



*recipes
inside!*

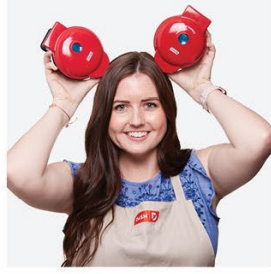


DFM250

DELUXE FONDUE MAKER

Instruction Manual | Recipe Guide







DELUXE FONDUE MAKER

Important Safeguards	4-7
Parts & Features	8-9
Using Your Fondue Maker.....	10-13
Cleaning & Maintenance.....	14
Dial Settings.....	15
Recipes	16-32
Customer Support	34
Warranty	35


the dash team!

IMPORTANT SAFEGUARDS

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.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM-9PM EST Monday-Friday or by email at support@bydash.com
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not touch any moving parts.
- 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 place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This 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 the outlet prior to moving, cleaning, and storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- Ensure that there is enough space surrounding the appliance while in use, as the appliance becomes very hot.
- Do not overfill the Fondue Pot.

IMPORTANT SAFEGUARDS

- Do not move the Fondue Pot when it contains hot oil or food.
- Always use pot holders when handling a hot Fondue Pot.
- Do not use the Magnetic Power Cord system to disconnect the Fondue Pot. Always disconnect plug from wall outlet first to disconnect the Fondue Pot. Only use the Magnetic Power Cord that comes with the product. The use of any other magnetic cord set may cause fire, electric shock, or injury.
- 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 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.

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

GARANTIES IMPORTANTES

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

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Assurez-vous que l'appareil est soigneusement nettoyé avant de l'utiliser.
- N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il a été conçu. Pour usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez pas cet appareil avec un cordon endommagé, une fiche endommagée, après un dysfonctionnement de l'appareil, est tombé ou est endommagé de quelque manière que ce soit. Renvoyez l'appareil au centre de service autorisé le plus proche pour examen, réparation ou réglage.
- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800- 898-6970 9h à 21h HNE du lundi au vendredi, ou par courriel à support@bydash.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Ne touchez aucune pièce mobile.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait entraîner un incendie, un choc électrique ou des blessures.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre sur les bords des tables ou des comptoirs.
- 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 toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer et de le ranger, et lorsqu'il n'est pas utilisé.

GARANTIES IMPORTANTES

- StoreBound décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Assurez-vous qu'il y a suffisamment d'espace autour de l'appareil pendant son utilisation, car l'appareil devient très chaud.
- Ne remplissez pas trop le caquelon à fondue.
- Ne déplacez pas le caquelon à fondue lorsqu'il contient de l'huile ou des aliments chauds.
- Utilisez toujours des maniques lorsque vous manipulez un caquelon à fondue chaud.
- N'utilisez pas le système de cordon d'alimentation pour
- débranchez le caquelon à fondue. Débranchez toujours la fiche de la prise murale pour débrancher le caquelon à fondue. Utilisez uniquement le cordon d'alimentation magnétique fourni avec le produit. L'utilisation de tout autre cordon magnétique peut provoquer un incendie, un choc électrique ou des blessures.
- Cet appareil possède une fiche polarisée (une broche est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne s'insère dans une prise polarisée que dans un seul sens. Si la fiche ne rentre pas complètement dans la prise, inversez la fiche. S'il ne rentre toujours pas, contactez un électricien qualifié. N'essayez en aucun cas de modifier la fiche.
- Un cordon d'alimentation court doit être fourni pour réduire le risque de s'emmêler ou de trébucher sur un cordon plus long. Une rallonge peut être utilisée si vous faites attention à son utilisation. Si une rallonge est utilisée, la puissance électrique indiquée de la rallonge doit être au moins aussi élevée que la puissance électrique de l'appareil. La rallonge doit être disposée de manière à ne pas tomber sur le comptoir ou la table où elle pourrait être tirée par des enfants ou trébucher involontairement.

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

PARTS & FEATURES



PARTS & FEATURES



Fork Holder



Serving Ring & Fondue cups



8 x Forks



Magnetic Power
Cord

USING YOUR DELUXE FONDUE MAKER

FOR CHOCOLATE OR CHEESE

BEFORE FIRST USE: Read all instructions and important safeguards. Remove all packaging materials and ensure that no parts are broken or damaged. Clean all parts (see Cleaning & Maintenance section of the manual) before use. Rinse and dry carefully. **DO NOT** immerse the Magnetic Power Cord or Base in water or any liquids.



- 1** Set the Base of the Fondue Maker on a flat, dry, stable, heat-resistant surface. Add the Serving Ring to the Base.



- 2** Add the Fondue Pot to the Base.
Set Temperature Dial to the "MIN" position.



- 3** Prior to plugging in the Magnetic Power Cord, attach it to the Base of the Fondue Maker. Plug the Magnetic Power Cord into wall outlet.

USING YOUR DELUXE FONDUE MAKER



- 4** Preheat if necessary (follow directions in recipe being used). Add ingredients to be melted.



- 5** Turn the Temperature Dial to desired temperature level, using instructions in section Cooking Chart. Indicator Light will go off when the selected temperature is reached. During cooking, the Indicator Light will cycle on and off to indicate that the temperature is being maintained.



- 6** Place Fork Holder on the rim of the Fondue Pot, be careful to avoid hot steam. Use the Fondue Forks to spear foods for cooking and dipping. Be careful not to scratch the nonstick surface when placing Forks in the Fondue Pot.

NOTE: When ingredients are stirred in the Fondue Pot, use plastic, nylon or wooden utensils to prevent damage to the non-stick surface.



- 7** Add the Fondue Cups to the Serving Ring for serving.

After cooking or serving, turn Temperature Dial to “MIN” and unplug the Magnetic Power Cord from the wall outlet. Allow Fork Holder to cool completely before removing.

CAUTION: The Magnetic Power Cord is not to be removed during normal operation. If the plug becomes disconnected, you should immediately unplug the cord set from the wall outlet.

USING YOUR DELUXE FONDUE MAKER

FOR OIL



- 1 Be sure Fondue Pot is completely dry before filling with oil. Place Fondue Pot on a flat, dry, stable, heat-resistant surface.

CAUTION: Some splattering of oil may occur during cooking.



- 2 Set Temperature Dial to "MIN" and plug the Magnetic Power Cord in to the base of the Fondue Maker.



- 3 Fill the Fondue Pot with 2 $\frac{3}{4}$ cups of vegetable oil.

CAUTION: DO NOT use more than 2 $\frac{3}{4}$ cups of oil. DO NOT use butter, margarine, lard, olive oil, or shortening oil in place of vegetable oil. NEVER add water or any other liquid to the oil.

USING YOUR DELUXE FONDUE MAKER



- 3** Prior to plugging in the Magnetic Power Cord, attach it to the Base of the Fondue Maker. Plug the Magnetic Power Cord into wall outlet.



- 5** Place the Fork Holder on the rim of the Fondue Pot. Use the Fondue Forks to spear foods for cooking. Be careful not to scratch the non-stick surface when placing forks in the Fondue Pot. Use the Fork Holder to hold Fondue Forks in place while cooking oil.

CAUTION: Do not use more than 8 Fondue Forks at one time when cooking in hot oil. The Fork Holder may also prevent some of the spattering during cooking.

NOTE: Do not place a cover over the Fondue Pot when heating oil or cooking in oil.

NOTE: Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel.



- 6** After cooking or serving, turn the Temperature Dial to "MIN" and unplug the Magnetic Power Cord from the wall outlet. After the Fondue Pot has cooled, remove the Magnetic Power Cord. Allow Fork Holder to cool completely before removing.

CAUTION: The Magnetic Power Cord is not to be removed during normal operation. If the plug becomes disconnected, you should immediately unplug the cord set from the wall outlet.

CLEANING & MAINTENANCE

- Do not immerse Magnetic Power Cord or the Heating Base in water or any other liquid. When cool, wipe clean with a damp cloth and dry.
- Do not attempt to permanently attach cord set to product.
- Do not stick pins or other sharp objects into the holes on the magnetic cord set.
- Do not use any type of steel wool to clean the cord or Fondue Maker.
- To clean, turn the Temperature Dial down to "MIN." After the Fondue Pot has cooled, remove the Magnetic Power Cord from wall outlet. Remove the Magnetic Power Cord from the unit before cleaning.
- Do not add cold water or immerse Fondue Pot in water when hot.
- To hand wash, thoroughly wash the Fondue Pot, Forks, Fork Holder, Serving Ring, and Fondue Cups in hot, soapy water.
- Rinse thoroughly and dry. To remove stubborn stains, use a non-abrasive cleaner or a non-metal cleaning pad.
- The Fondue Pot, Forks, Serving Ring and Fork Holder are dishwasher safe. The Fondue Cups are top-rack dishwasher safe.
- CAUTION: Do not use metal scouring pads or harsh scouring powders.
- In time, the nonstick surface may discolor. This is normal and will not seriously alter the nonstick properties. To remove any discoloration, use a cleaner for nonstick finishes such as a nonstick appliance cleaner. Pour the cleaner into the Fondue Pot. Allow to boil for 1 minute. Cool. Rinse with clean water.

DIAL SETTINGS

INGREDIENT	DIAL SETTING	YUMMINESS FACTOR
Chocolate	MIN - 3	OMG so Yummy
Oil	6 - MAX	Full on Yummy
Cheese	4 - 6	So Flippin' Yummy



*Chocolate fondue
on page 22!*

RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



CARAMEL FONDUE WITH APPLES

Ingredients:

1 cup brown sugar	optional additional ingredients:
3 tbsp butter	mini chocolate chips
½ cup milk	shredded coconut
4 tbsp powdered sugar	chopped salted peanuts
½ tsp vanilla extract	rainbow sprinkles
2 granny smith apples, cored and cut into 8 slices each	crumbled cookies

Directions:

1. Plug in the Fondue Pot. Set the Fondue Pot to medium heat.
2. Add in the brown sugar, butter, milk and powdered sugar. Whisk together and allow to come to a gentle boil. Boil for 5-8 minutes, or until the mixture starts to thicken, stirring regularly.
3. Once thickened, set the temperature to the lowest heat, whisk in the vanilla, and allow to cool for 15 minutes. As it cools, it will continue to thicken. While cooling, place additional ingredients in bowl. Dip, dunk and enjoy!





FRENCH ONION FONDUE

Ingredients:

1 tbsp butter	¼ tsp Worcestershire sauce
1 tbsp flour	½ French baguette, split down the middle horizontally
1 cup milk	1 stick of butter, softened
2 ½ tbsp onion soup mix	grated parmesan cheese
6 white American cheese slices	freshly ground black pepper
1 lb Gruyere or Swiss cheese, grated	
2 tbsp white wine	

Directions:

1. Preheat oven to 375°F. Butter both sides of the baguette and sprinkle with the grated parmesan cheese, season with black pepper. Bake in the oven on a foiled tray for 15-20 minutes or until bread is toasted and cheese melted. Shut off the oven and keep the oven door slightly open to keep the bread warm
2. Plug in the Fondue Pot. Turn the temperature to a medium heat level. Add butter and when it melts and starts to bubble, sprinkle in the flour and whisk together. Slowly add the milk while whisking, add in the onion soup mix and bring to a simmer. Add in the American cheese two slices at a time, and when melted, add in the next two pieces. Sprinkle in the grated cheese while whisking. As it melts, add in more grated cheese. Whisk in the wine and Worcestershire sauce.
3. Rip pieces of toasted bread, dip and enjoy!



PALEO BONE BROTH FONDUE

Ingredients:

1 quart bone broth or chicken broth
4 scallions, cleaned and sliced
1 cup napa cabbage, shredded
8 shiitake mushrooms, de-stemmed
and sliced
1 ½ lb beef, thinly sliced

Herb dip:
½ cup extra virgin olive oil
2 tbsp apple cider vinegar
3 tbsp parsley leaves, finely chopped
3 tbsp scallions, finely chopped
1 tsp garlic powder
¼ tsp kosher or sea salt
freshly ground black pepper

Directions:

1. Mix together all ingredients for the herb dip. Plug in the Fondue Pot. Add bone broth to the Fondue Pot and turn on medium heat.
2. Bring to a simmer and add in the scallions, cabbage and mushrooms, cook for 5 minutes.
3. Dip slices of beef into the hot broth until cooked through, about 30 seconds, remove and dip into the sauce. After the beef is finished, serve the broth and vegetables into cups, sip and enjoy!



CHOCOLATE FONDUE

Ingredients:

10 oz bittersweet
chocolate

½-¾ cups whole milk

½ tsp vanilla extract

Directions:

1. Plug in your Fondue Pot. In your Fondue Pot, combine first the ½ cup of milk or cream, then the chocolate, and melt gently in your Fondue Pot over medium-low heat. Stir until smooth.
2. Add more liquid if the sauce seems too thick. Stir in the vanilla. Turn the heat down to low on your Temperature Dial.
3. Use warm fondue immediately or set aside until needed and rewarm briefly over medium-low in your Fondue Pot.





CLASSIC SWISS FONDUE

Ingredients:

1 garlic clove, halved	1 tsp fresh lemon juice
1 lb Gruyère cheese, grated	freshly ground pepper
½ lb Swiss cheese, grated	2 eggs
1 cup dry white wine	
1 tbsp, white flour	

Directions:

1. Rub the inside of your Fondue Pot with the garlic clove, then discard the garlic. Plug in your Fondue Pot and set the temperature to a medium level on your Temperature Dial. In the Fondue Pot, combine the grated cheeses with the wine, white flour, and lemon juice. Let the cheeses melt in the Fondue Pot with the heat at a moderate level, for about 5-10 minutes.
2. Turn the temperature down to warm so that the fondue does not overcook. Add a generous pinch of pepper and let cook, stirring gently, until creamy and smooth, for about 10 minutes.
3. When you're finished with the cheese fondue, break the two eggs into the bottom of the Fondue Pot. Gently scramble the eggs for cheesy eggs!





TRUFFLE FONDUE

Ingredients:

- 1 tsp truffle oil
- 14 oz Fontina or Gruyere cheese
- 3 tbsp butter
- 4 egg yolks, beaten lightly
- 4 cups milk
- shaved fresh truffles (optional)

Directions:

1. Grate or cut the cheese into small cubes and place in a deep pan. Pour in the milk over the cheese and allow it to soak for about 2 hours.
2. Melt the butter in a saucepan over medium heat and add the cheese and milk mixture, stirring until the cheese has completely melted. Reduce the heat to low, and slowly whisk in the eggs, stirring until smooth and completely blended.
3. Plug in your Fondue Pot and set your temperature to medium. Fill your Fondue Pot with the cheese fondue and drizzle a little truffle oil on top. Garnish with a slice of fresh truffle if desired.



STEAK, CHICKEN OR SHRIMP & OIL FONDUE

Ingredients:

2-3 cups of grapeseed oil

1-2 lbs of steak, chicken, or shrimp; cut into bite-sized cubes or sliced thinly

salt and pepper, to taste

Directions:

1. Plug in your Fondue Pot. Pour in the oil and bring to a low simmer in the Fondue Pot. Season meat with salt and pepper and pierce it with the fondue spears. Carefully place each piece of meat into the Fondue Pot and cook until browned – for about 5-7 minutes.
2. Remove from the Fondue Pot and season again with salt and pepper if desired. Repeat until all the meat is cooked.
3. When you're finished, allow the Fondue Pot to cool completely before handling. Be extremely careful! Allow the Fondue Pot to remain on the table until completely cool before moving.
4. Recommended sauces include: ketchup, Dijon mustard, aioli, spicy harissa mayonnaise, chimichurri!



VEGGIE AND SHRIMP TEMPURA

Ingredients:

2 eggs
2 cups ice water
2 ½ cups flour
8 large shrimp, peeled and deveined
1 sweet potato, cut into slices
8 mushrooms
1 zucchini, cut into slices
2 ¾ cups vegetable oil

For soy dip:
3 tbsp low sodium soy sauce
1 tbsp sriracha
3 tbsp sesame oil
1 ½ tbsp rice wine vinegar
½ tsp honey
½ tsp ginger, peeled and minced
½ tbsp toasted sesame seeds

Directions:

1. Mix together all ingredients for soy dip and set aside. Plug in the Fondue Pot. Add oil to the Fondue Pot and set to medium-high heat. Test the oil temperature with a candy thermometer, oil should read 360°F.
2. Whisk together the eggs and ice water (without ice) until just mixed together. Gently mix in 2 cups of flour until just barely incorporated. Add the last ½ cup of flour onto a plate. In small batches, roll the vegetables and shrimp in the flour, dip into the tempura and place into the oil.
3. Fry until golden brown and crispy. Rest on a tray with paper towels, to soak up extra oil. Dunk into soy dip and enjoy!





S'MORES FONDUE

Ingredients:

24 oz. milk chocolate

1 ½ cups marshmallow crème

1/3 cups heavy cream

2 cups mini marshmallows

¼ cups crumbled graham crackers

graham crackers, strawberries, and marshmallows, for dipping

Directions:

1. Plug in your Fondue Pot. Set the temperature to low heat and combine chocolate, marshmallow crème, and heavy cream in your Fondue Pot. Let melt, then stir until creamy.
2. Place mini marshmallows on a sheet pan and broil until golden, then add half to saucepan.
3. Top with crumbled graham crackers and remaining minimarshmallows, then serve with graham crackers, strawberries, and marshmallows for dipping.





QUESO FUNDIDO

Ingredients:

½ cup salsa

kosher salt

8 oz coarsely grated mild yellow cheddar

8 oz coarsely grated Monterey Jack

1 tbsp all-purpose flour

1 4-oz link fresh chorizo or hot Italian sausage, casing removed

½ cup minced onion

½ cup lager

tortilla chips

Directions:

1. Toss both cheeses with flour in a medium bowl. Plug in your Fondue Pot. Set the temperature to medium heat on your Temperature Dial. Add chorizo to the Fondue Pot, breaking it into pieces with a nonstick cooking utensil for about 1 minute.
2. Add onion and continue cooking until chorizo is cooked through and onion is translucent.
3. Transfer chorizo mixture to a small bowl.
4. Add beer to the Fondue Pot and let simmer over medium heat. Stir. Whisking constantly, add the cheeses ¼ cupful at a time, allowing them to blend together and become smooth before you add another ¼ cup. Stir in the chorizo mixture. Turn the temperature down to the medium-low.
5. Using a slotted spoon, spoon the salsa over the queso. Serve with your favorite tortilla chips.

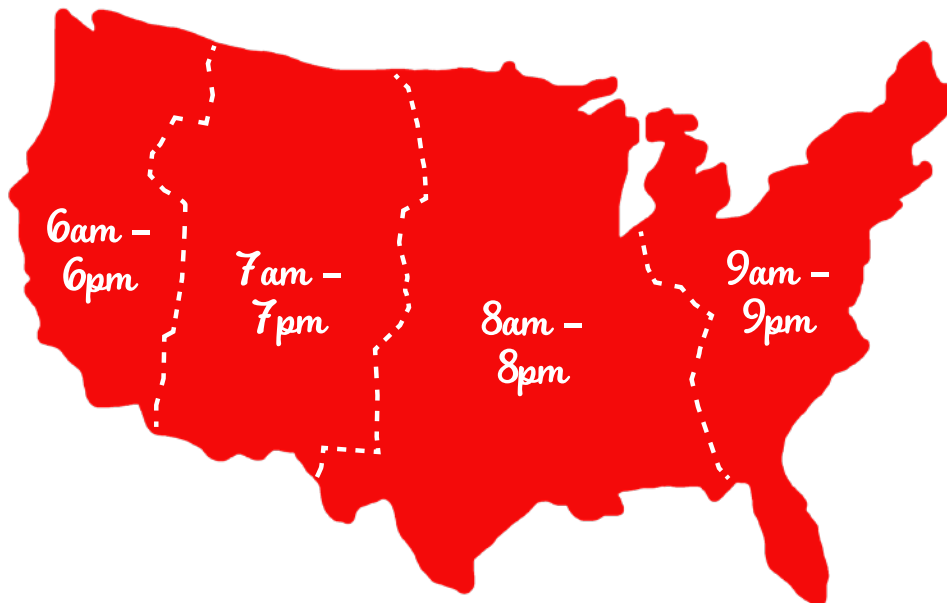


CUSTOMER SUPPORT

**FEEL GOOD
GUARANTEE™**

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM to 5PM**.

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@bydash.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.

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

REPAIRS

DANGER! Risk of electric shock! The Dash Deluxe Fondue 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

Model #: DFM250

Voltage 120V ~ 60Hz

Power Rating 1500W

Stock#: DFM250_20200721_v5



This product has passed food safety testing in accordance with FDA guidelines.





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