



DASH DMG8100 EXPRESS GRIDDLE pancake Instruction Manual

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IMPORTANT SAFEGUARDS

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.
- Warning: this appliance becomes hot very quickly. Certain foods may cook much faster than others. Exercise care.
- 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 Express Griddle is NOT dishwasher safe.
- Never use abrasive cleaning agents, such as, metal utensils to clean your appliance as this may damage the Express Griddle 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 Express Griddle 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@storebound.com.
- 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 Express Griddle 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 Express Griddle can result in property damage or 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 exercised with care. 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 Express Griddle

- Remove all packaging material, and thoroughly clean the Express Griddle.
 - Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate, signaling that the Express Griddle is heating up.
 - Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. Now, you're ready to get cooking!
 - Carefully lift the Cover by the Cover Handle. Spray both Cooking Surfaces with a little cooking spray.
1. Place food onto the Cooking Surface and close the Cover of the Express Griddle.
 2. Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil.
- Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface.

3. When you have finished cooking, use caution when opening the Lid after use. ALWAYS use the Cover Handle to open. Unplug your Express Griddle and allow it to cool before moving or cleaning.



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@storebound.com.

ISSUE	SOLUTION
The light on the Express Griddle 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 Express Griddle is heated and ready to use?	When the Grill 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 Express Griddle off and on?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Express Griddle by unplugging it.
When using my Express Griddle, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using your Express Griddle, 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. Always lift from the side. Be sure to either let the appliance cool down completely or wear an oven mitt when opening.
I am cooking meat on the Express Griddle and there is juice on the Cooking Surface. What do I do?	Carefully dab the Cooking Surface around the meat with a paper towel or napkin. If there is a lot of juice, remove the food from the Cooking Surface with heat-resistant plastic or silicone tongs and set aside. Then, wrap a paper towel around the tongs and use this to wipe the Cooking Surface and soak up the juices. When done, return the food to the Express Griddle and continue cooking.
After using my Express Griddle 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.	Ensure that the power cord is plugged into the power outlet. Check to make sure the power outlet is operating correctly. Determine if power failure has occurred in your home, apartment or building.



SUNNY SIDE UP BURGER



Ingredients:

- 1 (6 oz) beef burger
- 1 slice cheddar cheese
- 1 sesame burger bun baby spinach
- 1 egg

Directions:

1. Lightly toast burger buns one piece at a time by placing them face down on the Cooking Surface. Cook until slightly golden and set aside. Place beef patty in heated Express Griddle and cook to desired doneness.
2. As you wait for your burger to cook, in a small skillet over low heat, make a sunny side up egg.
3. If you opt for a cheeseburger, open the Cover right before the patty finishes and place the cheese on the patty. Let cook for a minute with the Cover open until the cheese melts.
4. Remove the patty with heat resistant silicone tongs or spatula. Stack spinach and cheesy patty on the bottom

bun then top it off with the sunny side egg and lastly the top bun.



SPINACH ARTICHOKE & CHICKEN QUESADILLA



Ingredients:

2 whole wheat tortillas, medium sized
1 cup white cheddar cheese
½ cup baby spinach
½ cup artichoke hearts
½ garlic clove, minced
½ lb chicken, cooked and shredded
1 tbsp olive oil sour cream, to garnish

Directions:

1. Using the Cooking Surface, heat olive oil and sauté the shredded chicken, spinach, artichoke hearts, and garlic. Stir until all ingredients are tender.
2. Remove and set aside. Place the bottom tortilla in the Express Griddle. Spread your desired amount of cheese on the tortilla then add the spinach artichoke chicken spread on top of the cheese. Then place the other tortilla on top and close the griddle.
3. Watch the tortilla for the next 2-5 minutes. If the top of the quesadilla isn't compressed by the top of the griddle plate, flip midway through to crisp evenly. Once cheese is melted, remove the quesadilla with a spatula. Cut into pieces, garnish with sour cream and enjoy.



EGG WHITE BREAKFAST SANDWICH



Ingredients:

2 egg whites
1 tbsp skim milk
2 slices Canadian bacon
1 slice low-fat cheddar cheese
1 English muffin, cut in half

Directions:

1. Mix together the egg whites and skim milk. Pour the mixture slowly into a silicone mold in the Express Griddle and cook until done. Set aside.
2. Cook the Canadian bacon in the Express Griddle and set aside.
3. Place half an English muffin in the Express Griddle, layer with a slice of cheese, Canadian bacon and egg whites. Top it off with the other half of the English muffin and close the griddle.
4. Cook until the cheese is melted and make sure to watch it till your sandwich is perfectly crisp.



TUSCAN Frittata



Ingredients:

3 eggs
1 tsp olive oil
¼ cup yellow onion, diced
¼ clove garlic, minced
¼ cup roasted peppers, sliced
¼ cup cherry tomatoes, halved
2 tbsp Parmigiano Reggiano, grated
¼ cup fontina or semisoft cheese, shredded salt and pepper, to taste

Directions:

1. In a medium-sized bowl, beat the eggs until they are fluffy. Mix in the cheeses. Set aside.
2. Once Express Griddle is hot, sauté the onions in garlic and olive oil on the Lower Cooking Surface. Then, add roasted red peppers and tomatoes to the pan. Cook for 1-2 minutes. Pour the egg and cheese mixture over the

fillings and season with salt and pepper.

3. Cover and cook on low for about 6-8 minutes or until the top of the frittata is set. Check frequently to make sure the bottom is not burning. Cook for additional time, if necessary.



EASY CHICKEN FAJITAS

Ingredients:

1½ cups bell pepper strips
1 cup sliced onion
½ lb boneless chicken breasts, sliced thinly
1 tsp chili powder
½ tsp ground cumin
3 whole tomatoes, chopped
4 whole wheat tortillas (6 inch)
1 tsp olive oil

Directions:

1. Using the Cooking Surface, sauté the bell peppers and onion with the olive oil until tender. Remove the peppers and onion from the Cooking Surface using a heat-resistant nylon or silicone utensil.
2. Add chicken to the Express Griddle and sprinkle with the chili powder and cumin. Cook until the chicken is done.
3. Open the Griddle and return peppers and onion back to the Cooking Surface. Add the tomatoes and sauté until hot. Divide fajita mixture evenly among the tortillas.



YUMMY GRILLED SHRIMP

Ingredients:

½ lb medium shrimp
3-4 cloves garlic, thinly sliced
coarse salt
½ lemon
2 tbsp extra virgin olive oil

Directions

1. Heat olive oil on the Cooking Surface until very hot but not smoking. Add medium shrimp and 3-4 thinly sliced, peeled garlic cloves. Season with coarse salt.
2. Cook the shrimp in the Express Griddle until they turn pink and shells are golden and charred. Squeeze juice from ½ a lemon over the shrimp, then serve.



PERSONAL PIZZA



Ingredients:

whole wheat pizza dough
1 tbsp olive oil
1 cup fresh mozzarella cheese
½ cup cherry tomatoes, halved handful of basil leaves

Directions:

1. Slice and roll out the pizza dough to make a 6" circle.
2. Brush one side of the dough with olive oil and place in the Express Griddle, oil-side down. Cook the dough until

done.

3. Open the Cover and layer on the cheese following with the halved tomatoes and basil. Close the Cover and cook until the cheese is melted. Serve and enjoy



Chicken avocado BURRITOS



Ingredients:

- 2 cups cooked shredded chicken
- ½ cup low-fat mozzarella cheese
- 1 avocado, diced
- 2 tbsp cilantro, chopped
- 4 medium whole wheat tortillas
- 1 tbsp extra virgin olive oil

Directions:

1. Mix the shredded chicken, cheese, cilantro, and the diced avocado.
2. Lay a tortilla flat on a plate and add $\frac{1}{4}$ of the mixture. Roll the tortilla. Repeat the process for each tortilla.
3. Pour the olive oil into the Express Griddle. Place both tortilla roll ups in the Express Griddle and cook until the cheese is melted. Serve warm.



DUTCH BABY BERRY PANCAKE



Ingredients:


- $\frac{1}{2}$ cup all-purpose flour
- 3 eggs
- $\frac{1}{2}$ cup milk
- 3 tbsp melted butter, divided
- 1 tbsp sugar
- handful of blueberries

¼ tsp of salt

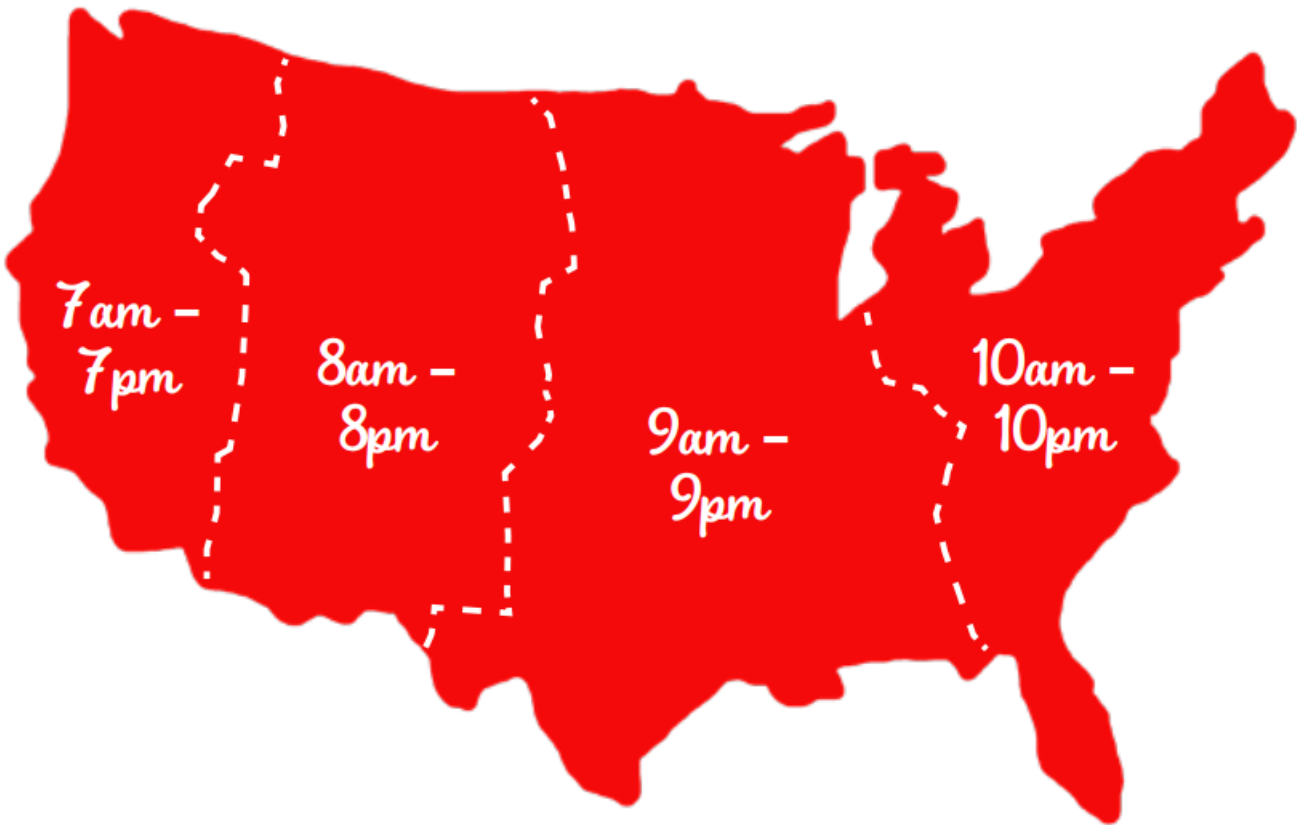
Directions:

- 1. In a medium-sized bowl whisk the eggs, milk, melted butter, salt, and sugar.
Add the flour and stir until there are no clumps. Be careful not to overmix.
- 2. Add 1 tbsp of melted butter to the Cooking Surface of the Express Griddle.
- 3. Pour the batter into the Express Griddle and evenly scatter the blueberries onto the layer of batter. Cook until the edges start to brown. Finish by adding desired toppings.

CUSTOMER SUPPORT WARRANTY

	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 .
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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 **5AM to 5PM**.
And also, **Alaska**, feel free to reach out from **6AM – 6PM**.

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@storebound.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 Express Griddle 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

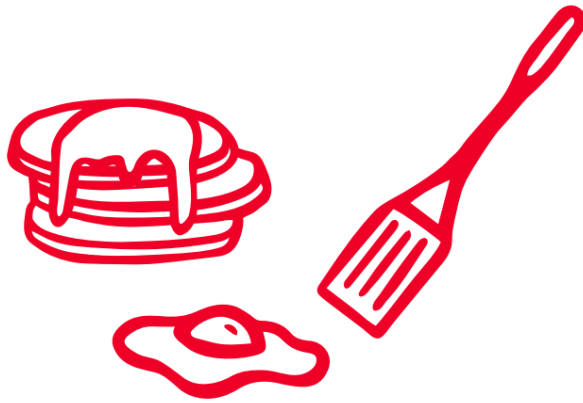
Voltage 120V ~ 60Hz

Power Rating 760W


Stock#: DMG8100_20200902_V7

1-800-898-6970 | @unprocessyourfood | bydash.com





Documents / Resources

	<p>DASH DMG8100 EXPRESS GRIDDLE pancake [pdf] Instruction Manual DMG8100 EXPRESS GRIDDLE pancake, EXPRESS GRIDDLE pancake, GRIDDLE pancake</p>
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References

- [Dash](#)
- [Feel Good Rewards – Dash](#)

Manuals+.