

Disney



DDYNMWM400

NO-DRIP WAFFLE MAKER

Instruction Manual | Recipe Guide





**WELCOME
TO THE FOODIE
FAMILY**

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



NO-DRIP WAFFLE MAKER

Important Safeguards.....	4-5
Parts & Features	6
Using the No-Drip Waffle Maker	7-10
Cleaning & Maintenance.....	11
Troubleshooting	12-13
Recipes	15-25
Customer Support	26
Warranty	27

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.
- Do not use appliance outdoors.
- 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 its intended use. For household use only.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surface. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, or is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance excluding cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Cover 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.
- 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 Waffle Maker is NOT dishwasher safe.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Allow appliance to cool before cleaning.
- To protect against electric shock, do not immerse the cord, plug, or appliance in water or other liquids.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- 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.

- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- The Red Indicator Light will illuminate when the appliance is preheating. The Green Indicator Light will turn on when the appliance is preheated and ready to use.
- 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. 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.



Before first use, remove all packaging material and thoroughly clean your No-Drip Waffle Maker.



Never touch the Cooking Surfaces or Cover while appliance is in use.

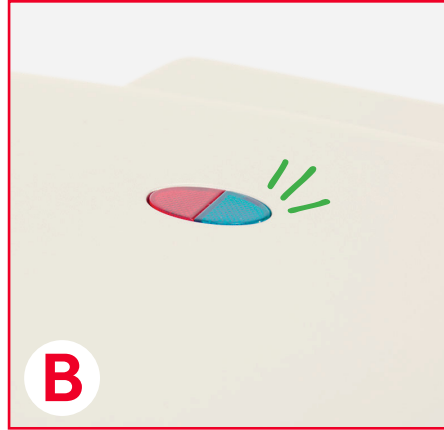
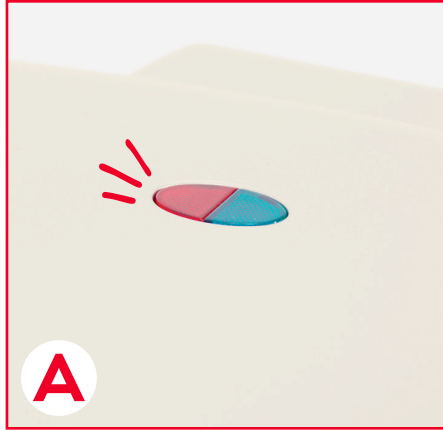


DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



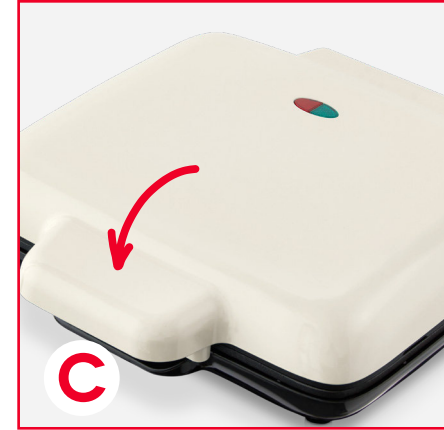
Always lift and lower the Cover by the Cover Handle. Lift from the side.

USING THE NO-DRIP WAFFLE MAKER



- 1 Plug the Power Cord into a power outlet. The Red Indicator Light will illuminate, signaling that the No-Drip Waffle Maker is heating up **(photo A)**.
- 2 Once the Cooking Surface reaches its optimal temperature, the Green Indicator Light will illuminate indicating that it's time to begin cooking **(photo B)**.

USING THE NO-DRIP WAFFLE MAKER



- 3 Carefully lift the Cover by the Cover Handle **(photo C)**.
- 4 Lightly grease all Cooking Surfaces with a small amount of cooking oil, including the Overflow Channels **(photo D)**.



Note: Aerosol cooking sprays often contain soy lecithin, an additive that can cause ceramic 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 NO-DRIP WAFFLE MAKER



5 Add 3-4 tablespoons of batter into each Waffle Mold. **(photo E).**

6 Once waffle is cooked to desired doneness, carefully remove it from the Cooking Surface with a heat-resistant nylon, wood, or silicone cooking utensil **(photo F).**

NOTE: Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the ceramic nonstick surface.

7 When finished cooking, unplug the Waffle Maker and allow it to cool before moving or cleaning.

CLEANING & MAINTENANCE

- Before moving or attempting to clean, unplug the No-Drip Waffle Maker and allow the appliance to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surfaces and Cover. Thoroughly rinse the cloth and wipe again.
- Thoroughly dry the No-Drip Waffle Maker before storing.
- If there is food burned onto the Cooking Surfaces, apply a small amount of cooking oil and let sit for 5-10 minutes. Scrub the Cooking Surfaces with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surfaces. Thoroughly rinse the cloth and wipe again. If any food remains, apply more cooking oil and let sit for a few hours, then scrub again and wipe clean.
- Never use abrasive cleaning agents to clean the appliance as this may damage the No-Drip Waffle Maker and its ceramic nonstick Cooking Surface.

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
How do I know when the No-Drip Waffle Maker is heated and ready to use?	When the No-Drip Waffle Maker reaches the optimal temperature, the Green Indicator Light will illuminate and this means that it's time to get cooking!
There is no On/Off button. How do I turn the No-Drip Waffle Maker off and on?	To turn on the appliance, simply plug in the power cord. When finished cooking, turn off the appliance by unplugging the No-Drip Waffle Maker.
When using the No-Drip Waffle Maker, the Cover gets very hot. Is this normal?	Yes, this is completely normal. When using the No-Drip Waffle Maker, 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 Cooking Surfaces. They are hot and may cause injury. Lift from the side.

TROUBLESHOOTING

ISSUE	SOLUTION
After using the No-Drip Waffle Maker 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, use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for a few hours. Then scrub and with a soft bristled brush or soft sponge to wipe clean.
There is batter overflowing from the edges of the No-Drip Waffle Maker, what is happening?	Using more batter than is recommended may result in overflow. The No-Drip Waffle Maker is designed to accommodate a certain amount of overflow into the edges surrounding the Cooking Surface. Use no more than 1½ cups of batter per batch of 4 waffles in order to avoid overflow coming from the appliance.
The Indicator Light will not turn on and the Cooking Surface is failing to heat.	Ensure that the power cord is plugged into the power outlet. Check to make sure the power outlet is operating correctly. Determine if a power failure has occurred in your home, apartment or building.





RECIPE GUIDE



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CLASSIC WAFFLES

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

Ingredients:

1 cup flour
1 tablespoon sugar
2 teaspoons baking powder
¼ teaspoon salt
1 egg
1 cup milk
2 tablespoons vegetable oil

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 oil until combined.
3. Add wet ingredients to the dry and mix until just combined.
4. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold 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 this waffly delicious breakfast!



ROYAL ICING

Prep Time: 5 minutes • *Serves:* 3-4

Ingredients:

3 egg whites
1 teaspoon vanilla extract
4 cups powdered sugar
Food coloring of choice, as desired

Directions:

1. In a large mixing bowl, add egg whites and vanilla extract. Use a hand mixer on low to mix until frothy.
2. Slowly add in powdered sugar on low speed until it's incorporated and mixture is shiny. If using, add food coloring.
3. Raise to high speed and beat until a mixture with stiff, glossy peaks forms.



FLUFFY WHOLE WHEAT WAFFLES

Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 3-4

Ingredients:

1½ cups whole wheat flour
2 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar

1 large egg
1½ cups milk, at room temperature
⅓ cup vegetable oil

Directions:

1. In a large bowl mix together flour, baking powder, salt, and sugar.
2. In a separate bowl mix egg, milk, and oil. Whisk to combine.
3. Add wet ingredients to dry and stir until just combined (lumps are ok).
4. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
5. Serve with fresh berries and go whole hog on whole wheat!





SPINACH BANANA WAFFLES

Prep Time: 5-10 minutes • *Cook Time:* 20-25 minutes • *Serves:* 3-4

Ingredients:

1 overripe banana	½ teaspoon cinnamon
2 cups baby spinach, about 2 big handfuls	1½ teaspoons baking powder
2 large eggs	1 cup rolled oats
2 tablespoons vegetable oil	1-2 tablespoons maple syrup (more for serving, if desired)
1 teaspoon vanilla extract	

Directions:

1. Add all ingredients to a blender or food processor and blend until smooth. To ensure all ingredients are incorporated, use a spatula to scrape the sides of the blender and push ingredients back down into the mixture to blend again if necessary.
2. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with fresh berries enjoy this garden-fresh start to the day!



SAVORY SWEET POTATO & CARROT WAFFLES

Prep Time: 5-10 minutes • *Cook Time:* 30-35 minutes • *Serves:* 3-4

Ingredients:

2 medium carrots, peeled and grated	1 tablespoon parsley, finely chopped
1 small sweet potato, peeled and grated	3 eggs, lightly beaten
1 cup cheese, shredded	Salt and pepper to taste
½ cup flour, more if needed	Honey, optional
1 small bunch of scallions, finely chopped	

Directions:

1. In a large bowl, add grated carrots and sweet potato, cheese, flour, scallions, and parsley and mix to combine. Add eggs and mix well. If mixture is too watery, add more flour in increments, starting with 1 tablespoon at a time until desired consistency.
2. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Allow waffles to cool on a wire rack to crisp up. Season with salt and pepper to taste.
4. Serve with a drizzle of honey or dollop of Greek yogurt if desired and enjoy this savory, dipable veggie snack!



OATMEAL APPLE WAFFLES

Prep Time: 5-7 minutes • Cook Time: 20-24 minutes • Serves: 3-4

Ingredients:

¼ cup butter, melted and slightly cooled	¾ cup unsweetened applesauce
1½ cups old-fashioned oats (certified gluten-free if desired)	½ cup milk of choice
1½ teaspoons baking powder	2 large eggs
1 teaspoon cinnamon	1 teaspoon vanilla extract
¼ teaspoon fine sea salt	1 medium apple, cored and chopped into small ¼-inch pieces

Directions:

1. Combine oats, baking powder, cinnamon, salt, applesauce, milk, eggs, vanilla, and melted butter in a blender. It's normal for this to bubble. Blend until smooth then stir in the apple.
2. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
3. Serve with fresh berries and enjoy an oat-standing breakfast!



BUCKWHEAT BANANA WAFFLES

Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 3-4

Ingredients:

2 ripe bananas	1 teaspoon baking soda
1 teaspoon vanilla extract	½ teaspoon salt
1 tablespoon maple syrup, optional	½ teaspoon cinnamon
4 large eggs	Nut butter and or jam, if desired
½ cup buckwheat flour	

Directions:

1. In a medium mixing bowl, mash bananas with a fork. Add vanilla, eggs, and maple syrup and whisk until all incorporated.
2. Add flour, baking soda, salt, and cinnamon. Stir until combined. Batter will be thick.
3. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
4. Serve fresh berries or spread on your favorite nut butter or jam and enjoy this better-for-you breakfast!



GLUTEN-FREE OATMEAL WAFFLES WITH MIXED BERRY COMPOTE

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 3-4

Ingredients:

1½ cups gluten-free oat flour
2 teaspoons baking powder
½ teaspoon salt
2 large eggs
2 tablespoons maple syrup
1 teaspoon vanilla
1½ cups milk, room temperature
⅓ cup vegetable oil

For Berry Compote:

1½ cups mixed berries
1 tablespoon maple syrup
1 lemon, juiced

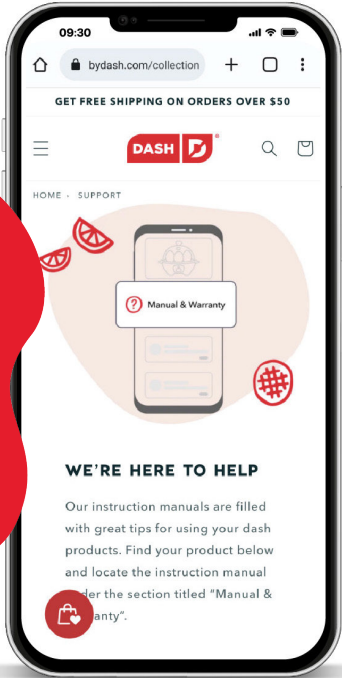
Directions:

1. Prepare the berry compote by combining berries and lemon juice in a medium saucepan on the stovetop. Cook over medium-high heat for 4-5 minutes.
2. Bring to a boil then reduce to low and allow to simmer for 3-5 more minutes.
3. Lightly press berries down with the back of a spoon or spatula to release their juices. Add sweetener towards the end, stirring well. Adjust taste with more lemon juice or sweetener as desired. Remove from heat.
4. To prepare the waffles, add oat flour, baking powder, and salt to a large bowl and mix to combine.
5. In a separate bowl, add eggs, maple syrup, vanilla, milk, and oil and whisk to combine. Add wet ingredients to dry ingredients and stir until just combined.
6. Preheat the Waffle Maker and grease all cooking surfaces with a light coating of cooking oil. Pour 3-4 tablespoons of batter into each waffle mold and cook until golden brown, about 3-4 minutes. Repeat with remaining batter.
7. To serve, top hot waffles with berry compote and enjoy this berry delicious breakfast!



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 No-Drip Waffle Maker 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 1200 W
Stock#: DDYNMWM400_20241219_V1



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

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