



# Dash STAR Mini Waffle Maker DMWR001NM User Manual

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**Dash STAR Mini Waffle Maker DMWR001NM User Manual**



**DMWR001NM**

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## IMPORTANT SAFEGUARDS

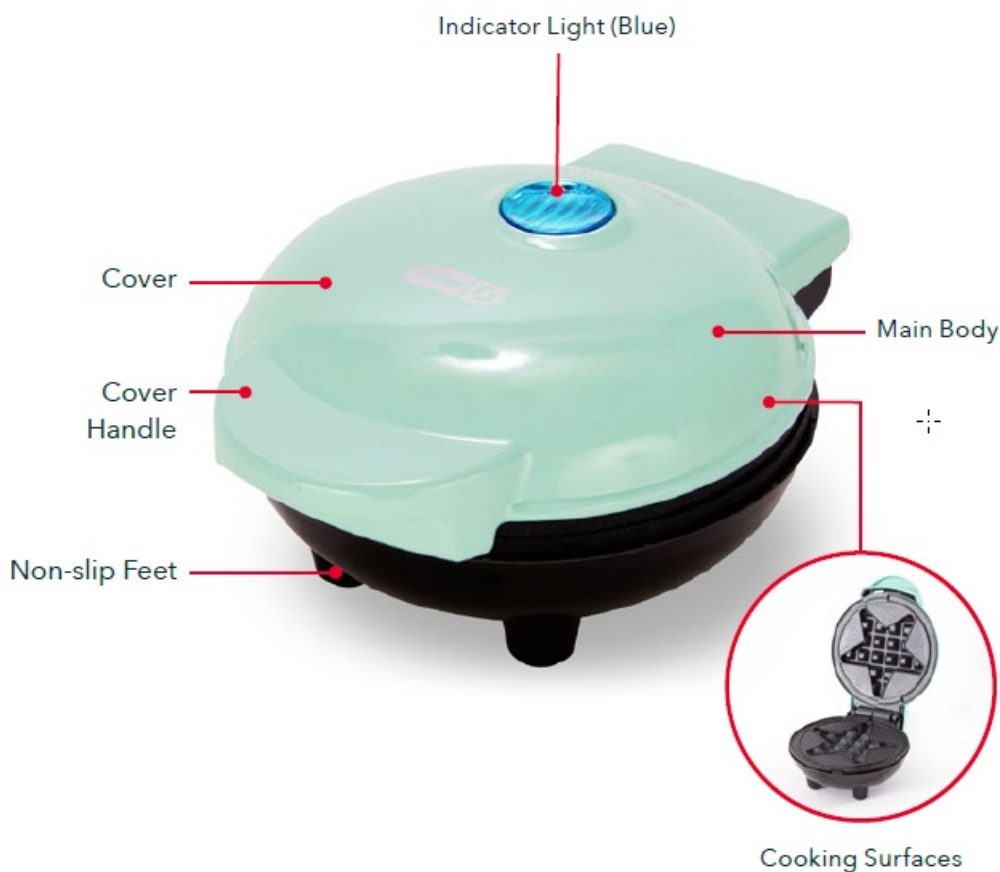
PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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 Waffle Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Waffle 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.
- DO NOT use the Mini Waffle Maker 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 9AM – 9PM EST Monday – Friday or by email at [support@bydash.com](mailto:support@bydash.com).

- Do not use metal utensils on the Cooking Surface as this will damage the nonstick 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 the Mini Waffle Maker 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.

## Parts & Features



## Using Your Mini Waffle Maker

Before first use, remove all packaging material and thoroughly clean your Star Mini Waffle Maker.



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 Waffle Maker 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 non-aerosol cooking oil (photo C).



4. Place or pour batter onto the Cooking Surface (photo D) and close the Cover. For best results, use 1 1/2 tbsp of batter per waffle.



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 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 Waffle Maker and allow it to cool before moving or cleaning (photo F).



## 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 Star Mini Waffle Maker.

In order to keep your Star 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 the Star 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 the Star 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 Star 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@bydash.com](mailto:support@bydash.com).

ISSUE	SOLUTION
The light on the Mini Waffle Maker 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 Waffle Maker 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 Waffle Maker off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Waffle Maker by unplugging it.
When using my Mini Waffle Maker, 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 Waffle Maker 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"> <li>1. Ensure that the power cord is plugged into the power outlet.</li> <li>2. Check to make sure the power outlet is operating correctly.</li> <li>3. Determine if a power failure has occurred in your home, apartment or building.</li> </ol>

## RECIPE GUIDE

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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 1 1/2 tbsp of the batter into the Star Mini Waffle Maker and cook until golden brown. Repeat with the remaining batter.
3. Serve with a drizzle of maple syrup and fresh berries.



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**Pizza Chaffle**

Yield: 8-10 waffles

**Ingredients:**

1 large egg  
1/2 cup riced cauliflower  
1/2 cup shredded mozzarella cheese  
1/2 tsp dried oregano  
1/8 tsp garlic powder  
1/2 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 Star Mini Waffle Maker. Add 1 1/2 tbsp of 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.
- 

**Carrot Cake Waffles**

Yield: 10-12 waffles

**Ingredients:**

- 1/2 cup all-purpose flour
- 1/2 cup light brown sugar
- 1/2 tsp baking powder
- 1/8 tsp baking soda
- 1/8 tsp cinnamon
- 1/8 tsp ground clove
- 1/8 tsp nutmeg
- 1 large egg
- 1/4 cup buttermilk
- 1/4 cup whole milk
- 1/2 tsp vanilla extract
- 1/2 cup shredded carrot
- 3 tbsp raisins
- 3 tbsp chopped walnuts

**Directions:**

1. Mix together flour, sugar, baking powder, baking soda, cinnamon, clove and nutmeg.
  2. Whisk together egg, buttermilk, milk and vanilla extract until smooth. Add in dry ingredients and mix until no clumps remain. Mix in carrot, raisins and walnuts.
  3. Add 1 1/2 tbsp of waffle mix to your Star Mini Waffle Maker and cook until golden brown on both sides.
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**Snickerdoodle Waffles**

**Ingredients:**

2 cups flour  
1/2 tsp kosher salt  
2 tsp baking powder  
1/3 cup sugar  
1 tsp cinnamon  
1/2 tsp cream of tartar  
2 eggs  
1 1/2 cups milk  
1/3 cup unsalted butter  
1 tsp vanilla extract

**For Cinnamon Sugar Garnish**

1/4 cup sugar  
1/2 tsp cinnamon

**Directions:**

1. In a small pan over low heat, combine milk and butter. Stir until milk is warm and butter is melted. Set aside.
  2. In a medium bowl, mix together flour, salt, baking powder, sugar, cinnamon, and cream of tartar.
  3. In a large bowl, whisk together eggs and vanilla. Slowly pour in the warmed milk and butter.
  4. In three stages, add the dry ingredients into the wet, stirring until just combined; batter will be slightly lumpy. For fluffier waffles, let batter rest for 5 minutes before cooking.
  5. Add 1/4 cup of waffle mix to your Mini Waffle Maker and cook until golden brown on both sides or until little to no steam is visible.
  6. Remove waffle and set on a wire rack; sprinkle with cinnamon sugar garnish.
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**Confetti Waffles**

Yield: 8-10 waffles

**Ingredients:**

1 cup all-purpose flour  
1 tbsp white sugar  
2 tsp baking powder  
1/4 tsp salt  
1 large egg  
1 cup milk  
2 tbsp melted unsalted butter  
1 tsp real vanilla extract  
1 1/2 tbsp rainbow sprinkles

**Directions:**

1. Mix together flour, sugar, baking powder and salt in a medium bowl.
2. Whisk together milk, egg, and melted butter and vanilla in a separate bowl. Add the wet ingredients to the dry and mix until combined.

Add the rainbow sprinkles and mix to combine.

3. Add 1 1/2 tbsp of waffle mix to your Star Mini Waffle Maker and cook until golden brown on both sides.



## MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg 18) 1 scoop protein powder	4-6 min
Cornbread Waffle	1/4 cup cornbread batter	6-8 min
Mashed Potato Bite	3 tbsp mashed potatoes	5 min
S'more 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](https://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](mailto: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](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.

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

### REPAIRS

**DANGER!** Risk of electric shock! The Dash Star 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#: DMWR001NM\_20220303\_V3

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