



Dash Waffle Bite Maker DDWB900 User Manual

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Dash Waffle Bite Maker DDWB900 User Manual



DDWB900

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The kitchen team at Delish, the fastest growing food media site on the internet, and the appliance experts at Dash have teamed up to create this one-of-a-kind kitchen line. With your beautiful new Delish by Dash, the possibilities are endless. Inside you'll find top-rated recipes from Delish, reimagined for your new waffle maker.

Important Safeguards

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

ATTENTION: It is extremely important to read ALL instructions and safety information before use.

- 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 Waffle Bite Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Waffle Bite 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 Waffle Bite 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.
- 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 Waffle Bite 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.
- Improper use of the Waffle Bite Maker 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 Waffle Bite Maker

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



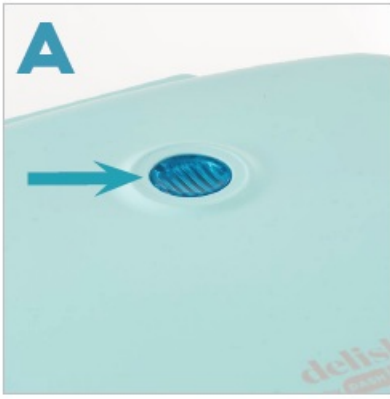
Never touch the Cooking Surface or Cover while appliance is in use.



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 Waffle Bite Maker is heating up. Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will turn off. Now, you're ready to get cooking!

2. Carefully lift the Cover by the Cover Handle (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. Pour about 1 Tbsp. batter onto each plate of the Cooking Surface (photo D) and close the Cover. Center waffle may cook more quickly (and darken more) than outside waffles. For best results, add batter to the center plate of the Cooking Surface last. Cooking should take about 3 minutes per batch.



5. Once waffle bites are cooked to your preference, carefully remove them 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, unplug your Waffle Bite Maker and allow it to cool before moving or cleaning.

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 Waffle Bite Maker.

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

- Unplug Waffle Bite 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 Waffle Bite 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 Waffle Bite 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.

PROBLEM	SOLUTION
The light on the Waffle Bite 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 Waffle Bite Maker is heated and ready to use?	When the Waffle Bite 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 Waffle Bite Maker off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Waffle Bite Maker by unplugging it.
When using my Waffle Bite Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your Waffle Bite 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 Waffle Bite 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"> 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

DELISH BY DASH WAFFLE BITE



Chicken & Waffle Sliders

Yield: 12 mini sliders

Ingredients:

1 c. all-purpose flour
2 tsp. kosher salt
1 c. buttermilk
1 egg, lightly beaten
1 c. panko bread crumbs
Vegetable oil, for frying
1 lb. skinless, boneless chicken breast, cut into
1" thick nuggets (12 chunks)
1 (12-oz.) can buttermilk biscuits
Cooking spray
2 tbsp. melted butter Maple syrup, for drizzling

Directions

1. In a medium bowl, combine flour and salt. In a separate bowl, whisk together egg and buttermilk. Pour panko into a third bowl. Working in batches, dredge chicken tenders in the flour mixture then dip in buttermilk mixture. Toss in panko for the final dredge.
2. Meanwhile, pour about 1½" vegetable oil into a large, deep skillet. Heat over medium heat until the oil reaches about 350°F, or until the oil is shimmering. (If a splash of water sizzles when you flick it into the pan, it's ready.) Working in batches, add 3-4 chicken tenders to the hot oil using tongs. Do not crowd the pan, or the oil will cool! Cook until golden brown on one side, about 2 to 3 minutes, then flip and cook until the second side is golden and the chicken is cooked through, 2 to 3 more minutes. Place the fried chicken tenders on a cooling rack lined with paper towels.
3. Preheat the Waffle Bite Maker and spray with cooking spray. Open the can of biscuits and divide dough into 24 pieces. Press each piece into a round circle and place into a waffle mold. Cook for 5 minutes.

4. Brush waffles with melted butter. Top half of the waffles with fried chicken and drizzle with maple syrup. Top with the remaining waffles. Insert toothpick into the center of each waffle slider.



Mac & Cheese Waffle Bites

Yield: 20 mac & cheese bites | Total time: 15 minutes

Ingredients:

1 (6-8 oz.) box macaroni and cheese
2 tbsp. butter
¼ c. milk
1½ c. shredded cheddar cheese (divided)
1 egg, beaten
1/3 bread crumbs
Nonstick cooking spray, for the mini waffle iron

Directions:

1. In a medium saucepan filled with boiling water, cook macaroni until al dente, 7 to 8 minutes. Drain.
2. Melt 2 tbsp. of butter in the same pot over low heat. Add milk and cheese packet and whisk well. Turn off the heat and return macaroni to pot. Add 1 c. cheddar and stir until the cheese has melted and the macaroni is evenly coated in the cheese sauce. Stir in egg and bread crumbs until evenly combined.
3. Meanwhile, preheat the waffle iron. When the waffle iron is hot, spray with cooking spray. Scoop 1 tbsp. of the macaroni and cheese into the center of each mini waffle mold and sprinkle with more cheese. Close the maker and cook until golden and crispy, 8 to 10 minutes. Use forks to carefully remove the waffles from the iron. Repeat until you've used up all the macaroni and cheese.
4. Serve warm.

Oreo Cheesecake Waffles

Yield: 24 Oreo cheesecake waffles | Total time: 4 minutes

Ingredients:

FOR THE WAFFLES

2 c. all-purpose flour
½ c. granulated sugar
2 tbsp. cocoa powder
1 tbsp. baking powder
1 tsp. salt
2 eggs
1½ c. milk
8 tbsp. butter, melted
20 Oreo cookies, crushed

Directions

1. Preheat Waffle Bite Maker. In large bowl, mix flour, sugar, baking powder, cocoa powder and salt until well mixed. Add in eggs, milk and melted butter and stir until combined. Fold in crushed Oreos.
2. Grease the Waffle Bite Maker. Pour about 1 tbsp. of batter into each waffle mold and cook 4 minutes. Repeat with remaining batter. Set waffles aside.
3. In medium bowl, beat softened cream cheese until smooth. Pour in heavy cream and add powdered sugar, and beat until soft peaks form.
4. Spread one waffle with cheesecake filling, then top with another waffle. (Repeat with other waffles.) Top each stack with chopped Oreos and whipped cream and serve immediately.

Waffle S'mores

Yield: 12 mini s'mores | Total time: 3-4 minutes

Ingredients:

FOR THE WAFFLES

1 c. all-purpose flour
¼ tsp. kosher salt
1 tbsp. granulated sugar
1 tsp. baking powder
½ tsp. baking soda
1 egg
1 c. buttermilk
¼ c. butter, melted

FOR THE S'MORES

24 mini waffles
24 squares Hershey's chocolate
12 marshmallows
3 tbsp. butter, melted
3 tbsp. cinnamon sugar

Directions:

1. To make waffles, combine flour, sugar, baking powder, baking soda, and ¼ tsp. salt in large bowl and whisk together. In separate bowl combine 1 lightly beaten egg, buttermilk, and ¼ c. melted butter. Pour wet ingredients into dry ingredients and whisk together to form batter. Pour about 1 tbsp. of batter into each mini waffle mold and cook for 3 to 4 minutes until golden brown and crisp.
2. Preheat oven to 400°F and line a medium baking sheet with parchment paper. Place waffles on baking sheet in a single layer and bake 5 minutes.
3. Place two pieces of chocolate and one marshmallow on 12 of the waffles, then top with remaining waffles to make sandwiches. Brush tops of waffles with butter and sprinkle with cinnamon sugar.
4. Bake 2 to 3 minutes more, or until chocolate and marshmallows are melty.



Low-Carb Cauliflower Waffles

Yield: 34 cauliflower waffles | Total time: 5 minutes

Ingredients:

FOR THE WAFFLES

3 c. grated cauliflower
3 c. shredded mozzarella
½ c. finely shredded Parmesan
3 large eggs
¼ c. cornstarch
1 tsp. paprika
Kosher salt
Freshly ground black pepper

FOR BREAKFAST STYLE

1 fried egg
1 tbsp. fresh chopped chives
Kosher salt
Freshly ground black pepper

FOR AVOCADO TOAST STYLE

½ avocado, mashed Squeeze of lemon
Drizzle of extra-virgin olive oil Flaky salt
Crushed red pepper flakes

FOR BLT STYLE

3 slices cooked bacon, chopped
6 grape tomatoes
12 pieces of lettuce
1 tbsp. mayonnaise Kosher salt
Freshly ground black pepper

Directions:

1. Preheat your Waffle Bite Maker.
 2. In a large bowl, mix together cauliflower, cheeses, eggs, cornstarch and paprika until combined. Season with salt and pepper.
 3. Scoop 1 tbsp. of batter into each mini waffle mold, and cook for 5 minutes.
 4. Serve alone or with the toppings of your choice.
-

Chocolate Chip Cookie Waffles

Yield: 18 chocolate chip cookie waffles | Total time: 4 minutes

Ingredients:

½ c. (1 stick) melted butter
½ c. packed brown sugar
3 large eggs
1 tsp. pure vanilla extract
1 c. all-purpose flour
1 tsp. baking powder
½ tsp. kosher salt
1 tbsp. milk
1 c. chocolate chips Vanilla ice cream, for serving Melted chocolate, for serving

Directions:

1. In a large bowl, whisk together melted butter and sugar. Add eggs and vanilla and whisk until incorporated. Add flour, baking powder, and salt and stir until just combined, then stir in milk. Stir in chocolate chips.
 2. Heat Waffle Bite Maker and grease with cooking spray. Add about 1 tbsp. of batter to each waffle mold and cook until golden, 4 minutes.
 3. Serve topped with ice cream and melted chocolate.
-

Keto Pizza Chaffle Bites

Yield: 12 pizzas | Total time: 2-3 minutes

Ingredients:

FOR PIZZA CHAFFLES:

Cooking spray
2 large eggs
2 tbsp. almond flour
½ tsp. kosher salt
½ tsp. baking soda
1½ c. shredded mozzarella, divided
1/3 c. pepperoni slices
Freshly grated Parmesan, for serving

Directions

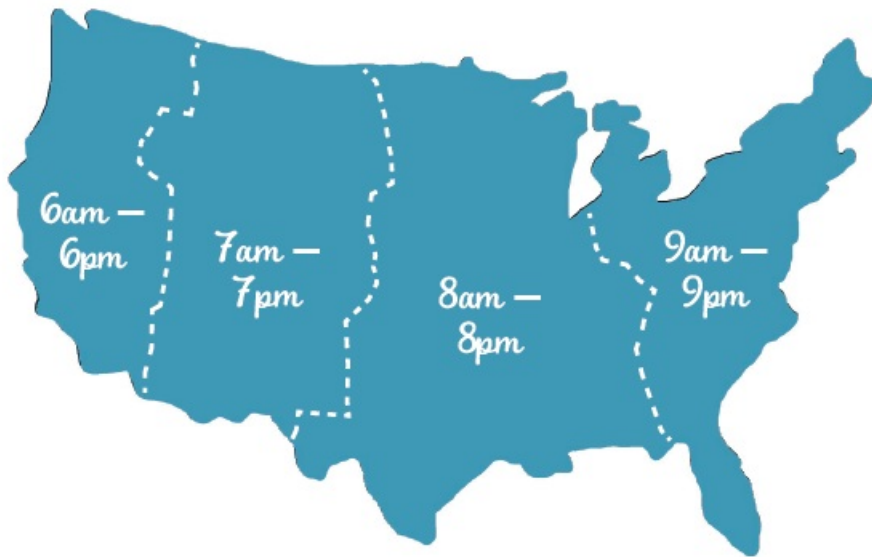
1. Preheat Waffle Bite Maker and grease with cooking spray. In a medium bowl, whisk eggs, almond flour, salt, and baking soda together. Add 1 c. mozzarella and stir to coat.
2. Pour 1 tbsp. of mixture into each waffle mold and cook until golden and crispy, 2 to 3 minutes. Repeat with remaining batter.
3. Immediately top with marinara, remaining ½ c. mozzarella, pepperoni, and a sprinkle of Parmesan.



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.

Oreo® is a registered trademark of the National Biscuit Company. Hershey's Cookies 'n' Creme is a trademark and brand of Hershey's Chocolate & Confectionery LLC.

REPAIRS

DANGER! Risk of electric shock! The Dash Delish Waffle Bite Maker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 1200W

Stock# DDWB900_20210920_V4

Made in China

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