



DMS001

MINI MAKER GRIDDLE

Instruction Manual | Recipe Guide

PARTS & FEATURES



BEFORE FIRST USE



Before first use, remove all packaging material and thoroughly clean the Mini Maker 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 THE MINI MAKER 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 indicating that the Maker is ready to begin cooking.

NOTE: Aerosol cooking sprays often contain soy lecithin, an additive that can cause 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.

3.



Carefully lift the Cover by the Cover Handle and grease both Cooking Surfaces with a small amount of non-aerosol cooking oil.

4.



Pour batter or place food onto the Cooking Surface and close the Cover.

5.



Once food is cooked to preference, carefully remove it from the Cooking Surface with a heat-resistant nylon, wood, or silicone cooking utensil.

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

6.



When finished cooking, unplug the Mini Maker Griddle and allow it to cool before moving or cleaning.

CLEANING & MAINTENANCE

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.

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

- Unplug the Mini 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 Maker before storing.
- If there is food burned onto the Cooking Surface, apply a small amount of cooking oil and let sit for 5 to 10 minutes. Scrub the Cooking 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, apply cooking oil again and let sit for a few hours, then scrub and wipe clean.
- Never use abrasive cleaning agents to clean the appliance as this may damage its nonstick Cooking Surface.

TROUBLESHOOTING

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 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 Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.
How do I know when the Mini Maker is heated and ready to use?	When the Mini Maker reaches the optimal temperature, the Indicator Light shuts off indicating that it's ready to begin cooking.
There is no On/Off Button. How do I turn the Mini Maker off and on?	To turn on, simply plug in the power cord. When finished cooking, unplug the Mini Maker to power it off.
When using the Mini Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the Mini Maker, 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.

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IMPORTANT SAFEGUARDS: READ AND SAVE THESE INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions carefully.
- For household use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly and dried before using.
- Do not use appliance for other than intended use. 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.
- 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 appliance and its non-stick Cooking Surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- DO NOT use the Mini Maker Griddle 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 non-stick 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.
- 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.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Use extreme caution 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.
- Allow Mini Maker Griddle to cool completely before moving, cleaning, or storing.
- Do not let the cord touch hot surfaces or hang over the edges 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 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 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 grounded, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the edges of counter tops or tabletops where it can be pulled on by children, or tripped over unintentionally.

IMPORTANT SAFEGUARDS: READ AND SAVE THESE INSTRUCTIONS



CLASSIC HOMEMADE PANCAKES

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

Ingredients:

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

Directions:

1. In a medium bowl, sift the flour, sugar, baking powder, and salt. In a separate bowl, whisk together the egg, milk, and oil Combine the wet ingredients with the dry and whisk until just incorporated.
2. Preheat the Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Top with maple syrup and fresh berries and enjoy a sweet stack!



BLUEBERRY YOGURT PANCAKES

Prep Time: 5-7 minutes • Cook Time: 12-15 minutes • Serves: 4-6

Ingredients:

2 eggs	½ teaspoon salt
1 cup nonfat Greek yogurt	½ cup all-purpose or whole grain flour
1 tablespoon melted butter	½ cup fresh or frozen blueberries
1 teaspoon baking soda	
2 tablespoons honey	

Directions:

1. Crack eggs into a mixing bowl. Beat eggs then whisk in melted butter and vanilla extract.
2. In a separate bowl, mix Greek yogurt with baking soda, honey, salt, and flour.
3. Add egg mixture to yogurt mixture and whisk until smooth.
4. Gently fold in blueberries.
5. Preheat the Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
6. Serve with maple syrup or a berry compote and enjoy this berry delicious breakfast!



CHOCOLATE BROWNIE PANCAKES

Prep Time: 5-7 minutes • Cook Time: 12-15 minutes • Serves: 2-3

Ingredients:

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

Directions:

1. In a small bowl, use a fork to mash banana. Add in melted butter and egg. Stir to combine.
2. In a separate bowl, combine flour, baking soda, sugar, cocoa, and salt.
3. Combine wet and dry ingredients together. If needed, add a small amount of milk to reach desired consistency.
4. Preheat the Maker and grease with a light coating of cooking oil. Pour 3-4 tablespoons of batter into the Maker and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. Serve with whipped cream or fresh berries and go loco for cocoa!



POTATO PANCAKE HASH BROWNS

Prep Time: 7-10 minutes • Cook Time: 25-30 minutes • Serves: 3-4

Ingredients:

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

Directions:

1. Combine all ingredients in a large bowl and mix until well combined.
2. Scoop small amounts of potato mixture and form them into patties.
3. Preheat the Maker and grease with a light coating of cooking oil. Add one patty and cook one at a time until golden brown and crispy, about 4-6 minutes. Repeat with the remaining potato mixture.
4. Serve with Greek yogurt or applesauce for dipping and enjoy these crispy crowd pleasers.



SAUSAGE, EGG, & CHEESE BREAKFAST SANDWICH

Prep Time: 5-7 minutes • Cook Time: 10-12 minutes • Serves: 1

Ingredients:

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

Directions:

1. Use the Griddle to toast English muffins. Set aside. Then add sausage patty to the Griddle and cook through, about 4-6 minutes.
2. Remove and place on top of English muffin and add cheese slice to melt. Set aside. Break an egg onto the Griddle and cook for 2-3 minutes or until desired doneness.
3. Build sandwich by placing egg on top of the sausage and cheese and top with salt, pepper, and toppings to taste. Top with the other half of the toasted English muffin.
4. Serve with hash browns or home fries and enjoy this quick and easy homemade hot breakfast!

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 Mini Maker Griddle 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#: DMS001_20251112_V12

QUESTIONS? PROBLEMS?

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.



support@bydash.com



1(800) 898-6970



Monday-Friday

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