

Disney



#DDYMWST001BU

MINI WAFFLE MAKER

Instruction Manual | Recipe Guide





MINI WAFFLE MAKER

Important Safeguards.....	4-9
Parts & Features	10
Using the Mini Waffle Maker.....	11-14
Cleaning & Maintenance	15
Troubleshooting.....	16-17
Recipes	19-31
Notes	32-33
Customer Support	34
Warranty	35

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.
- 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 with your arm positioned over the Removable Plates. They are hot and may cause injury.
- 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 Waffle Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean the appliance as this may damage the Mini Waffle Maker and its nonstick Cooking Surface.
- 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 the Mini Waffle Maker near water or other liquids, with wet hands, or while standing

- on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- 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.
- 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow Mini Waffle Maker 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.
- Always be sure to unplug the appliance from 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 Mini Waffle Maker 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

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

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- 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

GARANTIES IMPORTANTES

est défaillant, 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, du lundi au vendredi, ou par courriel à support@bydash.com.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- 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.

- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude 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.

GARANTIES IMPORTANTES

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.
- 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

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

PARTS & FEATURES



USING THE MINI WAFFLE MAKER



Before first use, remove all packaging material and thoroughly clean the Waffle Maker.



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



DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury.



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

USING THE MINI WAFFLE MAKER



- 1 Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light (**photo A**) will illuminate signaling that the Mini Waffle Maker is heating up.
- 2 Once the Cooking Surface reaches the optimal cooking temperature, the Indicator Light will automatically shut off indicating that the Maker is ready to begin cooking (**photo B**).

USING THE MINI WAFFLE MAKER



- 3 Carefully lift the Cover by the Cover Handle and grease both Cooking Surfaces with a small amount of cooking oil (**photo C**).
- 4 Pour batter onto the Cooking Surface (**photo D**) and close the Cover.



NOTE: Aerosol cooking sprays often contain soy lecithin, an additive that can cause ceramic nonstick surfaces to become sticky and hard to clean over time. To ensure the longevity of your product, avoid aerosols and instead grease cooking surfaces using a silicone basting brush or a non-aerosol spray bottle.



- 5** Once waffle is cooked to desired doneness, carefully remove it from the Cooking Surface with a heat-resistant nylon, wood, or silicone cooking utensil (**photo E**).

NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the ceramic nonstick surface.

- 6** When finished cooking, unplug the Mini Waffle Maker and allow it to cool before moving or cleaning (**photo F**).



Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids.

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

- Unplug the Mini Waffle Maker and allow it to cool completely prior to cleaning.
- Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry the Mini Waffle Maker before storing.
- If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe from Cooking Surface. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.
- Never use abrasive cleaning agents to clean the appliance as this may damage its ceramic nonstick 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@bydash.com**.

ISSUE	SOLUTION
The light on the Mini Waffle Maker 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 Removable Plates do not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the Mini Waffle Maker is heated and ready to use?	When the Mini Waffle Maker reaches the optimal temperature, the Indicator Light shuts off to indicate that it's time to start cooking.
There is no On/Off Button. How does the Mini Waffle Maker off and on?	To turn on, simply plug in the power cord. When finished cooking, turn off the Mini Waffle Maker by unplugging it.

ISSUE	SOLUTION
When using the Mini Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the Mini Waffle Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover with your arm positioned over the Removable Plates. They are hot and may cause injury. Lift from the right side.
After using the Mini Waffle Maker 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 Surfaces. This is normal, especially when cooking with sugar. Allow the appliance to cool fully. Then, use a damp, soapy cloth to wipe down the Plates. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for a few hour. Then scrub with a soft bristled brush or soft sponge to wipe clean.
The Indicator Light will not turn on and the cooking surfaces are failing to heat.	1. Ensure that the power cord is plugged into the power outlet. 2. Check to make sure the power outlet is operating correctly. 3. Determine if a power failure has occurred in your home, apartment or building.



RECIPE GUIDE



CLASSIC WAFFLE

Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 8

Ingredients:

1 cup flour	1 egg
1 tablespoon sugar	1 cup milk
2 teaspoons baking powder	2 tablespoons vegetable oil
¼ teaspoon salt	

Directions:

1. In a medium bowl, sift flour, sugar, baking powder, and salt. Set aside.
2. In a separate small mixing bowl, whisk egg, milk, and oil until combined.
3. Add wet ingredients to the dry and mix until just combined.
4. Preheat the Mini Waffle Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. Serve with a drizzle of maple syrup and garnish with fresh berries, if desired, and enjoy this waffly delicious breakfast!



ROYAL ICING

Prep Time: 5 minutes • Serves: 3-4

Ingredients:

3 egg whites
1 teaspoon vanilla extract
4 cups powdered sugar
Food coloring of choice, as desired

Directions:

1. In a large mixing bowl, add egg whites and vanilla extract. Use a hand mixer on low to mix until frothy.
2. Slowly add in powdered sugar on low speed until it's incorporated and mixture is shiny. If using, add food coloring.
3. Raise to high speed and beat until a mixture with stiff, glossy peaks forms.





SPINACH BANANA WAFFLES

Prep Time: 5-10 minutes • *Cook Time:* 20-25 minutes • *Serves:* 3-4

Ingredients:

1 overripe banana	½ teaspoon cinnamon
2 cups baby spinach, about 2 big handfuls	1½ teaspoons baking powder
2 large eggs	1 cup rolled oats
2 tablespoons vegetable oil	1-2 tablespoons maple syrup (more for serving, if desired)
1 teaspoon vanilla extract	

Directions:

1. Add all ingredients to a blender or food processor and blend until smooth. To ensure all ingredients are incorporated, use a spatula to scrape the sides of the blender and push ingredients back down into the mixture to blend again if necessary.
2. Preheat the Mini Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with fresh berries enjoy this garden-fresh start to the day!



SAVORY SWEET POTATO & CARROT WAFFLES

Prep Time: 5-10 minutes • *Cook Time:* 30-35 minutes • *Serves:* 3-4

Ingredients:

2 medium carrots, peeled and grated	1 small bunch of scallions, finely chopped
1 small sweet potato, peeled and grated	3 eggs, lightly beaten
1 cup cheese, shredded	Salt and pepper to taste
½ cup flour, more if needed	Honey, optional
1 tablespoon parsley, finely chopped	

Directions:

1. In a large bowl, add grated carrots and sweet potato, cheese, flour, scallions, and parsley and mix to combine. Add eggs and mix well. If mixture is too watery, add more flour in increments, starting with 1 tablespoon at a time until desired consistency.
2. Preheat the Mini Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Allow waffles to cool on a wire rack to crisp up. Season with salt and pepper to taste.
4. Serve with a drizzle of honey or dollop of Greek yogurt if desired and enjoy this savory, dippable veggie snack!



FLUFFY WHOLE WHEAT WAFFLES

Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 3-4

Ingredients:

1½ cups whole wheat flour	1 large egg
2 teaspoons baking powder	1½ cups milk, at room temperature
½ teaspoon salt	⅓ cup vegetable oil
2 tablespoons sugar	

Directions:

1. In a large bowl mix together flour, baking powder, salt, and sugar.
2. In a separate bowl mix egg, milk, and oil. Whisk to combine.
3. Add wet ingredients to dry and stir until just combined (lumps are ok).
4. Preheat the Mini Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. Serve with fresh berries and go whole hog on whole wheat!





OATMEAL APPLE WAFFLES

Prep Time: 5-7 minutes • *Cook Time:* 20-24 minutes • *Serves:* 3-4

Ingredients:

¼ cup butter, melted and slightly cooled	½ cup milk of choice
1½ cups old-fashioned oats (certified gluten-free if desired)	2 large eggs
1½ teaspoons baking powder	1 teaspoon vanilla extract
1 teaspoon cinnamon	1 medium apple, cored and chopped into small ¼-inch pieces
¼ teaspoon fine sea salt	
¾ cup unsweetened applesauce	

Directions:

1. Combine oats, baking powder, cinnamon, salt, applesauce, milk, eggs, vanilla, and melted butter in a blender. It's normal for this to bubble. Blend until smooth then stir in the apple.
2. Preheat the Mini Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with fresh berries and enjoy an oat-standing breakfast!



BUCKWHEAT BANANA WAFFLES

Prep Time: 5-10 minutes • *Cook Time:* 20-25 minutes • *Serves:* 3-4

Ingredients:

2 ripe bananas	1 teaspoon baking soda
1 teaspoon vanilla extract	½ teaspoon salt
1 tablespoon maple syrup, optional	½ teaspoon cinnamon
4 large eggs	Nut butter and or jam, if desired
½ cup buckwheat flour	

Directions:

1. In a medium mixing bowl, mash bananas with a fork. Add vanilla, eggs, and maple syrup and whisk until all incorporated.
2. Add flour, baking soda, salt, and cinnamon. Stir until combined. Batter will be thick.
3. Preheat the Mini Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
4. Serve fresh berries or spread on your favorite nut butter or jam and enjoy this better-for-you breakfast!



ZUCCHINI PARMESAN WAFFLES

Prep Time: 45-50 minutes • **Cook Time:** 20-25 minutes • **Serves:** 5

Ingredients:

Waffles:

2½ cups zucchini, shredded (about 1 large or 2 small zucchini squash)

1 large egg

¼ cup whole milk

½ cup grated Parmigiano-Reggiano

1 tablespoon chopped parsley

2 tablespoons flour

2 pinches of salt

Pinch of pepper

Lemon Dipping Sauce:

¾ cup sour cream

½ teaspoon lemon zest

2 teaspoons lemon juice

Directions:

1. Place shredded zucchini in a colander and toss with a pinch of salt. Let sit for 30 minutes.
2. For Lemon Dipping Sauce, combine all ingredients in a small bowl until smooth. Season with salt and fresh ground black pepper to taste.

3. Rinse zucchini well with cold water and squeeze out excess water. Dry on paper towels.
4. Whisk together egg, milk, Parmigiano, and chopped parsley in a medium bowl.
5. In a small bowl, combine flour, salt, and pepper.
6. Add the seasoned flour mixture to the egg mixture. Fold in the zucchini.
7. Preheat the Mini Waffle Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
8. Serve with Lemon Dipping Sauce and lemon wedges and enjoy this savory snack!





GLUTEN-FREE OATMEAL WAFFLES WITH MIXED BERRY COMPOTE

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 3-4

Ingredients:

1½ cups gluten-free oat flour
2 teaspoons baking powder
½ teaspoon salt
2 large eggs
2 tablespoons maple syrup
1 teaspoon vanilla
1½ cups milk, room temperature
⅓ cup vegetable oil

For Berry Compote:

1½ cups mixed berries
1 tablespoon maple syrup
1 lemon, juiced

Directions:

1. Prepare the berry compote by combining berries and lemon juice in a medium saucepan on the stovetop. Cook over medium-high heat for 4-5 minutes.
2. Bring to a boil then reduce to low and allow to simmer for 3-5 more minutes.

3. Lightly press berries down with the back of a spoon or spatula to release their juices. Add sweetener towards the end, stirring well. Adjust taste with more lemon juice or sweetener as desired. Remove from heat.
4. To prepare the waffles, add oat flour, baking powder, and salt to a large bowl and mix to combine.
5. In a separate bowl, add eggs, maple syrup, vanilla, milk, and oil and whisk to combine. Add wet ingredients to dry ingredients and stir until just combined.
6. Preheat the Mini Waffle Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
7. To serve, top hot waffles with berry compote and enjoy this berry delicious breakfast!

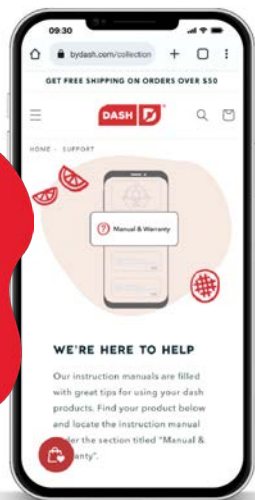


...bon appétit!



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.

REPAIRS

DANGER! Risk of electric shock! The Dash Mini Waffle 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 350W
Stock#: DDYMWST001BU_20250106_V2



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

Disney



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

©Disney
www.Disney.com

