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DEC30602

RAPID EGG COOKER

Instruction Manual | Recipe Guide









WELCOME TO THE FOODIE FAMILY

We hope you *love* our products as much as our team does.









RAPID EGG COOKER

Important Safeguards 4-6

Parts & Features 8-9

Using the Egg Cooker 10

Boiling Eggs 11-12

Poaching Eggs 13

Making Omelettes 14

Troubleshooting 15

Cleaning & Maintenance 16-17

Recipes 18-23

More Recipe Ideas 24-25

Customer Support 26

Warranty 27

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 before use.
- Remove all packaging and labels from appliance prior to 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.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Lid is securely in place before turning on the appliance.
- Do not touch the Heating Plate when the Egg Cooker is hot. Use the handles.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- **Warning!** The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- DO NOT use the Egg Cooker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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 Egg Cooker is NOT dishwasher safe.
- If the unit accidentally falls or gets immersed in water, unplug the appliance immediately. Do not reach into the water.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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 put your hands or other foreign objects into the Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Egg Cooker is turned off and cooled before cleaning.
- **WARNING:** Hot steam! Never place your hands or arms over the Steam Vent while the appliance is in use.
- Make sure the Egg Cooker is off before removing the eggs.
- Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Unplug the appliance and allow to cool prior to disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- When cleaning the Body of the

IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS

appliance, do not submerge in water or other liquids. The Egg Cooker is NOT dishwasher safe.

- 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 other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PST Monday-Friday or by email at support@bydash.com.
- 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.
- Extension cords are not recommended for use with this appliance.
- 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 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.

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PARTS & FEATURES



Boiling Tray



Measuring Cup



Omelette Bowl



Poaching Tray

SOFT, MEDIUM, AND HARD-BOILED EGGS:

Below are guidelines for appropriate cook times for cold large eggs, taking note that extra large or jumbo eggs may require additional water and time to achieve desired results.

The Heating Plate of this Egg Cooker is equipped with a precision thermal sensor. When it senses that all water has evaporated from the Heating Plate, the Cooker will stop cooking and a chime will sound as an alert that eggs have finished cooking.

Note: While the Cooker will stop heating and cooking when the chime sounds, the Cooker still needs to be powered off manually. The chime will continue to sound until the Power Button is pressed manually.

STYLE	# OF EGGS	AMOUNT OF WATER	TIME
Soft-Boiled	1-3	1.7 ounces	6-8 mins
	4+	1.3 ounces	9-11 mins
Medium-Boiled	1-3	2 ounces	8-10 mins
	4+	1.4 ounces	10-12 mins
Hard-Boiled	1-3	2.4 ounces	11-13 mins
	4+	2.4 ounces	15-17 mins

CHEF TIP!

In higher altitudes, add up to 25% more water to the Heating Plate to ensure best results.





1. Make sure the Egg Cooker is unplugged before starting.
2. Use the Pin at the bottom of the Measuring Cup to pierce the larger end of each egg **(photo A)**.
3. Determine preferred cooking style then use the Measuring Cup to pour the appropriate amount of cold water into the Heating Plate **(photo B)**.

WARNING: Do not lock the Lid when cooking with the Egg Cooker as this may cause injury when removing the Lid to remove cooked eggs.

Do not attempt to pick up the appliance or move it using the Jack Skellington bowtie. It is fragile and may break off under weight & pressure.

BOILING EGGS





4. Place the Boiling Tray on the Heating Plate. Place an egg in each designated spot in the Boiling Tray **(photo C)**. Make sure that the holes in the larger end of the eggs are pointed upwards.
5. Cover with the Lid and plug in the Egg Cooker. Press the Power Lever to start cooking **(photo D)**. The Indicator Light will turn on indicating that cooking has begun.
6. When the eggs are finished cooking, a chime will sound. Lift the Power Lever to silence the chime. Actual cooking time will depend on number of eggs and desired style. Remove the Lid by using the Lid Handle and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot! Exercise caution when removing the Lid as steam will escape. Do NOT remove the Lid by grabbing the Jack Skellington bowtie as this part is fragile and you may damage the product. Use ONLY the Handle on top of the Lid to open or close the Lid.

CHEF TIP: To stop the cooking process and make peeling easier, place eggs in cold water to soak immediately after removing from the Egg Cooker.

POACHING EGGS





1. Fill the Measuring Cup with cold water until it reaches the Omelette/ Poached line **(photo A)**. Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.
2. Lightly grease the Poaching Tray with cooking oil. Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.
3. Break an egg into each section of the Poaching Tray **(photo B)**. Cover with the Lid and plug in the Egg Cooker. When the eggs are finished cooking, a chime will sound. Lift the Power Lever to silence the chime. Do NOT remove the Lid by grabbing the Jack Skellington bowtie as this part is fragile and you may damage the product. Use ONLY the Handle on top of the Lid to open or close the Lid. Use tongs (not hands) to remove Poaching Tray from the Cooker.

WARNING: Never place the Cooking Accessories directly on top of the Heating Plate or they may melt. Only place the Cooking Accessories on top of the Boiling Tray for cooking.





1. Fill the Measuring Cup with cold water until it reaches the Omelette/Poached line **(photo A)**. Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.
2. Lightly grease the Omelette Bowl with cooking oil. Always place the Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate. Pour whisked eggs into the Omelette Bowl **(photo B)**.
3. Cover with the Lid and plug in the Egg Cooker. Press the Power Lever. When the eggs are finished cooking, a chime will sound. Lift the Power Lever to silence the chime. Do NOT remove the Lid by grabbing the Jack Skellington bowtie as this part is fragile and you may damage the product. Use ONLY the Handle on top of the Lid to open or close the Lid. Use tongs (not hands) to remove Omelette Tray from the Cooker.

CHEF TIP!

To ensure easy release of eggs, grease the Cooking Accessories with a small amount of cooking oil prior to cooking. And for a drier omelette, leave the eggs in the Egg Cooker for an extra two minutes.

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@bydash.com**.

ISSUE	SOLUTION
The Indicator Light does not turn on.	1. Ensure that the power cord is plugged into the power outlet. 2. Check to make sure the power outlet is operating correctly. 3. Press the Power Lever (located on the front of the Egg Cooker). 4. Determine if a power failure has occurred in your home, apartment, or building.
The eggs are over or under cooked.	1. Use the Measuring Cup to determine the appropriate amount of water needed to make preferred eggs. 2. Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs. 3. If the eggs are overcooked, make sure to remove the eggs from the Egg Cooker immediately after the chime sounds. 4. Make sure that the Heating Plate, Lid, and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.

CLEANING THE EGG COOKER

- Do not attempt to clean or move the Egg Cooker until the appliance is unplugged and has cooled completely.
- Do not pick up the appliance by the Jack Skellington bowtie or attempt to open or close the Lid using the Jack Skellington bowtie. Use ONLY the Handle on the Lid to open or close the Lid.
- Do not submerge the Body of the Egg Cooker in water or other liquids. It is not dishwasher safe.
- Wash the Egg Cooker Accessories and Lid with warm, soapy water.
- Once completely cooled, wipe down the Body and Heating Plate with a damp cloth.
- Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and secure with the Lid.

store egg cooker like this!



CAUTION: During and after use the appliance will be hot. Do not attempt to clean the Egg Cooker until the appliance has cooled. Do not submerge the Body in water or other liquids. The Body of the appliance is NOT dishwasher safe.

CLEANING & MAINTENANCE

IMPORTANT: CLEANING THE HEATING PLATE

The Egg Cooker will not rust. Over time, the Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in tap water.





- Clean the Heating Plate with a mild solution of water and vinegar (10 parts water, 1 part vinegar) from time to time.
- Alternatively, gently scrub the Heating Plate in a circular motion with a "magic eraser"- type sponge and a little warm water.

RECIPE GUIDE





DEVILED EGGS

Prep Time: *5-7 minutes* • ***Cook Time:*** *5 minutes* • ***Serves:*** *4-6*

Ingredients:

7 hard-boiled eggs, cooled
3 tablespoons mayonnaise
1 tablespoon Dijon-style mustard
⅛ teaspoon salt
Paprika, chives, and dill to garnish

Chef Tip!
Soak the eggs in ice water or run them under cold water immediately after removing them from the Egg Cooker to stop the cooking process, and to make peeling easier.

Directions:

1. To boil eggs, follow the steps on pages 11-12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes. Peel eggs and cut in half lengthwise. Remove the yolks, place in a large bowl, and mash them into a paste with a fork.
2. Mix in the mayonnaise, mustard, and salt. Spoon or pipe the mixture into the egg white halves.
3. Place the eggs in the refrigerator until they are ready to be served. When ready to serve, garnish with paprika and freshly cut chives and dill.
4. Serve and enjoy this devilishly delicious dish!



EGG SALAD

Prep Time: *5-8 minutes* **•** ***Cook Time:*** *5-7 minutes* **•** ***Serves:*** *4-6*

Ingredients:

7 hard-boiled eggs, cooled and peeled
½ stalk celery
⅛ cup mayonnaise
2 tablespoons Dijon-style mustard
¼ tablespoon salt
⅛ teaspoon black pepper

Directions:

1. To boil eggs, follow the steps on pages 11-12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes.
2. Peel the eggs and dice finely. Then finely dice celery and mix with eggs.
3. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.
4. Serve on its own or on multigrain bread with sliced cucumber. Time to get egg-cited for this lunchbox staple!



TOMATO & SPINACH FRITTATA

Prep Time: *3-5 minutes* **•** ***Cook Time:*** *7-8 minutes* **•** ***Serves:*** *1-2*

Ingredients:

3 eggs (or 2 egg whites and 2 eggs)
½ cup spinach, chopped
3 cherry tomatoes, halved
2 tablespoons mozzarella
3 basil leaves, cut into thin strips
Salt & pepper, to taste

Directions:

1. Fill the Measuring Cup with water to the Omelette/Poached line and pour onto the Heating Plate.
2. Place the Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.
3. Beat eggs and pour into the Omelette Bowl. Add basil, spinach, mozzarella, and tomatoes to beaten eggs.
4. Cover with the Lid and press the Power Lever to begin cooking. Use tongs or a potholder to remove the Omelette Bowl immediately to prevent overcooking.
5. Add salt and pepper to taste. Serve with sourdough toast and *voila* frittata!



COBB SALAD

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

Ingredients:

Dressing:

¾ cup canola oil
¼ cup extra-virgin olive oil
¼ cup red wine vinegar
1 tablespoon lemon juice
¾ teaspoon mustard
½ teaspoon Worcestershire sauce
1 clove garlic, minced
Salt and pepper, to taste

Salad:

½ head iceberg lettuce, shredded
½ head romaine lettuce, chopped
2 ounces bleu cheese crumbles
6 strips bacon, cooked and chopped
3 hard-boiled eggs, peeled and cut
2 medium tomatoes
1 chicken breast, cooked
Salt and pepper, to taste

Directions:

1. Use the Egg Cooker to hard-boil the three eggs. Start by piercing the larger end of each egg using the Pin attached to the Measuring Cup.
2. Fill the Measuring Cup with water to the "Hard" line and pour it onto the Heating Plate. Place the Boiling Tray on the Heating Plate and place eggs in grooves, making sure holes in the eggs are pointed upwards.
3. Cover with the Lid and press the Power Lever to begin cooking.
4. A chime will sound to indicate that the eggs are ready. Use tongs to remove eggs immediately to prevent overcooking.
5. Place boiled eggs in a bowl of ice water for 15 minutes. When ready to add to salad, peel eggs and slice them in half lengthwise.
6. Combine all ingredients for the dressing in a blender. Purée until smooth.
7. In a large serving bowl, combine iceberg and romaine. Add bleu cheese, bacon, eggs, tomato, and chicken on top.
8. Drizzle with dressing and season with salt and pepper. Use tongs to mix until fully coated.
9. Serve and enjoy this protein-packed light lunch!





DUMPLINGS

4 medium size

Add 1¾ ounces water to Heating Plate. Cook dumplings side by side in Omelette Bowl for 9 minutes.



FROZEN EDAMAME

½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Spread edamame in Omelette Bowl and cook for 6 minutes.



SALMON

4 ounce fillet

Fill Measuring Cup to the top or measure 2½ ounces of water and pour onto Heating Plate. Cook fillet for 13 minutes in Omelette Bowl.



RAW BROCCOLI FLORETS

1 cup

Pour 1½ ounces of water onto Heating Plate. Cook broccoli in Omelette Bowl for 7 minutes or until tender.

MORE RECIPE IDEAS



RAW SHRIMP

½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Cook shrimp side by side in Omelette Bowl for 5 minutes.



ASPARAGUS, HALVED

4 stalks

Pour 1½ ounces of water onto Heating Plate. Spread asparagus in Omelette Bowl and cook for 7 minutes.



FROZEN CORN

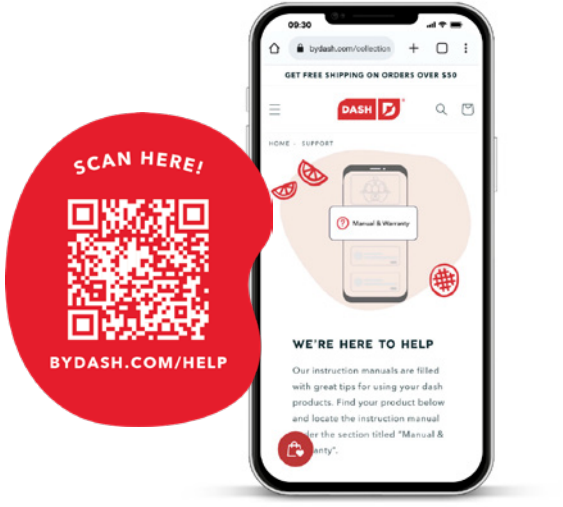
½ cup

Pour 1½ ounces of water onto Heating Plate. Cook corn for 8 minutes in Omelette Bowl.

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**.



WARRANTY

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Jack Skellington Rapid Egg 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: 360W
Stock#: DEC30602_20260106_v2

FOOD SAFE

This product has passed food safety testing in accordance with FDA guidelines.

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TIM BURTON'S

THE NIGHTMARE BEFORE CHRISTMAS

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