



MINI RICE COOKER



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

MINI RICE COOKER

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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.
- Make sure the appliance is cleaned and dried thoroughly before using.
- Unplug the appliance when not in use and prior to cleaning.
- 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.
- Only use the appliance on a stable, dry surface. To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids. Do not pour liquid into the body of the device.
- **WARNING:** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- Never leave appliance unattended when in use.
- Take special care when removing the Lid as escaping steam may cause personal injury.
- Do not touch hot surfaces with bare hands. Use handles or knobs. Use pot holders when removing the lid or handling the Rice Cooker.
- To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
- Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of

Rice Cooker (see the Cleaning & Maintenance section in this manual).

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If damaged, return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Always be sure to unplug the appliance from outlet and allow to cool completely prior to assembly, disassembly, cleaning, and storage.
- Never use abrasive cleaning agents to clean the Pot as this may damage the non-stick surface.
- 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.
- Do not leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are operating your Rice Cooker.
- 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.
- Extension cords are not recommended for use with this appliance. If an extension cord must be used, make sure the electrical rating of the wire is compatible with the Rice Cooker.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use. Close supervision

is necessary when any appliance is used by or near children. StoreBound shall not accept liability for damages caused by improper use of the appliance. Improper use of the Rice Cooker can result in property damage or even in personal injury.

- If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.

SAVE THESE INSTRUCTIONS



Clean the Rice Cooker and all of its components prior to assembly and use.

BEFORE FIRST USE

- Remove all packaging material and stickers before using your Rice Cooker.
- Gently wipe down all parts. Do not submerge the Body or Power Cord in water or other liquids.
- Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as they may damage the non-stick surface.
- Assemble the Rice Cooker by placing the Removable Pot inside the Body and cover with Lid.

WARNING: Never fill the Rice Cooker past the 1-cup line indicated on the inside of the Pot. Exceeding this line can result in possible electric shock.

1. Remove the Pot from the Body.
2. Fill the Removable Pot with your ingredients.

Note: If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if you place ½ Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the ½ line with water. Depending on your preference, you may need to adjust the amount of water to achieve the desired consistency.

3. Place the Removable Pot into the Body and cover with the Lid.
4. Plug the Rice Cooker into an outlet. Press down the Cooking Switch. The Cook Light Indicator will turn on.
5. When the Cooking Switch turns off, check to see if your food is done. Unplug the Rice Cooker and serve using the Mixing Paddle or a different non-metal utensil.

Note: Use caution. Appliance is hot.

GRAIN COOKING CHART

In the following chart, we have listed several types of grains along with their ideal water to grain ratio. Measurements are based on a standard measuring cup, not the included Measuring Scoop.

GRAIN	DRY GRAIN	WATER
White Rice	1 cup	1¼ cups
Long Grain Brown Rice	1 cup	1½ cups
Short Grain Brown Rice	¾ cup	1½ cups
Quinoa	¾ cup	1½ cups water or broth
Sushi Rice	½ cup	¾ cup
Barley	½ cup	1½ cups
Oats (steel cut)	¾ cup	2 cups
Oats (rolled)	¾ cup	1¼ cups

WARNING: Do not submerge Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep your Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

- Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.
- Remove the Pot and wash in warm, soapy water. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.
- Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.
- Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.
- Dry all parts before storing in a cool, dry location.



RECIPES

delicious & healthy ideas for everyday meals

CHICKEN NOODLE SOUP



Ingredients

1 tsp olive oil
¼ onion, finely chopped
¼ carrot, sliced
1 tsp garlic, minced
½ boneless chicken breast, diced in ½" cubes
1½ cups chicken broth
2 tsp parsley, finely chopped
¼ cup spiral pasta
salt and pepper, to taste



Directions

Pour the olive oil into the Rice Cooker and add onion, carrot, garlic. Cook with the Lid on for a few minutes.

Remove Lid and add the pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. After 5 minutes, remove the Lid and stir.

You may need to switch the cooker On for an additional cooking cycle. Re-cover and cook until the pasta is tender.



CILANTRO LIME RICE



Ingredients



Directions

- 1 tsp olive oil
 - ¼ cup chopped onion
 - 1 clove garlic,
finely chopped
 - ¾ cup long grain
jasmine rice
 - 1 ¼ cup water
 - ⅛ tsp sea salt
 - 1 tbsp freshly squeezed
lime juice
 - ⅓ cup cilantro, chopped
- Add olive oil and chopped onion to Rice Cooker then switch On. When onion begins to soften, add the garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.
- Stir in lime juice and cilantro and serve immediately.

PINEAPPLE FRIED RICE



Ingredients



Directions

- ¼ cup pineapple, diced
 - ½ cup frozen peas
 - ½ cup frozen carrots
 - ¼ cup onion, diced
 - 2 tbsp olive oil, divided
 - 2 tsp sesame oil, divided
 - ½ tsp ginger powder
 - ¼ cup green onion, sliced
 - ¾ cup short grain brown rice
 - 1 ½ cups chicken broth
 - 1 egg, scrambled
- Cook brown rice in the rice cooker with the chicken broth. While the rice is cooking, sauté the peas, carrots, and onion on the stovetop with 1 tbsp olive oil and 1 tsp sesame oil until onions are translucent.
- Add pineapple, egg, and green onion. Set ingredients aside. When the rice is finished cooking, heat the remaining tbsp of olive oil and 1 tsp of sesame oil in a pan and add the rice.
- Stir for about 1 minute before adding other ingredients. Cook for 2-3 minutes and serve immediately.

MACARONI & CHEESE WITH BROCCOLI



Ingredients

1 cup uncooked
macaroni pasta

¾ cup chicken stock

¼ tsp salt

¼ cup milk

½ cup cheddar cheese,
shredded

¼ cup part skim
mozzarella cheese

½ tbsp butter

½ cup cooked broccoli
florets (optional)

salt and pepper, to taste



Directions

Add in the pasta, chicken stock, milk, and salt to the Rice Cooker and stir. Cover with lid and turn on the Rice Cooker.

Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add the cheese, butter, and stir well.

Close the lid and cook until the cycle is complete. Add broccoli florets.



QUINOA TACO BOWL



Ingredients

- ¾ cup quinoa
- ½ cup canned black beans
- 1½ cups chicken or vegetable broth
- ¼ cup pico de gallo or salsa
- ½ sliced avocado
- ¼ cup shredded cheese
- ¼ cup corn
- ½ tbsp taco seasoning (cayenne, cumin, coriander, paprika)
- sour cream, optional
- ½ lime, juiced
- ⅛ tsp sea salt



Directions

Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning mix, lime, and sea salt.

Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.



THAI COCONUT RICE

Ingredients

¾ cup jasmine rice
½ cup coconut cream
1 cup water
¼ tsp sea salt
¼ tsp coconut oil

Directions

Coat the inside of the rice cooker with coconut oil and add the rice, water, and coconut milk to the Rice Cooker.

Cover and turn the Rice Cooker on.

RICE PUDDING

Ingredients

½ cup rice
1¾ cups milk, divided
⅓ cup coconut
or cane sugar
1 tsp cinnamon
¼ tsp nutmeg
½ tsp pure vanilla extract

Directions

Add the rice, 1 cup milk, sugar, and vanilla to the Rice Cooker. Cook for 1 cycle.

When the Rice Cooker finishes cooking, add the cinnamon, and nutmeg along with the remaining ¾ cup of milk.

TURKEY CHILI



Ingredients

8 oz ground turkey

2 tbsp olive oil

½ (15 oz) can black beans

½ (15 oz) can kidney beans

1 tbsp chili powder

1 tbsp tomato paste

½ cup canned diced tomatoes

3 tbsp chili seasoning

salt and pepper, to taste

sour cream, (optional)

½ lime, juiced

⅛ tsp sea salt



Directions

Place raw ground turkey in Rice Cooker with the olive oil, turn it on and let it run until fully cooked stirring occasionally. Once fully cooked through, drain excess fat.

Add beans, diced tomatoes, and tomato paste and stir. Add in all seasonings and let simmer for another full cycle in the Rice Cooker.



SUNRISE FRITTATA



Ingredients



Directions

- ¼ cup frozen spinach
 - 3 tbsp onion, diced
 - 3 tbsp tomato, diced
 - ¼ cup cheddar cheese, shredded
 - 3 large eggs
 - salt and pepper, to taste
- Chop the spinach, onion, and tomato. In a bowl, beat the eggs until uniform and then add the cheese.
- Press the cook switch on the Rice Cooker and add the vegetables to the cooking bowl. Let cook for 2 minutes with the Lid until the onions are softened. If there is extra water from the vegetables, drain the water before adding the eggs.
- Then, pour the egg and cheese mixture over the vegetables and stir once. Cover with the lid and let cook until the end of the cooking cycle.

SUPERFOOD OATMEAL



Ingredients



Directions

- ½ cup rolled oats
 - 1½ cups water or milk
 - 1 tbsp honey or maple syrup
 - ½ banana, sliced
 - ¼ cup pecans, chopped
 - ¼ cup blueberries
 - 1 tsp ground flax seeds
- Add oats and water or milk to the Rice Cooker and stir to combine. Cover with lid and turn the Rice Cooker on. When oats are cooked, add honey or maple syrup and pour into a bowl.
- Top with ground flax seeds and then banana, chopped pecans, and blueberries.

THAI RED CURRY CHICKEN



Ingredients



Directions

2 tbsp Thai red curry paste

1½ cups coconut milk

1 tsp ginger, minced

1 clove garlic, minced

½ cup snow peas, rinsed

½ yellow onion, sliced

½ cup bamboo shoots

¼ cup red bell pepper,
chopped

soy sauce, to taste

½ chicken breast, cut
into ½" pieces

In a bowl, mix the curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce and stir to combine.

Season to taste with soy sauce and then add chicken. Cover the Rice Cooker and switch on. After 20 minutes, carefully remove the Lid and stir.

Re-cover and cook for 10 more minutes.



COUSCOUS SALAD

Ingredients

1 cup of couscous
1½ cups vegetable or chicken stock
¼ cup crumbled goat cheese
¼ small red onion, diced
10 cherry or grape tomatoes, halved
¼ cup sliced almonds
¼ cup golden raisins
⅓ cup olive oil
salt and pepper, to taste

Directions

Place the couscous and stock in the Rice Cooker. Cover with Lid and switch on. Once the cycle is complete, transfer cooked couscous to a large bowl.

Toss with remaining ingredients and serve.

CHEESY CHICKEN & MUSHROOM CASSEROLE

Ingredients

1 tbsp butter
1 clove garlic, minced
½ chicken breast, cut into bite sized pieces
¼ cup mushrooms, sliced
½ cup uncooked jasmine rice
1 cup chicken broth
¼ cup shredded parmesan cheese
2 tbsp italian flat leaf parsley, chopped
salt and pepper, to taste

Directions

Add butter, garlic, chicken, and mushrooms to the Rice Cooker and turn on. Stir until chicken is browned on all sides. Add rice and chicken broth and then cover with lid.

Cook until end of cooking cycle. Add shredded parmesan cheese and stir. Let sit with the Lid on for an additional 5 minutes.

Add salt and pepper to taste. Garnish with the chopped parsley and serve immediately.

CAJUN RICE WITH SAUSAGE & SHRIMP



Ingredients

- 1 link smoked sausage, thinly sliced
- 5 shrimp, peeled and deveined
- ¼ cup french onion soup
- ½ cup water
- ¼ cup canned diced tomatoes, drained
- 2 tbsp green pepper, diced
- ¼ cup canned black beans, drained
- ½ cup uncooked long grain rice
- ¼ tsp cajun seasoning



Directions

Add all ingredients except the shrimp to the Rice Cooker and cook for 1 cooking cycle. Add the shrimp.

Let sit 5 minutes and then press cook again. Allow to cook for an additional 10 minutes until the shrimp are cooked through before serving.



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 Dash Mini Rice Cooker 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: DRCM100XX
Voltage 120V ~ 60Hz
Power Rating 200 W

Stock#: DRCM100_20170203_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.

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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.

