



# DCBCM400

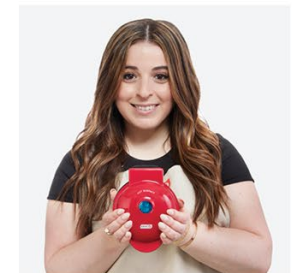
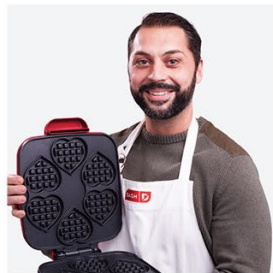
# RAPID COLD BREW MAKER

Instruction Manual | Recipe Guide



**WELCOME  
TO THE FOODIE  
FAMILY**

We hope you *love* our  
products as much as  
our team does.





# RAPID COLD BREW MAKER

Important Safeguards.....	4-5
Parts & Features.....	6-7
Using Your Rapid Cold Brew Maker.....	8-10
Tips & Tricks.....	11
Cleaning & Maintenance.....	12
Troubleshooting.....	13
Recipes.....	14-33
Customer Support.....	34
Warranty.....	35

# IMPORTANT SAFEGUARDS

## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should always 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 thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at [support@bydash.com](mailto:support@bydash.com).
- Never use abrasive cleaning agents to clean your Dash Rapid Cold Brew Maker.
- 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.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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 let the cord touch hot surfaces or hang over the edge of tables or counters.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- 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.
- A short power supply cord is 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.

## GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer l'appareil soigneusement avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez pas l'appareil si le câble ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil.
- Pour tous travaux de maintenance autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de lundi à vendredi, ou par courriel à l'adresse [support@bydash.com](mailto:support@bydash.com).
- N'utilisez jamais d'agents nettoyants corrosifs pour nettoyer votre Cafetière infusion à froid rapide Dash.
- Pour éviter tout risque d'incendie, de choc électrique ou de blessure, ne mettez pas le cordon, la fiche ou l'appareil dans l'eau ou d'autres liquides ou à proximité de ces derniers.
- Évitez de placer l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque d'incendie, de choc électrique ou de blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- L'appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
- StoreBound ne peut être tenu responsable de tout dommage résultant d'un usage abusif de l'appareil.
- Cet appareil est équipé d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de décharge électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. N'essayez pas d'altérer la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de trébuchement. Une rallonge peut être utilisée avec prudence. En cas d'utilisation d'une rallonge, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que la puissance électrique de l'appareil. La rallonge doit être placée de telle sorte qu'elle ne soit pas étalée sur le comptoir ou la table, où elle pourrait être tirée par un enfant ou causer un trébuchement.

# PARTS & FEATURES

Hopper Lid



Grounds  
Container Lid



Reusable Filter



Hopper



Carafe Lid Tube  
Cleaning Brush



Carafe Lid



Glass Carafe  
(40 ounces)

# PARTS & FEATURES



# USING YOUR COLD BREW MAKER

## BEFORE FIRST USE

Before first use, remove all packaging material, thoroughly clean the Rapid Cold Brew Maker, and wipe down all parts of the Cold Brew Maker with a moist cloth. Prior to first brew, fill the carafe with water and run a regular cycle. Discard this water afterward.



- 1 To add coffee grounds, place the Reusable Filter on a countertop or other stable surface. Fill up to the Max line, 6.5 ounces (**photo A**). Close the filter by attaching the Grounds Container Lid and turning the lid clockwise.

### NOTE!



Do NOT add coffee grounds while Filter is attached to Hopper or machine to avoid coffee grounds getting into the carafe.



# USING YOUR COLD BREW MAKER



- 2** Place the Reusable Filter inside the Hopper. Close the Hopper by attaching the Hopper Lid and turning clockwise—there will be a click when it is properly closed and locked. Place the Hopper on top of the base of the Cold Brew Maker, aligning the bottom of the Hopper with the indent on top of base (**photo B**). You may have to push down for the Hopper to be firmly attached to the base (listen for a click).
- 3** Fill the Carafe with your desired amount of cold water and close it with the Carafe Lid (**photo C**).

# USING YOUR COLD BREW MAKER



- 4** Slide the Carafe into the main slot of the Cold Brew Maker until you hear and feel a click. The Start/Stop button will illuminate when the Carafe is properly in place (**photo D**).

**Note:** The Hopper and Carafe must be in place in order for the Start/Stop button to illuminate. If the button won't light up, make sure the Cold Brew Maker is plugged in and check the positioning of both the Hopper and Carafe.

- 5** Select the strength of your brew (Mild, Regular, or Bold) (**photo E**) and press Start/Stop to make your cold brew. The Indicator Light will let you know when your cold brew is ready, and the Cold Brew Maker will automatically shut off when it's finished brewing.

Depending on the strength of your brew, a brew cycle will take:

<b>Mild:</b>	8 minutes 20 seconds
<b>Regular:</b>	12 minutes
<b>Bold:</b>	17 minutes



For best results, we recommend using medium ground coffee.



Store your cold brew in your refrigerator in a sealed container and it will keep for up to 10 days.



If you find your cold brew to be too strong, try diluting with water at a 2:1 ratio (2 parts water, 1 part cold brew).



Your Rapid Cold Brew Maker will automatically shut off if it clogs. If this happens, clean out the filter and run a cycle (or two if necessary) with only water—this will help clean out any clogged grinds.

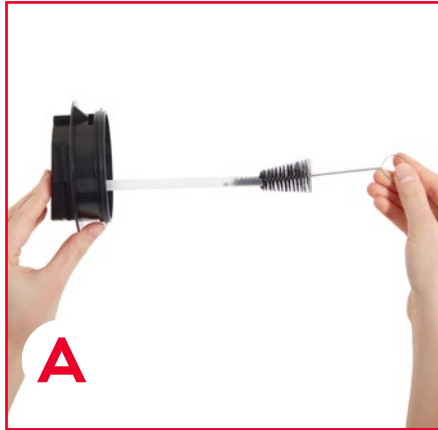


## Chef Tip!

Use your Cold Brew Maker to make fresh tea, too! Follow the instructions for making cold brew, but replace the medium ground coffee with your favorite loose-leaf tea.

# CLEANING & MAINTENANCE

The Rapid Cold Brew Maker is NOT dishwasher safe. Clean all parts by hand with soap and water. Make sure all parts are dry before storing.



- 1 The cleaning brush that came with your unit can be used to clean the Carafe Lid's tube (**photo A**).



**WARNING:** DO NOT use a straw brush to clean the tube that runs from the Hopper down to the Carafe. If you wish to clean this, run a regular brew cycle without any coffee grinds and just water.

# TROUBLESHOOTING

PROBLEM	SOLUTION
<b>The Rapid Cold Brew Maker is making a lot of noise.</b>	This is normal as the machine must take in water and pressurize the Hopper to make cold brew so quickly.
<b>While I am brewing, there doesn't seem to be any cold brew going into the Carafe.</b>	At the very end of the brewing process, the cold brew will rise to fill the Carafe. The machine will automatically turn off when the brewing process is complete.
<b>At the end of the cycle there is less cold brew in the carafe than the amount of water used.</b>	Water is absorbed by the coffee grounds, so you can expect to receive less cold brew than the amount of water used (with a full 40-ounce carafe of water, expect around 35 ounces cold brew). This is true for most brewing methods.
<b>Coffee grounds have ended up inside the Carafe.</b>	Check to make sure your Filter and Hopper aren't damaged. If either is damaged, please call customer service for replacement parts.
<b>My Dash Rapid Cold Brew System does not turn on.</b>	Check to make sure the Filter is properly assembled and placed in the Hopper and that the Carafe is properly inserted in the machine. If both are properly in place and the Cold Brew Maker won't turn on, contact Customer Support. Do not attempt to repair the appliance yourself.

oat milk iced  
latte, page 17!



# RECIPE GUIDE



*Follow us!*

**@bydash** | recipes, videos, & inspiration

**@unprocessyourfood** | veg & vegan-friendly meals



# ICED SALTED HONEY LATTE

## *Ingredients:*

1 cup cold brew  
1 cup milk of choice  
1 tablespoon honey  
Heavy pinch of salt

## *Directions:*

1. Prepare cold brew and pour into a large glass. Stir in honey and salt. Once dissolved, add milk and ice.
2. To serve, garnish with a pinch of flaky sea salt.





# OAT MILK ICED LATTE

## *Ingredients:*

- 1 cup cold brew
- 1 cup oat milk
- 1 tablespoon maple syrup (optional)
- ½ teaspoon vanilla (optional)

## *Directions:*

1. Prepare cold brew and pour into a large glass. Stir in maple syrup (optional) and vanilla (optional). Once dissolved, add oat milk and ice. Stir, serve, and sip!



# COLD BREW CUBES

## *Ingredients:*

- Cold brew
- Cinnamon

## *Directions:*

1. Prepare your cold brew and pour into an ice tray.
2. Sprinkle with cinnamon and freeze until solid.



# COLD EISKAFFEE

## *Ingredients:*

1 cup cold brew, chilled

1-2 scoops vanilla ice cream

Whipped cream

Chocolate shavings

## *Directions:*

1. Prepare cold brew and refrigerate to chill further.
2. Add vanilla ice cream to a tall glass or milkshake cup and top with chilled cold brew.
3. To serve, top with whipped cream and chocolate shavings.



# COCONUT CARAMEL COLD SHAKERATO

## *Ingredients:*

1 cup cold brew  
1 tablespoon coconut milk  
1 teaspoon caramel syrup  
Toasted coconut flakes (optional)

## *Directions:*

1. Combine all ingredients in a cocktail shaker filled with ice. Shake until very cold and strain into serving glasses filled with ice.
2. To serve, sprinkle with toasted coconut flakes.



# PUMPKIN SPICE ICED LATTE

## *Ingredients:*

1 cup cold brew  
1 tablespoon maple syrup  
¼ teaspoon vanilla

## **For pumpkin foam:**

¼ cup milk of choice  
½ teaspoon maple syrup  
½ cup pumpkin puree  
½ teaspoon vanilla  
¼ teaspoon pumpkin pie spice  
Pinch of salt

## *Directions:*

1. Prepare cold brew and pour into a large glass. Stir in maple syrup and vanilla then add ice.
2. For pumpkin spice foam, add milk and the remaining ingredients to a blender and blend until thick.
3. Spoon the foam on top of the cold brew.
4. To serve, garnish with pumpkin pie spice.





# ICED MEXICAN CHOCOLATE LATTE

## *Ingredients:*

1 cup cold brew  
¼ cup milk of choice  
1½ teaspoons cocoa powder  
3 tablespoons maple syrup  
⅛ teaspoon cayenne pepper  
⅛ teaspoon cinnamon

## *Directions:*

1. Prepare cold brew and pour into a large glass. Stir in the milk, cocoa powder, maple syrup and spices until combined.
2. To serve, add ice and garnish with cocoa powder.



# UBE LATTE

## *Ingredients:*

- 1 cup rice milk
- 1 cup cold brew
- 1 teaspoon ube extract
- 1 tablespoon maple syrup
- ½ teaspoon cinnamon

## *Directions:*

1. Prepare cold brew and pour into a large glass. Stir in ube extract, maple syrup, and cinnamon until combined.
2. To serve, add ice and garnish with cinnamon.



# VEGAN CINNAMON MOCHA LATTE

## *Ingredients:*

1 cup cold brew  
¼ teaspoon cloves  
¼ teaspoon cinnamon  
2 tablespoons chocolate syrup  
1 cup vegan milk (soy, rice, oat, almond)  
Pinch of salt  
Whipped cream (optional)

## *Directions:*

1. Prepare cold brew and pour into a large glass. Add the spices, chocolate syrup, and milk. Stir vigorously to combine.
2. To serve, add ice and garnish with whipped cream.





# IRISH COLD BREW

## *Ingredients:*

1 small sugar cube

1 cup cold brew

2 ounces Irish whiskey

Whipped cream for serving

## *Directions:*

1. In a large glass, add cold brew, sugar cube, and whiskey and stir to combine.
2. To serve, add ice and top with whipped cream.



# COLD BREWTINI

## *Ingredients:*

1 part vodka

2 parts coffee liqueur

3 parts cold brew

Cocoa powder and orange zest for garnish (optional)

## *Directions:*

1. Chill two martini glasses in the freezer for up to an hour.
2. When chilled, dip the rims of the martini glasses into cold brew and then cocoa powder.
3. In a cocktail shaker filled with ice, add cold brew, vodka, and coffee liqueur and shake vigorously. Strain into chilled martini glasses
4. To serve, garnish with orange zest and more cocoa powder. Cheers!



MILD

REG

BOLD

START  
STOP

DASH



# COLD BREW OVERNIGHT OATS

## *Ingredients:*

½ cup old fashioned oats

¼ cup cold brew

¼ cup of oat milk (or milk of your choice)

½ scoop vanilla protein powder

1 tablespoon chia seeds

## *Directions:*

1. In a mason jar or small bowl, add oats, cold brew, milk, protein powder, and chia seeds. Place the lid on the mason jar and give it a shake (or stir if you're using a bowl).
2. Place the mixture in the fridge to chill overnight. Enjoy in the morning!



# VIETNAMESE COLD BREW

## *Ingredients:*

¾ cup cold brew

2 tablespoons sweetened condensed milk

## *Directions:*

1. Prepare cold brew and pour into a glass. Mix in the sweetened condensed milk until fully combined.
2. Add ice, stir, and serve.



# COLD BREW SMOOTHIE

## *Ingredients:*

- 1 cup cold brew
- 1 cup nonfat frozen yogurt or vanilla ice cream
- ½ cup ice cubes
- 2 teaspoons honey

## *Directions:*

1. Add all of the ingredients to a blender and blend until smooth.
2. Serve in a large glass and enjoy this smooth energy boost!



# COLD BREW JERKY MARINADE

## *Ingredients:*

- 1½ cups cold brew
- 1 tablespoon soy sauce
- 1 tablespoon white wine vinegar
- 2 teaspoon chili powder
- 1 teaspoon salt
- 1 tablespoon minced garlic

## *Directions:*

1. Add all ingredients to a bowl and mix until fully incorporated.
2. Thinly slice meat of choice into ¼-inch slices. Marinate the meat in the Cold Brew Marinade overnight.
3. Heat oven to 175°F. Line a baking tray with aluminum foil and place a wire cooling rack on top. Lay strips of meat in a single layer on the cooling racks and bake until dry and firm, about four hours, flipping the jerky once about halfway through.



# COLD BREW BROWNIES

## *Ingredients:*

- |                                    |                                            |
|------------------------------------|--------------------------------------------|
| 1 stick unsalted butter            | $\frac{1}{3}$ cup cold brew                |
| 8 ounces semi-sweet chocolate      | $\frac{3}{4}$ cup all-purpose flour        |
| $\frac{3}{4}$ cup granulated sugar | $\frac{1}{4}$ teaspoon salt                |
| 3 large eggs                       | $\frac{1}{4}$ cup caramel sauce (optional) |
| 1 teaspoon vanilla extract         |                                            |

## *Directions:*

1. Preheat oven to 350° F and line a 9-inch square pan with parchment paper.
2. Coarsely chop the chocolate and melt it with the butter in a saucepan over medium heat, stirring constantly. Remove from heat, pour into a mixing bowl, and let the mixture cool for 8-10 minutes. Add the sugar to the chocolate mixture and whisk until well incorporated. Add the eggs, one at a time. Whisk in the vanilla extract and cold brew.
3. In a separate bowl, add the flour, cocoa powder, and salt and mix to combine. Gently fold these ingredients into the wet ingredients. Mix until everything is incorporated and no clumps remain.
4. Spread the batter into your prepared pan. If you add caramel sauce, drizzle it on top, and use a fork to make swirls on the surface of the batter. Bake the brownies for 20-25 minutes, or until a toothpick comes out clean and the brownies start to pull away from the edges of the pan. Let cool before serving.





# ICED MOCHA POPS

## *Ingredients:*

2 cups cold brew

¼ cup sweetened condensed milk (or more for taste)

8 tablespoons dark chocolate chips

## *Directions:*

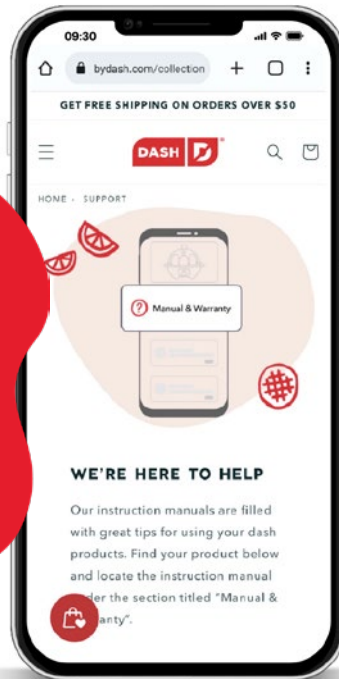
1. Gather eight ice pop molds, eight ice pop sticks, and foil or plastic wrap.
2. Melt chocolate in microwave or on stove top.
3. In a bowl, mix condensed milk, cold brew, and melted chocolate. Once combined, fill each ice pop mold to the top. Cover the tops of each mold tightly with wrap. Then, insert an ice pop stick into each mold.
4. Freeze until solid and serve!

# CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.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 [support@bydash.com](mailto:support@bydash.com) 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. StoreBound will not ship 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.

All replacement inquiries are to be submitted to [support@bydash.com](mailto:support@bydash.com) or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

### REPAIRS

DANGER! Risk of electric shock! The Dash Rapid Cold Brew Maker 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

Adaptor Voltage: 120~60Hz

Power Supply: DC 12V 1A



Power Consumption: 12W

Stock#: DCBCM400\_20220913\_V5

Made in China



1-800-898-6970 | @bydash | bydash.com