



*recipes
inside!*



#DRCM200

MINI RICE COOKER

Instruction Manual | Recipe Guide





MINI RICE COOKER

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the dash team!

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.
- Make sure the appliance is cleaned thoroughly before using.
- Make sure that the Rice Cooker and power cord are completely dry before each use.
- Unplug the appliance when not in use and prior to cleaning. Allow to cool before putting on or taking off parts
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday or by email at support@storebound.com.
- Only use the appliance on a stable, dry surface.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids. Do not pour liquid into the body of the device.
- Never leave appliance unattended when in use.
- Take special care when removing the Lid as escaping steam may cause personal injury.
- **WARNING: Hot steam!** Never place your hands or arms over the Steam Hole while the appliance is in use.
- Do not touch hot surfaces with bare hands. Use handles or knobs. Use pot holders when removing the lid or handling the Rice Cooker.
- To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
- Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Rice Cooker (see the Cleaning & Maintenance section in this manual).
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If damaged, return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Always be sure to unplug the appliance from outlet and allow to

- cool completely prior to assembly, disassembly, cleaning, and storage.
- Never use abrasive cleaning agents to clean the Pot as this may damage the non-stick surface.
- Do not use appliance outdoors or for commercial purposes.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are operating your Rice Cooker.
- 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Extension cords are not recommended for use with this appliance. If an extension cord must be used, make sure the electrical rating of the wire is compatible with the Rice Cooker.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not place appliance on or near a hot gas burner, hot electric burner or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use. Close supervision is necessary when any appliance is used by or near children. StoreBound shall not accept liability for damages caused by improper use of the appliance. Improper use of the Rice Cooker can result in property damage or even in personal injury.
- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.
- This appliance has a polarized

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plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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 (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; 2) The 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; and 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord. detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

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VEUILLEZ LIRE ET CONSERVER CEMODE D'EMPLOI.

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris :

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne pas l'utiliser à l'extérieur.
- Laisser refroidir avant d'ajouter ou de retirer des pièces.
- Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
- Pour tous travaux d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de 7 h à 19 h HNP, du lundi au vendredi, ou par courriel à l'adresse support@storebound.com.
- Évitez de placer l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- Utilisez uniquement des accessoires

recommandés par le fabricant de l'appareil pour éviter tout risque d'incendie, de choc électrique ou de blessures.

- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
- Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
- StoreBound ne peut être tenu responsable de tout dommage résultant d'un usage abusif de l'appareil.
- Une utilisation inappropriée de l'appareil peut endommager l'appareil ou même causer une blessure.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si elle n'entre toujours

CONSIGNES DE SÉCURITÉ IMPORTANTES

pas, contactez un électricien qualifié.

- N'essayez pas d'altérer la fiche de quelque façon que ce soit. Un cordon d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de trébuchement. Une rallonge peut être utilisée avec prudence. En cas d'utilisation d'une rallonge, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que la puissance électrique de l'appareil. La rallonge doit être placée de telle sorte qu'elle ne soit pas étalée sur le comptoir ou la table, où elle pourrait être tirée par un enfant ou causer un trébuchement.
- Assurez-vous que le multicuiseur et le cordon d'alimentation sont complètement secs avant chaque utilisation.
- Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale.
- Placez le couvercle de façon à ce que l'évent à vapeur soit loin de vous. Soulevez et retirez délicatement le couvercle afin d'éviter tout risque de brûlures causées par la vapeur s'en échappant.
- ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
- Orientez toujours l'évent à vapeur du couvercle éloigné de vous afin d'éviter les brûlures causées par la vapeur s'en échappant.
- Ne touchez pas les surfaces chaudes. Utilisez des gants de cuisine pour retirer le couvercle ou la cuve de cuisson. Soulevez et retirez délicatement le couvercle en l'éloignant de vous pour éviter les brûlures causées par la vapeur s'en échappant.
- La température des surfaces accessibles est élevée lorsque l'appareil fonctionne et le restera pendant un certain temps après l'utilisation.
- N'utilisez pas de produits chimiques, laine d'acier, tampons à récurer métalliques ou produits abrasifs pour nettoyer le boîtier ou la cuve de cuisson du multicuiseur, car ils peuvent endommager le boîtier ou le revêtement de la cuve de cuisson.
- Ne laissez pas la Pagaie de Mélange ou le Scoop pour Mesurer dans le Pot Amovible lorsque vous utilisez votre multicuiseur.
- Si nécessaire, un cordon d'alimentation détachable ou une corde de rallonge (aucun d'eux n'étant fourni par Breville) peuvent être utilisés avec cet appareil, mais le consommateur doit s'assurer de les utiliser avec précaution. Si vous utilisez un cordon d'alimentation détachable ou une corde de rallonge: (1) le cordon d'alimentation détachable ou corde de rallonge doit être muni d'une fiche reliée à la terre à 3 broches; (2) la puissance électrique du cordon d'alimentation détachable ou corde de rallonge doit être au moins équivalente à la puissance électrique de l'appareil; (3) le cordon ne doit pas pendre d'un comptoir ou d'une table où de jeunes enfants pourraient s'y suspendre ou trébucher.

VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI.



PARTS & FEATURE



Clean the Rice Cooker and all of its components prior to assembly and use.

BEFORE FIRST USE

- Remove all packaging material and stickers before using your Rice Cooker.
- Gently wipe down all parts. Do not submerge the Body or Power Cord in water or other liquids.
- Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as they may damage the non-stick surface.
- Assemble the Rice Cooker by placing the Removable Pot inside the Body and cover with Lid.

1. Remove the Pot from the Body.
2. Fill the Removable Pot with your ingredients.

Note: If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if you place $\frac{1}{2}$ Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the $\frac{1}{2}$ line with water. Depending on your preference, you may need to adjust the amount of water to achieve the desired consistency.

3. Place the Removable Pot into the Body and cover with the Lid.
4. Plug the Rice Cooker into an outlet. The Warm Indicator Light will turn on automatically. To begin cooking your food, press down the Cooking Switch. The Cook Light Indicator will turn on.
5. When the Cooking Switch turns off, check to see if your food is done. Once the Cooking Switch turns off, the Warm Indicator Light will automatically turn on and will stay on indefinitely to warm your food until you unplug the Rice Cooker. When your food is done, use the Mixing Paddle or other non-metal utensils to serve.

Note: Use caution. Appliance is hot.

GRAIN COOKING CHART

In the following chart, we have listed several types of grains along with their ideal water to grain ratio. Measurements are based on a standard measuring cup, not the included Measuring Scoop.

GRAIN	DRY GRAIN	WATER
White Rice	1 cup	1 ¼ cups
Long Grain Brown Rice	1 cup	1 ½ cups
Short Grain Brown Rice	¾ cup	1 ½ cups
Quinoa	¾ cup	1 ½ cups water or broth
Sushi Rice	½ cup	¾ cup
Barley	½ cup	1 ½ cups
Oats (steel cut)	¾ cup	2 cups
Oats (rolled)	¾ cup	1 ¼ cups

WARNING: Do not submerge Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep your Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

- Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.
- Remove the Pot and wash in warm, soapy water. Never use abrasive or harsh cleaning products as they may damage the non-stick surface. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.
- Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.
- Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.
- Dry all parts before storing in a cool, dry location.



MINI RICE COOKER RECIPE BOOK

Prepare perfectly delicious, healthy meals in a dash with the Mini Rice Cooker and keep them warm and fresh!



CHICKEN NOODLE SOUP

INGREDIENTS:

- | | |
|---|-------------------------------|
| 1 tsp olive oil | 1½ cups chicken broth |
| ¼ onion, finely chopped | 2 tsp parsley, finely chopped |
| ¼ carrot, sliced | ¼ cup spiral pasta |
| 1 tsp garlic, minced | salt and pepper, to taste |
| ½ boneless chicken breast,
diced in ½" cubes | |

DIRECTIONS:

Pour the olive oil into the Rice Cooker and add onion, carrot, garlic, and cook with the Lid on for a few minutes.

Remove Lid and add the pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. After 5 minutes, remove the Lid and stir.

You may need to switch the cooker on for an additional cooking cycle. Re-cover and cook until the pasta is tender.





CILANTRO LIME RICE

INGREDIENTS:

1 tsp olive oil	1 ¼ cup water
¼ cup chopped onion	⅛ tsp sea salt
1 clove garlic, finely chopped	1 tbsp freshly squeezed lime juice
¾ cup long grain jasmine rice	⅓ cup cilantro, chopped

DIRECTIONS:

Add olive oil and chopped onion to Rice Cooker then switch on. When onion begins to soften, add the garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.

Stir in lime juice and cilantro and serve immediately.



PINEAPPLE FRIED RICE

INGREDIENTS:

¼ cup pineapple, diced	¼ cup green onion, sliced
½ cup frozen peas, carrots	¾ cup short grain brown rice
¼ cup onion, diced	1 ½ cups chicken broth
2 tbsp olive oil, divided	1 egg, scrambled
2 tsp sesame oil, divided	
½ tsp ginger powder	

DIRECTIONS:

Cook brown rice in the Rice Cooker with the chicken broth. While the rice is cooking, saute the peas, carrots, and onion on the stovetop with 1 tbsp olive oil and 1 tsp sesame oil until onions are translucent.

Add pineapple, egg, and green onion. Set ingredients aside. When the rice is finished cooking, heat the remaining tbsp of olive oil and 1 tsp of sesame oil in a pan and add the rice.

Stir for about 1 minute before adding other ingredients. Cook for 2-3 minutes and serve immediately.



MACARONI & CHEESE WITH BROCCOLI

INGREDIENTS:

1 cup uncooked macaroni pasta	¼ cup part skim mozzarella cheese
¾ cup chicken stock	½ tbsp butter
¼ tsp salt	½ cup cooked broccoli florets (optional)
¼ cup milk	salt and pepper, to taste
½ cup cheddar cheese, shredded	

DIRECTIONS:

Put the pasta, chicken stock, milk, and salt in the Rice Cooker and stir. Cover with Lid and turn on the Rice Cooker.

Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add the cheese, butter, and stir well.

Close the Lid and cook until the cycle is complete. Add broccoli florets.





QUINOA TACO BOWL

INGREDIENTS:

¾ cup quinoa	¼ cup corn
½ cup canned black beans	½ tbsp taco seasoning (cayenne, cumin, coriander, paprika)
1½ cups chicken or vegetable broth	sour cream, optional
¼ cup pico de gallo or salsa	½ lime, juiced
½ sliced avocado	⅛ tsp sea salt
¼ cup shredded cheese	

DIRECTIONS:

Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning mix, lime, and sea salt.

Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.





THAI COCONUT RICE

INGREDIENTS:

- ¾ cup jasmine rice
- ½ cup coconut cream
- 1 cup water
- ¼ tsp sea salt
- ¼ tsp coconut oil

DIRECTIONS:

Coat the inside of the Rice Cooker with coconut oil and add the rice, water, and coconut milk to the Rice Cooker.

Cover and turn the Rice Cooker on.



RICE PUDDING

INGREDIENTS:

- ½ cup of white rice
- 1 ½ cups of skim milk
- ½ cup of skim milk
- ¼ cup coconut or cane sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp pure vanilla extract

DIRECTIONS:

Add the rice, 1 ½ cups of skim milk, sugar and vanilla to the Rice Cooker. Cook for one cycle (roughly 30 minutes or until the rice is fully cooked), stirring occasionally.

NOTE: Milk may bubble up around the Lid, please use caution. If milk bubbles up around the Lid, remove the Lid, while using an oven mitt, and stir. Once the milk settles, recover the Rice Cooker. Repeat if this happens again.

When the Rice Cooker finishes cooking the rice, stir in the cinnamon, nutmeg and remaining ½ cup of skim milk. Cover with Lid and let cool before serving.



TURKEY CHILI

INGREDIENTS:

8 oz ground turkey
2 tbsp olive oil
½ (15 oz) can black beans
½ (15 oz) can kidney beans
1 tbsp chili powder
1 tbsp tomato paste
½ cup canned diced tomatoes

3 tbsp chili seasoning
salt and pepper, to taste
sour cream, (optional)
½ lime, juiced
⅛ tsp sea salt

DIRECTIONS:

Place raw ground turkey in Rice Cooker with the olive oil, turn on and let it run until fully cooked stirring occasionally. Once fully cooked through, drain excess fat.

Add beans, diced tomatoes, tomato paste, and stir. Add in all seasonings and let simmer for another full cycle in the Rice Cooker.





THAI RED CURRY CHICKEN

INGREDIENTS:

- | | |
|-----------------------------|--------------------------------------|
| 1½ cups coconut milk | ½ yellow onion, sliced |
| 2 tbsp Thai red curry paste | ½ cup bamboo shoots |
| 1 tsp ginger, minced | ¼ cup red bell pepper, chopped |
| 1 clove garlic, minced | soy sauce, to taste |
| ½ cup snow peas, rinsed | ½ chicken breast, cut into ½" pieces |

DIRECTIONS:

In a bowl, mix the curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce and stir to combine.

Season to taste with soy sauce and then add chicken. Cover the Rice Cooker and switch on. After 20 minutes, carefully remove the Lid and stir.

Re-cover and cook for 10 more minutes.





CHOCOLATE CAKE

INGREDIENTS:

½ cup cane sugar
6 tbsp unsalted butter
1 egg
1 tsp vanilla extract
½ tsp baking powder
1 cup all-purpose flour

¼ cup cocoa powder
½ cup milk or non-dairy milk

DIRECTIONS:

Place sugar in large bowl. Melt butter over low heat in sauté pan and pour into sugar. Whisk thoroughly, 1-2 minutes, until fully combined. Add egg and vanilla extract and whisk again.

Combine baking powder, flour and cocoa powder in a small bowl and whisk to combine. Mix into sugar mixture in 3 steps, alternating with milk. Whisk mixture until smooth and to break up any clumps. Place approximately 1 cup of mixture into Rice Cooker and cook 1 cycle.

Test doneness at the center of the cake - if needed, cook another cycle. Serve with whipped cream and strawberries, if desired.





HERBED POLENTA

INGREDIENTS:

½ cup dry polenta	¼ tsp black pepper
1 cup low-sodium chicken or vegetable stock	½ tsp dried rosemary
½ tsp kosher salt	½ tsp dried thyme
¼ tsp garlic powder	½ tsp dried parsley

DIRECTIONS:

Combine all ingredients in the Rice Cooker and stir. Cook 1 cycle.



GERMAN POTATO SALAD

INGREDIENTS:

½ cup yukon potatoes, chopped	¼ cup drained potato liquid (from above)
½ cup low-sodium chicken or vegetable stock	2 tsp maple syrup
<i>Bacon & Dressing</i>	½ cup yellow onion, diced
4 slices bacon or turkey bacon, chopped	¼ tsp ground black pepper
¼ cup apple cider vinegar	1 tbsp parsley, chopped
	1 wedge lemon (optional)

DIRECTIONS:

Combine potatoes and stock in Rice Cooker. Cook 25-30 minutes, until potatoes are fork-tender. Drain and reserve drained liquid.

Add bacon to medium sauté pan over low heat. Render 5-7 minutes, until well-browned. Drain bacon on paper towels. Add onion and let sauté on low-medium heat until translucent, 3-5 minutes.

Add apple cider vinegar, drained potato liquid, maple syrup, and black pepper. Cook another 5-10 minutes over low-medium heat until mixture has thickened and is bubbling. Add potatoes and cook 1-2 minutes to warm up potatoes. Remove from heat and toss with chopped bacon, parsley, and juice of 1 lemon wedge, if desired.



BANANA BREAD

INGREDIENTS:

2 medium bananas, very ripe, peeled	½ tsp kosher salt
1 large egg	1 tsp baking powder
¾ cup cane sugar	2 tsp rum (optional)
¼ cup ricotta cheese	1 ½ cups all-purpose flour
1 tbsp coconut oil	2 tbsp maple syrup
¼ cup walnuts or pecans, chopped (optional)	1 medium banana, sliced
1 tsp vanilla extract	

DIRECTIONS:

Place bananas in medium bowl and mash thoroughly with spatula. Add egg and continue to mash. Add sugar, ricotta, and oil and stir to combine. Add oil, walnuts, vanilla extract, salt, baking powder, rum, and flour to bowl and mix thoroughly.

Pour approximately 1 cup of mixture into Rice Cooker. Cook 1 cycle. Carefully invert onto clean plate. Transfer cake back into Rice Cooker, with the previous top side now facing down. Cook 1 cycle. Remove from Rice Cooker and garnish with sliced bananas and maple syrup, if desired.



GIANT FLUFFY PANCAKE

INGREDIENTS:

1 cup pancake mix
1 cup water, milk, or non-dairy milk
1 tbsp canola or coconut oil
maple syrup (optional)
mixed berries (optional)

DIRECTIONS:

Combine pancake mix, water or milk, and oil in a small bowl. Whisk together thoroughly to incorporate. Pour ½ of mixture into the Rice Cooker. Cook for 2 cycles. Once finished, invert pancake onto plate and serve with maple syrup and berries, if desired. For the second pancake, repeat the process with the other half of the mixture. Makes 2 pancakes.

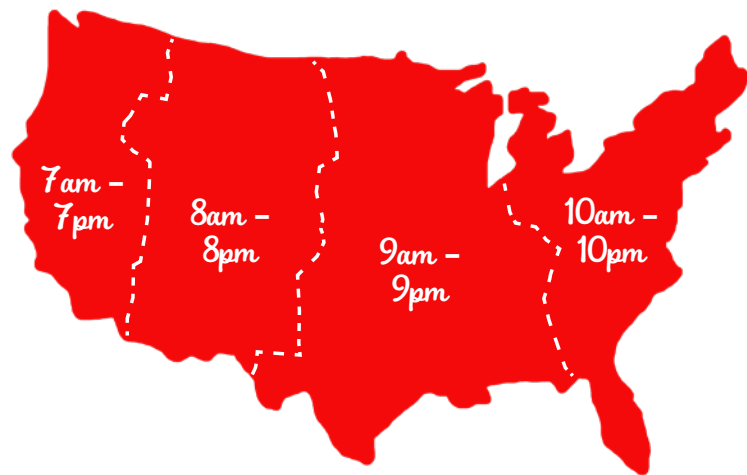
**FEEL GOOD
GUARANTEE™**

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 **5AM to 5PM**.

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

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 Mini Rice Cooker 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 200W

Stock#: DRCM200_20180322_V11



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