



2 LITER ELECTRIC MULTI-POT

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IMPORTANT SAFEGUARDS

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.
- Wash and dry Electric Multi-Pot before using for the first time.
- Make sure that the Multi-Pot and Power Cord are completely dry before each use.
- Always attach the Power Cord to the appliance first before plugging it into the wall outlet. 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 PST 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.
- Do not operate any appliance with a damaged cord or plug.
- **WARNING:** Hot steam! Never place your hands or arms over the Steam Hole or 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 handles or knobs.
- To prevent personal injury, do not touch the surface of the Electric 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 prior to assembly, disassembly, cleaning, and storage.
- Allow Multi-Pot to cool completely before moving, cleaning, or disassembling.

IMPORTANT SAFEGUARDS

- When disposing of the Electric Multi-Pot, do not discard with general household waste; instead, drop 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.
- If an extension cord must be used, make sure the electrical rating of the wire is compatible with the Electric Multi-Pot.
- 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 Electric Multi-Pot can result in property damage or even in personal injury.
- Do not use appliance for other than its intended use.
- Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
- Scalding may occur if the lid is removed during the brewing cycles.
- a) A short detachable power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) 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) The extension cord should be a grounding type 3-wire cord; and
 - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

SAVE THESE INSTRUCTIONS

WELCOME

Congratulations! We hope that you're excited to start making healthy and delicious meals with your Dash 2 Liter Electric Multi-Pot!



PARTS & FEATURES



Steamer Basket



Basket Tray

SETTING UP YOUR MULTI-POT

Clean your 2 Liter Electric Multi-Pot thoroughly before using. Always unplug the appliance prior to cleaning or storing.

WARNING: The 2 Liter Electric Multi-Pot is **NOT** dishwasher safe.

BEFORE FIRST USE

- Remove all packaging material and stickers before using your Electric 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 the Socket located at the base, 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 as they will damage the appliance.

USING YOUR MULTI-POT

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

WARNING: Never fill the Electric 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 Steam Hole or Strainer Spout while the appliance is in use.



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 one end of the Power Cord into the Socket and the other end into a wall socket.

USING YOUR MULTI-POT

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.



4. Turn the Temperature Dial to the desired temperature. The Indicator Light will illuminate, signaling that the Multi-Pot is on and heating up.



5. 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. Carefully remove the Lid and the Steamer Basket.

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 and carry the Multi-Pot to the sink by the Handle. Using one hand to push down on the Lid Knob to keep the Lid in place, carefully tilt the Multi-Pot so that all of the water drains out of the Strainer Spout.

USING YOUR STEAMER BASKET

Please refer to the Steam Chart on page 13 for recommended cooking times.

Note: You may need to add more water depending on how long you steam your food.

1. Place the Multi-Pot on a clean, stable surface and fill with 3 cups of water.
2. Put the Basket Tray in the bottom of the Multi-Pot so that the wire circle is facing up.
3. Fill the Steamer Basket with food and place on top of the Basket Tray.
4. Cover with the Lid, plug in the Power Cord, and set the Temperature Dial to High.
5. Once the food is steamed to your liking, turn the Temperature Dial all the way to the left (the Indicator Light will turn off) and unplug the Power Cord. Carefully remove the Lid and the Steamer Basket.

BOILING TIPS

PASTA

Refer to the cooking directions listed on the pasta package for water amount 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 water amount 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, remove the Lid and fluff rice with a fork.

POTATOES

Place potatoes in the Multi-Pot and fill with cold water so that the potatoes are fully submerged under 2 inches 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.

STEAM CHART

FOOD	TIME
Asparagus (cut into 2" pieces)	4-7 minutes
Broccoli Florets	5-7 minutes
Carrots (cut into 2" pieces)	13-15 minutes
Canned Corn	5-6 minutes
Corn On The Cob	9-11 minutes
Cauliflower Florets	7-9 minutes
Brussels Sprouts (cut in half)	7-10 minutes
Kale (cut into 2" pieces)	5-7 minutes
Spinach	3-5 minutes
Potatoes (cut into 1" cubes)	8-13 minutes
Sweet Potatoes (cut into 1" cubes)	8-12 minutes
Squash (cut into 1" cubes)	8-10 minutes
Frozen Edamame	7 minutes
Frozen Dumplings	7-10 minutes (varies)
Fish (4 oz. fillet, 1" thick)	6-10 minutes
Raw Shrimp	3-6 minutes (depending on size of shrimp)

CLEANING & MAINTENANCE

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 SURFACE.

In order to keep your 2 Liter Electric Multi-Pot in pristine working order, follow the cleaning recommendations after each use:

1. Before cleaning or moving the appliance, unplug the Electric Multi-Pot and allow it to cool completely.
2. Scrub 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, Steamer Basket, and Basket Tray with some warm water and soap or place in the dishwasher.
4. Wipe down the outside of the Multi-Pot with a soft, wet cloth.
5. Dry all parts thoroughly. When storing, place the Basket Tray and Steamer Basket inside the Multi-Pot and cover with the Lid. Store in a cool, dry place.

RECIPES

delicious & satisfying ideas for everyday meals



RECIPES

BASIC TOMATO SAUCE



INGREDIENTS

2 (28 oz) cans whole Italian style plum tomatoes (with basil leaf)

4 cloves garlic, crushed

1 tbsp grapeseed oil

1 tsp salt (more or less to taste)

2 tsp sugar

½ tsp dried oregano

4 - 5 fresh basil leaves, chopped

¼ cup fresh Italian parsley, stems removed and chopped
coarse black pepper (to taste)

a dash of red pepper flakes (to taste)

DIRECTIONS

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

Serve over your favorite pasta. Enjoy!

MASHED POTATOES



INGREDIENTS

2 lbs (about 3 - 4) large russet or yukon gold potatoes, peeled and diced into 2-inch cubes

½ cup half and half, warmed

¼ cup unsalted butter, softened
salt and pepper (to taste)

DIRECTIONS

Place potatoes in Multi-Pot and fill with just enough cold water to cover by about 1 inch. Salt the water (1 tbs 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. Salt and pepper to taste.

RECIPES

EASY HOMEMADE CHILI



INGREDIENTS

- 1 lb ground beef
- olive or vegetable oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes with green chiles
- 1 (8 oz) can tomato sauce
- 1/2 cup water or broth
- 1 (15 oz) can kidney beans, rinsed and drained
- 1 tbsp 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 to Multi-Pot and bring to a boil. Lower the heat to medium or medium low and let simmer for 30 minutes.

Garnish with your favorite toppings and enjoy!

MAC AND CHEESE



INGREDIENTS

8 oz. macaroni

¼ cup & 1 tbsp butter,
divided

¼ cup flour

2 cups whole milk

1 cup shredded sharp cheddar cheese

1 cup shredded Monterey jack cheese

½ tsp mustard powder

dash of nutmeg

salt and pepper (to taste)

DIRECTIONS

Cook macaroni as instructed on page 12. Drain water and toss macaroni with 1 tbsp butter. Set aside.

Melt ¼ cup butter over medium heat. Stir in flour. Then, slowly add milk. Once incorporated, add cheese and stir until melted. Season with salt, pepper, mustard powder, and nutmeg.

Add macaroni back into the Multi-Pot and stir until evenly coated. Serve immediately.

RECIPES

SEAFOOD STEW



INGREDIENTS

- | | |
|--------------------------------------|-------------------------------------------------|
| 1 tbsp olive oil | 1 tsp smoked paprika |
| 1 small onion, chopped | 1/2 lb skinless cod fillet, cubed |
| 2 garlic cloves, minced | 8 oz. medium raw shrimp |
| 1 (14.5 oz) can stewed tomatoes | 10-12 mussels or 1/2 lb bay scallops (optional) |
| 1/2 cup dry white wine (optional) | salt and pepper (to taste) |
| 8 oz clam juice (or shellfish stock) | crushed red pepper and oregano (to taste) |
| 1 tbsp tomato paste | |

DIRECTIONS

Heat oil in Multi-Pot over High heat. Add onion and cook until translucent, stirring often. Then add garlic and sauté for about 1 more minute. Add tomatoes, white wine, clam juice, tomato paste, smoked paprika, and salt. Cover and heat until boiling. Reduce heat to medium or medium low heat and let simmer with Lid for 10 minutes.

Add cod, shrimp, and any other seafood (optional). Cover and simmer until seafood is cooked through (about 3-5 minutes).

Here are some ideas for foods and beverages that you can make with your 2 Liter Electric Multi-Pot.



hot tea

ramen

soup / stew

mashed potatoes

rice

steamed dumplings

steamed mixed
vegetables

penne with tomato sauce

steamed shrimp

CUSTOMER SUPPORT

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.

REPAIRS

DANGER! Risk of electric shock! The Dash 2 Liter Electric Multi-Pot 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

Voltage 120V ~ 60Hz

Power Rating 1500 W

Stock#: DASH_2LEM_20150813_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 conduct troubleshooting in an attempt to fix 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.

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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.



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