PEANUTS x DASH

RECIPES INSIDE!



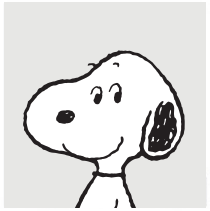
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SLOW COOKER SET

Instruction Manual | Recipe Guide





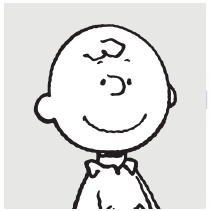


WELCOME TO THE FOODIE FAMILY

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









PEANUTS

SLOW COOKER SET

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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.
- 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 appliance for other than intended use. For household use only. Do not use outdoors.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Only use the appliance on a stable, dry surface.
- This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
- During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Intended for household countertop use only. Keep 6 inches (152 mm) away from the wall when in use.
- Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into the Food Container while in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- 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.
- 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.
- **WARNING:** Spilled food can cause serious burns.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance is not a toy. Do not let children use this appliance.

IMPORTANT SAFEGUARDS

- Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not place appliance on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
- Never submerge the Slow Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Slow Cooker.
- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To prevent personal injury, do not touch the surface of the Slow Cooker during or following use. Allow appliance to cool.
- Do not leave the utensils in the Stoneware Insert while you are operating your Slow Cooker.
- Use extreme caution when opening the Lid as escaping hot steam may cause personal injury.

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 l'utilisation.
- Retirez tout sac ou emballage de l'appareil avant l'utilization.
- Ne laissez jamais l'appareil sans surveillance pendant son l'utilization.
- Assurez-vous que l'appareil est minutieusement nettoyé avant l'utilization.
- 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 l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- 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.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Cet appareil génère de la chaleur pendant son utilisation. Ne touchez pas les surfaces chaudes. Utilisez des poignées ou des boutons.
- Une mauvaise utilisation de

- l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Lors de la première utilisation de cet appareil, une légère fumée et/ou odeur peut être détectée. Ce phénomène est normal pour de nombreux appareils chauffants et ne se reproduira pas après quelques utilisations.
- Débrancher l'appareil [et laissez refroidir] avant [montage/ démontage,] déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- N'utilisez pas cet appareil avec un cordon endommagé [câble de charge endommagé], une prise endommagée, 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.
- L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures corporelles.
- Destiné à un usage domestique sur le comptoir uniquement. Tenir l'appareil à une distance de 152 mm (6 pouces) du mur lors de son utilisation.
- Évitez les changements brusques de température, comme l'ajout d'aliments réfrigérés ou de liquides froids dans le récipient amovible pendant son utilisation.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- 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

GARANTIES IMPORTANTES

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.

- 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.
- **AVERTISSEMENT** : Les aliments renversés peuvent provoquer de graves brûlures.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- 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.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Ne placez pas l'appareil sur ou à proximité de surfaces humides ou de sources de chaleur telles qu'un brûleur électrique ou à gaz chaud, ou dans un four chauffé.
- N'immergez jamais la Mijoteuse dans de l'eau ou tout autre liquide; essuyez plutôt la surface avec un chiffon doux et humide et nettoyez correctement l'intérieur de la Mijoteuse.
- Si cet appareil présente un dysfonctionnement pendant son utilisation, débranchez immédiatement le cordon. Ne continuez pas à utiliser l'appareil et ne tentez pas de le réparer.
- Une extrême prudence doit être utilisée lors du déplacement d'un

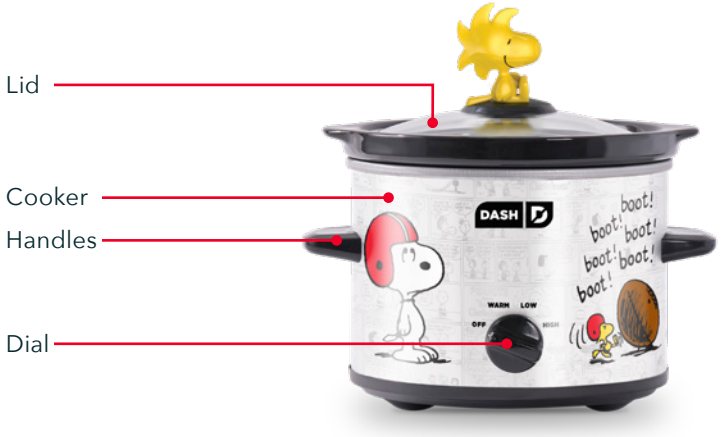
- appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Pour éviter toute blessure, ne touchez pas la surface de la Mijoteuse pendant ou après son utilisation. Laissez refroidir l'appareil.
- Ne laissez pas les ustensiles dans la Mijoteuse en céramique pendant le fonctionnement du Slow Cooker.
- Soyez très prudent lorsque vous ouvrez le Couvercle, car la vapeur chaude qui s'échappe peut provoquer des blessures.

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





PARTS & FEATURES



PRIOR TO FIRST USE

NOTE: A slight odor or smoke may occur during first use. This is normal and will go away after a few uses.

Carefully unpack the Slow Cooker and wash the Stoneware Insert and Glass Lid in warm, soapy water. Rinse and dry thoroughly. Use a damp cloth to wipe the Cooking Base inside and out with a damp cloth, taking note that the Base can NEVER be immersed in water.

Prior to slow cooking for the first time, condition the Slow Cooker by cooking 2 cups of water on High for 20 minutes. Place the Stoneware Insert into the Cooking Base, add 2 cups of water, and cover with the Glass Lid. Plug the Slow Cooker in and set it to High and let cook for 20 minutes. Then power off the Slow Cooker and unplug it. Let cool before discarding the water. Rinse the Ceramic Insert, dry it, then return it to the Cooking Base to begin cooking for the first time.

PROTECTING COUNTERTOPS

- Always place a trivet or heat-resistant mat on the countertop under the Slow Cooker when cooking.
- When the removable Stoneware Insert is hot, do not place it directly on countertops. Use a trivet or potholder.
- Use caution when placing the Stoneware Insert on other kitchen surfaces as the bottom may be rough and could scratch surfaces.

USING THE SLOW COOKERS

USING THE STONEWARE INSERT

- Handle the Stoneware Insert with care as stoneware can crack or break.
- Always use potholders to handle and transfer the Stoneware Insert during and after cooking.
- Never place a room temperature Stoneware Insert into the Cooking Base if it is already hot. Always place the Stoneware Insert into the Cooking Base when it is off, unplugged, & cool.
- For best results, only add ingredients to the Stoneware Insert when the Stoneware is at room temperature.
- It's ok to prepare ingredients in the Stoneware Insert ahead of time and refrigerate until ready to cook.
- Use only nonstick-safe utensils made of wooden, nylon, silicone, or plastic in the Stoneware Insert.
- Avoid sudden temperature changes for the Stoneware Insert as this may crack or damage it.
- Do not soak the Stoneware Insert for prolonged periods of time as this may damage the glaze on the stoneware.
- Do NOT Place the Stoneware Insert on stovetops, under broilers, or in toaster ovens.

- Do NOT use for popcorn, caramel, or candy-making.
- Do NOT use chipped, cracked, or broken stoneware.
- Do NOT strike utensils against the rim of the Stoneware Insert to remove food as this may chip or crack the stoneware
- Do NOT use metal utensils or abrasive cleaners on the Stoneware Insert as this may damage the stoneware.

USING THE GLASS LID

- Always use potholders or oven mitts when handling the Glass Lid.
- Tilt the Lid away from you when removing it from the Stoneware Insert to avoid steam burns.
- Let the Lid cool on a dry, heat-resistant surface before handling without potholders or oven mitts.
- Do NOT expose the Lid to direct heat (e.g., broilers, stovetops).
- Do NOT use the Lid if chipped, cracked, or scratched.
- Do NOT place a hot Lid on cold or wet surfaces.
- Do NOT use the Lid in a microwave.

USING THE SLOW COOKER

The Slow Cookers have three cook settings:

LOW: For slow, all-day cooking (8–10 hours)

HIGH: For faster cooking (4–6 hours)

WARM: To keep cooked food warm. Do not use to cook or reheat cold food.

REGULAR COOK TIME	LOW	HIGH
30 Minutes	6-8 Hours	3-4 Hours
35-60 Minutes	8-10 Hours	5-6 Hours
1-3 Hours	10-12 Hours	7-8 Hours

Before first use, remove all packaging material and thoroughly clean the Slow Cookers.





1. Gather ingredients and prepare recipe as per instructions.
2. Place a trivet or heat-resistant mat onto the countertop and place the Slow Cooker Cooking Base on top of it.
3. Insert the Stoneware Insert into the Cooking Base of the Slow Cooker **(Photo A)**. Add prepared ingredients to the Stoneware Insert **(Photo B)**.





4. Plug the Slow Cooker into an electrical outlet and select Low or High according to your recipe **(Photo C)**. Top with Glass Lid and let cook, checking occasionally as per your recipe **(Photo D)**.





USING THE SLOW COOKERS





5 When finished cooking, turn the Slow Cooker off **(Photo E)** and unplug it.

6 Remove the Glass Lid carefully at an angle that lets steam escape away from you **(Photo F)**.

7 Use potholders to remove the Stoneware Insert and place it on a trivet or potholder, not directly on the countertop.

WARNING: Never touch or move the Cooking Base while it's cooking. If it's necessary to move or handle the Base while it's hot, always grab it by the Handles using potholders or oven mitts.

- The Glass Lid does not create a tight seal. For best results, center it over the rim of the Stoneware Insert. Avoid lifting it during cooking unnecessarily to avoid heat escaping which would prolong cook times.
- Stirring isn't usually required during cooking. Stir occasionally if using the High setting according to your recipe.
- For best results, fill the Stoneware Insert at least halfway. When cooking soups or stews, leave two inches of space between the rim of the Stoneware Insert and the ingredients.
- For best results, use less expensive cuts of meat and trim excess fat when possible.
- When cooking fattier cuts of meat, place onion slices on the bottom of the Pot to avoid grease accumulating at the bottom.
- Roasts can be cooked without added liquid if cooked on the Low setting.
- To ensure your safety when cooking meats, use a meat thermometer to check doneness.
- For seafood or fish recipes, don’t add in until the last hour as fish & seafood cook quickly and may fall apart.
- Cut vegetables into uniform, bite-sized pieces and add harder vegetables to the Pot first.

TIPS & TRICKS

- When using fresh dairy products (milk, sour cream), add at the end of cooking to prevent curdling. Alternatively, condensed soup or evaporated milk can be used.
- Uncooked pasta or rice should be added no more than 2 hours before serving and with at least 2 cups of liquid.
- Keep in mind that recipes can overcook slightly without affecting final results as slow cookers are forgiving.
- Use the Low setting for long, unattended cooking (7+ hours for meat/veg dishes).
- Whole-leaf herbs and spices work best for long cooking. Add ground spices near the end.
- Keep in mind that you may need to adjust cooking times based on food size, temperature, and moisture.
- Vegetable casseroles need added liquid to prevent scorching.
- Soak and boil dried beans (especially red kidney beans) before adding to acidic or sugary dishes. Simmer until soft (about 1½ hours).

1. Allow the Cooking Base to cool completely before attempting to move or clean. To cool, ensure the Slow Cooker is powered off and unplugged. If you have not already removed the Stoneware Insert to serve food, do so now and allow it to cool completely before cleaning.

2. Once the Stoneware Insert and Glass Lid are cooled completely, hand wash with warm, soapy water. For stuck-on food, soak the Stoneware Insert in warm soapy water for a brief time, taking care to not soak for prolonged periods of time as this may damage the glaze on the stoneware.

3. To clean the Cooking Base, wipe with a damp cloth. NEVER immerse Cooking Base in water.

4. Dry all components thoroughly before storing. Store with the Stoneware Insert inside the Cooking Base and the Glass Lid on top. Do not wrap cord tightly, just coil it loosely.

NOTE!

The Stoneware Insert is dishwasher safe but position it carefully inside the dishwasher to prevent it bumping against other items as this may crack or damage the stoneware.

CLEANING & MAINTENANCE

CLEANING TIPS

- For stains on the Stoneware Insert, use a paste of baking soda or non-abrasive cleanser.
- To remove water spots/mineral deposits from the inside of the Cooking Base, wipe or soak with a small amount of vinegar.





RECIPE GUIDE

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SNOOPY'S SUNDAY ROAST WITH ROOT BEER (7QT)

Prep Time: *10 minutes* • ***Cook Time:*** *3-8 hours* • ***Serves:*** *6-8*

Ingredients:

1 (4-5 pound) round roast
2 teaspoons salt, divided
1 teaspoon pepper, divided
2 tablespoons vegetable oil
1 large onion, thinly sliced
12-ounce bottle root beer (not diet)
12-ounce bottle chili sauce
2-3 garlic cloves, minced



Directions:

1. Allow roast to reach room temperature. (Roasting cold meat can affect the texture of the cooked meat, resulting in a tougher roast.) Season all sides with salt and pepper, using 1 teaspoon of salt and ½ teaspoon pepper.
2. On the stove top in large frying sauté pan, add oil and heat on medium-high heat. Add roast and brown it all sides, turning to cook each side for 3-4 minutes.
3. Once all sides are browned, remove and set aside.
4. Add onions to frying pan and sauté on medium-high heat, about 3-5 minutes.
5. Set up the 7QT Slow Cooker. Add roast, onions, and remaining ingredients to the Slow Cooker. Cover and cook on Low heat for 6-8 hours or on High heat for 3-4 hours. Cook until meat is tender and cooked through.
6. For a full meal, add potatoes, carrots, or other preferred veggies to the Slow Cooker towards the end of the cooking process.
7. Slice it up and serve. Cheers to Snoopy and his love of root beer!





EASY PULLED PORK (7QT)

Prep Time: *20-25 minutes* • ***Cook Time:*** *4-6 hours* • ***Serves:*** *6-8*

Ingredients:

Pork shoulder roast, 4-5 pounds
¼ cup Worcestershire sauce
4-6 cloves garlic, minced
2 teaspoons paprika
⅓ cup brown sugar
2 teaspoons salt
½ teaspoon black pepper
1-2 cups BBQ sauce

Directions:

1. In a small mixing bowl, add paprika, brown sugar, salt and pepper. Mix with a fork to prepare the rub and set aside.
2. Place pork roast onto a large cookie sheet. Prepare the meat by patting the dry rub mixture and minced garlic all over the pork shoulder.
3. Set up the 7QT Slow Cooker and add the roast. Pour Worcestershire sauce over the roast.
4. Cover and cook on Low for 5-6 hours or on High for 3-4 hours.
5. Towards the end of cooking, use a meat thermometer to check doneness. When the roast has an internal temperature of 195-200°F and pulls apart easily, it's ready. Extend cooking time until ready.
6. When fully done, keep the roast in the Slow Cooker and use two forks to shred the meat. Add BBQ sauce and mix to combine.
7. Build sandwiches with rolls of choice and add coleslaw, pickles, or any toppings of choice. Serve and enjoy this BBQ classic!





LEMON CHICKEN THIGHS (7QT)

Prep Time: *10 minutes* • ***Cook Time:*** *4-5 hours* • ***Serves:*** *4-6*

Ingredients:

8 chicken thighs (about 2 pounds), skin-on
2 tablespoons olive oil
1 tablespoon Dijon mustard
1½ teaspoons dried oregano
½ teaspoon dried thyme
1 teaspoon salt
1 tablespoon lemon zest
Juice of 1 large lemon
1¼ cups chicken stock
2 tablespoons flour
Lemon slices, to garnish
Fresh parsley or thyme, to garnish



Directions:

1. In a small mixing bowl, combine mustard, olive oil, oregano, thyme, salt, and 1½ teaspoons of lemon zest.
2. Use a silicone brush to rub the mustard mixture evenly over both sides of chicken thighs. Set aside.
3. In a large mixing bowl, whisk together chicken stock, remaining lemon zest, and lemon juice. Set aside.
4. On the stove top, heat a large skillet over medium heat. Add chicken skin-side down and cook for 3-5 minutes or until skin is golden brown.
5. Set up the 7QT Slow Cooker and transfer the chicken to it skin side up. Cover and cook on Low for 4-5 hours or until tender.
6. While chicken is cooking, prepare the lemon sauce using the leftover fat from the skillet. Use only about 2 tablespoons from the pan and discard the rest. Add in flour and whisk over medium heat until smooth and golden in color, about 1-2 minutes. Gradually whisk in lemon/chicken stock mixture until smooth and thickened. Transfer to a heat safe container and refrigerate until chicken is ready.
7. When ready to serve, warm up lemon sauce in a small saucepan over medium heat.
8. Pour warm sauce over chicken in the Slow Cooker. Season with salt and pepper to taste.
9. Garnish with lemon slices and fresh chopped herbs.
10. Serve over rice and veggies for zesty family meal!



GREEN BEANS WITH BACON & SHALLOT (2QT)

Prep Time: *10-12 minutes* • ***Cook Time:*** *3-6 hours* • ***Serves:*** *3-4*

Ingredients:

3-4 slices thick cut bacon
1-2 small shallots, sliced thin
2-3 cloves garlic, minced
½ cup chicken broth, more if needed
½ teaspoon garlic powder
¼ teaspoon paprika
½ teaspoon sugar
1 pound fresh green beans (washed with ends trimmed)
1 tablespoon butter
Salt and fresh ground black pepper, to taste

Directions:

1. Cut bacon into small pieces. On the stovetop in a large skillet over medium heat, add bacon pieces and cook until crispy. Remove bacon and set aside but reserve the bacon grease in the skillet.
2. Add shallots to the skillet and cook until translucent, about 4-5 minutes. Add in garlic and cook for another minute until fragrant. Remove from heat.
3. Set up the 2QT Slow Cooker. Transfer shallot and garlic to the bottom of the Slow Cooker. It's not necessary to add all the bacon grease and the remainder can be discarded.
4. Add chicken broth, garlic powder, paprika, and sugar to the Slow Cooker and stir to combine. Add in half the bacon and stir to combine.
5. Place green beans into the Slow Cooker. To ensure they cook evenly, make sure they are all parallel and packed tight together. Add additional chicken broth if needed, taking note that the beans don't need to be fully submerged, but they do need to be about 90% covered.
6. Cover and cook on Low for 5-6 hours or on High for 3-4 hours.
7. Once finished, drain away chicken broth.
8. Toss with butter, remaining bacon, and add salt and pepper to taste.
9. Serve as a savory side with any family feast!





MAC & CHEESE (2QT)

Prep Time: *10-12 minutes* • ***Cook Time:*** *1½ - 2 hours* • ***Serves:*** *2-3*

Ingredients:

1 cup uncooked elbow macaroni
1 cup shredded cheddar cheese
½ cup shredded Colby, Gruyere, or Monterey Jack)
2 tablespoons butter
1 cup half & half
10½ ounces canned condensed cheddar cheese soup
¼ teaspoon black pepper
¼ teaspoon paprika

Directions:

1. Pre-cook pasta on the stovetop in a steep pot. Add noodles to salted water, bring to a boil, and let cook for about 5-6 minutes. Undercooked pasta is fine as it will finish cooking in the Slow Cooker. Drain and rinse with cold water.
2. Set up the 2QT Slow Cooker and grease the inside of the Stoneware Insert with a small amount of cooking oil. Add cooked macaroni, butter, and all the other ingredients.
3. Stir to combine. Cover and cook on Low for 1½ to 2 hours, stirring occasionally.
4. Prior to serving, season to taste.
5. Serve as an indulgent side with any savory meal and say, "Cheeeeese!"



CREAMED SPINACH (2QT)

Prep Time: *10-12 minutes* • ***Cook Time:*** *2-3 hours* • ***Serves:*** *3-4*

Ingredients:

20 ounces frozen spinach (2 packages), thawed and drained
8 ounces cream cheese, cubed
½ small onion, chopped
1-2 cloves garlic, minced
1 tablespoon flour
Salt & fresh ground black pepper, to taste
A pinch of nutmeg, optional
Diced fresh tomatoes

Directions:

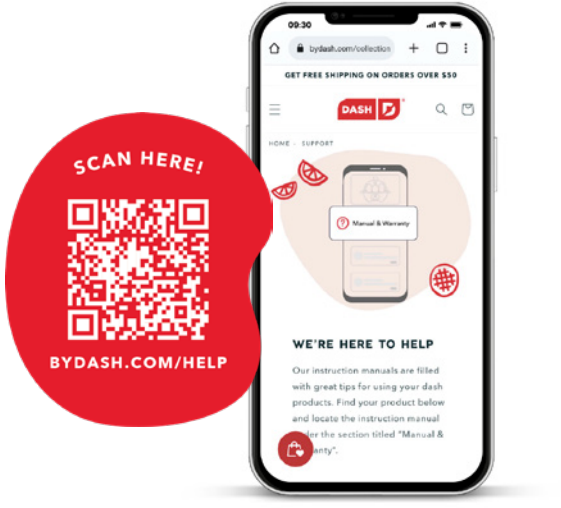
1. To ensure the final product isn't watery, use a kitchen towel or cheesecloth to squeeze out as much water as possible from the thawed, drained spinach.
2. Set up the 2QT Slow Cooker. Add drained and dried spinach in the Slow Cooker. Add cubed cream cheese, onion, garlic, flour, salt, and pepper. And nutmeg, if using. Stir until well combined.
3. Cover and cook on low for 2-3 hours. Halfway through the cooking, give a quick stir to promote even cooking and ensure proper consistency.
4. Prior to serving, season to taste and top with fresh diced tomatoes.
5. Serve with pita or tortilla chips or your favorite dippers!

CUSTOMER SUPPORT

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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**.



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.

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REPAIRS

DANGER! Risk of electric shock! The Dash Slow Cooker Set 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 2QT: 100W
Power Rating 7QT: 240W
Stock#:DSC50002_20250609_V5

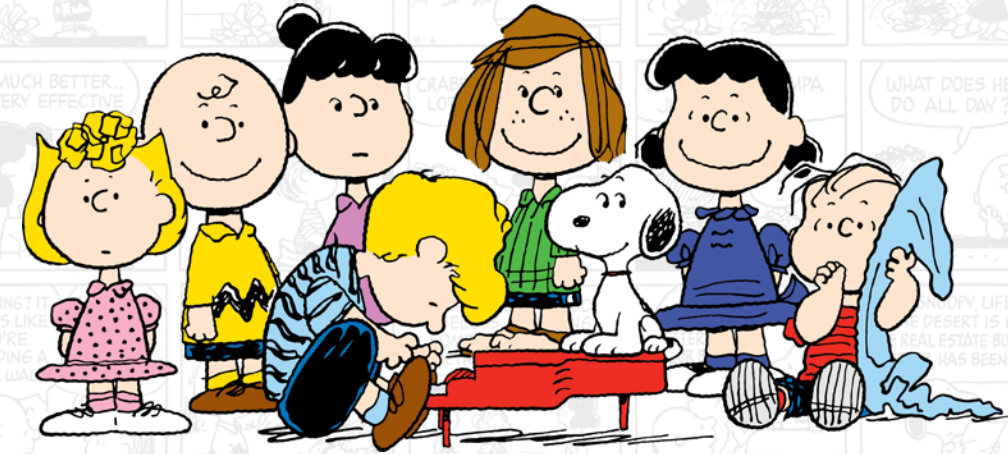
FOOD SAFE

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

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X

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