



DELUXE WAFFLE BOWL MAKER

Non-Stick | 750 Watts



DWBM100



We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we gives you the tools and the support to make delicious healthy meals.

That's what living unprocessed is all about!



Dash

DELUXE **WAFFLE BOWL MAKER**

Important Safeguards.....	4-7
Parts & Features.....	8
Using Your Deluxe Waffle Bowl Maker.....	10-11
Cleaning & Maintenance	12
Recipes.....	15-24
Customer Support	26
Warranty.....	27

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.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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 Deluxe 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 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 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.
- 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.

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

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

- Lisez toutes les instructions.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- Avertissement : Surfaces chaudes ! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil. Soulevez et baissez toujours le couvercle à l'aide de sa poignée.
- NE soulevez PAS le couvercle pour que votre bras se trouve au-dessus de la surface de cuisson brûlante, car cela pourrait entraîner des blessures. Soulevez par le côté.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le mini gaufrier n'est PAS lavable en machine.
- N'utilisez jamais des produits d'entretien abrasifs pour nettoyer l'appareil, car

cela pourrait endommager le mini gaufrier et sa surface de cuisson anti-adhérente.

- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- N'utilisez PAS le mini gaufrier à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7 à 19 heures, du lundi au vendredi, ou par courriel à support@storebound.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- Cet appareil n'est pas prévu pour être utilisé par des personnes (enfants compris) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience

- et de connaissances, à moins qu'elles ne soient supervisées et instruites sur l'utilisation de cet appareil par une personne responsable de leur sécurité.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Faites attention lorsque vous déplacez un appareil contenant des huiles chaudes ou d'autres liquides chauds.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Laissez le mini gaufrier refroidir complètement avant tout déplacement, nettoyage ou entreposage.
- Une attention particulière doit être apportée quand l'appareil est utilisé par ou à proximité d'enfants.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation du mini gaufrier peut entraîner des dommages matériels ou même des dommages corporels.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES



USING YOUR DELUXE WAFFLE BOWL MAKER



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



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



- 3 Open the Cover of the Deluxe Waffle Bowl Maker by squeezing the Latch at the front of the appliance, beneath the lip of the Cover on the appliance.

NOTE: The recommended amount of batter for each waffle bowl is ½ 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.



- 4 Pour ½ cup of batter into the Lower Cooking Surface of the appliance. Gently close the Cover.

ATTENTION: The Deluxe 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 DELUXE 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. 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. The waffle bowl will be hot!



- 7 Place the finished waffle bowl on a paper towel and allow it to cool. If you are using your appliance to prepare another waffle bowl, repeat the instructions above. If you will not be reusing your Deluxe Waffle Bowl Maker, unplug the appliance and allow it to cool before cleaning and transporting.

CLEANING & MAINTENANCE

- Before cleaning your Deluxe 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 Deluxe 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 Deluxe Waffle Bowl Maker with a damp cloth and dry thoroughly.





WAFFLE BOWL MAKER RECIPE BOOK

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



CLASSIC WAFFLE BOWLS

INGREDIENTS:

2 cups all-purpose flour	2 eggs
2 tbsp sugar	1 ½ cups milk
4 tsp baking powder	6 tbsp butter, melted
1 tsp salt	1 tsp vanilla extract

DIRECTIONS:

Plug in your Deluxe 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 ½ cup of batter into the preheated Deluxe Waffle Bowl Maker and cook until the waffle bowl is golden brown and crisp.



PUMPKIN WAFFLE BOWLS

INGREDIENTS:

2 cups all-purpose flour	4 eggs (separate the yolks and whites)
2 tbsp baking powder	½ cup milk
1 tbsp cinnamon	1 cup pumpkin
1 tbsp sugar	¾ cup margarine or butter (softened)
½ tsp nutmeg	1 tsp vanilla
¼ tsp salt	

DIRECTIONS:

Preheat your Deluxe Waffle Bowl Maker. Mix together the dry ingredients and set aside. Separate the egg yolks and whites. Beat egg yolks with a mixer, save the whites. Add milk, pumpkin, butter, and vanilla to the beaten egg yolks and mix well. Add dry ingredients to the wet and mix well. Beat egg whites to stiff peaks and fold into the mixture. Ladle ½ cup of batter into the preheated Deluxe Waffle Bowl Maker and cook until the waffle bowl is golden brown and crisp.



SNICKERDOODLE WAFFLE BOWLS

INGREDIENTS:

2 cups flour	1 ½ cup milk warm
1 tsp salt	⅓ cup butter, melted
4 tsp baking powder	1 tsp vanilla
2 tbsp sugar	1 tsp almond extract
2 eggs	

DIRECTIONS:

Plug in your Deluxe 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 ½ cup of batter into the preheated Deluxe Waffle Bowl Maker and cook until the waffle bowl is golden brown and crisp.



DARK CHOCOLATE WAFFLE BOWLS

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:

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 ½ cup of batter into the Lower Cooking Surface of your Deluxe 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 WAFFLES

INGREDIENTS:

2 ¼ cup all-purpose flour	2 eggs
¼ cup sugar	¼ cup vegetable oil
1 tbsp baking powder	1 cup vanilla greek yogurt
½ tsp salt	1 ½ cup seltzer water
1 vanilla bean	

DIRECTIONS:

Preheat the Deluxe Waffle Bowl Maker. In a large bowl, mix the flour, sugar, baking powder, and salt. Cut the vanilla bean down the middle lengthwise, and scrape out the seed paste. Add the vanilla bean paste, eggs, oil, and yogurt to the bowl. Whisk well, then whisk in the seltzer water to thin out the batter.

Pour ½ cup of batter into the Lower Cooking Surface of your Deluxe Waffle Bowl Maker. Cook until the waffle bowl is golden.



EGG & CHEESE HASH BROWN WAFFLE BOWLS

INGREDIENTS:

1 20-oz package of shredded hash browns, approximately 2 ½ cups	¼ cup fresh chopped chives, plus some for garnishing
3 eggs	salt & pepper
¼ cup milk	sour cream, for serving, if desired
1 cup shredded sharp cheddar cheese	

DIRECTIONS:

Preheat the Deluxe Waffle Bowl Maker. In a medium-sized mixing bowl, whisk together the eggs and milk. Stir in potatoes, cheese, and chives and season with ½ teaspoon salt and ¼ teaspoon pepper. Scoop a small amount of the potato mixture into the Lower Cooking Surface of the Deluxe 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 your favorite breakfast filling for a yummy start to the morning.



CHEDDAR CORNBREAD WAFFLE BOWLS

INGREDIENTS:

1 ½ cups all-purpose flour	2 cups cheddar cheese shredded
1 cup yellow cornmeal	Optional Toppings/Fillings:
2 tsp sugar	shredded chicken/pork
2 tsp baking powder	vegetarian chili
1 tsp baking soda	sour cream
1 tsp salt	extra cheddar
2 cups buttermilk	cilantro
2 eggs	
6 tbsp butter melted	

DIRECTIONS:

Preheat the Deluxe Waffle Bowl Maker. Whisk together the dry ingredients. In a smaller bowl, whisk together the buttermilk and eggs. Add the wet ingredients to the dry, folding together until just combined. Add in the melted butter and cheese, folding together gently. Pour ½ cup of batter into the Lower Cooking Surface of your Deluxe Waffle Bowl Maker. Cook until the waffle bowl is golden. Add desired fillings and toppings.



FALAFEL WAFFLE BOWLS

INGREDIENTS:

½ cup chickpeas	black pepper to taste
1 clove of garlic	1 cup chickpea flour
1 red onion	Fillings (optional)
1 handful of fresh cilantro	cherry tomatoes, chopped
1 cup spinach	cucumbers, sliced
2 tsp cumin powder	handful of parsley
½ tsp sea salt	tzatziki dressing

DIRECTIONS:

Preheat the Deluxe Waffle Bowl Maker. Add the chickpeas to a food processor or blender and blend for a few seconds. Add the rest of the ingredients (except the flour) and mix to combine. Add the flour and blend until mixed with the rest of the ingredients. Place the mixture in a bowl, cover, and let stand in the fridge for at least one hour.

Add about ½ cup of the mixture to the Lower Cooking Surface of your Deluxe Waffle Bowl Maker. Cook until the waffle bowl is crispy. Remove carefully with tongs or a fork and let cool.

Combine the ingredients for the filling together, serve inside the Falafel Waffle Bowl.



ZUCCHINI PARMESAN WAFFLE BOWLS

INGREDIENTS:

1 ½ cups flour	2 cups buttermilk
1 cup yellow cornmeal	2 eggs
2 tsp sugar	6 tbsp butter melted
2 tsp baking powder	2 cups cheddar cheese
1 tsp baking soda	shredded
1 tsp salt	

DIRECTIONS:

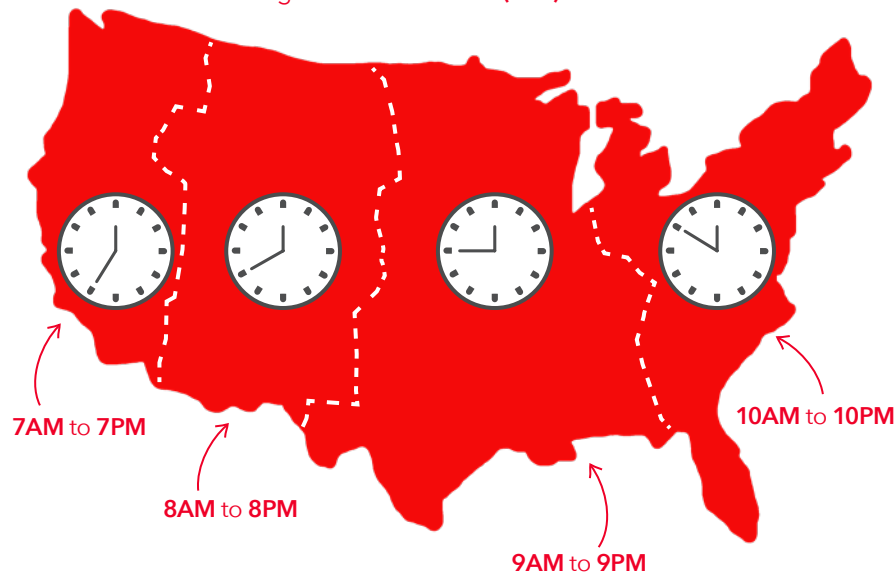
Place the shredded zucchini in a colander and sprinkle with about ¼ teaspoon salt. Let the salted zucchini sit for about 30 minutes. Rinse well with cold water and press out as much of the water as possible. Blot dry with a lint-free towel or paper towels. Preheat your Deluxe Waffle Bowl Maker. In a large bowl, whisk together the egg, milk, and ¼ cup of the grated parmesan. In a small bowl, combine the flour with about ¼ teaspoon salt and ¼ teaspoon of freshly ground black pepper. Combine the contents of the small bowl with those of the large bowl and then add the zucchini and toss until everything is well-combined.

Add about ½ cup of the mixture to the Lower Cooking Surface of your Deluxe Waffle Bowl Maker. Cook until the waffle bowl is crispy. Remove carefully with tongs or a fork and let cool.

NOTES

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1(800)-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at **support@storebound.com**.

Feel free to give us a call any time
during the hours below: **1 (800) 898-6970**



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM HAST**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM UTC**.

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 Deluxe 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 750W
Stock#: DWBM100_20171211_V6



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