



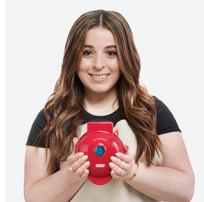
*recipes
inside!*

#DMM100

RETRO MILKSHAKE MAKER

Instruction Manual | Recipe Guide





RETRO MILKSHAKE MAKER

Important Safeguards.....	4-8
Parts & Features.....	10
Using Your Retro Milkshake Maker	11-13
Tips & Tricks.....	14
Cleaning & Maintenance	15
Recipes.....	17-20
Customer Support.....	22
Warranty.....	23



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 of 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.
- Avoid contact with moving parts.
- Keep hands and utensils out of container to reduce the risk of injury to persons or damage to the mixer.
- 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 Milkshake Maker is NOT dishwasher safe.
- 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.
- Never operate appliance when empty.
- Never add ingredients while the appliance is operating.
- Never use hot ingredients.
- Container must be properly in place

- before operating appliance.
- 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 use abrasive cleaning agents to clean your Milkshake Maker.
- 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 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.
- Évitez tout contact avec les pièces en mouvement.
- Gardez les mains et les ustensiles à l'écart du récipient afin de réduire les risques de blessures corporelles ou de détérioration du mixeur.
- 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. La Machine à lait frappé n'est PAS lavable en machine.
- 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.
- N'utilisez jamais l'appareil lorsqu'il est vide.
- N'ajoutez jamais d'ingrédients lorsque l'appareil est en marche.
- Ne jamais utiliser d'ingrédients chauds.
- Le conteneur doit être correctement en place avant d'utiliser l'appareil.
- 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'utilisez jamais d'agents nettoyants corrosifs pour nettoyer votre Machine à lait frappé.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 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

GARANTIES IMPORTANTES

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





BEFORE USING YOUR MILKSHAKE MAKER

- Remove all packaging materials.
- Check that the Milkshake 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 along with any accompanying accessories. See "Cleaning & Maintenance" for instructions.
- Please do not remove the Mixing Wand.



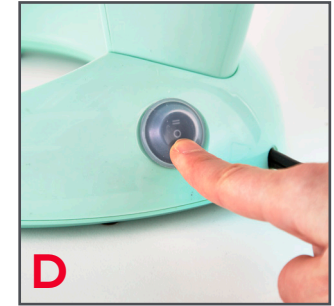
USING YOUR RETRO MILKSHAKE MAKER



- 1** Place the appliance on a stable, flat, heat-resistant surface (photo A). Plug the Milkshake Maker into a wall socket.
- 2** Prepare your ingredients and add them to the Milkshake Cup (photo B).



- 3** Slide the lip of the Milkshake Cup into the Cup Support and rest the bottom of the Milkshake Cup on the Cup Rest (photo C).
- 4** Once the Milkshake Cup is securely and properly placed onto the Cup Rest, turn the Milkshake Maker on to the "Pulse" setting by pressing the On/Off/Pulse Switch up into the "II" position. Hold this button down for approximately 10-15 seconds. Then run the Milkshake Maker on the "I" setting for approximately 30-45 seconds (photo D). Do not run the Milkshake Maker for more than 3 minutes at a time.



If you wish to add fruits to your milkshake, blend the fruits before you put them into the Milkshake Cup. This will help achieve a creamier result.

The more wet ingredients you add, the creamier your milkshake will be. Dry and frozen ingredients produce a thicker milkshake.

The longer you run the Milkshake Maker, the creamier your milkshake will be. Do not run your Milkshake Maker for more than 3 minutes at a time.

For best results, place wet ingredients in the Milkshake Cup before dry ingredients.

If using ice, use crushed ice only. Whole ice cubes may damage the appliance.

Only use the Milkshake Cup provided with the Milkshake Maker.

Softer ingredients give better results.

For the frothiest milkshakes, use well-chilled milk.

Remove the plug from the wall socket.

Clean the appliance after every use.

Do not clean the appliance or the Milkshake Cup with metal kitchen utensils or abrasive cleaning materials as this may damage the appliance.

Wipe the outside of the appliance with a moist cloth.

Clean the inside of the Milkshake Cup with hot water and a non-abrasive sponge.

Any other servicing should be performed by an authorized representative.

Wipe down the Mixing Wand with a moist cloth or a non-abrasive sponge.

NOTE: The Mixing Wand is not removable.



RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals

The chart on the opposite page is a guide to help you create tons of tasty milkshake flavors. Keep in mind that more solid ingredients need to be blended before being added to the Milkshake Maker and slightly adjusting the ratio of ice cream to milk will make for a creamier or thicker milkshake.

These recipes are guidelines. The temperature of your ice cream, or milk will produce slightly different consistencies. Try adjusting the ratio of ice cream to milk to achieve a creamier or thicker milkshake.

For the following recipes, add your ice cream to the Milkshake Cup, then the milk and extra ingredients. Pulse in the Milkshake Maker for 10-15 seconds on setting "I" then mix for another 30-45 seconds on setting "I". Once mixed, pour your shake into a glass and top with toppings.

Flavor	Ice Cream	Milk	Extra Ingredients	Fun Toppings & Special Instructions
Classic Vanilla	1½ cup Vanilla	1 cup	n/a	Whipped cream, cherries
Chocolatey Goodness	1½ cup Chocolate	1 cup	n/a	Whipped cream, chocolate sauce
Peanut Butter and Banana	1½ cup Vanilla	1 cup	1 blended banana, 1 cup peanut butter	Whipped cream, chocolate sprinkles
Sweet Strawberry	1½ cup Vanilla	1 cup	Handful of strawberries, blended	Whipped cream, sprinkles, mini cones
PB+J	1½ cup Vanilla	1 cup	2 tbsp peanut butter, 2 tbsp grape jelly	Whipped cream, crushed peanuts
Black & White	1½ cup Vanilla	1 cup	1 tbsp malt powder, hot fudge	Another scoop of ice cream ** Coat your glass with hot fudge before pouring milkshake. Top milkshake with scoop of ice cream and more hot fudge.

RECIPES

Flavor	Ice Cream	Milk	Extra Ingredients	Fun Toppings & Special Instructions
Chocolate egg cream	none	½ cup	½ cup of seltzer, chocolate syrup	** Pour seltzer first and let fizz. Use caution while mixing to not overfizz.
S'mores	1½ cup Chocolate	1 cup	Handful of marshmallows, softened	** Toast marshmallows until browned then add to milkshake mixture. Top with whipped cream and Graham crackers.
Boozy banana	1½ cup Vanilla	1 cup	1 blended banana, 2 oz. rum	Whipped cream
Irish Cream Shake	1½ cup Chocolate	1 cup	2 oz. Irish cream	Whipped cream



FEEL GOOD
GUARANTEE™

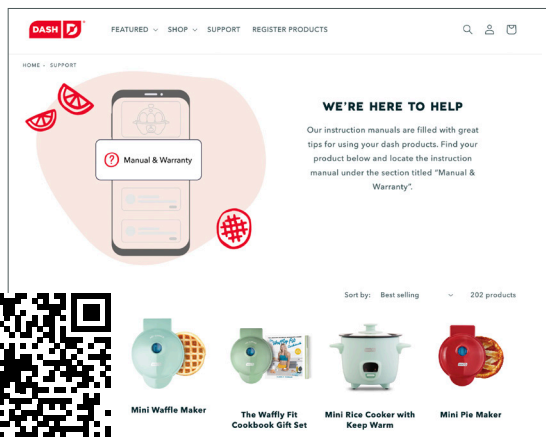
Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

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.

scan
here



bydash.com/help



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.

REPAIRS

DANGER! Risk of electric shock! The Dash Retro Milkshake 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

Voltage 120V ~ 60Hz
Power Rating 100W
Stock#: DMM100_20220728_v9



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