



Dash Skull Mini Maker Waffle DMWS001SB User Manual

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DMWS001SB

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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:

- 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 7AM – 7PM PST Monday – Friday or by email at

support@bydash.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 Waffle Maker

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.

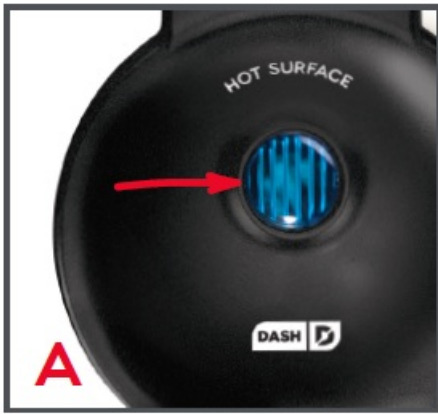


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



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 $\frac{1}{4}$ cup batter onto the Cooking Surface (photo D) and close the Cover.



TIP: To create skull-shaped waffles, use just 2 tbsp of waffle batter in the center of the skull pattern.

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.

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.

1. Unplug Mini Waffle Maker and allow it to cool completely.
2. Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
3. Thoroughly dry Mini Waffle Maker before storing.
4. 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.
5. Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Waffle Maker and its nonstick Cooking Surface.

Troubleshooting

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

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Classic Waffles

Yield: 8-10 waffles

Ingredients:

1 cup flour
1 tbsp sugar
2 tsp baking powder
¼ 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 Mini Waffle Maker with butter or coat with a light coat of cooking spray. Pour ¼ cup of the batter into the Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.





Pizza Chaffle

Yield: 8-10 waffles

Ingredients:

1 large egg
½ cup riced cauliflower
½ cup shredded mozzarella cheese
½ tsp dried oregano
⅛ tsp garlic powder
½ cup shredded Parmesan cheese
4 tbsp pizza sauce
4 tbsp shredded mozzarella (for pizza topping)

Directions:

1. In a mini food processor, pulse the egg, cauliflower, mozzarella, oregano, and garlic powder until the mixture is very finely chopped.
2. Spread 1 tbsp of the Parmesan cheese on the bottom of the Mini Waffle Maker. Add half the cauliflower mixture, spreading it evenly. Sprinkle 1 tbsp more of the Parmesan cheese on top of the cauliflower mixture.
3. Cook the chaffle until well-browned and crisp, 6 mins. Set chaffle aside to cool. Repeat 3 more times making 4 chaffles.
4. Top each chaffle with 2 tbsp of the pizza sauce. Sprinkle on 1 tbsp mozzarella. Place the chaffles under the broiler until the cheese melts, 1-2 mins. Watch carefully so they don't burn and serve immediately.



Paleo Waffles

Yield: 8-10 waffles

Ingredients:

2 large eggs
½ banana, mashed
¾ tsp maple syrup
½ tsp vanilla extract
½ tsp baking powder
¼ cup almond flour
1 ½ tbsp coconut flour Pinch of salt

Directions:

1. Mix together eggs, banana, vanilla extract and maple syrup in a small bowl.

2. Whisk together dry ingredients in a separate bowl. Add the wet ingredients to the dry and mix until just incorporated.
 3. Add 3.5 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides.
-



Dark Chocolate Waffles

Yield: 8-10 waffles

Ingredients:

$\frac{3}{4}$ cup all-purpose flour
3 tbsp white granulated sugar
 $\frac{1}{4}$ cup cocoa powder
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{2}$ tsp kosher or sea salt
1 large egg
2 tbsp melted unsalted butter
1 cup buttermilk
1 tsp vanilla extract
 $\frac{1}{4}$ cup semi sweet mini chocolate chips

Directions:

1. In a small pan over low heat, melt the butter. Shut off heat so butter is not hot when added to the mix.
 2. Mix together the dry ingredients and set aside.
 3. Beat egg with a whisk. Mix in buttermilk, butter and vanilla.
 4. Add dry ingredients into wet in three rounds. Fully incorporate all dry ingredients before adding the next round. Fold in the chocolate chips.
 5. Add 3.5 tbsp of batter to your Mini Waffle Maker and cook until golden brown on both sides.
-



Pumpkin Spice Waffles

Yield: 8-10 waffles

Ingredients:

2 cups all purpose flour
2 tsp baking powder
2 tbsp pumpkin pie spice
 $\frac{1}{4}$ cup sugar

2 tbsp light or dark brown sugar
 ¼ tsp kosher salt
 4 large eggs
 ½ cup whole milk
 1 ½ cup canned pumpkin
 ¾ cup unsalted butter
 1 tsp vanilla extract

Directions:

1. Preheat Mini Waffle Maker. Melt butter on a small pan over low heat. Shut off heat so butter is not hot when added to the mix.
2. Mix together the dry ingredients and set aside.
3. Add eggs into a bowl and beat with a whisk. Add milk, pumpkin, butter and vanilla, mix to incorporate.
4. Add dry ingredients into wet in three rounds, fully incorporate all dry ingredients before added the next round. Add 3 tablespoons of batter into preheated Mini Waffle Maker and cook until the waffle is cooked through (about 5-6 minutes).

MORE RECIPE IDEAS

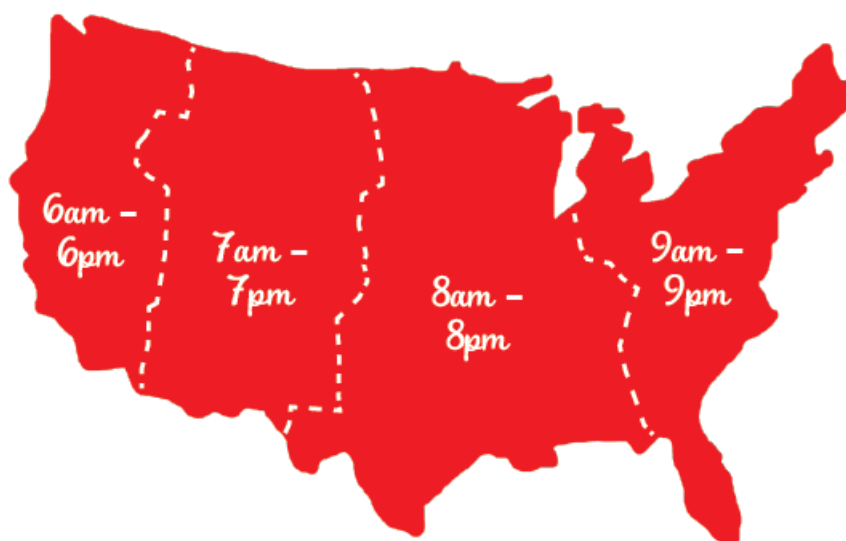
RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 18) 1 scoop protein powder	4-6 min
Cornbread Waffle	¼ cup cornbread batter	6-8 min
Mashed Potato Bite	3 tbsp mashed potatoes	5 min
Smore Biscuit	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tbsp cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tbsp chopped veggies 1 tbsp grated Swiss cheese	5 min



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 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#: DMWS001SB_20200330_V3

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