

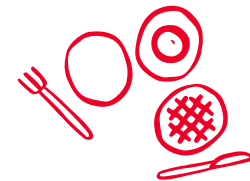


DIW028S

FAMILY MINI MAKER SYSTEM

With 8 Removable Ceramic Nonstick Plates





FAMILY MINI MAKER SYSTEM

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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 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.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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 use metal utensils on the Cooking Surface as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the 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 use the MultiMaker™ 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 Maker is NOT dishwasher safe.
- 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.
- Unplug the appliance and allow to cool prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- DO NOT remove the Removable Plates until the MultiMaker™ has completely cooled. Failure to do so may result in injury.
- Warning: The MultiMaker™ will still heat up if plugged in without any Removable Plates in place. Always have the Removable Plates properly in place in the Maker before plugging it in.
- Never use abrasive cleaning agents to clean the appliance as this may damage the MultiMaker™ and the nonstick Removable Plates.
- The Removable Plates are dishwasher safe on the top rack, but we recommend hand washing to preserve the life of the product. Let the Removable Plates cool before removing and/or washing.
- 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 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.
- 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 avant utilisation.
- 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.
- N'utilisez l'appareil que sur une surface stable et sèche.
- 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.
- 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.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez pas d'ustensiles en métal

GARANTIES IMPORTANTES

sur la surface de cuisson car cela endommagerait la surface anti-adhérente.

- 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.
- N'utilisez PAS la machine à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- 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. La machine n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre

au niveau des bords de tables ou de comptoirs.

- 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.
- Débrancher l'appareil et laissez refroidir avant déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- NE PAS retirer les plaques amovibles avant que la machine n'ait complètement refroidi. Le non-respect de cette consigne peut entraîner des blessures.
- Avertissement : la machine chauffera quand même si elle est branchée sans plaques amovibles en place. Veillez à ce que vos plaques amovibles soient toujours bien en place dans la machine avant de la brancher.
- N'utilisez jamais des produits

GARANTIES IMPORTANTES

d'entretien abrasifs pour nettoyer l'appareil, car cela pourrait endommager la machine et sa surface de cuisson anti-adhérente.

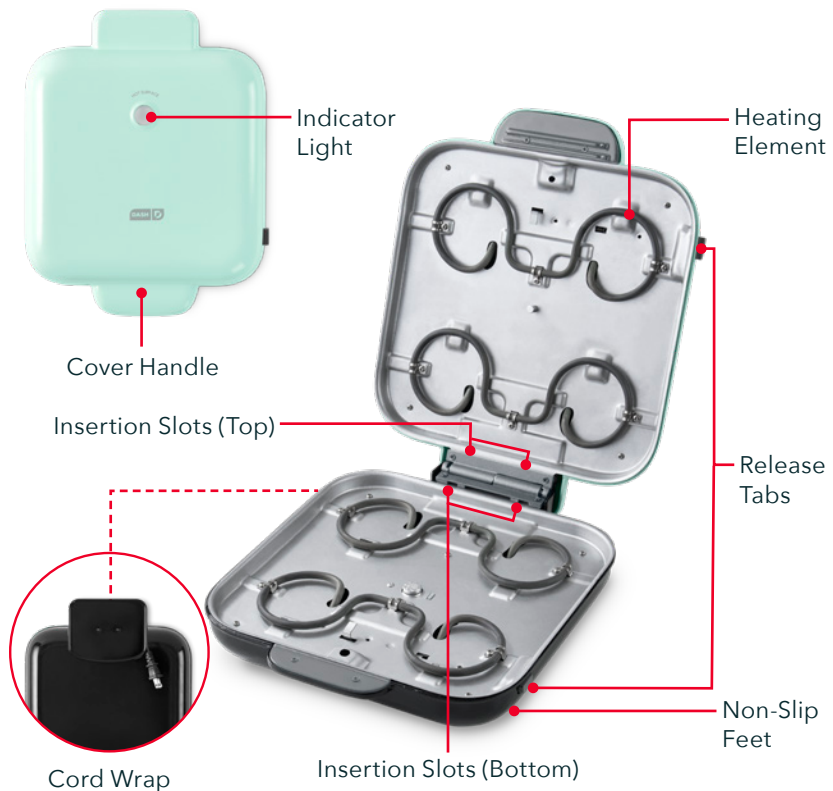
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Les plaques amovibles peuvent être lavées au lave-vaisselle dans le panier supérieur, mais nous recommandons de les laver à la main pour préserver la durée de vie de votre produit. Laissez refroidir les plaques amovibles avant de les retirer et/ou de les laver.
- 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.

- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- 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.

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

PARTS & FEATURES



PARTS & FEATURES

COOKING PLATES



Bottom
Cooking Plate



Top
Cooking Plate



Securing Latches

REMOVABLE PLATES



Griddle Plate (Top) x2



Waffle Plate (Top) x2



Griddle Plate
(Bottom) x2



Waffle Plate
(Bottom) x2

BEFORE FIRST USE

Before first use, remove all packaging materials and thoroughly clean the MultiMaker™.



Never touch the Cooking Plates, Removable Plates, or Cover while appliance is in use.



Never touch the Cooking Plates, Removable Plates, or the inside of the MultiMaker™ while it is plugged in and preheating or when it has not fully cooled.

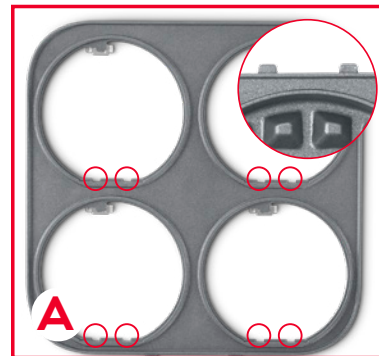


DO NOT lift the Cover with your arm positioned over the cooking surface. They are hot and may cause injury.



Always lift and lower from the right side using the Cover Handle to avoid hitting the Release Tab.

INSERTING THE COOKING PLATES



- 1 Choose eight round 4" Removable Plates for cooking, four Top Plates and four Bottom Plates. (Cooking Plates and Removable Plates are labeled as "Top" or "Bottom" and may only be used in their designated positions.)
- 2 Insert round Removable Plates into the rectangular Cooking Plates BEFORE attempting to install the Cooking Plates into the MultiMaker™. Insert round Plates face up into each Cooking Plate, taking care to ensure Top and Bottom Plates are in the appropriate slots (**photos A & B**). Once manually inserted, push the Plates down until they click into place via the Securing Latches.

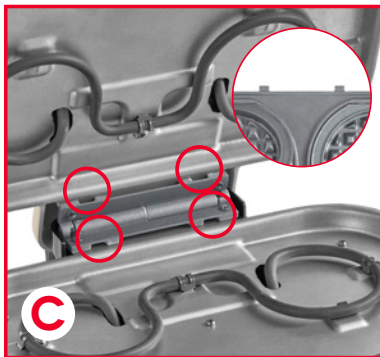


TOP



BOTTOM

INSERTING THE COOKING PLATES



- 3** Next, insert the Cooking Plates into the MultiMaker™. Each Cooking Plate has two small metal tabs on one side (**photo C**). Align the metal tabs with the Insertion Slots on the MultiMaker™ near the hinge and slide Plates into place (**photo D**). Push Plates in to finish attaching, taking note that there will be slight clicking noise when Plates are fully secure.



CAUTION: Eight Removable Plates MUST be inserted into the Cookings Plate every time you cook, even if only one side is being used for cooking. Do not attempt to cook with the MultiMaker™ using fewer than eight Removable Plates.

USING THE MULTIMAKER™



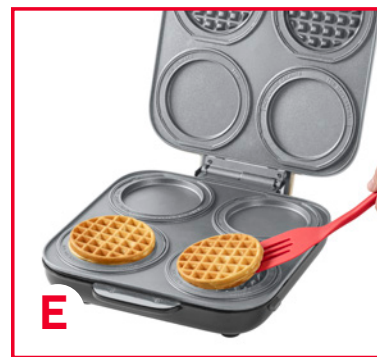
- 1** To begin cooking, place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Indicator Light will illuminate (**photo A**), signaling that the MultiMaker™ is heating up.
- 2** Once the Removable Plates reach the optimal cooking temperature, the Indicator Light will automatically shut off (**photo B**), indicating it's time to start cooking.



- 3** Carefully lift the Cover by the Cover Handle and lightly grease both Removable Plates with a small amount of cooking oil (**photo C**).
- 4** Pour batter or add ingredients onto the bottom Removable Plates (**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.

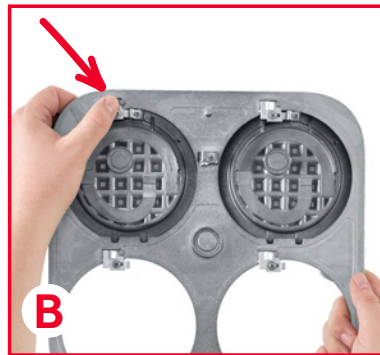


- 5** Once food is cooked to preference, carefully remove it from the bottom Removable Plate with a heat-resistant nylon or silicone cooking utensil (**photo E**).
- 6** When finished cooking, unplug the MultiMaker™ and allow it to cool before moving, cleaning, or ejecting the Cooking or Removable Plates (**photo F**).



CAUTION: Do not use metal utensils to remove or place food on the Removable Plates as this will damage their ceramic nonstick coating.

RELEASING THE COOKING PLATES



- 1 When all Plates are completely cool, release the Cooking Plates from the MultiMaker™ by pressing the Release Tabs on the side of the Maker (**photo A**). When pressed, Cooking Plates will pop out and can then be manually removed by sliding them out of the Insertion Slots.
- 2 After Cooking Plates are released, detach the round Removable Plates by sliding open the Securing Latches (**photo B**) and removing them manually.



CAUTION: Do not attempt to remove the Cooking Plates or the Removable Plates before they have completely cooled.



NOTE!



Always allow the appliance and Plates 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 the appliance as this may damage the MultiMaker™.

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



CLEANING

- Allow the Cooking Plates and the Removable Plates to cool completely before touching, removing, cleaning, or running them under water.
- The Cooking Plates and Removable Plates are dishwasher safe, but hand washing is recommended to preserve the ceramic nonstick cooking surface.
- To hand wash the Cooking Plates and Removable Plates, use a damp, soapy cloth to wipe down. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub the Plates with a sponge or soft-bristled brush to dislodge food. Use a damp, soapy cloth to wipe down

Removable Plates. 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.

- For best results when using the dishwasher, be sure to remove the Removable Plates from the Cooking Plates prior to washing. Separate them and place them in the dishwasher separately.
- Thoroughly dry the MultiMaker™ and all Plates before storing.

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 MultiMaker™ 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 MultiMaker™ is heated and ready to use?	When the MultiMaker™ reaches the optimal temperature, the Indicator Light shuts off and that means it's ready to get cooking!
There is no On/Off Button. How do I turn the MultiMaker™ off and on?	To turn on, simply plug in the power cord. When finished cooking, turn off the MultiMaker™ by unplugging it.

TROUBLESHOOTING

ISSUE	SOLUTION
When using the MultiMaker™, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the MultiMaker™, 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.
After using the MultiMaker™ 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 Removable Plates. 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 5-10 minutes. Then scrub with a sponge or soft-bristled brush to dislodge food.
The Indicator Light will not turn on and the Removable Plates 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.

COLLECT THEM ALL

Get 'em while they're hot!



RECIPE GUIDE



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CLASSIC WAFFLE

Prep Time: 5-10 minutes • Cook Time: 3-4 minutes per waffle • Serves: 8

Ingredients:

1 cup flour	1 egg
1 tablespoon sugar	1 cup milk
2 teaspoons baking powder	2 tablespoons melted butter or 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 melted butter or oil until combined.
3. Add wet ingredients to the dry and mix until just combined.
4. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate 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 your waffly delicious creation!



Chef Tip!

To make vegan, replace egg with a flax egg (1 tablespoon of ground flaxseed plus 3 tablespoons of water) and replace milk/butter with any non-dairy version of your choice.





WAFFLE, HAM, & EGG BREAKFAST SANDWICH

Prep Time: 10-12 minutes • **Cook Time:** 20-25 minutes • **Serves:** 3-4

Ingredients:

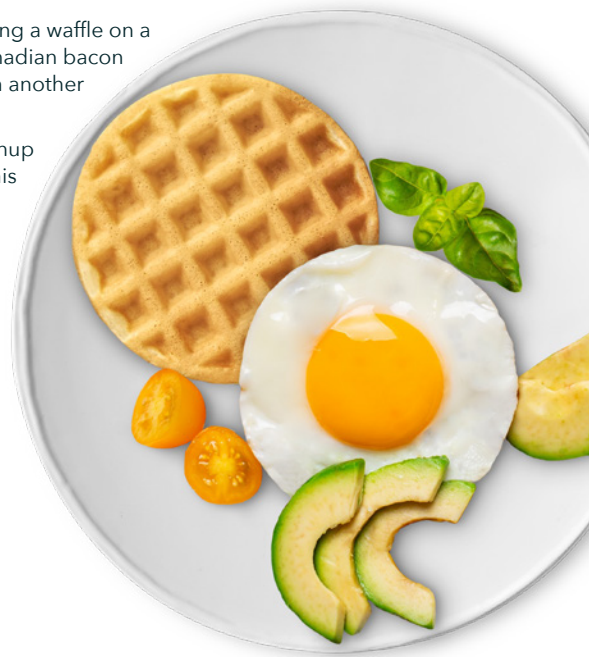
1 cup flour	2 tablespoons vegetable oil
1 tablespoon sugar	4-6 slices of Canadian bacon
2 teaspoons baking powder	4 large eggs
¼ teaspoon salt	Salt and pepper to taste
1 egg	Hot sauce or ketchup, optional
1 cup milk	

Directions:

1. In a medium bowl, sift flour, sugar, baking powder, and salt. Set aside. In a separate small mixing bowl, whisk egg, milk, and oil until combined. Add wet ingredients to the dry and mix until just combined.
2. Insert Waffle & Griddle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter. Set aside.
3. Once waffles are finished, add slices Canadian bacon one at a time to the Griddle Plates to cook until brown and cooked through, flipping halfway through. Transfer to plate lined with a paper towel. Repeat with the remaining

slices. Set aside.

4. Grease Griddle Plates with a light coating cooking oil and fry the eggs until they reach desired firmness. Season with salt and freshly ground black pepper.
5. Assemble sandwich by placing a waffle on a serving plate. Top with a Canadian bacon slice and egg and cover with another waffle.
6. Serve with hot sauce or ketchup for an extra kick and savor this wonderful waffle sandwich!





ZUCCHINI & PARM WAFFLES

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

• **Serves:** 3-4

Ingredients:

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

1 large egg

¼ cup whole milk

½ cup grated Parmesan

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, Parmesan, 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. Insert Waffle Plates into the MultiMaker™ System and preheat. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate 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!





HONEY NUT WAFFLES

Prep Time: 7-10 minutes • **Cook Time:** 20-22 minutes • **Serves:** 6-8

Ingredients:

3 large eggs, at room temp	2 cups fine blanched almond flour
½ cup almond milk, or other non-dairy milk	2 teaspoon baking powder
1 tablespoon maple syrup optional	1 teaspoon cinnamon
2 tablespoons melted coconut or avocado oil	½ teaspoon sea salt
2 teaspoons vanilla extract	Maple syrup, fresh berries, nut butter, bananas, or any other preferred toppings

Directions:

1. In a medium bowl, mix together almond flour, baking powder, cinnamon, and salt. Then in a separate bowl, whisk the eggs, milk, maple syrup, and melted oil and vanilla. Add the wet ingredients to the dry and mix until just incorporated.
2. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with maple syrup, fresh berries, nut butter, bananas or whatever else will make you go nuts!



CHOCOLATE CHIP WAFFLES

Prep Time: 10-12 minutes • **Cook Time:** 15-20 minutes • **Serves:** 4-6

Ingredients:

½ cup butter cut into small pieces	4 teaspoons baking powder
1¾ cup milk	½ teaspoon salt
1 teaspoon vanilla	1 tablespoon sugar
2 eggs	1 cup semi-sweet chocolate chips
2 cups flour	Fresh berries, to garnish

Directions:

1. Add butter and milk to a small bowl and heat in microwave for 90 seconds or until butter is melted. Whisk in vanilla and set aside.
2. In a separate large bowl, whisk eggs until fluffy. Add milk mixture and stir to combine.
3. Add flour, baking powder, salt, and sugar, and mix until just combined. Let sit for 5 minutes, then stir in the chocolate chips.
4. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. To serve, top with fresh sliced berries, a breakfast treat you're sure to love a choco-lot!



BLUEBERRY MUFFIN WAFFLES

Prep Time: 5-7 minutes • **Cook Time:** 20-22 minutes • **Serves:** 3-4

Ingredients:

- | | |
|--------------------------|--------------------------|
| 1½ cup all-purpose flour | ½ cup whole milk |
| ⅔ cup white sugar | 4 tablespoons canola oil |
| 1 teaspoon baking powder | ½ cup blueberries |
| ¼ teaspoon kosher salt | |
| 1 large egg | |



Chef Tip!

Fresh or frozen blueberries can be used for this recipe. Both options will add a burst of tangy sweetness!

Directions:

1. In a medium bowl, mix together flour, sugar, baking powder and salt.
2. In a separate medium-sized bowl mix egg, milk, and oil. Add in dry ingredients and mix to combine. Gently fold in blueberries.
3. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
4. Top with additional blueberries and syrup to serve and enjoy this berry delicious treat!



BANANA BREAD MINI WAFFLES

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 7-8

Ingredients:

- | | |
|--|-------------------------|
| 1½ cups all-purpose flour | ¾ cup buttermilk |
| 1 teaspoon baking powder | ¼ cup light brown sugar |
| ¼ teaspoon baking soda | 2 large eggs |
| ¼ teaspoon kosher salt | 3 tablespoon canola oil |
| 1 cup mashed bananas (roughly 2 bananas) | |

Directions:

1. Whisk together flour, baking powder, baking soda, and salt in a medium bowl.
2. Mash bananas with a fork until no large chunks remain. Add buttermilk, brown sugar, eggs, and oil. Whisk until well-combined. Add dry ingredients and mix until no clumps remain.
3. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
4. Top with more fruit, honey, and powdered sugar and go bananas!



WAFFLE BISCUIT PIZZA

Prep Time: 10-12 minutes • **Cook Time:** 15-20 minutes • **Serves:** 7-8 biscuits

Ingredients:

2 cups all-purpose flour	½ cup cold butter, cut into small chunks
1 tablespoon baking powder	Pepperoni and shredded mozzarella cheese (or preferred fillings)
½ teaspoon salt	
¾ cup milk	

Directions:

1. Combine flour, baking powder, and salt. Add butter, using a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.
2. Stir in milk and form the mixture into a dough
3. Roll dough out on a floured surface so that it's ½ inch thick. Use a cookie or biscuit cutter to cut out as many 3" circles as possible.
4. Slice through dough circles horizontally, making space to stuff with pepperoni and mozzarella. After filling, seal the biscuit by pinching the edges of the dough.
5. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining biscuits.
6. Serve with a side of marinara sauce for dipping and enjoy these savory snacks with pizza-z!



GREEN BLENDER WAFFLE

Prep Time: 10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 1-2

Ingredients:

3 small to medium ripe bananas
6 eggs
1 cup oatmeal
3 cups baby spinach
½ teaspoon cinnamon
Pinch of salt

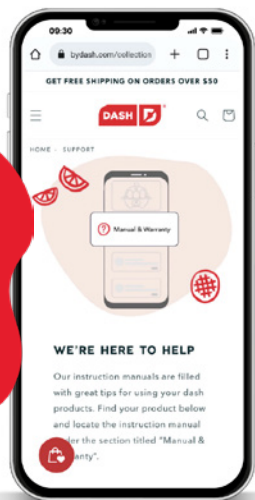
Directions:

1. In a high-powered blender or food processor, combine bananas, eggs, oats, spinach, cinnamon, and salt. Blend until smooth.
2. Insert Waffle Plates into the MultiMaker™ System and preheat. Grease cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter onto each bottom Waffle Plate and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with maple syrup, fresh berries, or yogurt and enjoy this very veggie start to your day!



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 MultiMaker Family Mini Maker System 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
Power Rating: 1400W
Stock#: DIW028S_20250910_v4



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



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