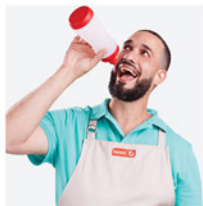




#DIW014

PEANUTS[®] SNOOPY MINI MAKER SYSTEM

With 4 Removable Nonstick Plates



WELCOME TO THE FOODIE FAMILY

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



PEANUTS SNOOPY 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 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.
- 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. Laisser 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

REMOVABLE PLATES



COOKING SURFACES



BEFORE FIRST USE

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



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



Never touch the 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 Removable Plates. 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.

USING THE MULTIMAKER™



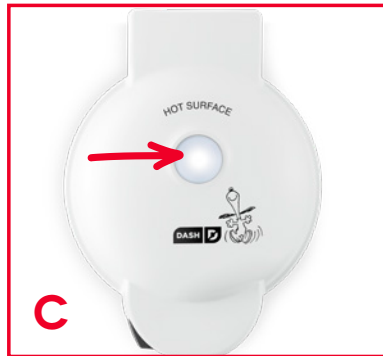
- 1 Choose two Removable Plates for cooking. Install the Removable Plates by sliding them into the two open slots located at the top and bottom of the MultiMaker™ (**photo A**). Each Removable Plate is labeled either "Top" or "Bottom." Slide each plate into its respective slot. Push down at the corner where the plate is labeled "Top" or "Bottom" until there is a slight click indicating that the plate is properly in place (**photo B**).



TOP



BOTTOM



2 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 C) signaling that the MultiMaker™ is heating up.

3 Once the Removable Plates reach the optimal cooking temperature, the Indicator Light will automatically shut off (photo D) indicating it's time to start cooking!



4 Carefully lift the Cover by the Cover Handle and lightly grease both Removable Plates with a small amount of cooking oil (photo E).

5 Pour batter onto the bottom Removable Plate (photo F) and close the Cover.



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.

USING THE MULTIMAKER™



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



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

USING THE MULTIMAKER™



- 8** To remove Removable Plates once cooled, press the corresponding Release Tabs on the side of the Handle [there are Release Tabs at the bottom (**photo I**) and at the top (**photo J**)].



CAUTION: Do not attempt to remove the Removable Plates before they have fully cooled off.

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 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.

- Before removing the Removable Plates and after use, unplug the MultiMaker™ to allow it to cool completely.
- Allow the Removable Plates to cool before touching or running them under water.
- The Removable Plates are dishwasher safe, but handwashing is recommended to preserve the nonstick cooking surface.
- To handwash the 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 Removable 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.
- Thoroughly dry the MultiMaker™ before storing.



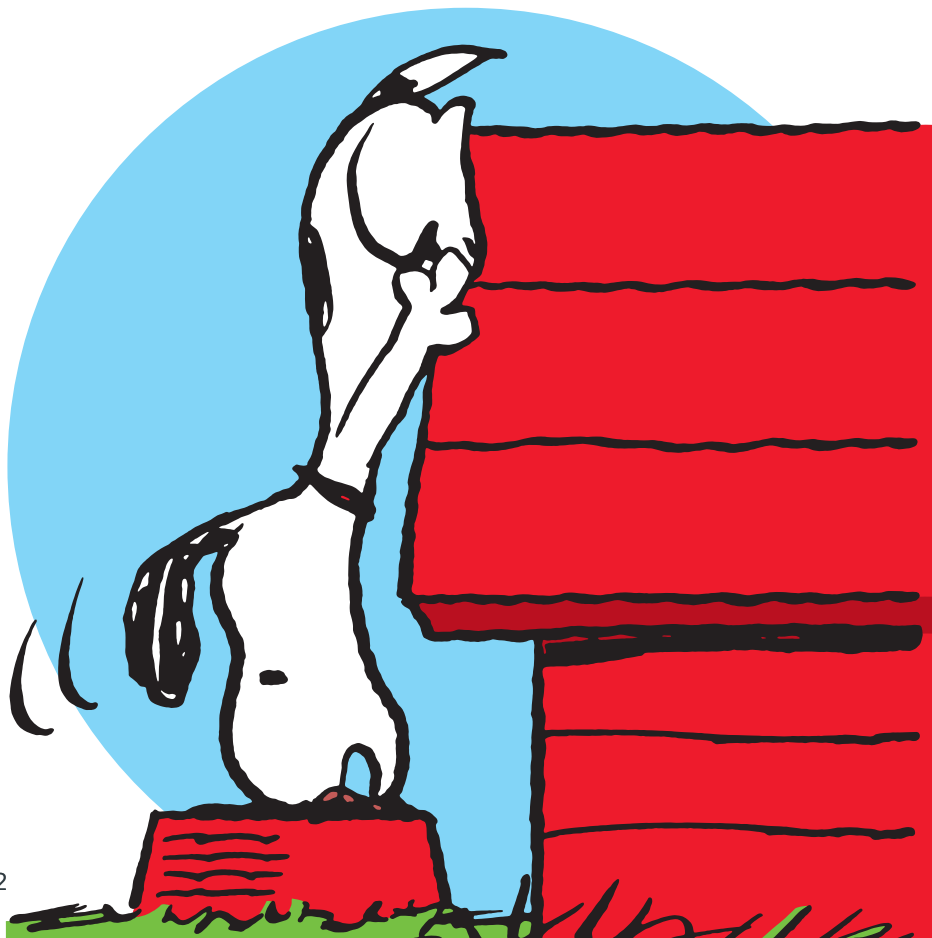
TROUBLESHOOTING

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 my 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.



RECIPE GUIDE



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@unprocessyourfood | veg & vegan-friendly meals



CLASSIC WAFFLES

Prep Time: 5-10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 8-10 waffles

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 mixing 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. Add wet ingredients to the dry and mix until just combined.
3. Grease the MultiMaker™ Waffle plates with a light coat of cooking oil.
4. Pour 3-4 tablespoons of batter onto the bottom MultiMaker™ 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!



SNOOPY'S ROOT BEER FLOAT WITH CHOCOLATE WAFFLES

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

Ingredients:

2 tablespoons cocoa powder	2 tablespoons canola oil
½ cup all-purpose flour	½ cup whole milk
⅔ cup white sugar	Root beer
1 large egg	Vanilla ice cream

Directions:

1. To prepare chocolate waffles, combine cocoa powder, flour, and sugar in a medium bowl. Set aside.
2. In separate medium bowl, whisk together egg, oil, and milk until smooth. Add dry ingredients to wet and mix until combined.
3. Insert and then grease the MultiMaker™ Plates with a small amount of cooking oil. Add 3-4 tablespoons of batter to the Maker and cook until golden brown, about 3-4 minutes. Set aside.
4. Assemble root beer floats in a pint glasses. Add one scoop of vanilla ice cream to each glass then fill with root beer to the top. Garnish each glass with a mini chocolate waffle. Top the floats with a maraschino cherry and enjoy Snoopy's favorite treat with a waffly wonderful finish!





BANANA BREAD 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. In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
2. In a separate bowl, 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 and then grease the MultiMaker™ Plates with a small amount 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.
4. To serve, top with fresh berries and honey and go bananas!



BLUEBERRY WAFFLES

Prep Time: 10-12 minutes • **Cook Time:** 20-22 minutes • **Serves:** 3-4

Ingredients:

1 cup flour	1 cup milk
1 tablespoon sugar	2 tablespoons melted butter
2 teaspoons baking powder	½-1 cup fresh or frozen blueberries
¼ teaspoon salt	
1 egg	

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 until combined. Add wet ingredients to the dry and mix until just combined.
3. Insert and then grease the MultiMaker™ Plates with a small amount of cooking oil. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and top with a few blueberries. Cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
4. Serve with maple syrup and more fresh fruit for a berry delicious breakfast!





GREEN VELVET WAFFLES

Prep Time: 5-10 minutes • **Cook Time:** 20-24 minutes • **Serves:** 8-10

Ingredients:

1 cup all-purpose flour	1 egg
½ teaspoon baking powder	¾ cup buttermilk
½ teaspoon baking soda	1½ tablespoons sugar
¼ teaspoon salt	2-3 drops green food gel
1 tablespoon cocoa powder	½ tablespoon vanilla

Directions:

1. In a large bowl, mix flour, baking powder, baking soda, salt, and cocoa together. Whisk to thoroughly combine.
2. In a separate bowl, whisk together eggs, buttermilk, sugar, food gel, and vanilla. Whisk until the food coloring is evenly distributed.
3. Add the wet ingredients to the dry and whisk until just combined, taking note that the batter may be a little lumpy. Allow to rest for 5-10 minutes.
4. Insert and then grease the MultiMaker™ Plates with a small amount of cooking oil. Pour 3-4 tablespoons of batter into the Mini Waffle Maker and top with a few blueberries. Cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. To serve, top with whipped cream and maple syrup. Don't miss out on these or you'll be green with envy!



WAFFLED PIZZA POCKETS

Prep Time: 5-7 minutes • **Cook Time:** 10-15 minutes • **Serves:** 3-4

Ingredients:

1 can refrigerated biscuit dough (8 biscuits)
4 ounces sliced pepperoni, optional
1 cup shredded mozzarella cheese
½ cup pizza sauce
1 cup marinara sauce for dipping

Directions:

1. Open biscuit can and roll or stretch out biscuit dough to ¼-inch thick on a lightly floured surface.
2. On top of 4 biscuits, layer on pizza toppings. First top with pizza sauce, then shredded cheese, then pepperoni. Cover topped biscuits with remaining 4 biscuits. Pinch edges to close.
3. Insert and then grease the MultiMaker™ Plates with a small amount of cooking oil. Add biscuits one at a time and cook until cheese is melty and biscuit is golden brown, about 4-6 minutes. Repeat with remaining biscuits
4. Serve with warm marinara sauce for dipping and enjoy this homemade pizza pockets!





PEANUTS® WAFFLE ICE CREAM SANDWICHES

Prep Time: 10-12 minutes • Cook Time: 20-22 minutes • Serves: 3-4

Ingredients:

1 cup flour	1 cup milk
1 tablespoon sugar	2 tablespoons melted butter
2 teaspoons baking powder	Ice cream of choice
¼ teaspoon salt	Sprinkles
1 egg	

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 until combined.
3. Add wet ingredients to the dry and mix until just combined.
4. Insert and then grease the MultiMaker™ Plates with a small amount 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. Allow to cool completely before assembling ice cream sandwiches. On a small plate, pour out a layer of sprinkles.

6. To assemble, add one scoop ice cream onto a waffle and top with another waffle. Press to attach them. Roll the edges in the sprinkles to coat the ice cream center.
7. Serve immediately and enjoy these sweet sammies!



MORE RECIPE IDEAS

RECIPE IDEA	INGREDIENTS	COOKING TIME
Protein Waffle	Classic Waffle Recipe (pg. 24) 1 scoop protein powder	4-6 min
Cornbread Waffle	¼ cup cornbread batter	6-8 min
Mashed Potato Bite	3 tablespoons mashed potatoes	5 min
S'more Biscuit	1 refrigerated biscuit dough, sliced lengthwise 2 squares milk chocolate 5 mini marshmallows	5-7 min
Grilled Cheese	2 slices white or wheat bread, buttered 2 slices American Cheese	5 min
Chocolate Chip Cookie	2 tablespoons cookie dough	5-7 min
Waffle Omelette	1 egg beaten 2 tablespoons chopped veggies 1 tablespoon grated Swiss cheese	5 min

OVER 80
Brilliant
**WAFFLE
RECIPES**

for your Dash Mini
Waffle Maker...



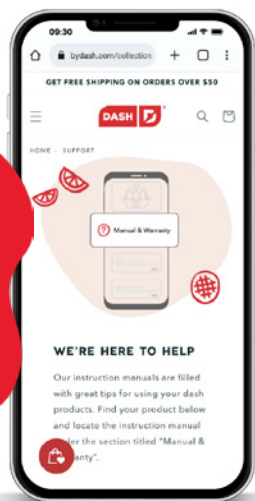
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We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

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.

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REPAIRS

DANGER! Risk of electric shock! The Dash MultiMaker™ 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

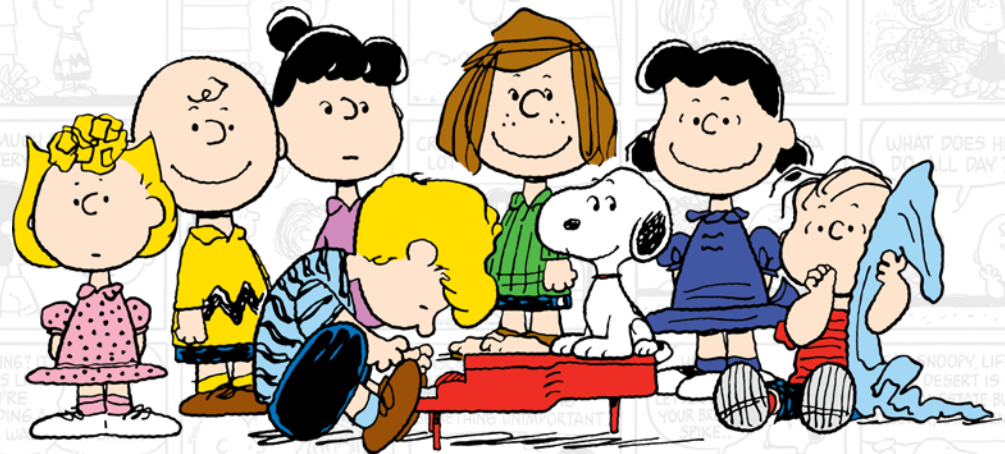
Voltage 120V ~ 60Hz
Power Rating 350W
Stock#: DIW014_20241010_v1



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



PEANUTS®



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