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Kitchen Couture

BY DASH

SANDWICH PRESS





SANDWICH PRESS



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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION MANUAL

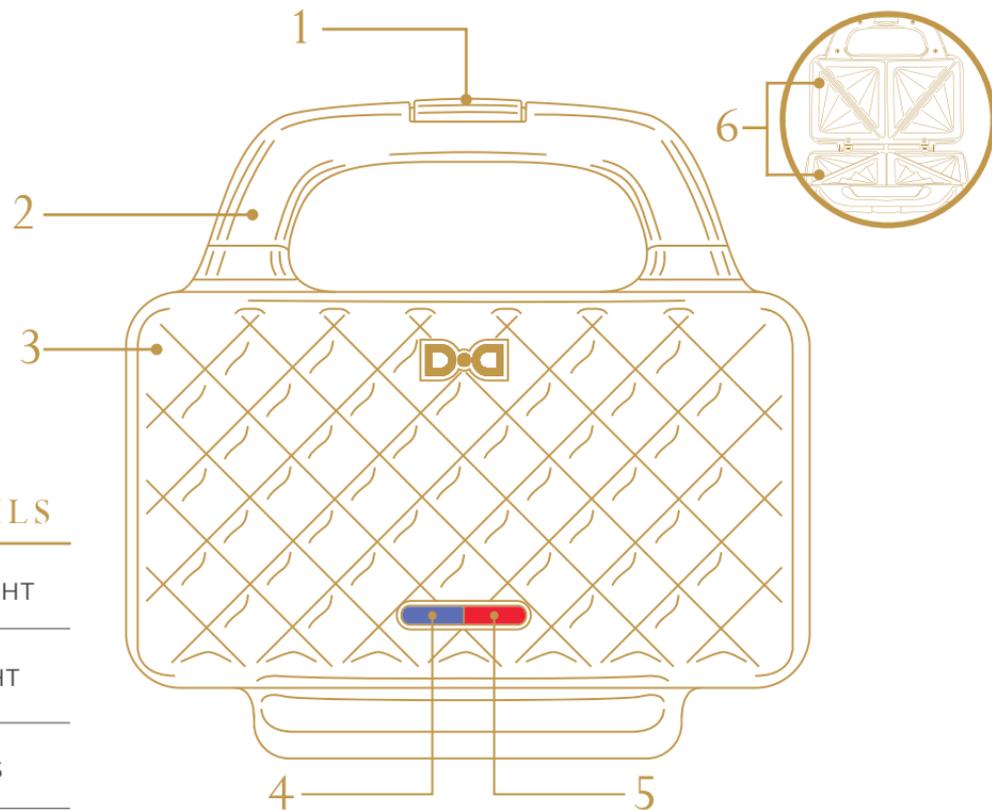
When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- FOR HOUSEHOLD USE ONLY.
- 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 applications other than its intended use. Do not use outdoors.
- Allow Sandwich Press to cool completely before moving, cleaning, or storing.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not let cord hang over edge of table or counter, or touch hot surface.
- 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.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick Cooking Surface.
- WARNING: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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 Sandwich Press is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Sandwich Press and its non-stick Cooking Surface.

- DO NOT use the Sandwich Press near water or other liquids, with wet hands, or while standing on a wet surface.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- 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.
- Improper use of the Sandwich Press can result in property damage or even in personal injury.
- 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.
- 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 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.
- Allow Sandwich Press to cool completely **before putting on or taking off parts**, and before moving, cleaning, or storing.
- The appliance is only to be operated in the closed position.

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION MANUAL



IT'S ALL IN THE DETAILS

1 LATCH 4 BLUE INDICATOR LIGHT

2 HANDLE 5 RED INDICATOR LIGHT

3 COVER 6 DIAMOND SURFACES



GETTING TOASTY



For fabulous results: Before first use, remove all packaging material and thoroughly clean the Sandwich Press.



1.

Place your Sandwich Press on a stable and dry surface. Plug the cord into a power outlet. The Red Indicator Light will illuminate, signaling that the Kitchen Couture Sandwich Press is getting hot and toasty.



2.

Once the Cooking Surface reaches its optimal temperature, the Blue Indicator Light will turn on. Now, you're ready to be the diva of grilled cheese.



3.

Carefully lift the Cover by the Handle and spray both Cooking Surfaces with a little cooking spray/or basting brush with butter.



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



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



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



4.

Place bread onto the Cooking Surface, add cheese and/or any other ingredients. Top it off with another slice of bread. Close the Cover. If you desire a tighter seal on your sandwich, lock the lid.



5.

Once your sandwich is cooked to perfection, lift the Cover. Remove your melted bling from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Like a real purse, handle with care and DO NOT use metal utensils.



6.

When you have finished cooking your to-die-for sandwiches, unplug the appliance and allow to cool before moving or cleaning. Wrap the cord around the base and clip to store because simplicity is always stylish.

MAKE IT WORK



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 Sandwich Press as this may damage the Sandwich Press. In order to keep your Sandwich Press in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

1. Unplug Sandwich Press and allow it to cool completely.
2. Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
3. Thoroughly dry the Sandwich Press before storing.
4. If there is food burned onto the Cooking Surface, pour on a little cooking oil and let 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. Rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
5. Never use abrasive cleaning agents to clean your appliance as this may damage the Sandwich Press and its non-stick Cooking Surface.

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.

GOT ISSUES?	THE FIX
1. The Blue Light Indicator on the Sandwich Press keeps shutting Off.	This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns On and Off.
2. How do I know when the Sandwich Press is ready to use?	When the Sandwich Press reaches the optimal temperature, the Blue Indicator Light will turn on and that means you're ready to get cooking!
3. How do I turn the Sandwich Press Off and On?	To turn on, simply plug in the power cord. When you're done cooking, turn off the Sandwich Press by unplugging it.
4. When using my Sandwich Press, the Cover gets hot. Is this normal?	Yes, this is completely normal. When using your Sandwich Press, always lift and lower the Cover by the Cover Handle. To prevent personal injury, 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.
5. After using my Sandwich Press a few times, food is starting to stick to the surface. What is happening?	There may be a build-up of burnt food residue on the Cooking Surface. Allow the appliance to cool fully, pour on a little cooking oil and let sit for 5-10 minutes. Scrub with a non-abrasive sponge or soft bristled brush. 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.
6. My Sandwich Press is making a hissing sound while cooking. Is this normal?	If you overfill the Sandwich Press, it will make noise as extra steam is released.
7. 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.



GRILLED CHEESE FOR DIVAS





THE NEW YORK



INGREDIENTS

4 slices white bread	Dash of salt
2 tbsp raspberry jam	4 oz brie cheese

DIRECTIONS

Once your Sandwich Press is heated, spray the upper and lower Cooking Surfaces with cooking spray. Put 2 slices of bread down on the lower Cooking Surface and smear each slice of bread with 1 tablespoon of raspberry jam. Then, distribute the Brie cheese so there are 2 ounces on each slice. Sprinkle some salt on both sandwiches then top each sandwich off with a piece of bread. Close and latch the press, then let cook for 2-3 minutes until crisped to perfection.

THE ROME

INGREDIENTS

4 slices of multi-grain bread 4 slices Mozzarella cheese
¼ cup fresh basil leaves 2 slices tomato

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surfaces with some cooking spray. Place 2 pieces of bread on the lower Cooking Surface.

Add the Mozzarella cheese on each bottom slice then distribute the tomato slices evenly on both sandwiches. Add the top pieces of bread, close and latch the press. Let cook for 2-3 minutes.



THE LOS ANGELES



INGREDIENTS

4 slices whole wheat bread 1 avocado, thinly sliced
2 tbsp sun-dried tomato pesto 4 slices Provolone cheese

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surfaces with some cooking spray. Place 2 pieces of bread on the lower Cooking Surface. Add 2 slices of Provolone on each sandwich, then evenly distribute the avocado slices. Smear 1 tablespoon of sun-dried tomato pesto on the top slices of bread then, with the pesto side facing down, add the top pieces of bread to the sandwich and close/Latch the press. Let cook for 2-3 min.

THE BARCELONA



INGREDIENTS

4 slices white bread 1 pear, thinly sliced
3 oz Manchego cheese 6 slices ham

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surfaces with some cooking spray. Place 2 pieces of bread on the lower Cooking Surfaces. Add the Manchego cheese on each bottom slice followed by 3 slices of ham on top. Then distribute the pear slices evenly on both sandwiches. Add the top pieces of bread then close and latch the press. Let cook for 2-3 minutes.

THE STOCKHOLM



INGREDIENTS

4 slices white bread	4 slices Taleggio or Gruyere cheese
2 tbsp lingonberry jam	

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surfaces with some cooking oil. Place 2 pieces of white bread on the lower Cooking Surface.

Distribute 2 slices of cheese on each slice, followed by a tablespoon of jam. Place the top pieces of bread onto the sandwiches to shut and latch the Sandwich Press. Let cook for 2-3 minutes.

THE BERLIN



INGREDIENTS

4 slices rye bread	4 slices Swiss cheese
8 ounces sauerkraut	1 tbsp butter
4 slices pastrami	

DIRECTIONS

Using a basting brush, coat the upper and lower Cooking Surface with melted butter. Place 2 pieces of Rye bread on the lower Cooking Surface.

Add 2 slices of Swiss cheese onto each slice, followed by the pastrami and sauerkraut. Place the top slices of bread onto your sandwich, then close and latch your press. Let cook for 2-3 minutes.



THE PARIS



INGREDIENTS

1 tbsp butter

3 oz Gruyere cheese

6 oz sliced ham

2 tbsp Dijon mustard

DIRECTIONS

Using a basting brush, coat the upper and lower Cooking Surface with melted butter. Place the bottom pieces of bread on the lower Cooking Surface. Add 1.5 ounces of Gruyere cheese to each slice then stack with 3 pieces of ham. Top off with 1 tablespoon of Dijon mustard on each sandwich then place the top piece of bread onto your sandwich and close the press. Latch and let cook for 2-3 minutes.

THE TOKYO



INGREDIENTS

4 slices white bread 4 slices gouda cheese
1 Asian pear

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surface with some cooking spray. Place 2 pieces of bread on the lower Cooking Surface. Add the Gouda cheese then distribute the pear slices evenly on both sandwiches. Place the top pieces of bread on the sandwiches then close and latch the press. Let cook for 2-3 minutes.

THE COPPENHAGEN



INGREDIENTS

4 slices whole grain bread 4 slices Havarti cheese
2 slices smoked salmon 2 tbsp fresh dill

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surface with some cooking oil. Place 2 pieces of bread on the lower Cooking Surface. Distribute 2 slices of cheese on each slice, followed by a slice of smoked salmon. Add the tablespoon of fresh dill on each sandwich. Place the top pieces of bread onto each sandwich, then shut and latch the Sandwich Press. Let cook for 2-3 minutes.

THE MADRID



INGREDIENTS

4 slices wheat bread 4 slices Queso blanco cheese
4 slices Serrano ham

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surface with some cooking oil. Place 2 pieces of wheat bread on the lower Cooking Surface. Distribute 2 slices of Queso blanco cheese, followed by 2 slices of Serrano ham on each sandwich. Place the top pieces of bread onto the sandwich, then shut and latch the Sandwich Press. Let cook for 2-3 minutes.

THE LONDON



INGREDIENTS

4 slices white bread 6 slices bacon
4 slices Cheddar cheese 2 tomato slices

DIRECTIONS

Heat up your Sandwich Press and spray the Cooking Surface with some cooking oil. Place 2 pieces of white bread on the lower Cooking Surface. Distribute 2 slices of Cheddar cheese on each slice, followed by 3 pieces of bacon and 1 tomato slice. Place the top pieces of bread onto the sandwich, then shut and latch the Sandwich Press. Let cook for 2-3 minutes.

CUSTOMER HOTLINE

🔍 For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.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 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating 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.

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 kitchen couture by dash sandwich press is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact customer support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model DKCS100

Voltage 120V ~ 60Hz

Power Rating 750 W

Stock# DKCS_20170607_V2

