



CHEF
SERIES

DPB600

DELUXE CHEF SERIES **DIGITAL BLENDER**

Instruction Manual | Recipe Guide



DELUXE CHEF SERIES DIGITAL BLENDER

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

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- To protect against risk of electrical shock, do not put cord, plugs, or appliance in or near water or other liquids.
- For any maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday, or by email at support@bydash.com.
- Keep appliance away from children when in use.
- Unplug the appliance from the outlet when not in use, during assembly, during disassembly, and before cleaning.
- Avoid contact with moving parts.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- Only use attachments that are recommended or sold by the appliance manufacturer.
- Do not use the appliance outdoors.
- Do not leave your Deluxe Chef Series Digital Blender unattended while it is operating.
- Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.
- Always make sure that the Pitcher is locked securely in place before engaging the motor. Do not remove the Pitcher before the blender is finished operating.
- Make sure the Digital Dial is in the 12 o'clock position after each use. Make sure that the motor stops completely before disassembling.
- Do not place your fingers or other foreign objects into the appliance while it is operating. If food becomes lodged in the blades, turn off and unplug the appliance before trying to remove the ingredients.
- Do not use the appliance if any of the parts are damaged.
- Do not use without the Lid in place.
- Keep hands and utensils away from moving blades while appliance is engaged to reduce the risk of severe injury or damage to the Blender.
- The blades in the Blender are sharp. Handle carefully. Do not touch the blades in the base of the Pitcher with bare hands.
- Do not place the appliance on or near a hot gas plate, hot electric burner, or in a heated oven.
- When cleaning, do not submerge the Motor Base (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down. The Deluxe Chef Series Digital Blender Motor Base is NOT dishwasher safe.
- Do not operate the Blender when the Pitcher is empty.

- When blending tough or dry foods for a prolonged period of time, the temperature monitoring system may shut down the motor to prevent overheating. This may occur when the blender is overloaded. Unplug the Blender and place the Motor Base in a well-ventilated area, allowing it to cool down for 45 minutes. Try removing some of the ingredients before continuing to blend.
- Make sure the Lid is closed tightly during blending to prevent liquid from splashing out.
- Keep hands and utensils out of the Pitcher while the motor is running to prevent injuries or damages.
- When making hot food, it is highly recommended to start at a low setting and gradually increase the speed setting, or simply use the "Pulse" mode.
- When making sauces, stuffing, etc., add 2-3 cups of ingredients at a time. Keep the blending time below 2 minutes to prevent the motor from overloading or overheating. If the motor stops abruptly, allow the motor temperature to decrease before continuing to blend.
- Always place soft or liquid ingredients in the Blender before adding hard ingredients or ice cubes.
- Wait until the blades come to a complete stop before removing the Pitcher. If not done accordingly, the drive gear may become damaged.
- If a burning odor comes from the Blender, shut the appliance off immediately. This may be caused by abrasion of the rubber feet on the Motor Base.

Make sure that the rubber feet are stable and that the appliance is properly assembled.

- If the blades become jammed during the blending process, use the Tamper to stir the food in the Pitcher, allowing air to escape. Close the Lid tightly and continue to blend.
- When blending tough or sticky foods, begin blending at a low speed. If the Blender does not mix the ingredients to your preference, disconnect the appliance and use a spoon or spatula to incorporate the ingredients and release any captured air in the Pitcher. Close the Lid and continue blending.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning the use of the appliance by a person responsible for their safety.
- 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.

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MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

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

- Lisez attentivement toutes les instructions.
- Retirez tous les emballages et les étiquettes de l'appareil avant utilisation.
- Pour éviter tout risque d'électrocution, ne placez pas le cordon, les fiches ou l'appareil dans ou près de l'eau ou d'autres liquides.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h HNP du lundi au vendredi, ou par courriel à support@bydash.com.
- Gardez l'appareil loin des enfants lorsqu'il est utilisé.
- Débranchez l'appareil de la prise de courant lorsqu'il n'est pas utilisé, pendant le montage, pendant le démontage et avant le nettoyage.
- Éviter le contact avec les pièces mobiles.
- Ne faites pas fonctionner cet appareil avec un cordon endommagé ou une fiche endommagée après un dysfonctionnement, une chute ou un endommagement de l'appareil.
- N'utilisez que des accessoires recommandés ou vendus par le fabricant de l'appareil.
- N'utilisez pas l'appareil à l'extérieur.
- Ne laissez pas votre mélangeur numérique Série Chef sans surveillance pendant son fonctionnement.
- Ne laissez pas le cordon pendre sur le bord des tables, des comptoirs ou des surfaces chaudes.
- Assurez-vous toujours que le pichet est bien verrouillé en place avant d'engager le moteur. Ne retirez pas le pichet avant que le mélangeur n'ait fini de fonctionner.
- Assurez-vous que le cadran numérique est en position 12 heures après chaque utilisation. Assurez-vous que le moteur s'arrête complètement avant le démontage.
- Ne placez pas vos doigts ou d'autres corps étrangers dans l'appareil pendant son fonctionnement. Si la nourriture se loge dans les lames, éteignez et débranchez l'appareil avant d'essayer de retirer les ingrédients.
- N'utilisez pas l'appareil si l'une des pièces est endommagée.
- Ne pas utiliser sans le couvercle.
- Gardez les mains et les ustensiles éloignés des lames mobiles lorsque l'appareil est engagé pour réduire les risques de blessures graves ou de dommages au mélangeur.
- Les lames dans le mélangeur sont pointues. Manipulez avec soin. Ne touchez pas les lames à la base du pichet avec les mains nues.
- Ne placez pas l'appareil sur ou à proximité d'une plaque à gaz chaude, d'un brûleur électrique chaud ou dans un four chaud.
- Lors du nettoyage, ne submergez pas la base du moteur (avec des pièces électriques) dans un liquide; Utilisez plutôt un chiffon doux et humide pour essuyer. La base du moteur du mélangeur numérique de la série Chef n'est PAS compatible avec le lave-vaisselle.
- N'utilisez pas le mélangeur lorsque le pichet est vide.
- Lorsque vous mélangez des aliments durs ou secs pendant une période de temps prolongée, le système de surveillance de la température peut arrêter le moteur pour éviter toute surchauffe. Cela peut

se produire lorsque le mélangeur est surchargé. Débranchez le mélangeur et placez la base du moteur dans un endroit bien ventilé, en le laissant refroidir pendant 45 minutes. Essayez de retirer certains des ingrédients avant de continuer à mélanger.

- Assurez-vous que le couvercle est bien fermé pendant le mélange pour éviter que le liquide ne jaillisse.
- Gardez les mains et les ustensiles hors du pichet pendant que le moteur tourne afin d'éviter des blessures ou des dommages.
- Lorsque vous préparez des aliments chauds, il est fortement recommandé de commencer à un réglage bas et d'augmenter graduellement la vitesse, ou simplement d'utiliser le mode «Pulse».
- Lorsque vous faites des sauces, des farces, etc., ajoutez 2-3 tasses d'ingrédients à la fois. Maintenez le temps de mélange inférieur à 2 minutes pour éviter que le moteur ne se surcharge ou ne surchauffe. Si le moteur s'arrête brusquement, laissez la température du moteur diminuer avant de poursuivre le mélange.
- Placez toujours des ingrédients mous ou liquides dans le mélangeur avant d'ajouter des ingrédients durs ou des glaçons.
- Attendez que les lames s'arrêtent complètement avant de retirer le pichet. Si cela n'est pas fait en conséquence, le pignon d'entraînement peut être endommagé.
- Si une odeur de brûlé vient du mélangeur, fermez immédiatement l'appareil. Cela peut être causé par l'abrasion des pieds en caoutchouc sur la base du moteur. Assurez-vous que les pieds en caoutchouc

sont stables et que l'appareil est correctement assemblé.

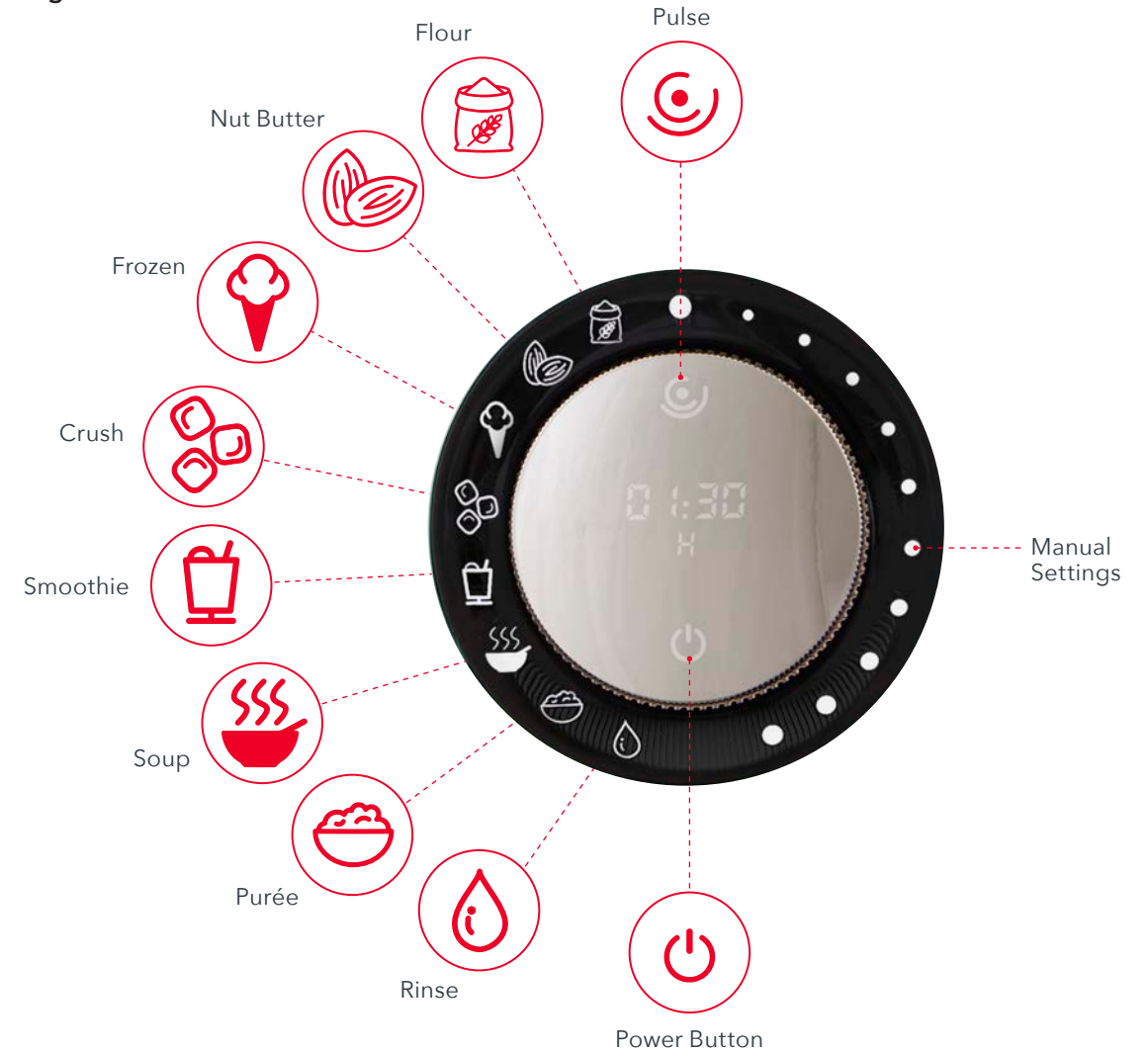
- Si les lames se coincent pendant le mélange processus, utilisez le Tamper pour remuer la nourriture dans le pichet, permettant à l'air de s'échapper. Fermez le couvercle fermement et continuez à mélanger.
- Lorsque vous mélangez des aliments durs ou collants, commencez à mélanger à faible vitesse. Si le mélangeur ne mélange pas les ingrédients selon vos préférences, déconnectez l'appareil et utilisez une cuillère ou une spatule pour incorporer les ingrédients et libérer l'air capturé dans le pichet. Fermez le couvercle et continuez à mélanger.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissance à moins d'être supervisé et instruit par un responsable de leur sécurité.
- StoreBound décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque d'électrocution, cette fiche ne peut être insérée dans une prise polarisée que d'une seule façon. Si la fiche ne rentre pas complètement dans la prise, inversez la prise. Si cela ne vous convient toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION



- 1 Measuring Cup
- 2 Lid
- 3 Pitcher
- 4 Solid Steel Blades
- 5 Digital Dial
- 6 Motor Base
- 7 Tamper

Digital Dial Detail



Before Using Your Chef Series Digital Blender:

- Clean your Blender and all of its parts prior to first use. DO NOT SUBMERGE THE MOTOR BASE IN WATER OR ANY LIQUID. MAKE SURE THE BLENDER IS UNPLUGGED.
- Read the entire instruction manual and save for further use.
- Remove any stickers and packaging before use.
- Use a wet cloth to wipe down the Motor Base.
- Wash the Tamper, Measuring Cup, Lid, and Pitcher with soapy water and a sponge. Use a dish brush to clean the blades. Do not use your hands.
- Note: always make sure that the Lid is secure before blending. Keep hands and utensils out of the Pitcher when in use.



Place the Motor Base on a stable surface and plug in the appliance (**photo A**).

The Chef Series Digital Blender comes with a detachable Power Cord. Be sure both ends are securely attached to your Blender and power source.



Place the Pitcher on the Motor Base. When the Pitcher is secure, you should hear a beeping sound (**photo B**).



Place your ingredients into the Pitcher, making sure to add your liquid ingredients first, then powdered ingredients, then solid ingredients **(photo C)**.



Make sure the Lid is securely in place before engaging the appliance **(photo D)**.



You have the option to choose one of the preset Digital Dial modes **(photo E)**, or to manually set the speed. Rotating the Dial to the Manual settings will automatically start the Blender.

If you are choosing a preset, a time will show on the Digital Dial's display. The timer will not display for Manual Settings.

Once your preset is chosen, press the Power Button to start the Blender.



Use the Tamper to make sure all the ingredients are combined properly **(photo F)**.

WARNING: DO NOT insert other utensils into the Chef Series Digital Blender.

USING YOUR DELUXE CHEF SERIES DIGITAL BLENDER



After you are finished blending, unplug the Blender and lift to remove the Pitcher from the Motor Base (**photo G**).



Pour into a glass and serve (**photo H**).

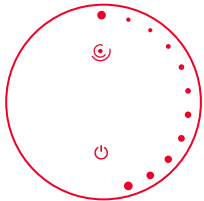
Clean the Pitcher immediately after each use. You can use the "Rinse" setting to make the cleaning process easier.





POWER BUTTON

When the Blender is first plugged in, it is in energy saving mode and the Power Button will immediately flash. To begin using the Blender, choose a setting from the presets and then push the flashing Power Button.



MANUAL SETTINGS

To begin using manual settings, simply turn the Digital Dial clockwise. The speed of the Blender will increase as you turn the Dial. To turn the Blender off, turn the Dial back to the large dot above Pulse Button.



PULSE BUTTON

The Pulse Button allows you to run the Blender at its highest speed for short time intervals. Press and hold the Pulse Button to achieve desired blending results. The Blender will immediately stop upon releasing the Pulse Button.

PRESET DIGITAL DIAL

The preset Digital Dial includes eight convenient preset menu options: Flour, Nut Butter, Frozen, Crush, Smoothie, Soup, Purée, and Rinse. To begin, rotate the preset Digital Dial counter-clockwise to select preset. After choosing a preset menu option, press the Power Button to begin blending. To terminate blending at any point during operation, push the Power Button.

FLOUR



This setting is perfect for grinding dry grains into flour for delicious homemade baked goods. The blending time is approximately 55 seconds.

NUT BUTTER



This setting allows you to rapidly turn peanuts, walnuts, almonds, and more into delicious nut butter. The blending time is approximately 1 minute and 15 seconds.

FROZEN



This setting is for making frozen treats such as ice cream, snow cones, Italian ice, and much more. The blending time is approximately 1 minute.

CRUSH



This setting is for crushing ice. The ice that comes out of the Blender is snow-like. The blending time is approximately 1 minute.

SMOOTHIE



This setting is perfect for making smoothies, shakes, mixed drinks, juices, and frozen drinks. The blending time is approximately 50 seconds.

SOUP



This setting is convenient for preparing a wide variety of soups. The blending time is approximately 8 minutes, resulting in piping-hot, ready-to-serve soups!

PURÉE



This setting is for making sauces, baby foods, purées, and other delicious meals. The purée blending time is approximately 1 minute and 40 seconds.

RINSE



This setting allows you to thoroughly clean/rinse the blender. Prior to using the rinse setting, wash the Pitcher in hot, soapy water. Afterwards, pour water into the Pitcher and run the blender on the "Rinse" setting. The rinse time is approximately 28 seconds.

CLEANING & MAINTENANCE

Before cleaning or moving the appliance make sure to unplug the Blender.

- ✓ **WARNING:** Sharp blades pose risk of injury. ALWAYS remove attachments from the Motor Base before attempting to clean either the Motor Base or the attachments.
- ✗ **IMPORTANT NOTE:** DO NOT IMMERSE THE MOTOR BASE OR THE PITCHER IN WATER OR OTHER LIQUIDS.
- ✗ The Deluxe Chef Series Digital Blender and attachments are NOT Dishwasher safe.

To Clean Your Blender:

- Remove the Pitcher from the Motor Base.
- Empty any extra contents of the Pitcher into the trash.
- Fill the Pitcher halfway with warm water and a few drops of dish soap.
- Run the Blender on the Rinse setting. Rinse with hot or warm water.
- Wipe down the Motor Base with a damp cloth.
- Wash the Tamper and Lid in the sink with hot soapy water.
- Make sure to rinse the Pitcher well in order to eliminate any soap residue, and dry the Motor Base with a dishcloth to reduce moisture.
- When storing the Pitcher for an extended period of time, store it upside down without the Lid to allow any residual moisture to evaporate.



USING THE DEVICE STAND



To use the Blender as a Stand for your device, simply remove the Pitcher and rest the device on top of the Blender (**photo A**).



To charge, plug the USB charging cord that is compatible with your device into the back of the Blender (**photo B**).

NOTE: Be sure to plug in the Blender to a power source, as it does not hold a charge on its own.





RECIPE GUIDE



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CHILLAX SMOOTHIE

INGREDIENTS:

½ cup spinach	¼ cup frozen peaches
1 banana	1 tbsp flax seed
¼ cup frozen blueberries	½ cup Greek yogurt
¼ cup frozen mango	½ cup almond milk

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend on High for 45 seconds.

Pour into a glass and enjoy.



CHOCOLATE PEANUT BUTTER SMOOTHIE

INGREDIENTS:

1½ bananas, frozen 1 tbsp maple syrup
3 tbsp creamy peanut butter 1 tsp vanilla extract
2 tbsp cocoa powder
1 cup almond milk

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend on High for 45 seconds.

Pour into a glass and enjoy.



KEY LIME PROTEIN SMOOTHIE

INGREDIENTS:

1 frozen banana	1 tsp lime zest
¼ cup Greek yogurt	1 tsp honey
1 cup almond milk	2 scoops plant based protein powder
1 tbsp almonds	½ cup ice cubes
2 tbsp lime juice	

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the "Smoothie" setting or blend until smooth.

Pour into a glass and enjoy.

PURE MELON JUICE

INGREDIENTS:

⅓ cucumber
1 cup honeydew diced
1 celery stalk
6 mint leaves
½ cup cold water

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the "Smoothie" setting or blend until well combined.

Pour through a strainer to remove pulp, garnish with extra mint, and serve immediately.

KALE YEAH! SMOOTHIE

INGREDIENTS:

6 cups kale
2 cups almond milk
1 cup frozen mango chunks
1 frozen banana
1 green apple, seeded and quartered
½ lemon, juiced

DIRECTIONS:

Pour the almond milk into the Chef Series Digital Blender.

Then, add the additional ingredients into the Blender and run on the “Smoothie” setting or blend on High for 45 seconds.

Use the Tamper to push the ingredients into the bottom of the Blender.

Pour into a glass and enjoy.



BERRY SORBET

INGREDIENTS:

2 cups frozen blueberries
2 frozen bananas
½ cup unsweetened almond milk

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Frozen” setting until the mixture reaches a sorbet consistency.



SUNSET SOUP

INGREDIENTS:

1 pound golden beets	½ tsp sea salt
1 apple, cored	ground pepper
1 small onion	garnish with coconut cream
2 garlic cloves	and fresh herbs
1 cup water	

DIRECTIONS:

Roast beets, onion, and garlic in an oven preheated to 375° F until beets are tender (60-90 minutes depending on the size of beets).

Purée all the vegetables and the apple in the Chef Series Digital Blender with the water, salt, and pepper. Blend on the "Soup" setting until hot.

Serve with a dollop of coconut cream and herbs of your choice.



ZESTY GAZPACHO

INGREDIENTS:

4 lbs. fresh tomatoes diced	1 red pepper, seeded and cut into chunks
¼ cup rice wine vinegar	1 tbsp sea salt
¼ extra virgin olive oil	freshly ground pepper
1 cup cucumbers diced	
2 cloves garlic, peeled	

DIRECTIONS:

Place all ingredients except the ground pepper into the Chef Series Digital Blender and blend on the "Purée" setting until smooth.

Serve this soup chilled topped with fresh rosemary and freshly ground pepper.



CHILLED AVOCADO SOUP

INGREDIENTS:

2 large cucumbers,
peeled, seeded,
and roughly chopped

½ medium avocado, peeled
and roughly chopped

1 small sweet onion,
roughly chopped

1½ cups greek yogurt

½ cup fresh dill

2 tbsp lemon juice

salt and pepper to taste

DIRECTIONS:

Place all the ingredients for the soup in the Chef Series Digital Blender and blend on the “Purée” setting until very smooth.

Refrigerate for at least 2 hours and serve cold.



GREEN GOODNESS JUICE

INGREDIENTS:

2 celery stalks	1 bunch of baby spinach
1 green apple, cored and sliced	2 leaves of kale, veins removed
1 kiwi, peeled	½ lime
1 pear, cored and sliced	½ cup cold water

DIRECTIONS:

Place the celery, apple, kiwi, pear, spinach, and kale into the Chef Series Digital Blender and blend on the “Smoothie” setting until well combined.

Pour through a strainer to remove pulp. Top off with a squeeze of lime juice and serve immediately.



COCONUT MOCHA **FRAPPÉ**

INGREDIENTS:

1 cup cold brew coffee
1/3 cup coconut milk
1 tbsp cocoa powder
3 tbsp maple syrup
2 cups ice

DIRECTIONS:

Blend all ingredients together in the Chef Series Digital Blender on the "Smoothie" setting.

Add more ice if you want a thicker consistency.

PEACHES 'N CREAM **SHAKE**

INGREDIENTS:

1 cup canned or fresh peach slices
1/2 cup vanilla ice cream
1 1/2 cups milk
honey, to taste

DIRECTIONS:

Blend all ingredients together in the Chef Series Digital Blender on the "Smoothie" setting.

Pour into a glass and enjoy.

ALMOND MILK

INGREDIENTS:

1 cup raw almonds
3 cups water
½ tsp cinnamon (optional)

DIRECTIONS:

Soak almonds in water for 8 hours.

Pour almonds and water into the Chef Series Digital Blender.
Blend until completely smooth and emulsified.

Pour through a fine strainer, sprinkle with cinnamon and
serve immediately.



MEDITERRANEAN HUMMUS

INGREDIENTS:

2 cups drained canned chickpeas,
liquid reserved

½ cup tahini (sesame paste),
with some of its oil

¼ cup extra-virgin olive oil

2 cloves garlic, peeled

1 tbsp ground cumin or paprika,
or to taste

1 lemon, juiced

chopped fresh parsley
leaves for garnish

salt and freshly ground black
pepper, to taste

DIRECTIONS:

Place all the ingredients except the parsley in your Chef Series Digital Blender and begin to purée the mixture; add the chickpea liquid or water as needed to allow the Blender to produce a smooth purée.

Taste and adjust the seasoning. Serve, drizzled with more olive oil and sprinkled with a bit more cumin or paprika and some parsley.



ALMOND BUTTER

INGREDIENTS:

3 cups roasted almonds
1 tbsp almond oil, optional

DIRECTIONS:

Mix the almonds with the almond oil into your Chef Series Digital Blender. Blend on the "Nut Butter" setting.

Store your almond butter in a sealed container in the fridge.



PEANUT BUTTER

INGREDIENTS:

16 oz bag of dry roasted peanuts
1 tbsp peanut oil
1 tbsp honey, optional

DIRECTIONS:

Mix the roasted peanuts with the peanut oil into the Chef Series Digital Blender. Blend on the “Nut Butter” setting.

Store your peanut butter in a sealed container in the fridge.



BLOODY MARY

INGREDIENTS:

6 cups tomato juice
1 lemon, juiced
4 tbsp of horseradish
2 tbsp of Worcestershire Sauce
¼ tsp celery seed

2 ½ tsp hot sauce
2 tsp salt
½ tsp fresh cracked pepper

SEASONED SALT:

2 tbsp salt
2 tbsp coarse flake salt
1 tsp paprika
2 tbsp garlic powder
2 tsp black pepper

1 tbsp celery powder
1 tsp cayenne pepper
1 tsp chili powder
1 tbsp parsley, chopped
1 tbsp natural lime juice

DIRECTIONS:

Blend all your Bloody Mary ingredients using the “Smoothie” or “Purée” setting.

Use the Tamper to push the ingredients into the bottom of the Blender. If desired, serve over ice with one ounce of vodka per glass.

To rim jars with Bloody Mary salt, moisten each glass rim with a sliced lemon and dip the rim into salt on a plate. Garnish with lemon wedges, a stalk of celery, and sprig of fresh thyme.



PEAR & SWEET POTATO **BABY FOOD**

INGREDIENTS:

8 oz roasted turkey
breast, cubed

3 tbsp extra virgin olive oil

$\frac{3}{4}$ cup cooked sweet potato

1-3 tbsp water

2 pears, cored and sliced

DIRECTIONS:

Preheat your oven to 350° F.

Prick a small sweet potato with a fork and place it on a cookie sheet in the oven. Bake for about 45 minutes. If you are short on time, prick the sweet potato with a fork and place it in the microwave on high for 5 minutes.

Allow the sweet potato to cool slightly, then cut it in half and scoop the interior into the Chef Series Digital Blender.

Add the turkey, cored pears, and olive oil to the blender with 1 tbsp of water. Press the preset function "Purée" and use the Tamper to move the food toward the blades. Once the ingredients are blended, add more water to adjust the consistency and pulse. If you want a thinner consistency, add more water.



GARLIC CAULIFLOWER PURÉE

INGREDIENTS:

1 head cauliflower, washed,
cut into florets, and steamed ¼ tsp garlic powder
3 tbsp fresh goat cheese ¼ tsp onion powder
3 tbsp fresh parmesan cheese
½ tsp salt

DIRECTIONS:

Place the steamed cauliflower, goat cheese, Parmesan, salt, garlic powder, and onion powder in your Chef Series Digital Blender.

Purée the ingredients until smooth. Serve warm!



GREEN GODDESS DRESSING

INGREDIENTS:

2 tsp anchovy paste or 2-4
canned anchovies

1 small garlic clove, minced

$\frac{3}{4}$ cup mayonnaise

$\frac{3}{4}$ cup sour cream

$\frac{1}{2}$ cup chopped parsley

$\frac{1}{4}$ cup chopped tarragon

3 tbsp chopped chives

2 tbsp lemon juice

salt and black pepper
to taste

DIRECTIONS:

Blend all the ingredients together in the Chef Series Digital Blender.
Blend on the "Purée" setting until smooth.



CHERRY ALMOND HEALTH BARS

INGREDIENTS:

1 cup dates, pitted ¼ cup dried cherries
¼ cup almond butter ½ tsp almond extract
¼ cup coconut oil ¾ cup cooked quinoa
¼ cup almonds

DIRECTIONS:

Blend the dates, peanut butter, coconut oil, almonds, cherries, and almond extract in the Chef Series Digital Blender.

Add the quinoa and pulse just until combined. Scoop mixture into a parchment lined baking dish and press down evenly.

Refrigerate until set and cut into rectangles or squares.

MANGO MARGARITA

INGREDIENTS:

1½ cups frozen mango chunks, 2 ½ tbsp agave
thawed 1½ cup ice
½ cup tequila
¼ cup lime juice

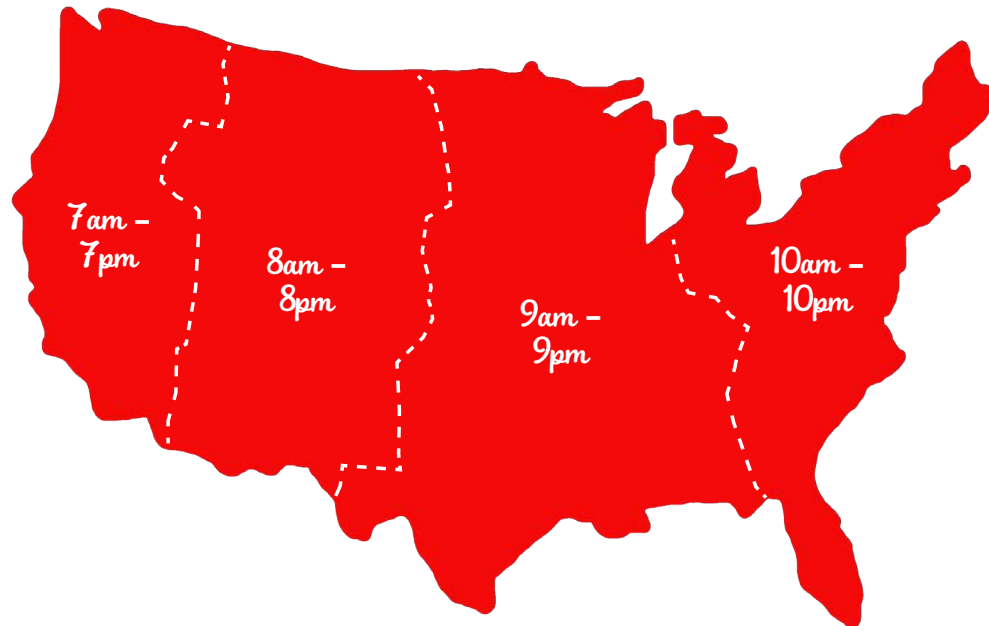
DIRECTIONS:

Blend all ingredients on the “Smoothie” setting until desired consistency is reached. Serve in margarita glasses.

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 **5AM to 5PM**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

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 Deluxe Chef Series Digital Blender 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 1400 W
Stock#: [DPB600_20210415_v3](#)

Made in China



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





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