Happiness is Homemade

Helping you eat better is at the core of everything we do. That’s why we make products to help you cook delicious homemade meals. We believe in unprocessed living and that there’s no substitute for food that’s cooked with love.

❤️
Dash
DELUXE SKILLET

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PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

When using electrical appliances, basic safety precautions should be followed, including:

• Read all instructions.
• Remove all bags and packaging from appliance before use.
• Never leave appliance unattended when in use.
• Make sure the appliance is cleaned and dried thoroughly before using.
• Do not use appliance for other than intended use. For household use only.
• Do not use outdoors.
• Never touch the hot surface; only use the handles.
• 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.
• To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or appliance in or near water or other liquids.
• Never immerse the appliance, cable, or plug into water or any other liquid.
• Do not use any parts that are not delivered with the original appliance; this might cause serious danger.
• Never place the appliance on or near a hot plate, or any other heating object, explosive or gas.
• Do not use metal utensils on the Cooking Surface as this will damage the nonstick surface.
• Be cautious when moving an appliance containing hot oils or other hot liquids.
• DO NOT use the Deluxe Skillet near water or other liquids, with wet hands, or when standing on a wet surface.
• Never use abrasive cleaning agents to clean your appliance as this may damage the nonstick Cooking Surface.
• Clean and dry the Cooking Surface thoroughly after use.
• For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PST Monday-Friday or by email at support@storebound.com.
• The power input must be 120V. The cable must be undamaged and not curved.
• Do not let the cable touch hot surfaces or hang over the edge of tables or counters.
• Always be sure to unplug the appliance from outlet prior to moving, cleaning, and storage.
• This appliance is not to be used on an unsteady surface or a flammable surface (newspaper, paper, cardboard, etc.).
• This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning the use of the appliance by a person responsible for their safety.
• StoreBound shall not accept liability for damages caused by improper use of the appliance.
• Improper use of the Deluxe Skillet 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.
• This device is equipped with an Probe featuring a Temperature Scale. The right temperature will be kept at the set temperature. The Probe is a highly sensitive part.
PARTS & FEATURES

Probe

Temperature Scale

Control Lamp
Tempered Glass Lid

Cooking Surface

Heat Safe Handles

Temperature Probe Inlet

Non-Slip Feet
CLEAN AND DRY THE COOKING SURFACE, AND COVER COMPLETELY WITH THE LID BEFORE USE

- Place the Deluxe Skillet on a stable and dry surface.
- Set the Temperature Scale to the “OFF” position and place the Temperature Probe in the Inlet.
- Plug the appliance into a grounded 120V socket.
- When the Control Lamp lights up, this means that the appliance is heating. The Temperature Scale can be set in accordance with the food.

USING YOUR DELUXE SKILLET

1. After the appliance has been plugged in and set, wait 5-10 minutes. When the Control Lamp is lit, you can begin cooking.
2. When your food is done, the temperature can be maintained by setting the Temperature Scale to ‘Keep Warm’. Carefully remove the food from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use metal utensils to remove or place food on the Cooking Surface.
3. After you are completely finished using your Deluxe Skillet, set the Temperature Scale to OFF.
4. CAUTION: The temperature leader of the Temperature Probe is very hot after using the Cooking Surface.
5. Allow the Cooking Surface to cool down completely before pulling the Temperature Probe out.
6. Pull out the plug and then remove the Temperature Probe from the Inlet.
7. Clean the Temperature Probe with a soft, dry cloth.
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@storebound.com.

1. The Control Lamp keeps turning off, is this normal?

   Yes. If the Control Lamp goes off, this is not an error. The Temperature Probe is functioning.

2. There is some noise when the appliance is cooking. Is this normal?

   Yes. If there is some noise, this is not an error. The noise comes from the heating element and Cooking Surface.

3. How do I know when the Deluxe Skillet is heated and ready to use?

   When the Skillet is ready, the Control Lamp lights up and this means you are ready to get cooking!

4. The Control Lamp will not turn on and the Cooking Surface is failing to heat.
   • Ensure that the power cord is plugged into an outlet.
   • Check to make sure that the power outlet is operating correctly.
   • Determine if a power failure has occurred in your home, apartment, or building.
Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Deluxe Skillet. In order to keep your Deluxe Skillet in pristine working order, thoroughly clean and dry the appliance after each use. This will prevent the buildup of food or oil.

• Unplug Deluxe Skillet and allow it to cool completely.
• Using a damp, soapy cloth, wipe down the Cooking Surface and Lid.
• Thoroughly rinse the cloth and wipe again.
• Thoroughly dry Deluxe Skillet before storing.
• If there is food burned onto the Cooking Surface, pour a small amount of cooking oil and let it sit for 5 to 10 minutes. Scrub the surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour a small amount of cooking oil and let it sit for a few hours. Then scrub and wipe clean.
## MAINTENANCE

<table>
<thead>
<tr>
<th>NAME</th>
<th>METHOD</th>
<th>REMARK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking Surface</td>
<td>Clean the Cooking Surface after use with a wet towel or soft paper towel. Clean when the Cooking Surface is still warm (not hot). If the residue is difficult to clean, pour a little bit of water on the surface and rotate it to spread the liquid. The surface will be heated and the residue can be rubbed away.</td>
<td>Do not use any abrasive utensils on the non-stick Cooking Surface as this will cause damage to the appliance. Never immerse the Cooking Surface into water when the Cooking Surface is still hot.</td>
</tr>
<tr>
<td>Lid</td>
<td>Clean with a soft sponge and a small amount of detergent.</td>
<td>Do not use any thinner, benzene, detergent, or chemical soaked towel. This will damage the surface.</td>
</tr>
<tr>
<td>Temperature Probe</td>
<td>Clean with a soft paper towel or a dry, soft towel.</td>
<td>To prevent risk of electric shock and/or fires, do not clean the metal part of the Temperature Probe.</td>
</tr>
</tbody>
</table>

*Note: After cleaning the Deluxe Skillet, dry the appliance carefully with a soft towel. After drying the Cooking Surface, dab it with a layer of cooking oil.
RECIPES
get cooking, tastyness awaits!
Creamy Chicken and Wild Rice Skillet

Ingredients

- 2 tbsp butter
- 1 lb boneless, skinless chicken breasts, diced
- ½ cup wild rice, uncooked
- 2 cups baby portobello mushrooms, thinly sliced
- 2 cups fresh or frozen green beans, chopped
- ½ cup onion, diced
- 2 tsp garlic, minced
- 1 cup chicken broth (no salt added or low sodium)
- 1 tbsp cornstarch mixed with a little water
- ½ cup 2% milk
- ½ cup grated Parmesan cheese
- 1 tsp black pepper
- 1 tsp paprika
- ¾ cup plain yogurt

Directions

Cook rice according to package directions.

Meanwhile, melt butter in the Skillet. Saute garlic, onion, chicken, mushrooms and green beans for 5 minutes. Add broth and cook until chicken is cooked through. Add cornstarch/water mixture and bring mixture to a boil.

Reduce to Simmer and add milk, yogurt, parmesan and spices. Stir until well combined. Add cooked rice and let simmer another 5 minutes.
In the Skillet, heat 3 tbsp of the oil over medium-high heat. Cook beef in batches, 1-3 minutes per side, until cooked through. Using tongs, transfer to plate.

Add remaining 2 tbsp oil to skillet; add broccoli and onion and cook 3-5 minutes over medium-high heat, until vegetables soften. Add broth, brown sugar, chili garlic sauce, and ginger to Skillet. Heat to simmering.

Meanwhile, in small bowl, beat the soy sauce and cornstarch with fork. Add cornstarch mixture and beef to the Skillet. Return to simmer, and cook 30-60 seconds longer, or until the mixture thickens. Serve over rice.
Healthy Turkey Chili

**Directions**

Add oil into the Skillet and set to medium - high heat. Add onion, garlic, and red pepper. Saute for 5-7 minutes, stirring frequently. Next add in ground turkey and break up the meat; cooking until done. Next, add in chili powder, cumin, oregano, cayenne pepper, and salt; stir for about 20 seconds.

Next, add in tomatoes, chicken broth, kidney beans, and corn. Bring to a boil, then reduce heat and simmer for 30-45 minutes, or until chili thickens and flavors come together.

Taste and adjust seasonings and salt as necessary. Garnish with anything you’d like. Makes 6 servings, about 1½ cups each.

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**Ingredients**

- 2 tsp olive oil
- 1 yellow onion, chopped
- 3 garlic cloves, minced
- 1 medium red bell pepper, chopped
- 1 lb extra lean ground turkey or chicken
- 4 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp dried oregano
- ¼ tsp cayenne pepper
- ½ tsp salt,
- 1 (28 oz) can diced tomatoes
- 1¼ cups chicken broth
- 2 (15 oz) cans dark red kidney beans, rinsed and drained
- 1 (15 oz) can sweet corn, rinsed and drained
Directions

In a medium bowl, toss chicken with garam masala, salt and pepper flakes until chicken is coated. In the Skillet, melt butter over medium-high heat. Cook chicken in butter about 4 minutes or until browned on one side; stir, and cook 2 minutes longer.

Stir in onion; cook 3-4 minutes or until softened. Stir in broth, tomatoes, and garlic; heat to boiling, stirring occasionally.

Stir in rice; return to boiling. Stir; reduce heat to medium. Cover and cook about 20 minutes, without removing cover, until rice is tender and liquid is absorbed.

Top with yogurt and cilantro.

Ingredients

1 package boneless skinless chicken thighs, cut in 1-inch pieces
1 tbsp garam masala
½ teaspoon salt
¼ teaspoon crushed red pepper flakes
6 tablespoons butter
1 cup diced onion
2 cups chicken broth (from 32-oz carton)
1 can diced tomatoes, undrained
3 garlic cloves, finely chopped
1 cup uncooked basmati rice
½ cup plain yogurt
¼ cup finely chopped fresh cilantro leaves
HONEY LEMON CHICKEN & POTATO

Ingredients

- 1 tbsp olive oil
- 1/2 tsp salt
- 2 boneless, skinless chicken breasts, cut into 1” pieces
- 1 lb potatoes, thinly sliced (about 3 cups sliced)
- 2 tbsp butter, melted
- 1 tsp minced garlic
- 1/4 cup honey
- 1/4 cup lemon juice
- 1 tbsp soy sauce
- 1/2 cup chicken broth
- 1 tbsp cornstarch
- 1 cup frozen carrots

Directions

In the Skillet, heat oil over medium heat. Add the chicken and cook until just browned on the outside, about 2-3 minutes.

Add potatoes and stir, cover, and let cook for 5 minutes while you prepare the sauce.

Combine butter, garlic, honey, lemon juice, soy sauce, chicken broth and corn starch with a whisk. Stir into chicken and potatoes. Cook for another 8-10 minutes over medium heat, covered, until potatoes are tender and sauce is thickened.

Stir in the carrots. Cover and turn off heat, waiting 2-3 minutes until the vegetables are tender.
TUSCAN CHICKEN SKILLET

Ingredients

1 tbsp olive oil
1 red onion, cut into chunks
7 oz cremini mushrooms, sliced
1 tbsp flour
¼ tsp salt
2 large chicken breasts, cut into cubes
salt & pepper
½ tsp red pepper flakes
¼ cup white wine
1 sprig of rosemary
1 cup chicken stock
½ cup sun dried tomatoes, drained and rinsed thoroughly and sliced thinly
2 cups loosely packed tuscan kale, chopped

Directions

Heat oil in the Skillet over medium heat. Add the onion and cook for 2-3 minutes, until just tender. Add the mushrooms and cook for 3 more minutes.

Remove the onions and mushrooms from the Skillet and place them in a large bowl. Add 1 tbsp flour and ¼ tsp salt, and toss to coat.

Add additional oil to the Skillet if necessary. Drop in the chicken breasts and season with salt, pepper, and red pepper flakes. Cook for 5-7 minutes or until the chicken is done.

Add the white wine and rosemary, and cook for 1 minute. Mix in the chicken stock and sun dried tomatoes, then return the mushrooms and onions back to the Skillet.

Cook and stir for 3-4 more minutes, until sauce is slightly thickened. Lastly, stir in the kale until wilted. Serve and enjoy.
**Ingredients**

1 lb raw shrimp, peeled and deveined  
1 tbsp olive oil  
1 tsp minced garlic  
½ tsp paprika  
½ tsp cumin  
¼ tsp. salt  
1½ cup uncooked quinoa  
1½ cup light coconut milk  
1 cup water  
2 cup pineapple, diced  
¼ cup green onions, diced  
zest and juice from a ½ lime  
¼ cup cilantro, finely diced  
½ cup unsweetened coconut flakes, toasted

**Directions**

Bring the Skillet to medium heat and add the olive oil and garlic to the Cooking Surface.

Toss the shrimp in the Skillet and coat with the paprika, cumin and salt. Sauté for 1-2 minutes on each side or until completely cooked. Remove the shrimp from the Skillet and set aside.

Add the quinoa and let it toast for 2-3 minutes. If there isn’t sufficient oil left in the Skillet to toast the quinoa, add a bit more.

Add the coconut milk, water, pineapple, green onion and lime zest to the quinoa and bring to a boil. Cook the mixture for 3 minutes on high. Reduce the heat to low and cover with Lid. Let simmer for 15 minutes, stirring occasionally.

Add the shrimp just a few minutes before the quinoa is done, then top with the lime zest and juice. Stir until well mixed.

Garnish with cilantro and coconut flakes and serve immediately.
CUSTOMER SUPPORT

For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Deluxe Skillet 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 1400 W
Stock#: DRGS013_20170506_V2
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@storebound.com.
There are no express warranties except as listed above.

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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.