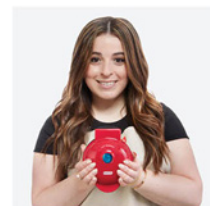




#DBBM400

EGG BITE MAKER

Instruction Manual | Recipe Guide





EGG BITE MAKER

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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 always be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 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.
- For maintenance excluding cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com.
- 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, remove plug from wall outlet. Do not use appliance for other than intended use.

IMPORTANT SAFEGUARDS

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- 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.
- 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 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.
- Turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 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

IMPORTANT SAFEGUARDS

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. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

- To avoid burns, use extreme caution when removing accessories.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.

- Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads.
- Do not attempt to dislodge food when the appliance is plugged into electrical outlet.

IMPORTANT SAFEGUARDS: PLEASE
READ AND SAVE THIS INSTRUCTION
AND CARE MANUAL.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi ou par courrier électronique à support@bydash.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être

GARANTIES IMPORTANTES

utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Pour déconnecter, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.

- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- L'appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance

est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.

- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Éteignez l'appareil, puis

GARANTIES IMPORTANTES

débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être

un cordon à 3 fils.

- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires.
- Lorsqu'il n'est pas utilisé, débranchez toujours l'appareil. Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.
- Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.
- Ne pas nettoyer avec des tampons à récurer en métal.
- N'essayez pas de déloger des aliments lorsque l'appareil est branché sur une prise électrique.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ATTENTIVEMENT CE
MANUEL AVANT D'UTILISER L'APPAREIL.

PARTS & FEATURES



Lid Handle

Heating Plate

Indicator Light



Silicone Cups

USING YOUR EGG BITE MAKER

BEFORE USING YOUR EGG BITE MAKER

- 1** Remove all packaging materials.
- 2** Check that the Egg Bite Maker has no visible damage and no parts are missing.
- 3** Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories.
- 4** Be sure to remove any dust from the Heating Plate and Silicone Cups.



USING YOUR EGG BITE MAKER



- 1 Set the Egg Bite Maker on a stable, flat, heat-resistant surface **(photo A)**.

NOTE: You do not need to pre-heat the Egg Bite Maker, but doing so can decrease the cooking time.

- 2 Fill one of the small Silicone Cups with water, and pour it onto the Heating Plate **(photo B)**. The water will heat, steaming the egg bites for a soft, creamy texture.

USING YOUR EGG BITE MAKER



- 3** Whisk eggs with preferred ingredients and seasonings in a small bowl (**photo C**). See Recipe Guide for specific recipes. The four Silicone Cups will cook about two large eggs.
- 4** Fill the four Silicone Cups $\frac{3}{4}$ of the way with egg mixture and ingredients (**photo D**). This will allow the egg bites to expand as they cook.

NOTE: Adding ingredients adds volume to the mixture, so two eggs may end up making more than four egg bites. You can restart the process from Step 2 to make as many egg bites as needed!



Chef Tip!

It may be helpful to grease the interior of the Silicone Cups with cooking oil to ensure that egg bites release cleanly.

USING YOUR EGG BITE MAKER



- 5 Place Silicone Cups into the water on the Heating Plate **(photo E)**
- 6 Plug the Egg Bite Maker in and close the lid **(photo F)**. The blue Indicator Light on the lid of the Egg Bite Maker will illuminate, indicating the Egg Bite Maker is on and heating. When the Egg Bite Maker reaches maximum temperature, the Indicator Light will turn off, but this does not mean the Egg Bite Maker has turned off.

USING YOUR EGG BITE MAKER



- 7** Allow egg bites to cook for approximately 7-10 minutes or until the water on the Cooking Surface has completely evaporated. You can open the Egg Bite Maker to check your progress **(photo G)**.
- 8** When eggs are done, unplug the Egg Bite Maker to turn it off. Remove the Silicone Cups and turn them upside down to release egg bites onto serving plate **(photo H)**. If bites stick, squeeze the Silicone Cups gently to release. Do not use force, as this may break or deform the egg bites.

Lemon
Cheesecake Bites
on page 34!





Be sure not to overfill the Silicone Cups as this may cause them to spill onto the Heating Plate once the eggs begin cooking. Eggs expand while cooking, so it's best to fill the Silicone Cups only $\frac{3}{4}$ full.



Plugging in the Egg Bite Maker to preheat for 2-3 minutes before adding water to the Heating Plate will significantly increase the speed at which the water heats.



Cooking spray, oil, and butter are not necessary to prevent sticking in the Silicone Cups. However, a thin coating can help ensure your egg bites release cleanly.



Don't limit yourself to eggs! Try using the Egg Bite Maker to prepare cheesecake bites, custard, or other sweet treats! (See Recipe Guide for ideas.)

CLEANING & MAINTENANCE

- Unplug the Egg Bite Maker and allow it to cool completely prior to cleaning or moving.
- Thoroughly clean the Egg Bite Maker after every use.
- Do not clean the Heating Plate with metal kitchen utensils or abrasive cleaning materials as these can damage the Heating Plate's coating.
- To clean the exterior of the Egg Bite Maker, wipe it down with water, dish soap, and a non-abrasive sponge or soft cloth.
- **NOTE:** DO NOT submerge the Egg Bite Maker in water.
- Clean the Silicone Cups with a soft cleaning brush to remove any food residue.
- Make sure that the Egg Bite Maker is unplugged and all parts are clean and dry before storing.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Egg Bite Maker does not turn on.	The appliance is not plugged in.	Ensure the Maker is plugged into a grounded wall socket.
Egg bite is not done after the recommended time.	The Silicone Cup is loaded with too many ingredients and toppings.	Allow an additional few minutes of cooking.
The Egg Bite Maker won't close.	Something may be stuck between the lid and Silicone Cups.	Remove item that is stuck between lid and Silicone Cups and clean any impacted surface.
The eggs are not cooking.	There is no water on the Heating Plate.	Pour water onto the Heating Plate.



RECIPE GUIDE



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VEGGIE EGG WHITE BITES

Prep Time: 5-10 minutes • **Cook Time:** 12-15 minutes • **Serves:** 8-10

Ingredients:

¼ cup spinach, rough chopped

¼ cup diced onion

¼ cup diced mushroom

¼ cup diced pepper

2 tablespoons cottage cheese

4 large egg whites

Splash of olive oil

Pinch of salt

Pinch of ground pepper



Chef Tip!

Spraying Silicone Cups with oil or cooking spray helps egg whites release more easily.

Directions:

1. Add a splash of olive oil to a sauté pan on the stovetop. Sauté spinach, onion, pepper, and mushroom over medium heat for 3-4 minutes.
2. Combine egg whites, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
3. Add one Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
4. Spray the inside of the Silicone Cups with a nonstick cooking spray to help egg bites release cleanly. Add veggies to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are $\frac{3}{4}$ full.
5. Plug in the Egg Bite Maker and cook the egg bites for 12-15 minutes.
6. To serve, release bites from Cups into serving dish



CHEESY EGG BITES

Prep Time: 5-7 minutes • **Cook Time:** 8-10 minutes • **Serves:** 8-10

Ingredients:

4 large eggs
¼ cup shredded Swiss or Gruyere
2 tablespoons cottage cheese
Pinch of salt
Pinch of ground pepper

Directions:

1. Combine eggs, shredded cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
3. If desired, grease the inside of the Silicone Cups with cooking oil for an easier release. Pour the egg mixture into Silicone Cups until they are about ¾ full.
4. Plug in the Egg Bite Maker and cook for 10-12 minutes.
5. To serve, release bites from Cups onto a serving dish.



EGG BITE BREAKFAST SANDWICH

Prep Time: 8-10 minutes • Cook Time: 12-15 minutes • Serves: 2

Ingredients:

4 Cheesy Egg Bites ([see page 23](#))
2 slices cheese of your choice
2 sausage patties
2 English Muffins

Hot sauce, ketchup, or other
condiments
Salt and pepper, to taste

Directions:

1. Cook the egg bites using add-ins of your choice using the Egg Bite Maker and the recipe on [page 23](#).
2. Heat a griddle on the stove over medium heat. Place a sausage patty on the griddle and cook until browned. Add a slice of cheese to finish.
3. Cut English Muffin in half and lightly toast. Assemble sandwich by placing the sausage with cheese on the bottom of the English Muffin, then top with two egg bites and the other half of the English Muffin. Add salt and pepper to taste.
4. Serve with hot sauce, ketchup, or your choice of condiments.





BACON, BROCCOLI, CHEDDAR EGG BITES

Prep Time: 8-10 minutes • Cook Time: 12-15 minutes • Serves: 8-10

Ingredients:

2 florets cooked broccoli

Pinch of salt

2 cooked bacon slices, crumbled

Pinch of ground pepper

4 large eggs

2 tablespoons cottage cheese

2 tablespoons shredded cheddar
cheese

Directions:

1. Combine eggs, cheddar cheese, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
3. If desired, grease the inside of the Silicone Cups with cooking oil for an easier release. Add broccoli and bacon to the bottom of the Silicone Cups then pour in the egg mixture so that the Silicone Cups are $\frac{3}{4}$ full.
4. Plug in the Egg Bite Maker and cook for 12-15 minutes.
5. To serve, release bites from Cups into serving dish.



TOMATO FETA EGG BITES

Prep Time: 5-10 minutes • **Cook Time:** 12-15 minutes • **Serves:** 8-10

Ingredients:

¼ cup diced tomatoes

¼ cup crumbled feta cheese

4 large eggs

2 tablespoons cottage cheese

Pinch of salt

Pinch of ground pepper

Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
3. If desired, grease the inside of the Silicone Cups with cooking oil for an easier release. Add diced tomato and feta to the bottom of the Silicone Cups, then pour in the egg mixture so that the Silicone Cups are $\frac{3}{4}$ full.
4. Plug in the Egg Bite Maker and cook for 12-15 minutes.
5. To serve, release bites from Cups into serving dish.





FIESTA EGG BITES

Prep Time: 8-10 minutes • **Cook Time:** 12-15 minutes • **Serves:** 8-10

Ingredients:

¼ cup tomato, diced

¼ cup onion, diced

¼ cup bell pepper, diced

1 tablespoon hot sauce

4 large eggs

2 tablespoons cottage cheese

Pinch of salt

Pinch of ground pepper

Hot sauce, to garnish (optional)

Directions:

1. Combine eggs, cottage cheese, salt, and pepper in a bowl or blender. Whisk or blend until fully combined.
2. Add one Silicone Cup full of water to the Heating Plate of the Egg Bite Maker.
3. If desired, grease the inside of the Silicone Cups with cooking oil for an easier release. Add diced tomato, onion, and bell pepper to the bottom of the Silicone Cups. Pour the egg mixture into Silicone Cups until they are about ¾ full.
4. Plug in the Egg Bite Maker and cook for 12-15 minutes.
5. To serve, release bites from Cups into serving dish.



EGG BITE BREAKFAST BURRITO

Prep Time: 15-20 minutes • Cook Time: 5-7 minutes • Serves: 2

Ingredients:

- 8 Fiesta Egg Bites
- 1 cup cooked black or pinto beans
- ½ cup shredded cheese
- ¼ cup salsa
- 2 (10") flour tortillas
- ½ avocado
- 1 tablespoon cilantro, shredded

Directions:

1. Cook eight Fiesta Egg Bites as per recipe instructions on page 25.
2. Lay flour tortillas on a flat surface. Add hot beans to the center of the tortilla in a line along with four egg bites per tortilla. Dice avocado and add along the line of egg bites. Top with shredded cheese.
3. Roll the tortilla by folding the top and bottom in then wrapping the sides in.
4. Grill to heat if desired. Garnish with salsa and shredded cilantro.





CARAMEL CUSTARD BITES

aka Flan!

Prep Time: 10-12 minutes • **Cook Time:** 12-14 minutes • **Serves:** 4

Ingredients:

¼ cup + 1 tablespoon sugar, divided
½ cup whole milk
2 large egg yolks, at room temperature
½ teaspoon vanilla extract
Fresh raspberries for garnish, optional

Directions:

1. Add one Silicone Cup of water to the Heating Plate of the Egg Bite Maker. Then, line up the four Silicone Cups on the counter.
2. In a small saucepan, moisten ¼ cup of sugar with 2 tablespoons of water, but do not stir. Over medium-high heat, boil until the sugar mixture turns amber and just begins to smell burnt. Immediately divide the hot caramel among the four cups. Be VERY careful as the sugar is extremely hot.
3. In a microwavable cup or small pot, heat milk until steaming. In a small bowl, whisk together egg yolks, 1 tablespoon of sugar, and vanilla. While whisking, pour in a small amount of hot milk. Continue whisking and slowly incorporate the remaining milk.

4. Place the Silicone Cups in the Egg Bite Maker. Spoon in the custard mixture so the Silicone Cups are nearly full.
5. Plug in the Egg Bite Maker and cook the custards for 12-14 minutes. Unplug the Maker then lift the lid to let custards sit for two minutes. When cool, lift the Silicone Cups by the handle and place them onto a plate. Cool the custards for 10 more minutes. Run a thin butter knife blade around the inside of each Silicone Cup to remove custards and release onto dessert plates.
6. To serve, top with caramel mixture and garnish with raspberries, if desired.

NOTE!



Do not leave the pot of boiling sugar unattended. Keep young children and pets away from the stove while making the caramel.





LEMON CHEESECAKE BITES

Prep Time: 10-12 minutes • Cook Time: 12-14 minutes • Serves: 2-4

Ingredients:

4 two-cracker sheets of Graham
crackers
3 tablespoons unsalted butter, melted
8 ounces cream cheese, at room
temperature
¼ cup sugar

3 tablespoons sour cream
1 large egg
1 teaspoon grated lemon zest
¼ teaspoon vanilla extract

Directions:

1. Add one small Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. For the crust, mix Graham crackers in a food processor until they are fine crumbs. Transfer the crumbs to a mixing bowl. Add butter, working it in until the mixture resembles moist sand and clings together when pressed between your fingers. Set aside. Wipe out the food processor bowl.

4. For filling, mix cream cheese and sugar in the food processor until blended. Then add sour cream, lemon zest, egg, and vanilla and blend again. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
5. For crust, press 1 tablespoon of buttery crumbs together until they cling together and take solid shape. Place onto the top of a filled Cup and repeat to fully cover cream cheese mixture in all Cups.
6. Cut foil into 4x4" pieces and coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck tightly around the sides.
7. Plug in the Egg Bite Maker and cook the cheesecake bites for 12 minutes.
8. Remove the foil and let the cheesecake bites sit for five minutes. Run a thin knife around inside cups to remove and release onto a serving dish, then cool for an additional 15 minutes before refrigerating for 30 minutes to make firm.



COOKIES N' CREAM CHEESECAKE BITES

Prep Time: 10-12 minutes • **Cook Time:** 12-14 minutes • **Serves:** 2-4

Ingredients:

- 5 Double Stuf Oreo® cookies (see note)
- 8 ounces cream cheese, at room temperature
- ¼ cup sugar
- 2 tablespoons sour cream
- 1 large egg
- ¼ teaspoon vanilla extract

Directions:

1. Add one small Silicone Cup full of water to the Heating Plate of the Deluxe Egg Bite Maker.
2. Lightly spray the inside of the Silicone Cups with a nonstick cooking spray so that the cheesecake bites release cleanly.
3. For the crust, mix Oreo® cookies in a food processor until they are fine crumbs. Transfer the crumbs to a mixing bowl. Add butter, working it in until the mixture resembles moist sand and clings together when pressed between your fingers. Set aside. Wipe out the food processor bowl.

4. For filling, mix cream cheese and sugar in the food processor until blended. Then add sour cream, egg, and vanilla and blend again. Fill each Silicone Cup with cheesecake mixture to just below the rim. Tap the filled cup on the counter to eliminate air bubbles.
5. For crust, press 1 tablespoon of Oreo® crumbs together until they cling together and take solid shape. Place onto the top of a filled Cup and repeat to fully cover cream cheese mixture in all Cups.
6. Cut foil into 4x4" pieces and coat lightly with nonstick cooking spray. Wrap cups in foil, pinching to tuck tightly around the sides.
7. Plug in the Egg Bite Maker and cook the cheesecake bites for 12 minutes.
8. Remove the foil and let the cheesecake bites sit for five minutes. Run a thin knife around inside cups to remove and release onto a serving dish, then cool for an additional 15 minutes before refrigerating for 30 minutes to make firm.

CHEF TIP!



If using regular Oreo® cookies, use 6 cookies and add 1 to 2 tablespoons melted unsalted butter—enough for the crumbs to cling together when pressed between your fingers.

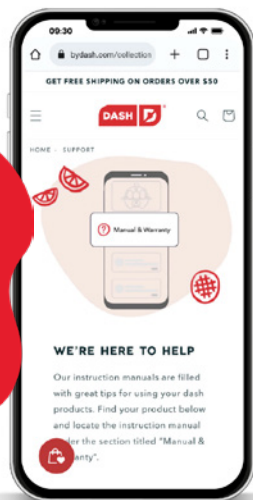


CUSTOMER SUPPORT



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** or support@bydash.com.



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. 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.

OREO® is a registered trademark of the National Biscuit Company

REPAIRS

DANGER! Risk of electric shock! The Dash Egg Bite 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

Model: DBBM400

Power Rating: 420W

Voltage: 120V ~ 60Hz

Stock#: DBBM400_20190624_v14



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