



MINI MAKER GRIDDLE





MINI GRIDDLE

Safety Guidelines	4-5
Parts & Features	6
Using Your Griddle	7-9
Maintenance & Cleaning	10
Troubleshooting.....	11-12
Recipes.....	13-21
Customer Support	22
Warranty.....	23

IMPORTANT SAFEGUARDS

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 intended use. For household use only. Do not use outdoors.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover Handle.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or by email at support@storebound.com.
- 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 Mini Maker Griddle is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Griddle and its non-stick Cooking Surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- DO NOT use the Mini Maker Griddle near water or other liquids, with wet hands, or while standing on a wet surface.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.

IMPORTANT SAFEGUARDS

- Allow Mini Maker Griddle to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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 outlet prior to moving, cleaning, storage, **and when not in use.**
- When using extension cords, make sure the electrical rating of the wire is compatible with the appliance.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Mini Maker Griddle 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 is available and may be used if care is exercised in their 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.

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL



Before first use, remove all packaging material and thoroughly clean Griddle.



Never touch the Cooking Surface or Cover while appliance is in use



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Always lift and lower the Cover by the Cover Handle. Lift from the side.

USING YOUR GRIDDLE



1. Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate, signaling that the Mini Maker Griddle is heating up.



2. Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off. Now, you're ready to get cooking!



3. Carefully lift the Cover by the Cover Handle and spray both Cooking Surfaces with a little cooking spray.



4. Place food or pour batter onto the Cooking Surface and close the Cover.



5. Once food is cooked to your preference, carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use a metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface.



6. When you have finished cooking, unplug your Mini Maker Griddle and allow it to cool before moving or cleaning.

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Griddle.

In order to keep your Mini Maker Griddle in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Unplug Mini Maker Griddle and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry Mini Maker Griddle before storing.
- If there is food burned onto the Cooking Surface, pour on a little cooking oil and let sit for 5 to 10 minutes. Scrub the Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Mini Maker Griddle and its non-stick Cooking Surface.

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

- 1. The light on the Mini Maker Griddle keeps shutting off.**
 - This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.
- 2. How do I know when the Mini Maker Griddle is heated and ready to use?**
 - When the Griddle reaches the optimal temperature, the Indicator Light shuts off and that means you're ready to get cooking!
- 3. I am cooking meat on the Mini Maker Griddle and there is juice on the Cooking Surface. What do I do?**
 - Carefully dab the Cooking Surface around the meat with a paper towel or napkin. If there is a lot of juice, remove the food from the Surface with heat-resistant plastic or silicone tongs and set aside. Then, wrap a paper towel around the tongs and use this to wipe the Cooking Surface and soak up the juices. When done, return the food to the Mini Maker Griddle and continue cooking.
- 4. There is no On/Off Button. How do I turn the Mini Maker Griddle off and on?**
 - To turn on, simply plug in the power cord. When you're done cooking, turn off the Mini Maker Griddle by unplugging it.

TROUBLESHOOTING

5. **When using my Mini Maker Griddle, the Cover gets very hot. Is this normal?**
 - Yes, this is completely normal. When using your Griddle, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
6. **After using my Mini Maker Griddle a few times, food is starting to stick to the surface. What is happening?**
 - There is probably a build-up of burnt food residue on the Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully, pour on a little cooking oil and let sit for 5-10 minutes. Scrub Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
7. **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.

RECIPES

delicious & satisfying ideas for everyday meals



CLASSIC HOMEMADE PANCAKES

INGREDIENTS

- 1 cup flour
- 1 tbsp sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup milk
- 1 egg
- 2 tbsp melted butter or vegetable oil



DIRECTIONS

In a medium bowl, sift flour, sugar, baking powder, and salt. In a separate bowl, whisk together the egg, milk, and butter. Combine the wet ingredients with the dry and whisk until just incorporated. Pour ¼ cup of mixture onto the heated Mini Maker Griddle, close the Cover and cook about 5 minutes until golden brown. Repeat with remaining batter. Makes 8 pancakes.

CHOCOLATE BROWNIE PANCAKES

INGREDIENTS

- 1 banana
- 1 egg
- 2 tbsp melted butter
- 2 tbsp sugar
- 1 tsp vanilla extract
- ½ cup flour
- 1 tsp baking soda
- ¼ tsp salt
- milk, as needed
- 2 tbsp unsweetened cocoa



DIRECTIONS

Mash the banana. Mix in the melted butter and egg. Sift together the flour, baking soda, sugar, cocoa, and salt. Combine the wet and dry ingredients. If needed, add milk a little at a time to reach your desired consistency. Pour ¼ cup of batter into the Mini Maker Griddle and cook until center is set. Top pancakes with chocolate syrup and serve!

GRILLED CHEESE ENGLISH MUFFIN**INGREDIENTS**

- 1 English muffin
- 2 slices of cheddar or American cheese
- 2 tsp butter

**DIRECTIONS**

Put two slices of cheese inside each English muffin and butter the outside.

Place sandwich inside the Mini Maker Griddle and cook until cheese is melted and the bread is toasted.

SAUSAGE, EGG & CHEESE BREAKFAST SANDWICH**INGREDIENTS**

- 1 English muffin
- 1 sausage patty
- 1 egg
- 1 slice cheddar or American cheese
- 2 slices tomato

**DIRECTIONS**

Toast English muffin in Mini Maker Griddle. Then, cook sausage patty. Place patty and cheese on English muffin.

Break an egg onto the Cooking Surface and cook for one minute. Place egg on sandwich and top with tomato slices and the other half of the English muffin.

POCKET PIE



INGREDIENTS

DOUGH

- ½ cup (1 stick) cold butter, cut into small chunks
- 1 ¼ cup all-purpose flour
- ½ tsp salt
- ¼ cup (4 tbsp) cold water

FILLING

- 1 cup filling of choice (raspberry jam, apple butter, fruit spread, nutella, peanut butter & jelly)
- powdered sugar, to garnish

DIRECTIONS

Start by making the pastry. You can also use premade pie crust. Combine the flour, butter, and salt in a mixing bowl. Use a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.

Add the water one tablespoon at a time, mixing after each addition. Shape dough into a flat round disc and refrigerate it for at least an hour.

Roll your dough out on a floured surface so that it is ⅛ inch thick. Cut out as many 3 inch circles as possible. Place 1 - 2 tablespoons of preferred filling in the center of half of the pastry circles. The other half of the pastry circles will be used to top the pies. Using a small heart cookie cutter, cut out heart-shaped holes in these pastry circles (optional).

Cover each filled pastry circle with its top and crimp the edges with a fork. If you did not cut out hearts in the pastry tops, you need to cut a small slit in the top of each pie. Cook them in the Mini Maker Griddle until they are golden brown.

Serve with a scoop of vanilla ice cream.

POTATO PANCAKES/HASH BROWNS

INGREDIENTS

- 2 medium potatoes, peeled and shredded
- ½ yellow onion, finely diced
- 1 egg
- 2 tbsp flour
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp cracked black pepper

DIRECTIONS

Combine ingredients in a large bowl and mix until well-combined. Scoop out small amounts of the mixture and form into patties. Spray or grease the Mini Maker Griddle with oil. Cook patties one at a time in the Mini Maker Griddle. Serve with Greek yogurt and applesauce.



For product support, warranty and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Dash Go Mini Maker Griddle is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Service regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model DMS001
Voltage 120V ~ 60Hz
Power Rating 350 W

Stock#: DMG_20150505_V2

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 conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating 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 PROHIBITED 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.



For more information, please visit bydash.com.
Customer Support 1-800-898-6970