



*recipes  
inside!*



# DIC700

# EVERYDAY ICE CREAM MAKER

Instruction Manual | Recipe Guide





# EVERYDAY ICE CREAM MAKER

- Important Safeguards..... 4-7
- Parts & Features..... 8-9
- Using Your Everyday Ice Cream Maker ..... 10-15
- Cleaning & Maintenance ..... 16
- Troubleshooting..... 17
- Recipes..... 18-35
- Customer Support ..... 38
- Warranty..... 39

*the dash team!*

### 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 before use.
- 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.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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.
- Do not attempt to circumvent any safety mechanisms of the Ice Cream Maker.
- Avoid contact with moving parts.
- Do not use sharp objects or utensils inside the cooling containers. A rubber spatula or wooden spoon may be used when the appliance is in the off position. The button will be fully released.
- 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. The motor is NOT dishwasher safe.
- Never wash the Cooling Bowl in the dishwasher.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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 heat the Ice Cream Maker on the stove or in the microwave or oven.
- Remove the Cooling Bowl from the Motor before storing in the freezer. Do not put other parts in the freezer or refrigerator.
- Never handle the freezer container with wet hands.
- Ensure that hands are protected when handling the Cooling Bowl to prevent freezer burn.
- The maximum operation time is 40 minutes.
- The maximum amount of liquid mixture that can be poured into the appliance is 3 cups.
- Never refreeze any ice cream that has been fully or partially defrosted.

- Any ice cream or sorbet containing raw ingredients should be consumed within one week.
- Ice cream or sorbet containing raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or unwell people.
- Unplug the appliance prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Never wipe the plastic parts of the Ice Cream Maker with cleaning solvents.
- After using, wash the freezer containers with a sponge or soft cloth with warm water and mild detergent. Rinse completely. Allow the cylinder to dry completely before storing.
- Store in a dry place.
- 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.
- Check the Cooling Bowl for cracks every time before use. If cracks or damage are found, please do not use the Ice Cream Maker.
- If freezing solution (which is nontoxic) appears to be leaking from the bowl, discontinue use.
- Do not puncture or heat the Cooling Bowls.
- 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.
- 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.
- 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- 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.
- Cet 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.
- N'essayez pas de contourner les mécanismes de sécurité de la machine à crème glacée.
- Évitez tout contact avec les pièces en mouvement.
- N'utilisez pas d'objets ou d'ustensiles tranchants à l'intérieur des récipients réfrigérants. Une spatule en caoutchouc ou une cuillère en bois peut être utilisée lorsque l'appareil est en position d'arrêt. Le bouton sera complètement relâché.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le moteur n'est PAS lavable en machine.
- Ne lavez jamais le Bol réfrigérant au lave-vaisselle.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Ne faites pas chauffer la Sorbetière sur une cuisinière, au micro-ondes ou au four.
- Retirez le Bol réfrigérant du Moteur avant de le mettre au congélateur. Ne mettez pas d'autres pièces dans le congélateur ou réfrigérateur.
- Ne manipulez jamais le Bol réfrigérant avec les mains mouillées.
- Assurez-vous que vos mains sont protégées lorsque vous manipulez le bol de refroidissement pour éviter les brûlures de congélation.
- La durée maximale de fonctionnement est de 40 minutes.
- Le maximum de mélange liquide pouvant être versée dans l'appareil est de 3 tasses.

- Ne recongelez jamais de crème glacée totalement ou partiellement décongelée.
- Toute crème glacée ou sorbet contenant des ingrédients crus doit être consommé dans la semaine.
- La crème glacée ou le sorbet contenant des œufs crus ou partiellement cuits ne doit pas être administré aux jeunes enfants, aux femmes enceintes, aux personnes âgées ou aux personnes malades.
- Débrancher l'appareil avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- N'essuyez jamais les pièces en plastique de la Sorbetière avec des solvants de nettoyage.
- Après utilisation, lavez les récipients de réfrigération avec une éponge ou un chiffon doux avec de l'eau chaude et un détergent doux. Rincez complètement. Laissez le cylindre sécher complètement avant de le ranger.
- Entreposer dans un endroit sec.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Vérifiez que le bol réfrigérant n'ait aucune fissure avant chaque utilisation. Si vous détectez des fissures ou des dommages, veuillez ne pas utiliser la Sorbetière.
- Si la solution de congélation (non toxique) semble fuir du bol, cessez l'utilisation.
- Ne percez pas et ne chauffez pas les bols de refroidissement.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des 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.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

# GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN



# PARTS & FEATURES



# PARTS & FEATURES



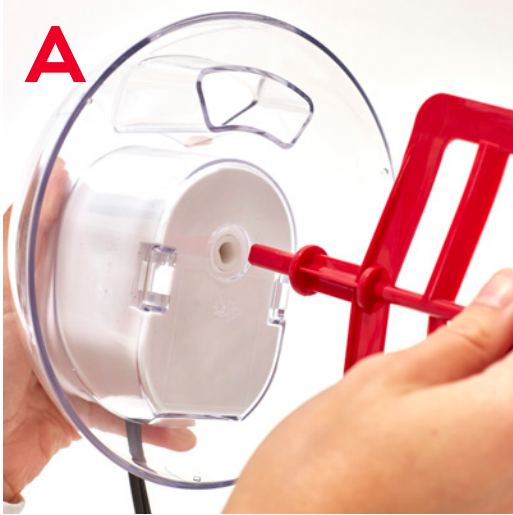
### BEFORE USING YOUR ICE CREAM MAKER

- Remove all packaging materials.
- Check that your Ice Cream Maker has no visible damage and that no parts are missing.
- Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.
- If you chill your ingredients for your ice cream before using the appliance, the appliance will work faster.

### QUICK START

- 1 Freeze the bowl.** Before starting, make sure the Cooling Bowl has been inside your freezer for at least 8-12 hours. Shake the Bowl - if you hear liquid moving inside, return the Bowl to the freezer until it has frozen solid.
- 2 Start.** Flip the Power Switch to the ON position to start the Paddle turning. **Do not pour anything into the Everyday Ice Cream Maker before switching it ON.**
- 3 Pour it in.** While the Everyday Ice Cream Maker is ON, slowly pour the ice cream mixture through the Funnel and into the Cooling Bowl.
- 4 Let it churn.** Allow the Everyday Ice Cream Maker to churn the mixture until frozen or when desired consistency is reached. Depending on your recipe, this process can take 30 minutes or more. Make sure to let the appliance churn nonstop throughout the entire process or the ice cream will instantly freeze to the inside of the Cooling Bowl and the motor will not be able to churn it.
- 5 It's finished.** Switch the Everyday Ice Cream Maker OFF and wait until the Paddle has finished turning before removing the Splash Guard. Your ice cream is now ready to eat! Caution: To prevent damage to the unit, do not use any metal utensils to scrape ice cream from the Cooling Bowl.



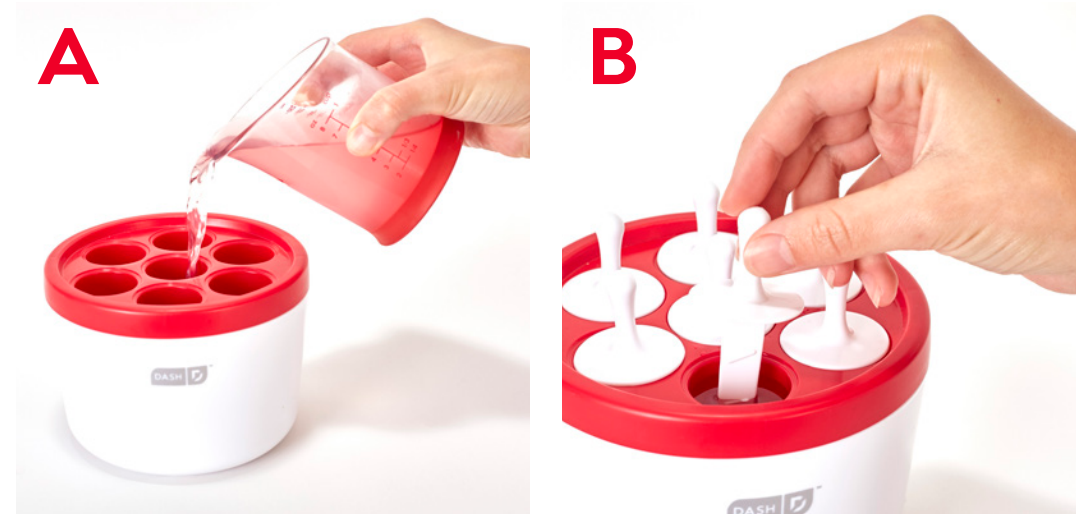


### MAKING ICE CREAM

- 1** Freeze the Cooling Bowl overnight. The Cooling Bowl must be in an upright position. The freezer temperature must be 0°F or lower for the Cooling Bowl to freeze properly.
- 2** Prepare your ice cream mixture and chill in the refrigerator. We recommend chilling your mixture for an hour or two. The Dash Everyday Ice Cream Maker can hold up to 3 cups of liquid mixture. Do not exceed 3 cups when preparing your mixture.
- 3** When sufficiently cold, place your Cooling Bowl on a stable surface.
- 4** Attach the Motor Unit to the Splash Guard by aligning the tabs on the Motor Unit with the holes on the Splash Guard. Attach the Paddle to the Motor Unit. The Paddle will click into place. It does not need to be screwed in. **(Photo A)**
- 5** Lower the Motor Unit with Paddle and Splash Guard into the Cooling Bowl **(Photo B)**
- 6** Press the Power Switch to turn the Motor Unit on. The Paddle will begin to turn. **(Photo C)**
- 7** SLOWLY pour your chilled ice cream mixture into the Cooling Bowl through the Ingredient Chute. **(Photo D)**
- 8** When the mixture is fully frozen and rises to fill the Cooling Bowl, the ice cream is ready to serve. It is recommended to use a rubber or wooden spatula or spoon to serve your ice cream in order to prevent damage to the inside of the Cooling Bowl. The Dash Everyday Ice Cream Maker prepares up to 4 cups of fresh, homemade ice cream.

### MAKING ICE POPS

- 1** Pour your ice pop mixture into the Ice Pop Mold, leaving room in the ice pop slots so that your ice pops do not overflow when the sticks are inserted. **(Photo A)**
- 2** Place Ice Pop Sticks into ice pop slots. Then, freeze your ice pops until solid. The minimum recommended freezing time is 5 hours, but this time may vary based on your recipe. **(Photo B)**
- 3** Remove the Ice Pop Mold from the Ice Pop Container and run the Ice Pop Mold. under warm water to loosen the ice pops. Remove your ice pops and enjoy! **(Photo C)**





After each use, the Everyday Ice Cream Maker should be cleaned properly. Before moving or cleaning the unit, make sure the appliance is unplugged.

**NOTE:** This appliance is NOT dishwasher safe. Do not submerge Cooling Bowl or Power Unit in any liquid. Do not put the Cooling Bowl in the freezer if wet.

## TO DISASSEMBLE YOUR ICE CREAM MAKER

1. Switch your Everyday Ice Cream Maker OFF and unplug the appliance before removing any parts.
2. Make sure the Paddle has come to a complete stop. Separate the Paddle by gently pulling it off the Motor Base.
3. Squeeze the two clips at the bottom of the Motor Base until the Splash Guard is released.

## TO DISASSEMBLE YOUR ICE POP MAKER

1. Remove Ice Pop Sticks
2. Separate Ice Pop Container from Ice Pop Mold.

## TO CLEAN

- **IMPORTANT:** Allow the Cooling Bowl to reach room temperature before cleaning.
- Use warm, soapy water to wash the Paddle, Splash Guard, Ice Pop Container, Ice Pop Mold, Ice Pop Sticks and Cooling Bowl. Dry thoroughly.
- Do not submerge the Cooling Bowl in water or other liquids.
- Wipe the Motor Base with a damp cloth and dry thoroughly.
- Never use any abrasive cleaning agents on the appliance as they may damage the Everyday Ice Cream Maker.

## TIPS & TRICKS

- The finished dessert will be a soft texture but if you wish for a firmer result, store the ingredients in a separate container inside the freezer for an hour.
- For faster results, refrigerate or freeze your ingredients prior to making your mixture.

ISSUE	SOLUTION
The ice cream is not freezing.	<p>The Cooling Bowl was not cold enough. Make sure the Cooling Bowl has been in the freezer for at least 8 - 10 hours. Do not remove the bowl from the freezer until ready to use.</p> <p>The Cooling Bowl may have a leak. Check to make sure the Cooling Bowl is not damaged or punctured.</p>
The paddle is jammed or will not spin.	<p>The Everyday Ice Cream Maker must be in operation with the Paddle spinning BEFORE adding any ice cream mixture to the Cooling Bowl. The motor must be set in motion while the Bowl is empty. Then, the ice cream mixture should be poured through the Ingredient Chute.</p> <p>Ice cream may have frozen to the sides of the Cooling Bowl causing the Paddle to get stuck or stop moving. If this occurs, turn off the appliance, remove the Splash Guard and use a plastic or wooden utensil to scrape the frozen mixture off the sides. Manually mix the frozen areas into the rest of the mix then continue churning once again.</p> <p>The Everyday Ice Cream Maker is equipped with a safety feature that automatically shuts off the machine if the motor overheats. This may occur if the mixture becomes too thick causing the motor to run for a long period of time. In the event of an automatic shut-off, simply switch the appliance off, unplug and allow it to cool. You may continue using the Everyday Ice Cream Maker once the ice cream mixture has thinned.</p>



# RECIPE GUIDE



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# CLASSIC VANILLA ICE CREAM

## INGREDIENTS:

1 cup heavy cream  
½ cup milk  
¾ cup sugar  
1 tbsp vanilla extract

## DIRECTIONS:

Prepare the ice cream mixture: In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Test for graininess by tasting a small amount of the liquid; it should feel smooth on the tongue and there should be no sugar visible on the bottom of the bowl when it is stirred or spooned out. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth. Stir in the vanilla.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.







# CHOCOLATE ICE CREAM

## INGREDIENTS:

1 cup heavy cream

1 tbsp vanilla extract

½ cup milk

⅓ cup unsweetened  
cocoa powder

¾ cup sugar

## DIRECTIONS:

In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth. Stir in the vanilla and cocoa powder.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.







# MINT CHOCOLATE CHIP ICE CREAM

## INGREDIENTS:

1 cup heavy cream	6 tbsp water
½ cup milk	1 tbsp sugar
¾ cup sugar	¾ cup fresh mint leaves, packed
1 tbsp vanilla extract	

## DIRECTIONS:

In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth.

In a food processor, combine the mint leaves, water, and sugar, then pulse until mixture is as puréed as possible. Next, strain through a fine mesh sieve, then skim the foam off the top of the strained liquid so that you are left with the mint juices. Lastly, whisk the liquid mint into the ice cream mixture, combining well.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.







# S'MORES ICE CREAM

## INGREDIENTS:

### *Graham Cracker Ice Cream Base*

1 package graham crackers  
(9 crackers total)

1 ¼ cup whole milk

1 ¼ cup heavy cream

4 egg yolks

¼ cup white sugar

½ tsp kosher salt

### *S'mores Ice Cream*

½ cup milk chocolate chips, melted

1 cup mini marshmallows

## DIRECTIONS:

Crumble graham crackers into a fine powder with hands or food processor. Combine graham cracker with milk and heavy cream. Let sit in refrigerator 8 hours or overnight.

Strain graham crackers from milk mixture through cheesecloth, coffee filter or fine mesh strainer. Whisk together egg yolks and sugar until well combined. Heat graham cracker milk in a suitably sized pot over low heat until the mixture begins to bubble lightly. Ladle warm milk into yolk mixture slowly, whisking continuously, to combine.

Transfer mixture back into pot and continue heating on low heat, whisking continuously, until the mixture thickens to the consistency of pancake batter. Remove from heat and whisk in salt. Transfer to airtight container. Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in the graham cracker ice cream base through the funnel at the top. While ice cream maker is spinning, pour in melted chocolate and mini marshmallows into the base. Transfer ice cream from ice cream maker to an airtight container and freeze another 2 hours to firm up completely.







## WATERMELON MINT ICE POPS

### *Ingredients:*

3 cups seedless watermelon, cubed  
¼ cup simple syrup\*  
1 tbsp mint, minced

### *Directions:*

Puree watermelon with simple syrup until smooth. Stir in mint. Pour into ice pop molds and freeze 8 hours or overnight.

Let ice pops thaw 1-2 minutes or run under hot water for easy removal from molds.

\*Simple syrup is equal parts white sugar (by weight) and water (by volume), dissolved over low heat to make a syrup.



## GREEK YOGURT & BLUEBERRY ICE POPS

### *Ingredients:*

1 cup blueberries  
2 tbsp simple syrup or honey (optional)  
1 cup nonfat Greek yogurt

### *Directions:*

Puree blueberries and simple syrup in blender. Add yogurt and either mix by hand (to produce swirls) or puree together until combined. Pour into ice pop molds and freeze 8 hours or overnight.

Let ice pops thaw 1-2 minutes or run under hot water for easy removal from molds.





# MIXED BERRY ICE POPS

## *Ingredients:*

½ cup strawberries, hulled

½ cup blueberries

½ cup raspberries or blackberries

¼ cup simple syrup

½ cup coconut water

## *Directions:*

Combine strawberries, blueberries, raspberries, simple syrup and coconut water in blender. Puree together until smooth.

Pour into ice pop molds and freeze 8 hours or overnight. Let ice pops thaw 1-2 minutes or run under hot water for easy removal from molds.





# STRAWBERRY ORANGE CREAMSICLE

## Ingredients:

- 1 cup strawberries, hulled
- ½ cup plain yogurt
- ¼ cup simple syrup
- ½ cup fresh orange juice

## Directions:

Combine strawberries, yogurt, simple syrup and orange juice in blender. Puree together until smooth. Pour into ice pop molds and freeze 8 hours or overnight.

Let ice pops thaw 1-2 minutes or run under hot water for easy removal from molds.



# CHOCOLATE PUDDING ICE POPS

## Ingredients:

### Ice Cream Base

- 1 cup whole milk
- 1 packet gelatin (1 ¼ tsp)
- ¼ cup white sugar
- ¼ tsp kosher salt
- 2/3 cup semisweet chocolate chips

### Magic Shell

- 1 cup semisweet chocolate chips
- 3 tbsp refined (not virgin) coconut oil, measured when solid

## Directions:

Whisk together milk and gelatin to dissolve any lumps. Let bloom 5 minutes. Transfer to suitably sized pot and bring to a simmer.

Add sugar and salt. Add chocolate chips and continue to stir until melted and smooth\*. Let boil 1 minute and remove from heat.

Pour into ice pop molds and freeze 8 hours or overnight. Let ice pops thaw 1-2 minutes or run under hot water for easy removal from molds.

\*Chocolate will first seize when melting, but will eventually melt down and incorporate into milk.

For magic shell, microwave chocolate chips until melted, approximately 1 minute, in 15-second bursts. Melt coconut oil in microwave until melted, approximately 30 seconds. Mix together until smooth.

When still warm, dip ice pops into magic shell and quickly dip again in desired toppings before chocolate in magic shell hardens.

**PRO TIP:** For a vegan chocolate pudding, substitute milk for coconut milk.

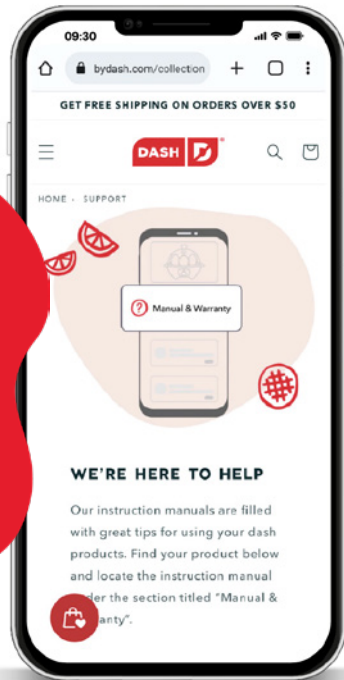
**PRO TIP:** Magic shell can be saved in the refrigerator and melted again for reuse.





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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 Everyday Ice Cream Maker 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 12W  
 Stock#: DIC700\_20230802\_V8





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