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DSXL100

XL PRECISION SEAR GRIDDLE

Instruction Manual | Recipe Guide



XL PRECISION SEAR GRIDDLE

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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.
- Use appliance only on heat-safe surfaces.
- 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.
- WARNING: CHOKING HAZARD: The Silicone Feet under the Griddle may become dislodged and fall off over time. Be careful when moving the Griddle

as these small silicone pieces can pose a choking hazard if swallowed. Do not allow children to play with the Griddle.

- Do not touch hot surfaces with bare hands. Use handles or knobs.
- To prevent the risk of fire, electrical shock, or personal injury, do not place the plug, cord, or appliance in or near water or other liquid. Do not immerse or partially immerse cord, plug, or appliance in or near water or other liquid. The Griddle 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.
- Always attach the Control Probe to the Griddle first before plugging the appliance into the outlet. Before unplugging, make sure the Griddle is turned to "OFF", then remove the plug.
- Unplug the appliance and allow to cool prior to disassembling, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Ensure that there is enough space surrounding the appliance while in use, as the appliance becomes very hot.
- Never use abrasive cleaning agents to clean the Griddle.
- To prevent the risk of fire, electrical shock, or personal injury, do not put immerse or partially immerse cord, plug, or appliance in or near water or other liquid. The Griddle is NOT dishwasher safe. Do not operate the appliance with wet or moist hands. Should the appliance become wet or moist, turn the appliance off and unplug immediately.
- 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.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- 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.

PARTS & FEATURES



USING THE XL GRIDDLE

Clean the Griddle and all of its components prior to assembly and use. DO NOT use the Griddle near water or other liquids, with wet hands, or while standing on a wet surface. Make sure the Drip Tray is inserted into the Base prior to each use.





1. Set the Griddle on a clean, stable, and dry surface.
2. Slide the Drip Tray into the Base, matching up the sides of the tray to the grooves on the underside of the Base near the Drip Outlet **(Photo A)**.
3. Unwind the power cord to the preferred length. Inspect the cord for any signs of damage or significant wear.
4. Make sure the Temperature Control Dial located on the Control Probe is set to Off prior to plugging in **(Photo B)**.

USING THE XL GRIDDLE





5 Before plugging into outlet, insert the Control Probe into the Control Probe Socket located on the Base of the Griddle **(Photo C)**. Be sure to properly align the connector's single prong with the middle hole before pushing the Control Probe in, then plug into an electrical outlet.

6 When ready to cook, turn the Temperature Control Dial clockwise to Low. Do not begin cooking on a high temperature setting as this may cause food to splatter or burn when placed on the nonstick Cooking Surface **(Photo D)**.



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.





7 Place formed meat balls onto the Cooking Surface. Use a Burger Press or a spatula to press into smash burger patties **(Photo E)**. To sear burgers, you can manually adjust the temperature by slowly increasing the heat setting on the Temperature Control Dial until you reach the desired temperature **(Photo F)**.

USING THE XL GRIDDLE





8 Alternatively, you can utilize the Quick Sear Button in the center of the Temperature Control Dial. Press the Quick Sear Button to quickly take the temperature from its current setting to the highest temperature (450°F) **(Photo G)**. To indicate that it is heating up, the light on the Quick Sear Button will flash. When it is done heating to 450°, the light will begin pulsing. The Griddle will stay at 450°F for 2 minutes. When 2 minutes has expired, the light will stop flashing and remain solid while the temperature slowly lowers back to the temperature you originally started with. To end the Quick Sear function earlier than 2 minutes, simply press the Quick Sear button again to terminate the function.

9 When finished cooking, turn the Temperature Control Dial to Off **(Photo H)**. Wait for the Griddle to cool completely before cleaning.



HANDLE WITH CARE

The Base of the Griddle and the ceramic nonstick Cooking Surface will both be hot while in use. Use oven mitts to handle the Griddle.



SOFT TOUCH

Metal utensils will damage the ceramic nonstick surface. Use silicone, nylon, or wood utensils instead to preserve the ceramic nonstick coating.



EASIEST RELEASE

While the ceramic nonstick cooking surface already releases food easily, for even easier release, apply a small amount of cooking oil to the Griddle surface before cooking.



When cooking, be careful not to push food into the gap between the Cooking Surface and the Base as it may be difficult to remove when cleaning.

CLEANING & MAINTENANCE

- Turn the Temperature Control Dial to the Off position before unplugging and cleaning. Allow the Cooking Surface to cool completely before attempting to clean.
- The Griddle is NOT dishwasher safe and should never be submerged in water; it must be hand-washed.
- Clean cooled Cooking Surface with cloth or sponge dipped in warm, soapy water **(Photo A)**.



- The Drip Tray is removable and should removed, emptied, and washed with warm soapy water after each use.
- After washing the Drip Tray, ensure that it is dry before re-inserting in the Griddle as water could damage the Griddle's electric parts.

WARNING: Never use abrasive and/or metal cleaning agents to clean the appliance as this may damage the Griddle's ceramic nonstick surface.

Do Not

SUBMERGE ELECTRIC PARTS IN WATER



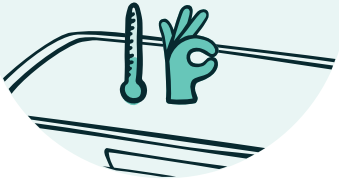
Do Not

ALLOW WATER TO ENTER BASE



Do

LET THE GRIDDLE COOL COMPLETELY



Do

USE A SOFT SPONGE TO CLEAN SURFACE



TROUBLESHOOTING

Although the XL Griddle is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
 **How do I turn the Griddle on & off?**	To turn on, first ensure the Temperature Control Probe is set to Off. Plug the Control Probe into the base of the Griddle. Then plug the power cord into an outlet and turn the Dial on the Control Probe from Off to Warm. When cooking is complete, turn the Griddle off by returning the Temperature Control Probe to Off and unplugging it.
 **When using the Griddle, the Base gets very hot. Is this normal?**	Yes, this is completely normal. When using or moving the Griddle, always use protective gloves to transport it. Be careful when moving the Griddle after cooking so as not to spill grease from the Drip Tray.

ISSUE	SOLUTION
 **When cooking meat on the Griddle, there is moisture on the Cooking Surface. What do I do?**	Any moisture should collect in the Drip Tray, which can be easily emptied. If moisture is pooling around the Drip Tray or spilling out, it means the Tray is full. Turn off the Griddle and empty, clean, and dry the Drip Tray. Re-insert the Drip Tray to begin cooking again.
 **After using the Griddle a few times, food is starting to stick to the surface. What is happening?**	There is probably a build-up of burnt food residue on the Cooking Surface. This is normal especially when cooking with sugar. Allow the appliance to cool fully, then apply a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surface with a sponge or soft-bristled brush to dislodge food. Then use a damp, soapy cloth to wipe from Cooking Surface. Rinse the cloth thoroughly and wipe again. If food still remains, apply cooking oil once more and let sit for a few hours before scrubbing again.

RECIPE GUIDE

Scan here for more recipes!

bydash.com/recipes





PHILLY CHEESESTEAK

Prep Time: *20-25 minutes* • ***Cook Time:*** *10-12 minutes* • ***Serves:*** *4-6*

Ingredients:

1-2 tablespoons vegetable oil

2 pounds of ribeye beef, sliced thin

2 green bell peppers

1 large yellow onion, sliced thin

1-2 cups mushrooms, optional

1 pound provolone cheese slices (about 14-16 slices)

Salt and pepper, to taste

4-6 hoagie sub rolls

Directions:

1. Prep veggies by cutting bell peppers into thin long strips. Cut the onions into half rings and cut mushrooms into bite size pieces.
2. Preheat the Griddle to 350°F. Once the Griddle is hot, drizzle oil on the surface and use a spatula to coat the Griddle evenly.
3. Add veggies and sauté until are golden brown, about 5-6 minutes. Remove and transfer to a bowl.
4. Drizzle more oil if needed and add sliced beef to the Griddle surface. Season with salt and pepper.
5. Toss beef around to cook thoroughly. Once cooked through, add veggies back and toss to combine. Reserve some space on the Griddle to toast rolls.
6. Top with cheese slices and let to melt about 1-2 minutes.
7. Lower heat and add rolls to toast.
8. Build your Philly sandwiches and enjoy this cheesy favorite!



ULTIMATE SMASH BURGER

Prep Time: *10-12 minutes* • ***Cook Time:*** *8-10 minutes* • ***Serves:*** *4-6*

Ingredients:

1-2 tablespoons vegetable oil

1-2 pounds ground beef or turkey

Salt and pepper, or burger seasoning, to taste

1 medium yellow onion, sliced thin

6-8 slices of American cheese, optional

1-2 tablespoons butter (to toast buns and fry onions)

4-6 burger buns

Suggested Toppings:

Fresh lettuce

Sliced tomato

Red onion

Avocado

Mayo

Mustard

Ketchup

Directions:

1. Add ground meat to a large mixing bowl. Season to preference, then use hands to mix. Form meat into 4-6 balls, about ¼ pound each.
2. Preheat the Griddle to 375-400°F. Once the Griddle is hot, place the meat balls on the cooking surface, leaving space between them for smashing and flipping. Leave a small section of the Griddle clear for cooking onions and toasting buns.
3. Use a Burger Press or spatula to press down each ball until a patty forms that is even, thin, and flat. Once smashed, apply pressure to each patty using the Press or spatula for about 10 seconds.
4. While burgers cook, add butter and onions to the empty part of the Griddle.

Use a spatula to toss around so they cook evenly. Remove once slightly soft and aromatic. Add the buns to the cooking surface and toast until slightly brown.

5. Once burgers have cooked 3-4 minutes, flip and immediately top with cheese, if using. If a Melting Dome is available, cover patties at this point to melt cheese.
6. Continue to cook burgers until cheese has melted, about 1-2 minutes. Remove quickly to prevent overcooking.
7. Build burgers with your favorite toppings and enjoy this sizzling smash!

SPECIAL SAUCE

Prep Time: *3-5 minutes* • ***Cook Time:*** *0 minutes* • ***Serves:*** *4-6*

Ingredients:

3 tablespoons mayonnaise

3-4 tablespoons ketchup

1 tablespoon yellow mustard

1-2 tablespoons pickle relish or pickle juice

Hot sauce, optional

Directions:

1. In a small mixing bowl suitable for serving, combine all ingredients and mix well. Adjust proportions to preference and set aside.
2. When ready to serve, smear on toasted buns and build burgers.
3. While burgers cook, add butter and onions to the empty part of the Griddle. Use a spatula to toss around so they cook evenly. Remove once slightly soft and aromatic. Add the buns to the cooking surface and toast until slightly brown.



PORK OR CHICKEN FRIED RICE

Prep Time: *15-20 minutes* • ***Cook Time:*** *10-12 minutes* • ***Serves:*** *5-6*

Ingredients:

1-2 tablespoons vegetable oil

1 medium yellow onion, chopped

10-ounce bag of frozen peas & carrots

3 eggs

2-3 cups cubed pork or chicken

2-4 cloves garlic, minced

½ cup sweet soy sauce, divided, more if needed

1 stick butter

4 cups Jasmine rice, cooked and cooled

2 tablespoons sesame oil

Sesame seeds, to garnish

Sliced scallions, to garnish

Directions:

1. Gather and prep all ingredients.
2. Preheat the Griddle to 350°F. Once the Griddle is hot, drizzle oil on the surface and use a spatula to coat the Griddle evenly. Add peas and carrots and sauté until soft, about 3-5 minutes.
3. Slide the veggies to one side of the Griddle and isolate. On the other side of the Griddle, add meat, half the garlic, and ¼ cup of soy sauce. Toss with tongs

until mixed and fully coated, then cook until cooked through. Move the meat off to the side with the veggies.

4. In the empty space, add beaten eggs and stir to cook. Move off to the side with the veggies and meat.
5. In the empty space, add butter and remaining garlic and top with cooked rice. Top with sesame oil, remaining soy sauce, salt, and pepper. Sauté until heated through and slightly browned, about 3-4 minutes
6. Combine everything on the Griddle and toss to incorporate. Season to taste and continue to cook for a few minutes until ready to serve.
7. Garnish with sesame seeds and fresh chopped scallions.
8. Plate and serve and enjoy this easy-make weeknight dinner!

CUSTOMER SUPPORT

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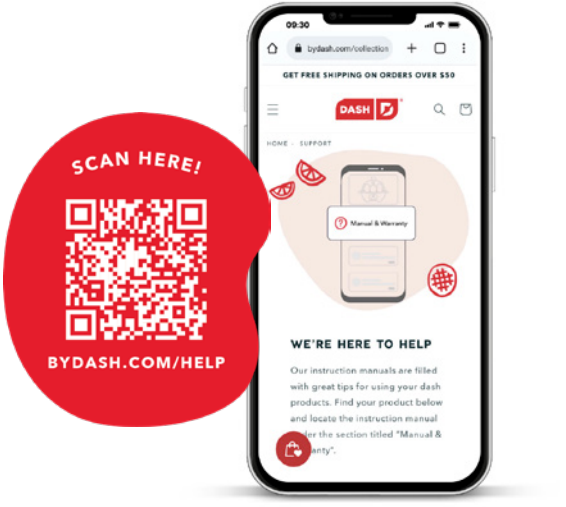
REWARDS

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 Smash XL Precision Sear 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

Wattage: 1500W
Voltage: 120V~
Frequency: 60 Hz
Stock#: DSXL100_20250813_v6



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



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