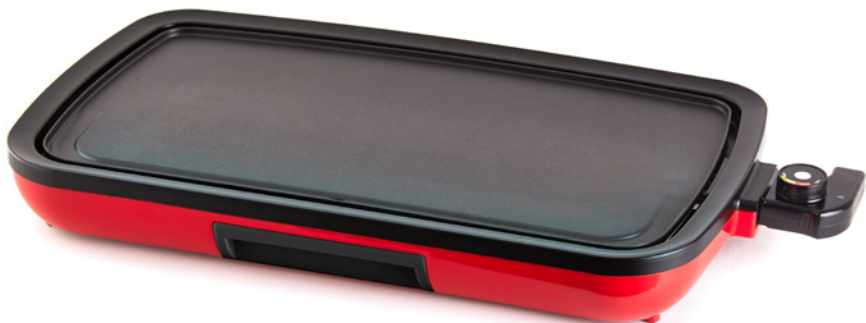




*recipes
inside!*

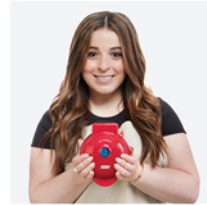
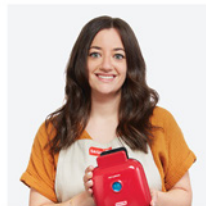
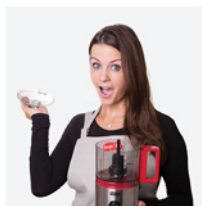
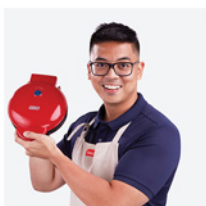


DEG200

EVERYDAY GRIDDLE

Instruction Manual | Recipe Guide







EVERYDAY GRIDDLE

Important Safeguards.....	4-7
Parts & Features.....	8-9
Setting Up Your Everyday Griddle.....	10-11
Cooking Precautions.....	12
Cleaning & Maintenance.....	14-15
Troubleshooting.....	16-17
Recipes.....	19-29
Customer Support.....	30
Warranty.....	31

the dash team!

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.
- 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.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or 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 Everyday 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.
- 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 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.
- Unplug the appliance and allow to cool

IMPORTANT SAFEGUARDS

- 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.
- 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 your Griddle.
 - 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 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.
- N'utilisez l'appareil que sur des surfaces résistantes à la chaleur.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- 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.
- **AVERTISSEMENT : RISQUE D'ÉTOUFFEMENT :** Les Pieds en silicone situés sous la Plaque de cuisson électrique peuvent se déloger et tomber avec le temps. Faites attention lorsque vous déplacez la Plaque de cuisson car ces petits morceaux de silicone peuvent présenter un risque d'étouffement en cas d'ingestion. Ne laissez pas les enfants jouer avec la Plaque de cuisson.
- 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 Plancha 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.
- Veillez à ce qu'il y ait suffisamment d'espace autour de l'appareil lorsqu'il est utilisé, car il devient très chaud.
- N'utilisez jamais d'agents nettoyants corrosifs pour nettoyer votre Plancha.
- Ne plongez jamais l'appareil dans de l'eau ou tout autre liquide. Ne faites pas fonctionner l'appareil avec des mains mouillées ou humides. Si l'appareil est mouillé ou humide, éteignez-le et débranchez-le immédiatement.
- N'utilisez pas cet appareil avec un cordon 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.
- 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.
- 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 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.

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

PARTS & FEATURES



PARTS & FEATURES

Temperature
Control Dial



Dial Number	Approx. Cooking Temp
1	200°F
2	250°F
3	300°F
4	350°F
5	400°F



SETTING UP YOUR EVERYDAY GRIDDLE

Clean the Everyday 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. **(Photo B)**

SETTING UP YOUR EVERYDAY GRIDDLE



5. Plug the Control Probe into the Control Probe Socket located on the Base of the griddle. Be sure to properly align the connector's single prong with the middle hole before pushing the Control Probe in. Then, plug the griddle into an outlet. **(Photo C)**
6. Turn the Temperature Control Dial clockwise to Low. It is recommended that you do not begin cooking on a high temperature as this may cause food to splatter or even burn when placed on the non-stick Cooking Surface. **(Photo D)**
7. Put your ingredients onto the Cooking Surface. Allow to cook for several minutes. Increase the heat until you reach the temperature appropriate for your recipe.
8. When you are finished cooking, turn the Temperature Control Dial to Off. Wait for the griddle to cool before cleaning.

COOKING PRECAUTIONS



- 1 The Base of the griddle and the non-stick Cooking Surface will both be hot while in use. Use oven mitts to handle the griddle.



- 2 Metal utensils may damage non-stick surface, instead use silicone, nylon, or wood utensils.



- 3 A non-stick cooking spray helps food easily from the non-stick Cooking Surface.



NOTE: 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

CLEANING THE EVERYDAY GRIDDLE

1. Turn the Temperature Control Dial to the Off position before unplugging and cleaning. The Cooking Surface should be completely cool before attempting to clean.
2. The Drip Tray can be removed, emptied and washed with warm soapy water.
3. Make sure the Drip Tray is dry before re-inserting in the griddle, because remaining water could damage electric parts.



CAUTION: Never use abrasive and/or metal cleaning agents to clean your appliance, as this may damage the griddle's non-stick surface.

CLEANING & MAINTENANCE

Do Not

SUBMERGE

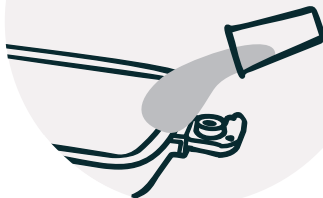
the Control Probe in water



Do Not

ALLOW WATER

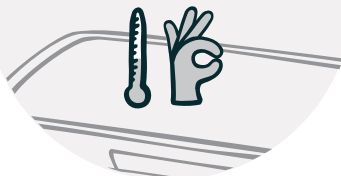
in the Base or Control
Probe Socket



Do

WAIT

for the surface to cool
completely before cleaning



Do

WIPE DOWN



the surface with a cloth or
sponge dipped in warm, soapy
water. If necessary, wipe down
the Base and Control Probe
with a damp cloth.



TROUBLESHOOTING

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

ISSUE	SOLUTION
 <p data-bbox="118 346 384 420">There is no On/Off Button. How do I turn the Everyday Griddle off and on?</p>	<p data-bbox="451 320 894 420">To turn on, simply plug in the power cord and set the Dial on the Control Probe to Low. When you're done cooking, turn off the Everyday Griddle by unplugging it.</p>
 <p data-bbox="118 656 384 731">When using my Everyday Griddle, the Base gets very hot. Is this normal?</p>	<p data-bbox="451 630 909 757">Yes, this is completely normal. After using your Everyday Griddle, always use protective gloves to transport it. Be careful when moving the Everyday Griddle after cooking so as not to spill grease from the Drip Tray.</p>

ISSUE	SOLUTION
 <p>I am cooking meat on the Everyday Griddle and there is juice on the Cooking Surface. What do I do?</p>	<p>Any juice should collect in the Drip Tray, which can be easily emptied. If you are seeing juice pool around the drip tray or spill out, it means the tray is full. Turn off the Everyday Griddle and empty the Drip Tray, and clean.</p>
 <p>After using my Everyday Griddle a few times, food is starting to stick to the surface. What is happening?</p>	<p>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, pour on a little cooking oil and let sit for 5-10 minutes. Scrub Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.</p>



*Blueberry yogurt
pancakes on page 22!*

RECIPE GUIDE



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CHALLAH FRENCH TOAST



Ingredients:

1 loaf of Challah,
sliced into 1" slices
4 tbsp salted butter,
divided
6 eggs

½ cup whole milk
½ tsp vanilla extract
¼ tsp salt
2 bananas, sliced

½ cup walnuts
½ cup maple syrup,
divided

Directions:

1. Slice the Challah and leave the slices out overnight to dry out. You can also use an old loaf that has become hard for this recipe.
2. Mix together the eggs, milk, vanilla extract, 1 tbsp maple syrup, and salt with a hand mixer.
3. Soak each slice of Challah in the egg mixture for several minutes. Preheat the griddle on medium with 2 tablespoons of butter.
4. Place the Challah directly onto the Cooking Surface. Cook for 3-4 minutes on Temperature Dial setting 3 and then flip the slices using a spatula. Cook for an additional 3-4 minutes. Flip once more and cook for 1 minute.
5. Serve with sliced bananas, the remaining butter, maple syrup, and walnuts.





BLUEBERRY YOGURT PANCAKES

Ingredients:

- 2 eggs
- 1 cup nonfat Greek yogurt
- 1 tbsp melted butter
- 1 tsp baking soda
- 2 tbsp honey
- ½ tsp salt
- ½ cup all-purpose or whole grain flour
- ½ cup fresh or frozen

Directions:

1. Beat eggs in a bowl. Whisk in melted butter and vanilla extract. In a separate bowl, mix Greek yogurt with baking soda, honey, salt, and flour. Add egg mixture to yogurt mixture and whisk until smooth. Fold in blueberries.
2. Preheat griddle on Temperature Dial setting 3. Pour multiple ¼ cup pancakes on to griddle. Cook each side until golden brown. Serve with maple syrup or a berry compote.



SOUTHWEST BREAKFAST SCRAMBLE

Ingredients:

6-8 eggs

6 oz chorizo, casing removed

½ medium red onion, diced

½ red bell pepper, diced

½ cup frozen or pre-cooked corn
kernels

½ cup canned black beans

½ cup cheddar or Monterey Jack
cheese, shredded

¼ cup green onion, to garnish

¼ cup sour cream, to garnish
salt and pepper, to taste

Directions:

1. Cook the chorizo in the pan on Temperature Dial setting 3. Lower the heat to 1 and add the diced onion and bell peppers. Cook for 2 minutes. Add the corn and black beans and cook for 1-2 additional minutes.
2. Whisk the eggs in a large bowl and season with salt. Slowly pour ½ of the eggs over the Everyday Griddle, being careful to avoid the Drip Outlet. Gently stir the mixture until the eggs have begun to cook.
3. Then, pour the remaining eggs onto the griddle and sprinkle the cheese on top. Stir the mixture with a spatula on Temperature Dial setting 1 or 2 until the eggs are cooked to your liking. Serve with a dollop of sour cream and chopped green onion.



CLASSIC CHEESEBURGER

Ingredients:

1 ½ lbs ground beef

1 tbsp olive oil

½ tsp salt

¼ tsp pepper

4 slices cheddar cheese

4 hamburger buns

4 lettuce leaves

1 tomato, sliced

4 slices red onion

Directions:

1. Divide the beef into four parts and flatten into patties. Sprinkle with salt and pepper.
2. Heat the oil on Temperature Dial setting 3 and cook burgers, about 5 minutes per side. When burgers are almost done, place cheese on patties.
3. Continue cooking until cheese melts. Place burgers on the buns and top with lettuce, tomato, red onion, and preferred condiments.





CHICKEN QUESADILLAS

Ingredients:

8 tortillas	1 lb chicken, cooked and shredded
2 cups Monterey Jack cheese	2 tbsp olive oil, divided
1 can diced green chilies	1 cup salsa
1 cup roasted red peppers, thinly sliced	sour cream, to garnish

Directions:

1. On the griddle, heat 1 tablespoon of olive oil on Temperature Dial setting 3.
2. Place two tortillas on the griddle and top each with $\frac{1}{4}$ cup shredded cheese, $\frac{1}{4}$ of the chicken, $\frac{1}{4}$ of the roasted red peppers, and $\frac{1}{4}$ of the green chilies. Top with another $\frac{1}{4}$ cup of cheese and a tortilla.
3. Cook for 2-5 minutes or until cheese is melted and tortilla is crisp. Flip the tortillas and cook on the other side. Repeat with remaining tortillas.
4. Slice each quesadilla and serve with salsa and sour cream.



ROSEMARY STEAKS

Ingredients:

2 strip steaks

6 garlic cloves, thinly sliced

¼ cup red wine

2 tbsp fresh rosemary

2 tbsp olive oil, divided

salt and pepper, to taste

Directions:

1. Combine sliced garlic, red wine, rosemary, and 1 tablespoon olive oil in a dish. Marinate the steak in the mixture, flipping after 30 minutes. Season steak with salt and pepper.
2. Lightly grease griddle with remaining 1 tablespoon oil and cook the steak on Temperature Dial setting 3. Flip and cook the other side until cooked to your preference. You can also cook the marinade in the griddle and pour on top of the steak before serving.



BEEF FAJITAS

Ingredients:

1 lb top sirloin steak, cut into thin strips

2 tbsp olive oil, divided

1 tbsp lime juice

2 garlic cloves, minced

½ tsp chili powder

½ tsp cumin

½ tsp smoked paprika

½ tsp crushed red pepper flakes (optional)

6-8 flour tortillas

½ red onion, sliced

1 red bell pepper, sliced

1 yellow bell pepper, sliced

2 tbsp cilantro, roughly chopped

1 cup salsa

salt and pepper, to taste

sour cream (optional)

Directions:

1. In a bowl, combine 1 tablespoon olive oil, lime juice, garlic, chili powder, cumin, smoked paprika, red pepper flakes, salt, and pepper. Add steak and stir until coated. Set aside.



2. Warm tortillas individually on the griddle on the Temperature Dial setting Warm or wrapped together in foil in the oven at 300°F for 5-10 minutes. Cover and keep tortillas warm in the oven until ready to use.
3. Heat remaining olive oil on Temperature Dial setting 3. Add onions and peppers and cook for 3-4 minutes. Remove from griddle and set aside. Add steak to griddle and cook, stirring constantly until the steak is almost done to your liking.
4. Add onions and peppers back to the griddle and continue



CUSTOMER SUPPORT

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GUARANTEE™**

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

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**.

*scan
here*



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Our instruction manuals are filled with great tips for using your dash products. Find your product below and locate the instruction manual under the section titled "Manual & Warranty".

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The Wuffy Fit Cookbook Gift Set

Mini Rice Cooker with Keep Warm

Mini Pie Maker

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 1-800-898-6970 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. We are unable to ship returns 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.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Everyday 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

Voltage: 120V ~ 60Hz

Power Rating: 1500W

Stock#: DEG200_20190522_V13



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





1-800-898-6970 | @bydash | bydash.com