



# Dash Personal Donut Maker DPD001 User Manual

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## **PERSONAL DONUT MAKER**

**DPD001**

### **IMPORTANT SAFEGUARDS**

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- 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.
- Only use the appliance on a stable, dry surface.
- 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.
- 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.
- 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.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- 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.
- DO NOT use the Personal Donut Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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 Personal Donut Maker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Personal Donut Maker and its nonstick 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday – Friday or by email at support@bydash.com.
- 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.
- 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.

**IMPORTANT SAFEGUARDS:** PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

## **PARTS & FEATUGE**



## USING YOUR PERSONAL DONUT MAKER

1. Remove all packaging materials.
2. Check that the Donut Maker has no visible damage and that no parts are missing.
3. Thoroughly wash and dry the appliance before first use, or after prolonged storage.
4. Preheating is essential to make donuts cook faster. To preheat, plug the polarized power cord into a wall socket and wait for the Indicator Light to turn on.
5. Once the Indicator Light has turned off, the Donut Maker is fully heated.

**Chef Tip:** Before first use, remove all packaging materials and thoroughly clean your Donut Maker.



Never touch the Cooking Surface or Cover while the 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 Donut Maker is heating up.

**Chef Tip:** Lay a heat-resistant lining—such as a cooking tray— beneath the appliance to shield your countertop from any potential drips.



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 non-aerosol cooking oil (photo C).



4. Place or pour batter onto the Cooking Surface (photo D) until about 3/4 full and close the Cover.

**Chef Tip!**



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

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



6. When you have finished cooking, place your donut on a wire rack to cool and decorate. Unplug your Donut Maker and allow it to cool before moving or cleaning (photo F).

**Chef Tip:** to frost donuts, simply place a wire rack over wax paper.



## **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 Donut Maker.

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

Unplug Donut 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 the Donut 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 Donut Maker and its nonstick Cooking Surface.

## **TROUBLESHOOTING**



PROBLEM	POSSIBLE CAUSE	SOLUTION
The Donut Maker does not turn on.	The appliance is not plugged in.	Plug the Donut Maker in a grounded wall socket.
The batter is not done after the recommended time.	The batter is clumpy or too dense .	Allow an additional few minutes of cooking.
Batter is cooked unevenly in the Donut Maker.	Various batters need different amounts of exposure to heat. Batter is being cooked improperly .	Make sure nothing is stuck to the Donut Mold Plate that may be blocking the heat from reaching the batter. To properly cook the batter in the recipe guide, bake on one side for 1 ½ minutes. Then, using a toothpick, flip donuts and bake for another 4 minutes.
The Donut Maker won't close.	Something may be stuck between the Cover Lid Handle and the Donut Mold Plate.	Remove item that is stuck between handle and grill plate and clean any impacted surface.
The Donut Maker's non-stick coating does not work.	The nonstick coating may be blocked by dried grease or crust from a previous donut.	Wipe the Nonstick Donut Mold Plates with a soft, moist towel or another non-abrasive cleaning utensil.

## RECIPE GUIDE

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### THE CLASSIC AND ESSENTIAL DONUT

Makes 4 donuts

#### Ingredients:

1 cup all-purpose flour

½ cup sugar

1 tbsp baking powder ½ tsp Kosher salt

1 large egg, lightly beaten ½ cup whole milk

1 tsp vanilla

4 tbsp unsalted butter, melted Nonstick spray

#### Directions:

1. Plug the Donut Maker into a 120V AC electrical outlet and preheat for 10 minutes.

2. In a large bowl, thoroughly mix the flour, sugar, baking powder and salt. Whisk in the egg, milk, vanilla and butter. Let rest 10 minutes.
3. When the blue light illuminates, spray the top and bottom with nonstick spray. Fill the mold to the top with batter. Close the top firmly. Bake for 8 minutes.
4. Remove and repeat until all batter is gone!

**TIP:** This is an old school plain doughnut. It's a great texture and taste. You can also roll these in powdered sugar or cinnamon sugar, drizzle them with chocolate sauce or caramel, or top them with jam.



### **CINNAMON ROLL “MONKEY BREAD”**

Makes 4 donuts

#### **Ingredients:**

12.4-ounce tube premade cinnamon roll dough, divided into 8 pieces  
¼ cup sugar  
1 tbsp cinnamon

#### **Directions:**

1. Plug the Donut Maker into a 120V AC electrical outlet and preheat for 10 minutes.
2. In a small bowl, combine the cinnamon and sugar.
3. Take each piece of the dough and divide and roll into 4 balls each. That means you will have 32 balls in total. Roll them all in the cinnamon sugar.

4. When the blue light illuminates, spray the top and bottom with nonstick spray. Arrange 8 balls of dough in a circle inside the doughnut maker. Close the top firmly. Bake for 7 minutes.
  5. Remove and repeat until all batter is gone!
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### **BLUEBERRY PANCAKE DONUTS**

Makes 4 donuts

#### **Ingredients:**

1 ¼ cups cup pancake mix  
1 large egg, lightly beaten 1 tbsp cooking oil

¾ cup whole milk Nonstick spray

¾ cup fresh blueberries

#### **Directions:**

1. Plug the Donut Maker into a 120V AC electrical outlet and preheat for 10 minutes.
2. In a large bowl, thoroughly mix the pancake mix with the egg, oil and milk. Let rest 10 minutes.
3. When the blue light illuminates, spray the top and bottom with nonstick spray. Fill the bottom of the mold halfway with batter. Sprinkle with a few blueberries. Fill the mold the rest of the way with batter. Close the top firmly. Bake for 10 minutes.
4. Remove and repeat until all batter is gone!

**TIP:** Need a reliable and easy glaze for your doughnuts? In a small bowl, mix ½ cup powdered sugar and 1 tbsp whole milk together until smooth.

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### **SUPER CHOCOLATEY DEVIL'S FOOD DONUTS**

Makes 10 donuts

#### **Ingredients:**

1 box cake mix  
Nonstick spray  
Chocolate frosting

**Directions:**

1. Plug the Donut Maker into a 120V AC electrical outlet and preheat for 10 minutes.
2. Make the cake mix according to the box instructions.
3. When the blue light illuminates, spray the top and bottom with nonstick spray. Fill the mold to the top with batter. Close the top firmly.  
Bake for 8 minutes.
4. Remove and make another! Frost or glaze.

**TIP:** This is so much fun to make and the mix works every time. You can roll these in chocolate sauce or cool them and roll the donuts in cocoa powder.

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**THICK VANILLA GLAZE****Ingredients:**

$\frac{3}{4}$  cup confectioners sugar  
 $\frac{1}{2}$  tsp vanilla extract  
 $2\frac{1}{2}$  tbsp heavy cream

**THIN VANILLA GLAZE****Ingredients:**

$\frac{3}{4}$  cup confectioners sugar  
 $\frac{1}{2}$  tsp vanilla extract  
 $2\frac{1}{2}$  tbsp heavy cream

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**CHOCOLATE GLAZE****Ingredients:**

$\frac{3}{4}$  cup confectioners sugar  
3 tbsp Dutch process cocoa powder  $\frac{1}{2}$  tsp vanilla extract  
2  $\frac{1}{2}$  tbsp half and half

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### LEMON GLAZE

**Ingredients:**

$\frac{3}{4}$  cup confectioners sugar

1 tbsp lemon juice

1 tsp lemon zest

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### MAPLE GLAZE

**Ingredients:**

$\frac{3}{4}$  cup confectioners sugar

1 tbsp maple syrup

1 tbsp whole milk

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### CINNAMON SUGAR

**Ingredients:**

$\frac{1}{2}$  cup granulated sugar

2 tsp ground cinnamon

$\frac{1}{4}$  cup melted butter, for dipping

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### NUTELLA GLAZE

**Ingredients:**

½ cup confectioners sugar  
¼ cup Nutella  
1 ½ tbsp whole milk

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## **PEANUT BUTTER GLAZE**

### **Ingredients:**

½ cup confectioners sugar  
2 tbsp peanut powder  
2 tbsp whole milk




## **CUSTOMER SUPPORT**

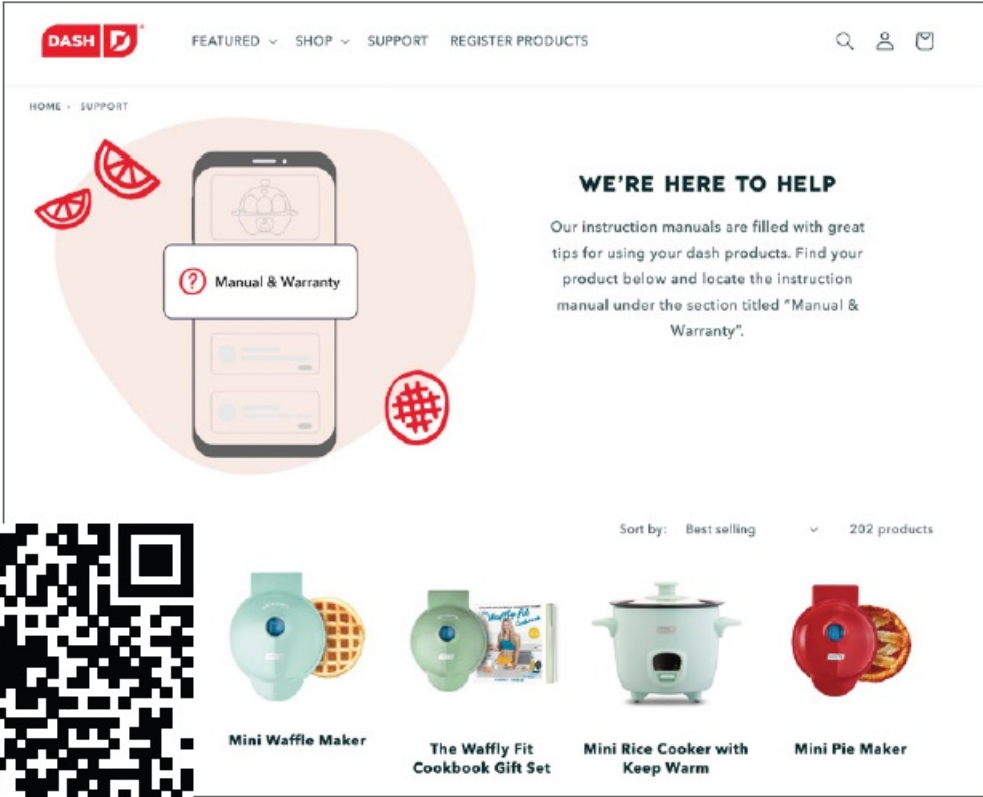
Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit [bydash.com/feelgood](https://bydash.com/feelgood).

We're here to help! Our customer support teams in the US and Canada are at your service Monday – Friday. Contact us at 1 (800) 898-6970 or [support@bydash.com](mailto:support@bydash.com).

*scan here* ↓



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## 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](mailto: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 Personal Donut 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#: DPD001\_20230412\_V1

This product has passed food safety testing in accordance with FDA guidelines.

1-800-898-6970 | @bydash | [bydash.com](https://bydash.com)

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## DOWNLOAD

Dash Personal Donut Maker DPD001 User Manual – [[Download PDF](#)]

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## References

- [User Manual](#)