



EXPRESS
MULTI-POT



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

EXPRESS MULTI-POT

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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.
- For household use only.
- Wash and dry Express Multi-Pot before using for the first time.
- Make sure that the Multi-Pot and Power Cord are completely dry before each use.
- When turning off the Multi-Pot, turn the Temperature Dial all the way to the left and then remove the Power Cord from the wall.
- Prior to first-time use, boil water in the Multi-Pot, then pour it out. This will eliminate any odors.
- 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.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- **WARNING:** To avoid electric shock, do not overfill the Multi-Pot. Water level should never go above the Max line.
- **WARNING:** Hot steam! Never place your hands or arms over the Strainer Spout while the appliance is in use.
- Take special care when removing the Lid as escaping steam may cause personal injury.
- Do not touch hot surfaces. Use handle.
- To prevent personal injury, do not touch the surface of the Express Multi-Pot during or following use. Allow appliance to cool.
- Never immerse the Multi-Pot in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Multi-Pot (see the Cleaning & Maintenance section in this manual).
- Never leave appliance unattended when in use.
- Do not use the appliance if any of the parts are damaged.
- Children should be supervised to ensure that they do not play with the appliance.
- Always be sure to unplug the appliance from outlet and allow it to cool completely prior to assembly, disassembly, cleaning, and storage.
- When disposing of the Express Multi-Pot, do not discard it with general household waste; instead, drop it off at a designated electronic

- waste recycling facility.
- 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.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not use appliance outdoors or for commercial purposes.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Extension cords are not recommended for use with this appliance.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Express Multi-Pot can result in property damage or even in personal injury.
- Do not use appliance for purposes other than its intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Scalding may occur if the lid is removed while the Multi-Pot is turned on.
- A short detachable power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power supply cord or extension cord is used:
 - 1) The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding type three-wire cord.
 - 3) The 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.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been 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 is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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.



Clean your Express Multi-Pot thoroughly before using. Always unplug the appliance prior to cleaning or storing.

WARNING: The Express Multi-Pot is NOT dishwasher safe.

BEFORE FIRST USE

- Remove all packaging material and stickers before using your Express Multi-Pot.
- Using a dish brush, wash the inside of the Multi-Pot with warm, soapy water and then rinse thoroughly. Make sure to not get the bottom of the Multi-Pot wet.
- Fill the Multi-Pot to the Max line, plug the Power Cord into a power outlet, and set the Temperature Dial to High. Once the water boils, turn off the Multi-Pot and carefully discard the boiling water.

ATTENTION: Do not use abrasive scrubbers, sponges, or chemical cleaners on the Multi-Pot as they will damage the appliance.

Do not touch the surface of the Multi-Pot during or immediately after use as the surface is hot and may cause injury.

WARNING: Never fill the Express Multi-Pot above the Max line indicated on the inside of the Pot. Exceeding this line can result in electric shock.

WARNING: Hot steam! Never place your hands or arms over the Strainer Spout while the appliance is in use.

Note: During the cooking process, the heating element inside the Multi-Pot turns on and off to regulate the temperature. When this occurs, the Indicator Light turns on and off. This is normal.



1. Place the Multi-Pot on a clean, stable surface.



2. Fill the Multi-Pot with water or other liquid. Make sure not to exceed the Max line.



3. Plug Power Cord into power outlet. Turn the Temperature Dial to the desired temperature. The Indicator Light will illuminate, signaling that the Multi-Pot is on and heating up.



4. Once the food is cooked to your liking, turn the Temperature Dial all the way to the left (the Indicator Light will turn off) and unplug the Power Cord.

Note: If you want to strain your food, turn the Temperature Dial all the way to the left (the Indicator Light will turn off) and remove the Power Cord. Cover with the Lid so that the Straining Holes are lined up with the Spout and carry the Multi-Pot to the sink by the Handle. Using a dish cloth or oven mitt to protect your hand from the heat of the Lid, press down on the Lid while carefully tilting the Multi-Pot so that all of the water drains out of the Strainer Spout. Be careful: Lid may be **HOT**.

PASTA

Refer to the cooking directions listed on the pasta package for the correct amount of water and cooking time. Pour water and salt in the Multi-Pot. Turn the Temperature Dial to medium high heat. Add the pasta once the water is heated. To prevent sticking, make sure to stir pasta during the first two minutes of cooking. Once pasta is cooked to your preference, strain pasta with the Lid on and prepare as desired.

RICE

Refer to the cooking directions listed on the rice package for the correct amount of water and cooking time. Pour water, salt, and rice in the Multi-Pot and stir. Turn the Temperature Dial to high heat. Once the water is boiling, lower the heat to medium low and cover with the Lid. Once the rice has absorbed the water, turn the Dial all the way to the left and remove the Lid. Fluff rice with a fork.

POTATOES

Cube potatoes and place them in the Multi-Pot. Fill the Multi-Pot with cold water so that the potatoes are fully submerged under 1" of water. Salt the water and then turn the Temperature Dial to high heat. Once the water is boiling, lower the heat to medium low and cover with the Lid (make sure that the water does not boil over). Once the potatoes are fork tender, strain them and prepare as desired.



RECIPES

delicious & satisfying ideas for everyday meals

HOMEMADE TOMATO SAUCE

Ingredients

1 (14.5 oz) can whole Italian style plum tomatoes (with basil leaf)

1 clove garlic, crushed

1 tbsp olive oil

½ tsp sugar

¼ tsp dried oregano

1-2 fresh basil leaves, chopped

1 tbsp fresh Italian parsley, stems removed and chopped

dash of red pepper flakes

salt and coarse black pepper (to taste)

Directions

In the Multi-Pot, lightly brown garlic in the olive oil over medium-high heat, stirring frequently. Lightly crush tomatoes and add to the pot with remaining ingredients. Stir. Bring sauce to a low simmer with the Lid on and cook for 20 minutes, stirring occasionally.

Serve over your favorite pasta. Enjoy!



MASHED POTATOES

Ingredients

1 large russet or 2 Yukon Gold potatoes, peeled and diced into 2" cubes
2 tbsp half and half, warmed
1 tbsp unsalted butter, softened
salt and pepper (to taste)

Directions

Place potato in Multi-Pot and fill with just enough cold water to cover by about ½ inch. Salt the water (1 tsp of salt recommended). Heat on high heat and bring water to a boil. Reduce heat to medium low and cover with Lid. Let simmer for about 10 minutes or until fork tender (if you can easily stick a fork in them while the potatoes still offer a little resistance, they are ready). Drain the potatoes.

In a large bowl, combine potatoes and remaining ingredients. Mash potatoes until the desired consistency is reached. Season with salt and pepper to taste.

EASY HOMEMADE CHILI

Ingredients

½ lb ground beef
olive oil
½ small onion, chopped
1 clove garlic, minced
½ (14.5 oz) can diced tomatoes with green chiles
½ (8 oz) can tomato sauce
½ cup water or broth
½ (15 oz) can kidney beans, rinsed and drained
1 tsp chili powder
salt and pepper (to taste)
sour cream, jalapeños, cheddar cheese, diced red onion (optional garnish)

Directions

Sauté ground beef in oil with onion and garlic until beef is cooked through. Then, add all ingredients except garnish to Multi-Pot and bring to a boil. Lower the heat to medium or medium low and let simmer for 30 minutes, stirring occasionally.

Garnish with your favorite toppings and enjoy!

HOMEMADE MISO RAMEN

🍴 Ingredients

- 1 (8 oz) package ramen noodles
- 1 tsp sesame oil
- 3 cloves garlic, minced
- ¼ onion, diced
- 2-3 shiitake mushrooms, sliced
- ½ cup bok choy
- ½ package enoki mushrooms, washed with root removed
- 3 cups chicken or vegetable broth
- ½ -1 tbsp soy sauce (or more to taste)
- 2 tbsp miso paste
- ½ cup tofu, cut into ½" cubes
- 2 boiled eggs (optional)
- chopped chives, sesame seeds, and roasted seaweed, to garnish

👨‍🍳 Directions

Cook noodles according to package instructions and then rinse with cold water. Divide noodles and enoki mushrooms into 2 bowls and set aside.

Heat oil in Multi-Pot over medium-high heat. Once oil is hot, add garlic and onion and sauté until fragrant. Carefully add broth, bok choy, and shiitake mushrooms and bring to a boil. Lower heat to medium. After a few minutes, add tofu. When mushrooms and bok choy are tender, remove from heat. Stir in miso paste and soy sauce to taste.

Pour broth over noodles, top with egg, garnish, and serve immediately.



GREEK COUSCOUS SALAD

Ingredients

- 1 cup instant couscous
- 1 tbsp olive oil
- 1 cup water or broth
- ½ tsp lemon zest
- 2 cloves garlic, minced
- 1 tsp lemon juice
- 1 tbsp white wine vinegar
- ½ cup crumbled feta
- ½ cup sliced kalamata olives
- 2 cups cherry tomatoes, halved
- ¼ cup torn mint leaves
- salt and black pepper (to taste)
- pinch of cayenne (optional)

Directions

Add water or broth, olive oil, garlic, and lemon zest to Multi-Pot and bring to a boil. When the mixture is boiling, stir in couscous. Cover with Lid and turn the Multi-Pot off. After 5 minutes, remove Lid and fluff couscous with fork. Allow couscous to cool to room temperature.

Add feta, olives, tomatoes, and mint to couscous and toss gently to combine. In a separate bowl, mix white wine vinegar, lemon juice, and cayenne (optional) and then pour over the couscous. Season with salt and pepper and then toss again gently to combine all ingredients.



CHICKEN NOODLE SOUP

Ingredients

Directions

- 2 tsp olive oil
 - ½ onion, diced
 - ½ carrot, sliced
 - 2 cloves garlic, minced
 - ½ boneless chicken breast, diced into ½" cubes
 - 3 cups chicken broth
 - 1 tbsp parsley
 - ½ cup bowtie or spiral pasta
 - salt and pepper (to taste)
- Heat the Multi-Pot over medium heat. Pour the olive oil into the Multi-Pot and then add onion, carrot, and garlic when the pot is warm. Cook while stirring to make sure the garlic doesn't burn.
- Carefully add chicken, broth, and parsley to the Multi-Pot. Stir to combine and bring to a boil. Once soup is boiling, add pasta and cover with Lid. After 5 minutes, remove the Lid and stir. Re-cover and cook until pasta is tender. Season with salt and pepper and serve piping hot!

RECIPE IDEAS

Here are some more ideas for foods and beverages that you can make with your Express Multi-Pot.



hot tea

moroccan couscous

pudding

rice

oatmeal

soup/stew

polenta

quinoa salad

penne with tomato sauce

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 Express Multi-Pot 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 1000 W

Stock#: DMC100_20170119_V1

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.

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.



IMPORTANT: THE MULTI-POT IS NOT DISHWASHER SAFE. DO NOT SUBMERGE MULTI-POT IN WATER OR ANY OTHER LIQUIDS. TO AVOID DAMAGING THE APPLIANCE, NEVER USE ABRASIVE OR HARSH CLEANING PRODUCTS TO CLEAN THE MULTI-POT.

In order to keep your Express Multi-Pot in pristine working order, follow the cleaning recommendations after each use:

1. Before cleaning or moving the appliance, unplug the Express Multi-Pot and allow it to cool completely.
2. Gently wash the inside of the Multi-Pot with warm, soapy water and then rinse thoroughly. Make sure to not get the bottom of the Multi-Pot wet.
3. Wash the Lid with warm, soapy water.
4. Wipe down the outside of the Multi-Pot with a soft, wet cloth.
5. Dry all parts thoroughly. Store in a cool, dry place.

