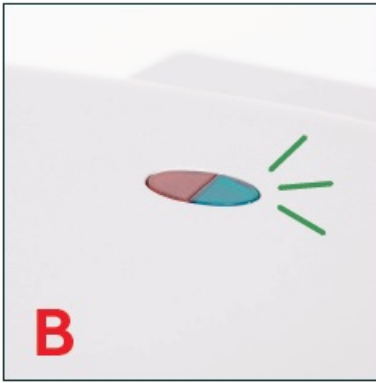


USING YOUR No-Drip WAFFLE MAKER

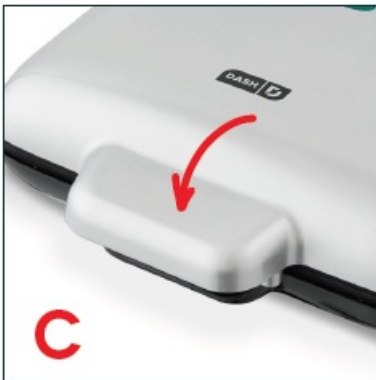
1. Plug the Power Cord into a power outlet. The Red Indicator Light will illuminate, signaling that the No-Drip Waffle Maker is heating up (photo A).



2. Once the Cooking Surface reaches its optimal temperature, the Green Indicator Light will illuminate (photo B). Now, you're ready to get cooking!



3. Carefully lift the Cover by the Cover Handle (photo C).



4. Spray both Cooking Surfaces with a small amount of cooking spray, or grease lightly with butter (photo D).



Note: Aerosol cooking sprays often contain additives that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, use a spray bottle and a neutral oil (vegetable, canola, etc.) to lubricate cooking surfaces.

5. Pour your batter onto the lower Cooking Surface and close the Cover. The No-Drip Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the Cooking Surface. Use no more than 1 ½ cups of batter per batch of 4 waffles in order to avoid overflow coming from the appliance. The lower Cooking Surface is divided into four quarters for individual waffles. You may divide your batter between the four quarters depending on how many waffles you wish to make (photo E).



Once your food is cooked to your preference, open the Cover and carefully remove the waffle(s) with a heat-resistant nylon or silicone cooking utensil. When you have finished cooking, unplug your No-Drip Waffle Maker and allow it to cool before moving or cleaning (photo F).



TROUBLESHOOTING

ISSUE	SOLUTION
How do I know when the No-Drip Waffle Maker is heated and ready to use?	When the No-Drip Waffle Maker reaches the optimal temperature, the Green Indicator Light will illuminate and this means that you're ready to get cooking.
There is no On/Off button. How do I turn the No-Drip Waffle Maker off and on?	To turn on the appliance, simply plug in the power cord. When you're done cooking, turn off the appliance by unplugging the No-Drip Waffle Maker.
When using my No-Drip Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your No-Drip 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.
After using my No-Drip Waffle Maker a few times, food is starting to stick to the surface. What is happening?	There is probably an accumulation of burnt food residue on the Cooking Surfaces. 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 the Cooking 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 more cooking oil and let sit for a few hours, then scrub and wipe clean.
There is batter overflowing from the edges of my No-Drip Waffle Maker, what is happening?	Using more batter than is recommended may result in overflow. The No-Drip Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the Cooking Surface. Use no more than 1 ½ cups of batter per batch of 4 waffles in order to avoid overflow coming from the appliance.
The Indicator Light will not turn on and the Cooking Surface is failing to heat.	Ensure that the power cord is plugged into the power outlet. Check to make sure the power outlet is operating correctly. Determine if a power failure has occurred in your home, apartment or building.

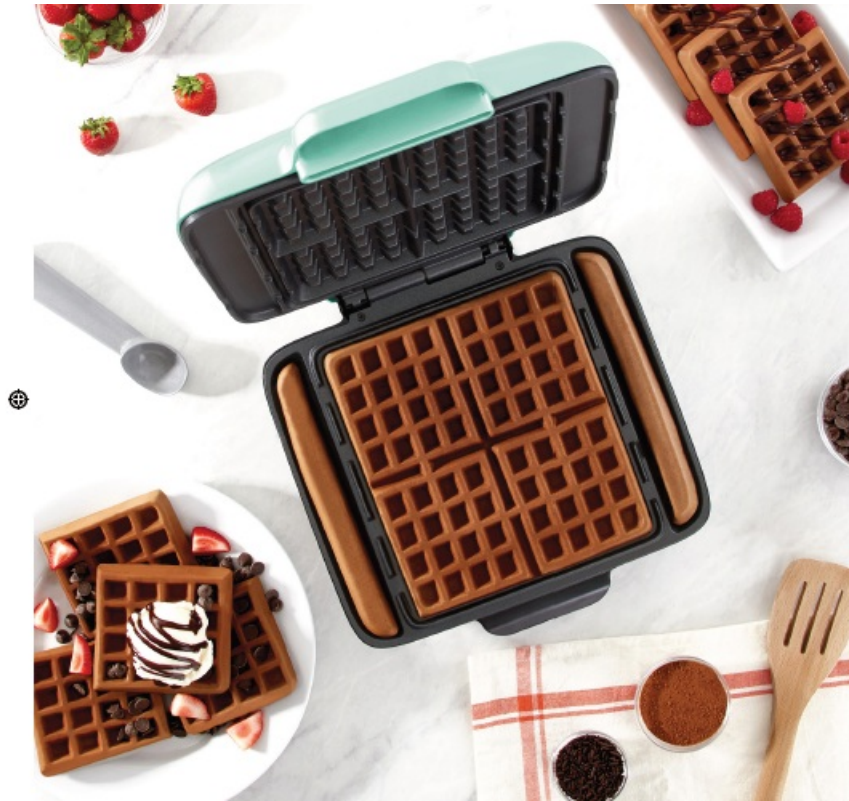
CLEANING & MAINTENANCE

- Unplug the No-Drip Waffle Maker and allow the appliance to cool completely.
 - Using a damp, soapy cloth, wipe down the Cooking Surfaces and Cover.
Thoroughly rinse the cloth and wipe again.
 - Thoroughly dry the No-Drip Waffle Maker before storing.
 - If there is food burned onto the Cooking Surfaces, pour on a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surfaces with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surfaces. Thoroughly rinse the cloth and wipe again. If any food remains, pour on some more cooking oil and let sit for a few hours, then scrub again and wipe clean.
 - Never use abrasive cleaning agents to clean your appliance as this may damage the No-Drip Waffle Maker and its non-stick Cooking Surface.
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RECIPE GUIDE

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@unprocessyourfood | veg & vegan-friendly meals



CHOCOLATE WAFFLES

Ingredients:

1½ cups all-purpose flour
3 tbsp sugar
½ cup + 1 tbsp cocoa powder
1 tsp baking powder
½ tsp salt
1 tsp baking soda
1 large egg, beaten
2 bananas, mashed
4 tbsp butter, melted
and cooled
2 tsp vanilla extract
2 cups buttermilk
¾ mini chocolate chips, optional

Directions:

1. Combine all ingredients and stir together.
2. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat.
3. Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
4. Cook the waffles until they are crispy. Top with your choice of fruits or whipped cream.



CLASSIC WAFFLES

Ingredients:

- 1 cup all purpose flour
- 1 tbsp sugar
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- 1 egg
- 1 cup milk
- 2 tbsp melted butter or vegetable oil

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 No-Drip Waffle Maker with butter or coat lightly with cooking spray. Pour $\frac{3}{4}$ -1 cup of the batter onto the Cooking Surface, close the Cover, and cook until golden brown. Repeat with

the remaining batter.

3. Serve with a drizzle of maple syrup and fresh berries.



EGG & CHEESE HASH BROWN Waffles

Ingredients:

1 20-oz package of
shredded hash browns
3 eggs
¼ cup milk
1 cup shredded sharp cheddar cheese
¼ cup fresh chopped chives, plus some for garnishing
salt & pepper
sour cream, for serving, if desired

Directions:

1. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat.
Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
 2. In a medium-sized mixing bowl, whisk together the eggs and milk. Stir in potatoes, cheese, and chives and season with ½ teaspoon salt and ¼ teaspoon pepper.
 3. Scoop a small amount of the potato mixture onto each quarter section of the lower Cooking Surface. Spread to about ½ inch from the edges and close the Cover.
 4. Cook for about 5 minutes, checking every few minutes to avoid burning. When each waffle is golden brown in color, carefully remove them from the appliance with a fork or tongs.
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SWEET POTATO Waffles

Ingredients:

1 medium sweet potato
1 cup rolled oats
1 tbsp baking powder
1 tsp cinnamon
3 packets Stevia (optional)
1 egg
¾ cup unsweetened vanilla
almond milk (or milk of choice)
1 tbsp extra virgin coconut oil (or oil of choice)
1 tbsp vanilla extract
Optional Toppings:

¼ cup blueberries
1 tbsp peanut butter or almond butter
1 tsp maple syrup or honey

Directions:

1. Cook sweet potatoes – either roasting for 45 minutes at 400°F or by piercing with a knife, wrapping in a wet paper towel, and microwaving for 6-8 minutes.
2. Process dry ingredients: oats, baking powder, cinnamon, and Stevia in a food processor or blender. Pour into a mixing bowl.
3. Process wet ingredients: sweet potato, egg, oil, milk, and vanilla in a food processor or blender. Pour the wet ingredients into the bowl with the dry and mix until just incorporated.
4. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat. Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
5. Pour a small amount of batter into each quarter section of the lower Cooking Surface (about ¼ cup each) and cook until crispy.



Apple Cider Waffles

Ingredients:

1 cup all-purpose flour
1 tsp baking powder
½ tsp baking soda pinch of salt
1 tsp sugar
1 tsp cinnamon

½ tsp nutmeg
1 egg
1 cup apple cider

Directions:

1. Plug in your No-Drip Waffle Maker wait for the appliance to preheat.
 2. Spray the Cooking Surfaces with nonstick cooking spray.
 3. Whisk all your dry ingredients together and add the egg and apple cider. Whisk until well-combined. Pour into your No-Drip Waffle Maker and prepare according to the instructions.
 4. Remove from the lower Cooking Surface when fully cooked and serve warm.
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Ingredients:

1 tbsp olive oil
1 poblano pepper, thinly sliced
1 jalapeño, seeded and diced
8 small flour tortillas
1 to 1½ cups pepper jack cheese, grated
2 tsp taco seasoning mix
sour cream, for garnish
salsa and cilantro, for garnish

Directions:

1. In a small skillet over medium heat, add a drizzle of oil, followed by the poblano and jalapeño peppers. Cook for a minute or two until they begin to soften. Season the peppers with a small pinch of salt.
 2. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat. Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
 3. Place a single tortilla on each quarter section of the lower Cooking Surface and add a small amount of grated cheese, followed by about ¼ of the pepper mix. Sprinkle on some taco seasoning mix and another good handful of cheese. Top with a second tortilla. Repeat the filling process for all four quesadillas and close the Cover.
 4. Cook the quesadillas until the cheese is melted and bubbling, and the tortillas are crispy. Remove the quesadillas and cut into quarters for easy serving. Garnish with extra salsa, cilantro, and sour cream as desired.
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Zucchini Parmesan Waffles

Ingredients:

2 cups shredded zucchini (roughly 2 medium zucchini)
1 large egg
¼ cup milk
½ cup grated Parmesan, divided
½ cup all-purpose flour
½ teaspoon Italian seasoning
oil or nonstick spray

Directions:

1. Place the shredded zucchini in a colander and sprinkle with about ¼ teaspoon salt. Let the salted zucchini sit for about 30 minutes, rinse with cold water, and press out as much of the moisture as possible. Alternatively, ring out zucchini inside a clean kitchen towel to remove excess water.
2. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat. Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
3. In a large bowl, whisk together the egg, milk, and ¼ cup of the grated Parmesan. In a small bowl, combine the flour with Italian seasoning. Combine the egg and milk mixture with the flour mixture. Once the batter is thoroughly incorporated, add in the grated zucchini and mix until well combined.
4. Place 1 rounded tablespoon of the batter in each quarter section of the Cooking Surface, leaving room for the waffles to spread slightly. Close the Cover and cook until lightly browned, about 3-5 minutes. Serve warm and sprinkle waffles with remaining Parmesan cheese.





Turkey & Swiss WAFFLE Panini

Ingredients:

8 slices bread (your choice)
16 slices turkey
16 slices swiss cheese
lettuce
mustard, your favorite kind

Directions:

1. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat. Place 2 slices of cheese, then 1 piece of lettuce, and finally 2 slices of turkey on 1 slice of bread. Spread the second slice of bread with mustard and piece together the sandwich. Repeat until you have 4 sandwiches.
 2. Spray each Cooking Surface of the No-Drip Waffle Maker generously with non-stick cooking spray, or brush with melted butter.
 3. Place each sandwich on a quarter section of the lower Cooking Surface. Slowly press down the Cover, pressing the panini as much as you can. Cook for about 2-5 minutes, or until the cheese is melted and the bread is crispy.
 4. Carefully remove from the Cooking Surface and serve right away. Enjoy!
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FALAFEL WAFFLES

Ingredients:

½ cup raw chickpeas, soaked overnight
1 clove of garlic
1 red onion
1 handful of fresh cilantro
1 cup spinach
2 tsp cumin powder
½ tsp sea salt
black pepper to taste
1 cup chickpea flour yogurt sauce (optional)

Directions:

1. Soak the chickpeas in water overnight.
2. Add the chickpeas to a food processor or blender and blend for a few seconds. Add the rest of the ingredients (except the flour) and mix to combine.
3. Add the flour and blend until mixed with the rest of the ingredients. Place the mixture in a bowl, cover, and let stand in the fridge for at least one hour.

4. Plug in your No-Drip Waffle Maker and wait for the appliance to preheat. Spray each Cooking Surface generously with non-stick cooking spray, or brush with melted butter.
 5. Make small falafel balls with your hands and place them onto each quarter section of the lower Cooking Surface. They should be about 2 ½ inches wide. Cook until the falafel waffles are crispy. Serve with some yogurt sauce on top.
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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 customer support teams in the US and Canada are at your service Monday – Friday during the times below. Contact 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 to 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 No-Drip 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 1200 W
Stock#: DNMWM400_20220823_V14

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