



*recipes
inside!*



DMWBM100

MINI WAFFLE BOWL MAKER

Instruction Manual | Recipe Guide





MINI **WAFFLE BOWL 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 be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than 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 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.
- Do not touch the Cover of the appliance while in use, as it is very hot. Ensure that the appliance is cool before handling or touching the Cover. Unlock the Cover by using the Latch at the front of the appliance.
- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- The Dash Mini Waffle Bowl Maker is NOT dishwasher safe. Ensure that you follow the directions in Cleaning & Maintenance to clean the appliance.
- Ensure that there is enough space surrounding the appliance while in use, as the appliance becomes very hot.
- 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.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments, including external timers, that are not recommended by the appliance

IMPORTANT SAFEGUARDS

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 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.
- 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 even in personal injury.
- To protect against electric shock do not immerse cord, plugs or the appliance in water or other liquid, extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- This appliance has a polarized 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.

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

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'INSTRUCTIONS ET ENTRETIEN.

Lors de l'utilisation d'appareils électriques, les précautions de sécurité de base doivent être suivies, notamment:

- Lisez toutes les instructions.
- Retirez tous les sachets et les emballages avant la première utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant l'utilisation.
- Assurez-vous que l'appareil est bien nettoyé avant l'utilisation.
- N'utilisez pas l'appareil pour un usage autre que celui prévu. Usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire quand un appareil est utilisé par ou à proximité des enfants.
- Ne pas utiliser cet appareil si le cordon est endommagé, si la prise est endommagée, après un dysfonctionnement de l'appareil, sa chute, ou si l'appareil est endommagé de quelque manière que ce soit. Retournez cet appareil auprès du centre de service agréé le plus proche pour un examen, une réparation, ou un ajustement.
- Ne touchez pas le couvercle de l'appareil en cours d'utilisation, car il devient très chaud. Assurez-vous que l'appareil est froid avant de manipuler ou de toucher le couvercle. Déverrouillez le couvercle en utilisant le loquet à l'avant de l'appareil.
- L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut provoquer des blessures.
- Toujours attacher la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, mettez l'appareil sur "off", puis retirez la fiche de la prise murale.
- Le Gaufrier Bol Mini Dash ne va PAS au lave-vaisselle. Assurez-vous de suivre les instructions de Nettoyage et d'Entretien pour nettoyer l'appareil.
- Assurez-vous qu'il y a assez d'espace autour de l'appareil lorsqu'il est en cours d'utilisation, car l'appareil devient très chaud.
- Pour tout entretien autre que le nettoyage, contactez directement StoreBound au +1-800-898-6970 de 7h à 19h (HNP) du lundi au vendredi ou par email support@storebound.com.

MESURES DE SÉCURITÉ IMPORTANTES

- Ne placez pas l'appareil sur ou près d'une source de chaleur telle que: brûleur au gaz ou électrique chaud, ou dans un four chauffé.
- Évitez d'utiliser des accessoires, inclus les minuteries externes, qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait provoquer un incendie, une électrocution ou des blessures.
- Ne pas laisser le cordon d'alimentation toucher à des surfaces chaudes, ou pendre d'un comptoir ou d'une table.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) avec des capacités physiques, sensorielles ou mentales réduites, ou sans expérience et connaissances à moins qu'une personne responsable de leur sécurité supervise l'utilisation.
- Assurez-vous toujours de débrancher l'appareil de la prise de courant avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'accepte aucune responsabilité pour des dommages causés par une utilisation impropre de l'appareil.
- Une utilisation impropre de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Une extrême prudence doit être observée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Le cordon d'alimentation est court afin de réduire les risques de blessures ou de dommages pouvant être causés par le fait de trébucher ou de s'emmêler dans le cordon. Une rallonge peut être utilisée si des précautions sont prises lors de son utilisation. Si une rallonge est utilisée, sa capacité électrique doit être équivalente ou supérieure à la puissance de l'appareil. La rallonge doit être arrangée de façon à ne pas pendre d'un comptoir ou d'une table, ou de toute autre surface où des enfants pourraient s'y suspendre ou trébucher inintentionnellement.
- Cet appareil est muni d'une fiche polarisée (une lame est plus large que l'autre). Afin de réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée que d'une seule façon. Si la fiche ne rentre pas complètement dans la prise, retournez-la. Si elle ne rentre toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

MESURES DE SÉCURITÉ IMPORTANTES:
VEUILLEZ LIRE ET CONSERVER CE
MANUEL D'INSTRUCTIONS ET ENTRETIEN.

PARTS & FEATURES





USING YOUR MINI WAFFLE BOWL MAKER



- 1 Place the Mini Waffle Bowl Maker on a stable surface (**photo A**). Plug in the appliance. The Heating Light will turn on to signal that the appliance is heating up (**photo B**). When the Heating Light turns off, this means that the temperatures of both Cooking Surfaces are sufficiently ready for cooking. The preheating is complete.

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.

- 2 While the appliance is preheating, prepare your waffle recipe. You can also prepare the recipe ahead of time, as the appliance preheats quickly.

USING YOUR MINI WAFFLE BOWL MAKER



- 3** Open the Cover of the Mini Waffle Bowl Maker by squeezing the Latch at the front of the appliance (photo C).

WARNING: Be sure NOT to grab the Mini Waffle Bowl Maker from the top or sides, as it will be hot. Open by using the Cover Handle only.

- 4** Pour 3 tbsp of batter into the Lower Cooking Surface of the appliance. The recommended amount of batter for each waffle bowl is about 3 tbsp to $\frac{1}{4}$ cup. Ensure that you do not add too much batter, as the waffle bowl will expand while cooking and may overflow if excess batter is used. Gently close the Cover (photo D).

ATTENTION: The Mini Waffle Bowl Maker will get very hot during use. DO NOT touch the Cover of the appliance during preheating and throughout the cooking process.

USING YOUR MINI WAFFLE BOWL MAKER



- 5 Allow the waffle bowl to cook for about 3-5 minutes. Open the Cover to test the doneness. When the surface of the waffle bowl is golden brown and the Cover lifts easily, the waffle bowl is complete (photo E). You may adjust your cooking time according to how crispy or tender you would like your waffle bowl. The longer the waffle bowl cooks, the crispier it will be.
- 6 Remove your waffle bowl by using silicone or nylon tongs or spatula (photo F). The waffle bowl will be hot!

USING YOUR MINI WAFFLE BOWL MAKER



- 7** Place the finished waffle bowl on a paper towel and allow it to cool before adding fillings and/or toppings (**photo E**). If you are using your appliance to prepare another waffle bowl, repeat the cooking instructions.

If you are finished using your Mini Waffle Bowl Maker, unplug the appliance and allow it to cool before cleaning and transporting.

CLEANING & MAINTENANCE

- Before cleaning your Mini Waffle Bowl Maker, if you have recently used the appliance, unplug it and allow it to cool completely.
- Once cool, use a paper towel or a damp cloth to gently wipe down the inside of the Mini Waffle Bowl Maker. The Upper and Lower Cooking Surfaces of the appliance are nonstick, simply wipe them clean and dry thoroughly.
- DO NOT use metal tools to clean the appliance. This will damage the nonstick coating.
- DO NOT submerge your appliance in water or other liquids. Wipe down the outside of the Mini Waffle Bowl Maker with a damp cloth and dry thoroughly.





The background is a solid red color with a repeating pattern of white line-art icons representing various food items. These icons include fruits like apples, bananas, grapes, and lemons; vegetables like carrots, onions, and broccoli; and kitchen items like a waffle bowl, a chef's hat, and a bowl of food. The icons are scattered across the entire background.

MINI WAFFLE BOWL MAKER RECIPE GUIDE

Waffle Bowl-appetit! Make delicious waffle bowls from our recipe section, from chocolate waffle bowls to hash brown waffle breakfast bowls!



CLASSIC WAFFLE BOWL

Ingredients:

1½ cups all-purpose flour

1½ cups granulated sugar

2 tsp baking powder

1 tsp kosher salt

4 large eggs

½ cups whole milk

6 tbsp unsalted butter, melted

1 tsp vanilla extract

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

In a large bowl combine the flour, sugar, baking powder and salt and whisk to combine. In a separate small bowl whisk the eggs and stir in the milk, melted butter and vanilla extract. Pour the wet ingredients into the dry and whisk until blended.

Ladle 3 tbsp of batter into the preheated Mini Waffle Bowl Maker and cook until the waffle bowl is golden brown and crisp.





PUMPKIN WAFFLE BOWL

Ingredients:

2 cups all purpose flour	4 large eggs
2 tsp baking powder	½ cup whole milk
3 tbsp pumpkin pie spice	1½ cup canned pumpkin
¼ cup sugar	¾ cup unsalted butter
2 tbsp light or dark brown sugar	1 tsp vanilla extract
¼ tsp kosher salt	

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

Melt butter on a small pan over low heat. Shut off heat so butter is not hot when added to the mix. Mix together the dry ingredients and set aside. Add eggs into a bowl and beat with a whisk. Add milk, pumpkin, butter and vanilla, mix to incorporate. Add dry ingredients into wet in three rounds, fully incorporate all dry ingredients before added the next round.

Add 3 tbsp of batter into preheated Mini Waffle Bowl Maker and cook until the waffle bowl is golden brown and crisp (about 3-4 minutes).



SNICKERDOODLE WAFFLE BOWL

Ingredients:

2 cups all purpose flour	2 eggs
2 tsp kosher salt	1½ cups milk
4 tsp baking powder	½ cup butter
½ cup sugar	2 tsp vanilla extract
4 tsp cinnamon	
3 tsp cream of tartar	

Directions:

Plug in your Mini Waffle Bowl to preheat.

In a small pot over low heat, add milk and butter to warm through and melt butter. In a large bowl, combine flour salt, baking powder, sugar, cinnamon, cream of tartar and whisk to combine. In a separate bowl, whisk eggs and slowly pour in the warmed milk and butter, add vanilla. Pour dry ingredients into the wet in three stages, incorporating all dry ingredients before adding the next.

Ladle 3 tbsp of batter into the preheated Mini Waffle Bowl Maker and cook for 2½ - 3½ minutes until golden brown and crisp.



CHOCOLATE WAFFLE BOWL

Ingredients:

¾ cup all-purpose flour	1 cup buttermilk
2 tbsp sugar	½ tsp baking powder
¼ cup unsweetened cocoa powder	¼ tsp baking soda
2 tbsp melted butter	1 large egg
	½ cup chocolate chips

Directions:

Plug in your Mini Waffle Bowl to preheat.

In a medium bowl, sift together the flour, sugar, cocoa powder, baking powder, and baking soda. Whisk the egg, butter, and buttermilk in a separate bowl. Mix the wet ingredients with the dry. Gently fold in the chocolate chips.

Pour 3 tbsp of batter into the Lower Cooking Surface of your Mini Waffle Bowl Maker and cook the chocolate waffle bowl until crispy. Serve the waffle bowl filled with vanilla ice cream, strawberries, and powdered sugar.



YOGURT VANILLA BEAN WAFFLE

Ingredients:

2½ cup all purpose flour	2 large eggs
½ cup sugar	¼ cup vegetable oil
1 tbsp baking powder	2 cup vanilla Greek yogurt
1 tsp kosher salt	1 cup seltzer
1 each vanilla bean	

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

In a large bowl, mix the flour, baking powder, and salt. Cut the vanilla bean down the middle lengthwise and scrape out the seed paste. In a separate bowl, add the vanilla bean paste, eggs, oil, yogurt and mix together. Add the dry ingredients into the wet a little at a time while mixing. Once all the ingredients are incorporated, mix in the seltzer.

Pour 3 tbsp of batter into the Lower Cooking Surface of your Mini Waffle Bowl Maker. Close the lid and set a timer for 2½ minutes.



EGG & CHEESE HASH BROWN WAFFLE BOWL

Ingredients:

2½ cups frozen shredded hash brown potatoes

3 eggs

¼ cup milk

1 cup shredded sharp cheddar cheese

¼ cup fresh chopped chives, plus some for garnishing

salt & pepper

sour cream, for serving, if desired

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

Lay out frozen hash browns on a cookie sheet lined with paper towels for at least 15 minutes. While potatoes are thawing gather the rest of the ingredients. In a medium sized mixing bowl, mix together eggs and milk. Stir in potatoes, cheese and chives, season with ½ tsp of kosher or sea salt and ¼ tsp ground black pepper. Spray the top and bottom cooking surface with cooking spray.

Scoop 3 tbsp of potato mixture and place into the Lower Cooking Surface of the Mini Waffle Bowl Maker. Close the cover and cook for about 5 minutes or until the waffle bowl is crisp. After removing the waffle bowl, add in your favorite breakfast fillings such as scrambled eggs, bacon, sausage or sour cream.



CHEDDAR CORNBREAD WAFFLE BOWL

Ingredients:

1½ cups all-purpose flour

1 cup yellow cornmeal

1½ tsp sugar

2 tsp baking powder

1 tsp baking soda

1 tsp salt

2 cups buttermilk

2 eggs

6 tbsp butter melted

2½ cups cheddar cheese
shredded

Optional Toppings/Fillings

shredded chicken/pork

vegetarian chili

sour cream

extra cheddar

cilantro

scallions

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

Whisk together the dry ingredients. In a small bowl, whisk together the egg and buttermilk. Add the wet ingredients into the dry, folding together until just combined. Add in the melted butter and cheese, fold together gently.

Pour 3 tbsp of batter into the Lower Cooking Surface of your Mini Waffle Bowl Maker. Cook until the bowl is golden and crisp, about 4-5 minutes. Add in desired fillings.



FALAFEL WAFFLE BOWL

Ingredients:

½ cup canned chickpeas,
well-rinsed

1 clove of garlic

½ cup red onion

1 handful of fresh parsley

1 cup baby spinach

1 tsp cumin powder

½ tsp sea salt

black pepper to taste

¼ cup extra virgin olive oil

1 cup chickpea flour

Fillings (optional)

cherry tomatoes, sliced

cucumbers, sliced

parsley

tzatziki sauce

tzatziki dressing

hot sauce

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

Add garlic clove to a food processor and blend until minced. Add in the onions and blend until minced. Add in all other ingredients, (except the chickpea flour) and blend until minced and combined. Pour blended ingredients into a separate bowl and add in the chickpea flour, mix to combine.

Add about 3 tbsp of the mixture to the Lower Cooking Surface of your Mini Waffle Bowl Maker. Cook for 4-5 minutes or until the bowl is golden brown and crisp. Carefully remove the finished bowl with tongs. Add in your favorite fillings.



ZUCCHINI PARMESAN WAFFLE BOWL

Ingredients:

2½ cups shredded zucchini
1 large egg
¼ cup whole milk
½ cup grated Parmesan cheese
2 tbsp flour

1 tbsp fresh parsley, chopped
salt and pepper

Directions:

Plug in your Mini Waffle Bowl Maker to preheat.

Place shredded zucchini in a colander and toss with about ½ tsp of salt. Let sit for 30 minutes. Rinse well with cold water and squeeze out excess water. Dry on paper towels. Preheat your Mini Waffle Bowl Maker. In a medium sized bowl, combine egg, milk, parmesan and chopped parsley. In a separate bowl, combine flour, about ½ tsp of salt and ¼ tsp of freshly ground black pepper. Combine the flour mixture into the egg mixture. Fold in the zucchini.

Add about 3 tbsp of the zucchini mixture into the Lower Cooking Surface of your Mini Waffle Bowl Maker. Cook until browned and crispy, about 4-5 minutes. Pull off carefully with tongs or rubber spatula.

NOTES

CUSTOMER SUPPORT

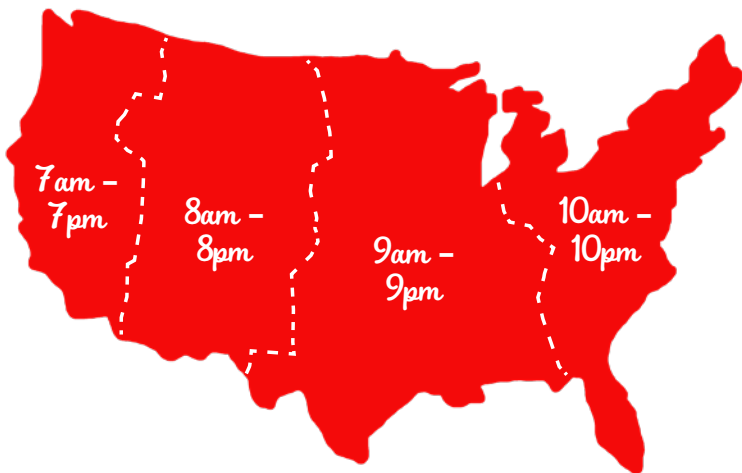
**FEEL GOOD
GUARANTEE™**

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 Waffle Bowl 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 375W
Stock#: DMWBM100_20200616_v1



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