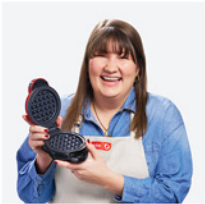




#DCWB11

stacks **16PC COOKWARE SET** **WITH ELECTRIC BURNER**

Instruction Manual | Recipe Guide



stacks



16PC COOKWARE SET WITH ELECTRIC BURNER

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IMPORTANT SAFEGUARDS

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.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Make sure the Electric Burner is cleaned thoroughly before using.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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.
- Intended for countertop use only.
- Use appliance only on heat-safe surfaces.
- This appliance is not intended for deep frying foods.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

IMPORTANT SAFEGUARDS

- Use no more than 0.5 inches (13 mm) of oil from the center of the pan for frying, searing, or browning.
- 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.
- Do not touch hot surfaces. Use oven gloves when handling hot surfaces.
- 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 Electric Burner is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Unplug the appliance and allow to cool prior to assembly/disassembly, 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.
- Do not submerge appliance in water or any other liquids. 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

IMPORTANT SAFEGUARDS

damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- 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 used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

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PARTS & FEATURES



COOKWARE OVEN SAFE

Cookware is oven-safe up to 450°F. Glass Lid is oven-safe up to 380°F.



STACKED NESTING DESIGN

The easily stackable pieces maximize storage in your cabinets and fridge.



LIGHTWEIGHT CAST ALUMINUM

Advanced heat distribution while still being lightweight and easy to manage and maneuver.



DURABLE CERAMIC NONSTICK COATING

Releases food easily with minimal oil and butter needed for healthier cooking.

PARTS & FEATURES



GRILL PAN

Get those perfect summer BBQ grill marks without leaving the kitchen.



10.5" FRY PAN

Versatile Pan for everyday use. Great for frying eggs and steaming veggies.



2.7QT SAUTÉ PAN

Versatile deep Sauté Pan perfect for large sautés, searing meats, and creating delicious sauces.



6.2QT STOCKPOT

The all-in-one deep Stockpot is perfect for baking, braising, roasting and more.



COUNTERTOP BURNER

Convenient electric burner with three temperature settings. Compatible with all types of cookware, expanding stovetop capacity for side dishes, reheating, or cooking multiple items at once.

PARTS & FEATURES



CAST ALUMINUM LID

Offers superior heat retention while steaming vegetables and cooking stews, soups, and sauces.



GLASS LID

Interchangeable with every piece and is oven-safe up to 380°F.



SILICONE GRIPS

Designed with heat-resistant silicone to protect hands from hot Cookware. Not oven-safe.



FELT BUFFER & LIFTER

Use to lift Burner and protect surfaces from scratching during storage.

USING THE CERAMIC COOKWARE



CLEAN BEFORE FIRST USE

Remove all packaging material and thoroughly clean the Cookware prior to first use.



USE LOW TO MEDIUM HEAT

The Cookware is oven-safe up to 450°F, but the Glass Lid is oven-safe up to 380°F. Take note that cooking on high heat can damage the ceramic nonstick coating over time. Do not put Cookware in broiler.



Stack the Cookware pieces like this to maximize storage space!

USING THE CERAMIC COOKWARE



NONSTICK UTENSILS RECOMMENDED

Avoid metal utensils. Instead, use nonstick-safe utensils like nylon, silicone, or wood to protect the Cookware's coating and avoid scratches.



HANDWASH RECOMMENDED

The Cookware is dishwasher safe, but hand washing is recommended to preserve the ceramic nonstick coating. After cooking, let Cookware cool before washing.



AVOID ABRASIVE SPONGES

The nonstick coating will release food and residue easily while cleaning, making washing by hand easy. To clean, hand wash using a soft sponge with warm, soapy water.



BEFORE USING THE COUNTERTOP BURNER

BEFORE USING THE COUNTERTOP BURNER

- Remove all packaging materials.
- Wipe the Burner and its Base with a soft, damp cloth, and wipe dry.
- Ensure that the appliance is on a level and stable surface before operating. Allow enough space (4-6 inches) from other appliances and furniture to allow safe heat flow.
- Plug the power cord into a standard electrical outlet.

Before first use, turn the Temperature Slide to HIGH, and allow the Burner to run for 3-5 minutes to burn off any residue resulting from the manufacturing process.

CAUTION: To prevent damage or electric shock, do not add food to or cook directly on the Electric Burner. Place food in standard cookware or the provided Cookware.

USING THE COUNTERTOP BURNER



- 1** To begin cooking, place the Cookware on the center of the Burner (**photo A**) and turn the Slide to the desired temperature setting. Adjust during cooking as needed (**photo B**).
- 2** Add food to the Cookware and cook according to the recipe instructions. Check periodically for doneness.
- 3** When cooking is complete, carefully slide the Control Slide to OFF and unplug the Burner. Allow the Burner to cool completely before cleaning or storing.

CAUTION: When adjusting the Temperature Slide, touch only the Base of the unit and keep hands away from the cooking surface of the Electric Burner.

USING THE COUNTERTOP BURNER

- 4 Alternatively, you can keep food warm until serving by sliding the Temperature Slide to Low. This will maintain food at a constant warm temperature.
- 5 Once the Burner is powered off, the Cooking Surface will gradually cool. Once powered off, the Burner will keep covered food warm for up to 30 minutes as it gradually cools.



WARNING: NEVER cut food in the SmartStore® Cookware, especially while Cookware is placed on the Countertop Burner.

CHEF TIP!



To ensure moist and delicious results, always allow cooked proteins to rest 10 to 20 minutes before cutting.

HEAT SETTING	TEMPERATURE
LOW	150 - 200°F
MEDIUM	300 - 350°F
HIGH	400 - 450°F

RECIPE GUIDE

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EGGS AND POTATO HASH

Prep Time: 10-12 minutes • Cook Time: 30-35 minutes • Serves: 3-4

Ingredients:

2-3 tablespoons vegetable oil
1 medium russet potato, diced small
1 medium sweet potato, diced small
1 sweet onion, diced small
1 green bell pepper, diced small
3-4 eggs

Directions:

1. Dice potatoes, onion, & pepper.
2. In the Sauté Pan, add oil and heat on medium-high until warm. Then add onions and peppers and cook until brown, fragrant, and slightly soft, about 3-5 minutes.
3. Add potatoes and stir to combine. Sear the potatoes until roasted and soft. Add salt and pepper to taste.
4. Set aside potatoes and keep warm while preparing the eggs. In the Fry Pan, use oil to fry or scramble eggs to preference.
5. Serve hot and enjoy a hearty breakfast eggs-actly how you like it!



GRILLED BBQ CHICKEN DRUMETTES

Prep Time: 12-15 minutes • **Cook Time:** 25-30 minutes • **Serves:** 4-6

Ingredients:

1 tablespoon cooking oil

24 chicken drumettes

4-5 tablespoons Cajun seasoning
or BBQ seasoning

1 cup of preferred BBQ sauce

¼ cup fresh chives, chopped

Carrot and celery sticks, to serve
Ranch dressing, for dipping

Directions:

1. On a baking sheet, spread out chicken drumettes in a single layer. Add Cajun or BBQ seasoning and coat both sides.
2. On the Grill Pan, add oil and heat on medium-high until hot. Transfer some of the drumettes to the Grill Pan, cooking in batches with the Lid on for 10-12 minutes.
3. Flip drumettes and continue to cook for another 10-12 minutes. Remove and set aside. Repeat with remaining drumettes, cooking both sides of each batch.
4. When ready to serve, brush with BBQ sauce until coated on all sides and garnish with chopped chives.
5. Serve with carrot and celery sticks and ranch dressing for dipping!



SUMMER BERRY CRISP

Prep Time: 10-12 minutes • **Cook Time:** 25-30 minutes • **Serves:** 6-8

Ingredients:

For Crumble:

⅓ cup all-purpose flour
⅓ cup rolled oats
¼ cup light brown sugar
¼ cup sugar
¼ teaspoon cinnamon
¼ teaspoon salt
½ cup unsalted butter,
cold and cubed

For Berry Mixture:

2 cups raspberries
1 cup blueberries
1 cup blackberries
¼ cup sugar
1 tablespoon cornstarch

Directions:

1. Preheat oven to 350°F.
2. In a small mixing bowl, combine all dry ingredients for the crumble before adding the cold cubed butter. Using a pastry cutter, two knives, or your hands, combine until uneven crumbles form and butter is incorporated. Place in refrigerator to chill while preparing berry mixture.
3. In the Sauté Pan combine fresh fruit, sugar, and cornstarch. Mix thoroughly.
4. Spread fruit mixture evenly in the bottom of the pan, then top with the cold crumble mixture. Place in the oven and bake for 25-30 minutes or until fruit is broken down and the crumble mixture is lightly golden. (For best results, place pan on cookie sheet before baking to avoid spillage.)
5. Allow to cool for 10-12 minutes before serving.
6. Serve with vanilla bean ice cream and a fresh mint sprig and enjoy this berry delicious summer treat!



SKILLET BRAISED CHICKEN WITH ROOT VEGETABLES

Prep Time: 15-20 minutes • Cook Time: 5-20 minutes • Serves: 1-2

Ingredients:

1 tablespoon vegetable oil

4 tablespoons butter, softened

Salt and pepper

Half chicken or 2-3 chicken pieces

1 teaspoon paprika

½ tablespoon fresh rosemary, chopped

½ tablespoon fresh thyme, chopped

1 sweet onion, rough chopped

1 cup celery, rough chopped
(about 3 stalks)

1 Yukon gold potato, diced small

1 medium sweet potato, diced small

2 carrots, peeled and rough chopped

4-5 cloves garlic, rough chopped

1-2 lemons, divided

2 sprigs each fresh thyme and rosemary,
more to garnish

Directions:

1. Preheat oven to 400°F. Prep the chicken by rubbing the skin with softened butter then season with salt and fresh ground black pepper.
2. In the Sauté Pan, add oil and heat on medium-high until hot. Add chicken skin side down. Braise the chicken until it is brown and can easily be flipped over in

the Pan, about 4-6 minutes. Flip and cook for another 2-3 minutes. Remove chicken from Pan and set aside. Sprinkle with paprika and chopped herbs.

3. In the Sauté Pan on medium-high heat, add celery, onion, and carrot. Cook until soft, about 4-6 minutes, stirring throughout. Add garlic and potatoes and toss to combine.
4. Place chicken back into the Pan on top of veggies with a few springs of fresh herbs and lemon slices. Transfer the Sauté Pan to the oven to cook for 20-25 minutes. Lower temperature to 350°F and continue to cook until internal chicken temperature reaches 165°F (about 20-25 minutes longer) and potatoes are soft. Allow to rest for 10 minutes before carving.
5. To serve, top with more herbs and fresh lemon slices.
6. Serve and get ready to braise the roof at dinner time!

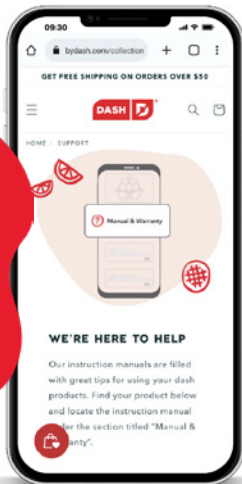


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All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

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.

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REPAIRS

DANGER! Risk of electric shock! The Dash SmartStore® 16PC Stacking Cookware System with Electric Burner 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

Power: 120V~
Frequency: 60Hz
Wattage: 1500W
DCWB11_20250326_V5
Made in China



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



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