



DNMWM400 Drip Waffle Maker



DASH DNMWM400 Drip Waffle Maker Instruction Manual

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DASH DNMWM400 Drip Waffle Maker



Specifications:

- Model: DNMWM400
- Product Name: No-Drip Waffle Maker
- Features: Cover Indicator Light (Red and Green), Cover Handle, Overflow Channel Cooking Surface

Product Information:

The No-Drip Waffle Maker is designed to make delicious waffles with ease. It features a nonstick cooking surface, indicator lights for preheating and cooking readiness, and a convenient overflow channel to catch any excess batter.

Product Usage Instructions:

Before First Use:

1. Plug the Power Cord into a power outlet. The Red Indicator Light will illuminate, indicating that the waffle maker is heating up.
2. Once the Cooking Surface reaches its optimal temperature, the Green Indicator Light will illuminate, indicating it's ready to use.

Using the No-Drip Waffle Maker:

1. Carefully lift the cover by the handle and grease both cooking surfaces with a small amount of cooking oil.
2. *Note:* Avoid aerosol cooking sprays and use silicone basting brush or non-aerosol spray bottle for greasing.
3. Pour the batter onto the lower Cooking Surface, divided into four quarters for individual waffles.

4. Once cooked, remove the waffle with a heat-resistant nylon, wood, or silicone utensil. Do not use metal utensils.
5. Unplug the waffle maker after use and allow it to cool before cleaning or moving.

Troubleshooting:

If you encounter any issues, refer to the troubleshooting section in the manual or contact Customer Support for assistance.

FAQ

How do I know when the No-Drip Waffle Maker is heated and ready to use?

When the No-Drip Waffle Maker reaches the optimal temperature, the Green Indicator Light will illuminate, indicating it's time to start cooking.

IMPORTANT SAFEGUARDS

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.
- Do not use appliance outdoors.
- 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 its intended use. For household use only.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surface. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, or is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance excluding cleaning, please contact StoreBound directly at 1- [800-898-6970](tel:800-898-6970) Monday-Friday or by email at support@bydash.com
- 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 Maker is NOT dishwasher safe.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow appliance to cool before cleaning.

- To protect against electric shock, do not immerse the cord, plug, or appliance in water or other liquids.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- This appliance can be used by persons with\ reduced physical, sensory or mental capabilities or lack of experience of 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.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- The Red Indicator Light will illuminate when the appliance is preheating. The Green Indicator Light will turn on when the appliance is preheated and ready to use.
- 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. 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

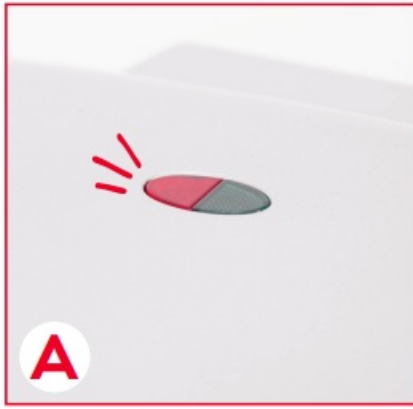
parts & Features

Before First use



using the no-drip waffle maker

1. Plug the Power Cord into a power outlet. The Red Indicator Light will illuminate, signaling that the No-Drip Waffle Maker is heating up (photo A).
2. Once the Cooking Surface reaches its optimal temperature, the Green Indicator Light will illuminate indicating that it's time to begin cooking (photo B).



3. Carefully lift the Cover by the Cover Handle (photo C).

4. Lightly grease both Cooking Surfaces with a small amount of cooking oil (photo D).



Note: Aerosol cooking sprays often contain soy lecithin, an additive that can cause nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.



1. Pour the batter onto the lower Cooking Surface. The No-Drip Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the Cooking Surface. Use no more than 1½ cups of batter per batch of four waffles in order to avoid overflow pouring out the appliance. The lower Cooking Surface is divided into four quarters for four individual waffles. The batter can be divided into four quarters to make the desired number of waffles (photo E).
2. Once waffle is cooked to preference, carefully remove it from the Cooking Surface with a heat-resistant nylon, wood, or silicone cooking utensil (photo F).
NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the nonstick surface.
3. When finished cooking, unplug the Waffle Maker and allow it to cool before moving or cleaning.



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](tel:800-898-6970) or support@bydash.com.

ISSUE	SOLUTION
How do I know when the No-Drip Waffle Maker is heated and ready to use?	When the No-Drip Waffle Maker reaches the optimal temperature, the Green Indicator Light will illuminate and this means that it's time to get cooking!
There is no On/Off button. How do I turn the No-Drip Waffle Maker off and on?	To turn on the appliance, simply plug in the power cord. When finished cooking, turn off the appliance by unplugging the No-Drip Waffle Maker.
When using the No-Drip Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the No-Drip Waffle Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover with your arm positioned over the Cooking Surfaces. They are hot and may cause injury. Lift from the side.
ISSUE	SOLUTION
After using the No-Drip 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. Then, use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for a few hours. Then scrub and with a soft bristled brush or soft sponge to wipe clean.
There is batter overflowing from the edges of the No-Drip Waffle Maker, what is happening?	Using more batter than is recommended may result in overflow. The No-Drip Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the Cooking Surface. Use no more than 1½ cups of batter per batch of 4 waffles in order to avoid overflow coming from the appliance.
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 a power failure has occurred in your home, apartment or building.

CLEANING & MAINTENANCE



- Before moving or attempting to clean, unplug the No-Drip Waffle Maker and allow the appliance to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surfaces and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry the No-Drip Waffle Maker before storing.
- If there is food burned onto the Cooking Surfaces, apply a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surfaces with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surfaces. Thoroughly rinse the cloth and wipe again. If any food remains, apply more cooking oil and let sit for a few hours, then scrub again and wipe clean.
- Never use abrasive cleaning agents to clean the appliance as this may damage the No-Drip Waffle Maker and its non-stick Cooking Surface.

RECIPE GUIDE



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Classic Waffles

Ingredients:

- 2 cups flour
- 2 tablespoon sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 egg
- 2 cups milk
- 4 tablespoons vegetable oil

Directions :

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. 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.
3. Pour about 1½ cups of batter onto the cooking surface, close the cover, and cook until golden brown and crispy, about 3-4 minutes. Repeat with remaining batter. .
4. Serve with maple syrup and fresh berries for a waffly delicious breakfast!



egg & cheese hash brown Waffles

Ingredients:

- 1 20-ounce package of frozen shredded hash browns, defrosted (and excess water removed)
- 3 eggs
- ¼ cup milk
- 1 cup sharp cheddar, shredded
- ¼ cup fresh chopped chives, plus some for garnishing
- ½ teaspoon salt
- ¼ teaspoon pepper
- Sour cream, for serving

Directions:

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. In a medium mixing bowl, whisk together eggs and milk. Stir in potatoes, cheese, and chives and season with salt and pepper.
3. Scoop about ¾ cup of potato-egg mixture onto each Waffle Square and spread the batter to about ½ inch from the edges. Close the Cover.
4. Cook for about 5 minutes or until golden brown, checking every few minutes to avoid burning. Carefully remove using tongs.
5. Season with salt and fresh ground black pepper and top with fresh herbs and sour cream, if desired.
6. Order up! Serve and enjoy this diner favorite right at home!



CHOCOLATE WAFFLES

Ingredients:

- 1½ cups all-purpose flour
- 3 tablespoons sugar
- ½ cup + 1 tablespoon cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 large egg, beaten
- 2 bananas, mashed
- 4 tablespoons butter, melted and cooled
- 2 teaspoons vanilla extract
- 2 cups buttermilk
- ¾ mini chocolate chips, optional
- ½ teaspoon salt

Directions:

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. In a medium bowl, combine flour, sugar, cocoa powder, baking powder, and baking soda.
3. In a separate bowl, whisk together egg, butter, and buttermilk. Mix wet ingredients with the dry, then gently fold in chocolate chips.
4. Pour about 1½ cups of batter onto the cooking surface, spreading evenly between each waffle section. Cook until crispy, about 3-4 minutes. Repeat with remaining batter.
5. Serve with vanilla bean ice cream and fresh strawberries and go loco for cocoa!



sweet potato Waffles

Ingredients:

- 1 medium sweet potato (about 1 cup), mashed
- 1 cup oat flour
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 3 tablespoons maple syrup
- ¾ cup unsweetened vanilla almond milk
- 1 tablespoon extra-virgin coconut oil

- 1 teaspoon vanilla extract
- 1 egg

Directions:

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. Cook sweet potatoes by roasting for 45 minutes at 400°F.
3. Combine oat flour, baking powder, and cinnamon in a small mixing bowl.
4. In a medium mixing bowl, mix sweet potato, egg, milk, maple syrup, and vanilla. Whisk until smooth. Combine dry ingredients with wet and stir to combine.
5. Plug in the No-Drip Waffle Maker and wait for the appliance to preheat. Grease each Waffle Square generously with non-stick cooking spray or brush with melted butter.
6. Pour about 1½ cups of batter onto the cooking surface, spreading evenly between each waffle section. Cook until crispy and lightly brown, about 3-4 minutes. Repeat with remaining batter.
7. Top with fresh berries or nut butter and enjoy a little better-for-you sweetness!



apple cider Waffles

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons sugar
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg 2 eggs
- 2 cups apple cider

Directions:

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. In a large bowl, whisk together all dry ingredients. Add egg and apple cider, whisk until well combined, and let the batter rest for 5 minutes before cooking.
3. Pour about 1½ cups of batter onto the cooking surface, spreading evenly between each waffle section. Cook until crispy and lightly brown, about 3-4 minutes. Repeat with remaining batter.
4. Serve warm and savor the flavors of fall all year round!



quesadilla Waffles

Ingredients:

- 1 tablespoon olive oil
- 1 poblano pepper, thinly sliced
- 1 jalapeño, seeded and diced
- 8 small flour tortillas
- 1 to 1½ cups pepper jack cheese, grated
- 2 teaspoons taco seasoning mix
- Sour cream, for garnish
- Salsa and cilantro, for garnish

Directions:

1. In a small skillet over medium heat, add a drizzle of oil and the poblano and jalapeno peppers. Cook for 1-2 minutes until they begin to soften. Season the peppers with a small pinch of salt.
2. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
3. Place a single tortilla on each quarter section of the bottom of the Waffle Maker. Top each with a small amount of grated cheese and ¼ of the pepper mix. Sprinkle each with taco seasoning and add another generous handful of cheese. Top each with a second tortilla. Close the Cover.
4. Cook until the cheese is melted and the tortillas are crispy, about 2-4 minutes. Remove and cut into quarters. Garnish with salsa, cilantro, and sour cream as desired.
5. Serve and enjoy these spicy snack bites!



zucchini parmesan Waffles

Ingredients:

- 2½ cups zucchini, shredded (about 1 large or 2 small zucchini squash)
- 1 large egg
- ¼ cup milk
- ½ cup grated Parmigiano-Reggiano
- 1 tablespoon chopped parsley
- 2 tablespoons flour
- 2 pinches of salt
- Pinch of pepper

Lemon Dipping Sauce:

- ¾ cup sour cream
- ½ teaspoon lemon zest
- 2 teaspoons lemon juice

Directions:

1. Place shredded zucchini in a colander and toss with a pinch of salt. Let sit for 30 minutes.
2. For Lemon Dipping Sauce, combine all ingredients in a small bowl until smooth. Season with salt and fresh ground black pepper to taste.
3. Rinse zucchini well with cold water and squeeze out excess water. Dry on paper towels.
4. Whisk together egg, milk, Parmigiano, and chopped parsley in a medium bowl.
5. In a small bowl, combine flour, salt, and pepper.
6. Add the seasoned flour mixture to the egg mixture. Fold in the zucchini.
7. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
8. Pour about 1½ cups of batter onto the cooking surface, spreading evenly between each waffle section. Cook until crispy and lightly brown, about 3-4 minutes. Repeat with the remaining batter.
9. Serve with Lemon Dipping Sauce and lemon wedges and enjoy this savory snack!



turkey & swiss Waffle panini

Ingredients:

- 8 slices bread of choice
- 16 slices deli turkey
- 8 slices Swiss cheese
- Iceberg lettuce leaves
- Mustard

Directions:

1. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
2. Assemble four sandwiches by layering two slices of cheese, one lettuce leaf, and four turkey slices on one slice of bread. Spread mustard on the other bread slice and put it on top.
3. Place each sandwich on a Waffle Square. Slowly lower the Cover and press the panini as much as possible. Cook for 2-5 minutes or until cheese is melted and the bread is crispy.
4. Use tongs to remove from the Waffle Maker.
5. Serve hot and enjoy these savory sammies, no trip to the deli is necessary!



falafel Waffles

Ingredients:

- ½ cup raw chickpeas, soaked overnight
- 1 clove of garlic
- 1 red onion
- 1 handful of fresh cilantro
- 1 cup spinach
- 2 teaspoons cumin powder
- ½ teaspoon sea salt
- Black pepper to taste
- 1 cup chickpea flour

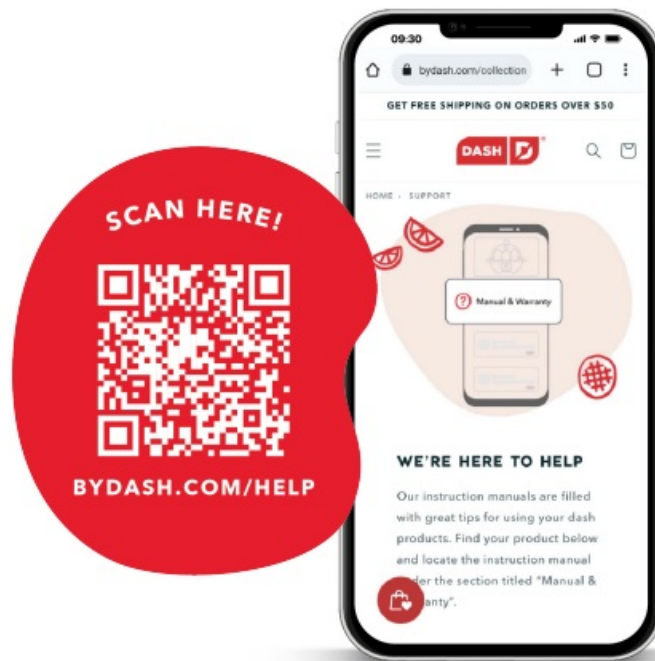
Directions:

1. Soak chickpeas in water in the fridge overnight.
2. When ready to cook, use a food processor to blend chickpeas for a few seconds. Add remaining ingredients except for the flour and mix to combine.
3. Add the flour to the mixture and blend until well combined. Transfer the mixture to a bowl, cover, and let chill in the refrigerator for an hour.
4. Plug in the No-Drip Waffle Maker to allow it to preheat. Grease each Waffle Square with a light coating of cooking oil.
5. Make small falafel balls with hands, about the size of a golf ball, and place one into each Waffle Square. Close Cover and cook until crispy, about 3-4 minutes.
6. Serve with tahini and enjoy a waffle lot of falafel!

customer support

We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to DOUBLE your warranty, part of our commitment to quality and customer satisfaction.

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](tel:800-898-6970) or support@bydash.com.



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 support@bydash.com 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. StoreBound will not ship 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. All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-[800-898-6970](tel:800-898-6970). There are no express warranties except as listed above. Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V. 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 Do-Drip 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 1200 W
- Stock#: DNMWM400_20220823_V19

Contact

- 1-[800-898-6970](tel:800-898-6970)
- @bydash
- bydash.com

Documents / Resources



[DASH DNMWM400 Drip Waffle Maker](#) [pdf] Instruction Manual
DNMWM400 Drip Waffle Maker, DNMWM400, Drip Waffle Maker, Waffle Maker, Maker

References

-  [Dash](#)
- [User Manual](#)

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