



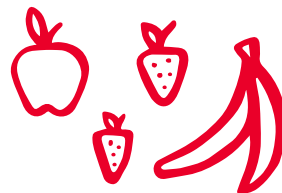
*recipes  
inside!*



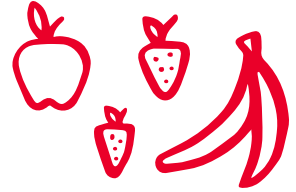
# DEHY100

# SMARTSTORE™ DEHYDRATOR

Instruction Manual | Recipe Guide







# SMARTSTORE™ DEHYDRATOR

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*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.
- Make sure the appliance is cleaned thoroughly before using.
- Make sure that the SmartStore™ Dehydrator and its Power Base are completely dry before each use.
- Do not cover air vents.
- Never operate the SmartStore™ Dehydrator without the Food Trays or the Lid. All parts must be properly assembled before use.
- Do not operate this appliance with a damaged cord, damaged plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the 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 7AM - 7PM PT Monday - Friday or by email at [support@bydash.com](mailto:support@bydash.com).
- Allow appliance to cool completely before cleaning.
- When disposing of the SmartStore™ Dehydrator, do not discard with general household waste; instead, drop off at a designated electronic waste recycling facility.
- Close supervision is necessary when any appliance is used by or near children.
- 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 use of the appliance by a person responsible for their safety.
- For household use only. Do not use appliance outdoors or for commercial purposes.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- Do not place the appliance on or near a hot gas burner, hot electric burner, or in a heated oven.

- Turn the appliance off before unplugging from outlet.
- If fire occurs use a wet towel to cover and extinguish. Do not use water directly.
- Do not use water with this appliance. Condensation while dehydrating may occur. This is normal.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, and storing 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 personal injury.
- Do not immerse the appliance in water or other liquids.
- Make sure that the voltage indicated on the appliance matches the local mains voltage. Always make sure that the plug is inserted into a grounded wall socket properly.
- 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.
- The power supply cord is short to reduce risk 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 high 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 ET CONSERVER CE MANUEL D'INSTRUCTIONS ET ENTRETIEN.

Lors de l'utilisation d'appareils électriques, les précautions de sécurité de base doivent être suivies, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Lavez et séchez le déshydrateur SmartStore™ avant de l'utiliser pour la première fois.
- Assurez-vous que le déshydrateur SmartStore™ et sa base de puissance sont parfaitement secs avant chaque utilisation.
- Assurez-vous que la tension du produit correspond à la tension d'alimentation.
- Ce produit est un produit de chauffage à circulation d'air. Il est interdit aux produits d'avoir des entrées d'étrangères, ce qui pourrait causer des dommages directs au produit, des incendies, des décharges électriques ou des blessures corporelles.
- Il est interdit de couvrir les bouches d'aération.
- Ne faites jamais fonctionner le déshydrateur SmartStore™ sans les bacs à aliments ou le couvercle. Toutes les pièces doivent être correctement assemblées avant utilisation.
- N'utilisez pas l'appareil si l'une des pièces est endommagée.
- Ne pas utiliser l'appareil avec un cordon ou une fiche endommagé.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à support @bydash.com.
- Laisser l'appareil refroidir à la température ambiante avant de le nettoyer.
- Ne plongez jamais la base dans l'eau ou tout autre liquide; essuyez plutôt la surface avec un chiffon doux et humide, puis séchez soigneusement.
- Assurez-vous toujours de débrancher l'appareil de la prise de courant avant le montage, le démontage, le nettoyage et le stockage.
- Lors de la mise au rebut du déshydrateur SmartStore™, ne le jetez pas avec les ordures ménagères; déposez-le plutôt dans un centre de recyclage de déchets électroniques désigné.
- Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Cet appareil n'est pas destiné à être utilisé

- par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins que des personnes supervisées et instruites concernant leur utilisation par une personne responsable de leur sécurité.
- Pour usage domestique seulement. N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
  - N'utilisez pas cet appareil pour un usage autre que celui auquel il est destiné. StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
  - Ne laissez pas le cordon toucher des surfaces chaudes ou pendre du bord de tables ou de comptoirs.
  - Pour éviter tout risque d'incendie, de choc électrique ou de blessures, ne placez pas le cordon, la fiche ou l'unité près de l'eau ou de tout autre liquide.
  - Si une rallonge doit être utilisée, assurez-vous que les caractéristiques électriques du fil sont compatibles avec le déshydrateur SmartStore™.
  - Ne placez pas l'appareil sur ou à proximité d'une source de chaleur (par exemple, un feu, un brûleur à gaz, un brûleur électrique chaud ou dans un four chauffé).
  - Une mauvaise utilisation du déshydrateur SmartStore™ peut entraîner des dommages matériels, voire corporels.
  - Éteignez l'appareil avant de débrancher l'appareil.
  - En cas d'incendie, utilisez une serviette humide pour couvrir et éteindre. Ne pas utiliser d'eau directement.
  - Cet appareil est doté d'une fiche polarisée (une des lames est plus large que l'autre).
  - Pour réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche ne complètement dans la prise, inverser la prise. Si cela ne vous convient toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
  - N'utilisez pas d'eau avec cet appareil. La condensation peut se produire lors de la déshydratation. C'est normal.

**GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'INSTRUCTIONS ET ENTRETIEN.**

# PARTS & FEATURES







# USING YOUR SMARTSTORE™ DEHYDRATOR

## BEFORE FIRST USE:

**WARNING:** The Power Base is not dishwasher safe. Do not submerge the Power Base in water or any other liquids. Hand wash the Food Trays and Lid in warm, soapy water. Wipe down the Power Base with a soft, damp cloth. Dry thoroughly. Do not use appliance longer than 72 hours or it will affect the life of the machine. After each use make sure the Temperature Dial is adjusted to the lowest position, turn off power and unplug.

The Food Trays are dishwasher safe if placed in the top rack of the dishwasher and run on the normal cycle. Heavy duty/pots and pans cycle is not recommended.

## DEHYDRATING TIPS:

- Do not overlap food while placing on Food Trays or overfill the Food Trays. Leave adequate space for air circulation between the food items.
- Please wash all fruits, herbs and vegetables as well as trimming all visible fat off meats before placing in SmartStore™ Dehydrator.
- Throughout the dehydration cycle, you can carefully remove the Lid and rearrange the Food Trays for more even dehydration. For example, every few hours, you can move the top tray to the bottom to circulate the trays throughout the dehydration cycle.
- Temperatures and times are approximate depending on the humidity and moisture of the food and environment.
- Check foods periodically to make sure they do not get overdried.
- If not serving immediately, store dried foods made in the SmartStore™ Dehydrator in an airtight container and put in refrigerator.
- Dehydrating times vary depending on size and ripeness of ingredient.
- Foods with higher fat content take longer to dehydrate.
- If you preheat your Dehydrator, your cooking time will be shorter.

**IMPORTANT:** The thinner your food is sliced the quicker it will dehydrate. Food sliced over ¼" thick may not dehydrate properly.

# USING YOUR SMARTSTORE™ DEHYDRATOR

## EXPANDING & COLLAPSING

Your SmartStore™ Dehydrator can be collapsed for storage or expanded for use.

Follow the instructions below to expand or collapse your SmartStore™ Dehydrator:

To collapse your SmartStore™ Dehydrator, stack the Food Trays in alternating directions, rotating each Food Tray 180° from the previous Food Tray. The arrows on the Food Trays should be pointing in alternating directions. When collapsed, your SmartStore™ Dehydrator should be compact like the photo below.



To expand your SmartStore™ Dehydrator, stack the Food Trays in alternating directions, rotating each Food Tray 180° from the previous Food Tray. The arrows on the Food Trays should be pointing in the same direction. When expanded, your SmartStore™ Dehydrator should be taller like the photo below.



# USING YOUR SMARTSTORE™ DEHYDRATOR

## HOW TO USE YOUR SMARTSTORE™ DEHYDRATOR:

\*Note: All parts must be properly assembled before use.



- 1** Place the Power Base on a clean, stable surface. Make sure that there is nothing touching the Power Base that may obstruct air circulation around the unit.



- 2** Your SmartStore™ Dehydrator will come collapsed for storage. To use your Dehydrator you must first unstack the Food Trays. To assemble Food Trays stack each Food Tray making sure the bottom corners of each Food Tray properly lock into the previous Food Tray. The arrows on the corners of the Food Trays should all face the same direction.



- 3** As you're stacking Food Trays, place your food on Food Trays. Be sure not to overlap your food. Once all of your food is placed, and all of your Food Trays are properly stacked, cover with Lid.



- 4** Plug in the Power Cord, select your temperature using the Temperature Dial, then press the Power Button to turn on the SmartStore™ Dehydrator.



- 5** When the dehydration cycle is complete, turn the Temperature Dial to the lowest setting then press the Power Button to turn off the device. Unplug the appliance and let cool slightly before removing the Lid.

# DEHYDRATING CHARTS

## FRUIT DEHYDRATING CHART

Food	Preparing	Temperature	Duration
Apricot	Cut into quarters or eighths, remove pit, pre-treat with lemon juice (optional)	130°F	8-16 hours
Coconut	Remove shell, cut into ¼" slices	130°F	12 hours
Mango	Peel, remove pit, cut into ¼" slices	130°F	12 hours
Banana	Peel, cut into ¼" pieces	130°F	12 hours
Pineapple	Cut into ¼" slices	130°F	12 hours
Apple	Cut into ¼" slices, pre-treat with lemon juice (optional)	130°F	12 hours
Plums	Cut into halves or quarters, remove pit	130°F	12 hours
Strawberries	Cut into ¼" slices	130°F	12 hours
Cherries	Remove stem, pit, and cut in half	140°F	10-24 hours
Pear	Cut ¼" slices, pre-treat with lemon juice (optional)	125°-135°F	12 hours

\*Note: Wash and blot dry fruit before. To prevent browning, pre-treat fruits with fruit juice or lemon juice.

# DEHYDRATING CHARTS

VEGGIE DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Onions	Remove skin, cut ¼" slices	150°F	12 hours
Mushrooms	Cut into ¼" slices, remove stems (optional)	130°F	8-14 hours
Zucchini	Cut into ¼" slices	115°F	13 hours
Eggplant	Peel, cut into ¼" slices	115°F	13 hours
Tomatoes	Cut into ¼" slices, for cherry tomatoes cut in half dry side down	150°F	10 Hours
Kale	Tear leaves into small pieces, discard stems	115°F	14 hours
Beets	Peel, cut into ¼" slices or 1/8" cubes	130°F	12 hours
Broccoli	Boil 3-5 minutes, cut stems into ¼" pieces, cut florets into ½"	115°F	13 hours

\*Note: Wash and blot dry vegetables before dehydration process.

# DEHYDRATING CHARTS

HERBS DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Parsley	Chop (stems optional)	115°F	4 hours
Basil	Pull apart leaves, remove stems	110°F	4 hours
Cilantro	Chop (stems optional)	115°F	4 hours
Chives	Chop into ¼" pieces	115°F	4 hours
Rosemary	Pull off leaves, place stems in another Tray	115°F	5 hours
Garlic	Peel cloves, slice thinly or chop	115°F	14 hours
Mint	Pull apart leaves	115°F	4 hours
Oregano	Pull apart leaves	115°F	5 hours
Flowers	Remove dirt, place petals on Food Trays	115°F	6 hours
Sage	Remove leaves from stems	115°F	5 hours

\*Note: Wash and blot dry herbs before dehydration process.

# DEHYDRATING CHARTS

JERKY DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Venison	Cut into ¼" strips, marinate for 2-4 hours	165°F	4-6 hours
Turkey	Cut into ¼" strips, marinate for 6-8 hours	165°F	6 hours
Chicken	Cut into ¼" strips, marinate for an hour	155°F	4-7 hours
Beef	Cut into ¼" strips, marinate 12-24 hours	165°F	8 hours
Pork	Cut into ¼" strips and let marinate for 2-4 hours	165°F	8 hours
Buffalo	Cut into ¼" strips, marinate for 12 hours	165°F	4-6 hours
Bison	Cut into ¼" strips, marinate for 12 hours	165°F	4-6 hours
Salmon	Freeze for 30 min., Cut into ¼" strips, remove skin, marinate for 12 hours	165°F	6 hours

\*Note: Cut off fat on meat then freeze for 1-2 hours until firm to make cutting strips easier. Cut against the grain (perpendicular to the muscle fibers).



# CLEANING & MAINTENANCE

**IMPORTANT:** The Power Base is NOT dishwasher safe. Never immerse the Power Base in water or any other liquid. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the SmartStore™ Dehydrator.

\*Note: The Food Trays must be cleaned regularly to prevent mineral and food residue build-up.

In order to keep your SmartStore™ Dehydrator in pristine working order, follow the cleaning recommendations after each use:

1. Before cleaning or moving the appliance, unplug the SmartStore™ Dehydrator and allow it to cool completely.
2. Remove Lid and Food Trays and wash them in warm, soapy water. Food Trays may be placed in the dishwasher on the top rack if desired. We do not recommend washing on heavy duty/pots and pans cycle. Rinse and dry thoroughly.
3. Hand wash the Power Base using a wet sponge or damp towel to wipe the surface.
4. Dry all parts thoroughly. When storing, reassemble the SmartStore™ Dehydrator and store in a cool, dry place.



# RECIPE GUIDE



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



# CINNAMON APPLE CHIPS

## *Ingredients:*

2-3 organic apples, cut horizontally into ¼" slices  
1 tbsp ground cinnamon

## *Directions:*

1. Distribute thinly sliced apples onto the Food Trays leaving space in between so they do not overlap.
2. Take ground cinnamon and sprinkle evenly on apple slices.
3. Set the temperature to 130°F and dehydrate for 12 hours.





# HONEY GARLIC GLAZED BEEF JERKY

## *Ingredients:*

- 1 lb flank steak, cut into ¼" strips
- ½ cup honey
- 1 tbsp garlic, granulated
- 2 tbsp kosher salt
- 1 tbsp black pepper

## *Directions:*

1. Trim the fat off the flank steak. Then place meat in the freezer for 2 hours until firm.
2. Once firm cut the steak into ¼" strips. Be sure to slice them against the grain (perpendicular to the muscle fibers).
3. Mix the honey, garlic, kosher salt and black pepper together on a the stove top over low heat. Then brush both sides of flank steak with the glaze and let marinate for 24 hours.
4. Place jerky strips in Food Trays and make sure they do not overlap. Set temperature to 165°F and let dehydrate for 4-6 hours.





# SOAKED SUNDRIED TOMATOES

## *Ingredients:*

2-3 lbs fresh tomatoes, cut into ¼" slices	5 garlic cloves
1 tsp dried oregano	10 fresh basil leaves
1 tsp dried basil	2 cups olive oil
dash of salt & pepper	

## *Directions:*

1. Take your tomato slices and place them on the Food Trays making sure to leave space between each slice. Sprinkle tomato slices with a dash of salt, pepper, dried oregano and dried basil.
2. Set the temperature to 150°F and let tomatoes dry for 10 hours. Flip halfway through the duration (approx. 5 hours into dehydrating cycle).
3. Check at 8 hours to make sure they are not overdried.
4. Once dried at a malleable consistency, take the dehydrated tomatoes and compress them in a jar layering them with the garlic cloves and fresh basil. Sprinkle the rest of the dried oregano along with the salt and pepper throughout the layering process. Pour in olive oil until all ingredients are submerged. Cover and refrigerate.







# WASABI PEAS

## *Ingredients:*

- 1 (16 oz) bag organic frozen peas
- 2 tbsp rice vinegar
- 4-5 tbsp wasabi powder
- 1 tsp mustard powder

## *Directions:*

1. Defrost the bag of peas then scatter them onto the Food Trays.
2. Let peas dry for 5-6 hours at 125°F.
3. While they dry begin to make the sauce by mixing together the wasabi powder, rice vinegar and mustard powder.
4. Once peas are dehydrated and still in Food Trays, coat them with the sauce using a basting brush and continue dehydrating them at 125°F for another hour.





# SALT & VINEGAR KALE CHIPS

## *Ingredients:*

1 bunch kale, remove stems & tear leaves into small pieces

2 tbsp vinegar

1 tbsp olive oil

½ tsp sea salt

## *Directions:*

1. Mix the vinegar, olive oil and sea salt in with the kale then massage the kale leaves for 1-3 minutes with the mixture until soft.
2. Distribute the kale on the Food Trays leaving space in between. Sprinkle the remaining sea salt on the kale leaves.
3. Dehydrate at 115°F for 14 hours or until crispy.



# SPICY TERIYAKI CHICKEN JERKY

## *Ingredients:*

4 antibiotic-free boneless/skinless chicken breasts, cut into ½" slices

½ cup Teriyaki Marinade & Sauce

¼ tsp red pepper flakes

## *Directions:*

1. Freeze chicken breast for 1-2 hours. Once firm, slice each chicken breast into ½" strips (lengthwise). The chicken breasts should be pounded to ¼" thickness.
2. In a gallon sized plastic storage bag add the Teriyaki Marinade & Sauce with the red pepper flakes and mix the two ingredients. Afterwards, submerge the chicken strips in the marinade. Let marinate in the refrigerator for 1-6 hours (the longer the tastier).
3. Once marinated place the chicken strips onto the Food Trays leaving space in between so they do not overlap. Set the temperature to 155°F and dehydrate for 4-7 hours.



# CAJUN BISON JERKY

## *Ingredients:*

1 lb round steak, cut into ¼" strips	1 tsp seasoning salt
½ cup cold water	2 tsp cayenne pepper
¼ cup white vinegar	1 tsp paprika
½ garlic powder	1 tsp black pepper
1 tsp oregano	½ tsp red pepper flakes
1 tsp thyme	1 tsp horseradish

## *Directions:*

1. Cut fat off the beef then place in freezer for 1-2 hours until firm.
2. While freezing combine the white vinegar, cold water, garlic powder, oregano, thyme, seasoning salt, cayenne pepper paprika, black pepper, horseradish and red pepper flakes in a gallon size plastic storage bag.
3. Take firm beef and cut into ¼" strips perpendicular to the muscle fiber. Put strips into the bag with the marinade and let marinate in refrigerator for 24 hours.
4. Once marinated blot dry excess marinade and place the strips into the SmartStore™ Dehydrator evenly with space in between each strip. Set temperature to 165°F and let dry for 8 hours.



# LEMON GARLIC CILANTRO TURKEY JERKY

## *Ingredients:*

2 lbs turkey breast, cut ¼" strips

5 garlic cloves, grated

1-2 lemons

½ tsp onion powder

¾ cup cilantro, chopped

½ cup soy sauce

¼ cup Worcestershire sauce

## *Directions:*

1. Freeze turkey breast for 1-2 hours until firm then cut into ¼" strips between 1-2" wide.
2. To make the marinade, squeeze the lemons and mix with the cilantro, soy sauce, Worcestershire sauce, garlic and onion powder in a gallon sized plastic storage bag.
3. Put turkey strips into the bag with marinade and let marinate in refrigerator for 12 hours.
4. Lay strips flat onto paper towels to absorb excess marinade then transfer to Food Trays. Dehydrate at 165°F for 6 hours. Check periodically until dry.



# SALMON JERKY

## *Ingredients:*

1 lb salmon, cut into ¼" strips and  
remove skin

½ cup soy sauce

1 tsp ginger, grated

3 cloves garlic, peeled and minced

1 tsp honey

## *Directions:*

1. Freeze salmon for half an hour until firm. Cut into ¼" strips and remove skin (option to bake the skin separately).
2. Combine the soy sauce, ginger, garlic and honey to create the marinade. Put marinade in a gallon sized plastic storage bag along with salmon strips. Let salmon marinate in refrigerator for 12 hours.
3. Once marinated individually place each strip onto a paper towel to soak up excess marinade. Begin placing salmon strips onto SmartStore™ Dehydrator trays leaving space between each slice. Set the temperature to 165° and let sit for 6 hours until salmon strips are dry and chewy but not crunchy.



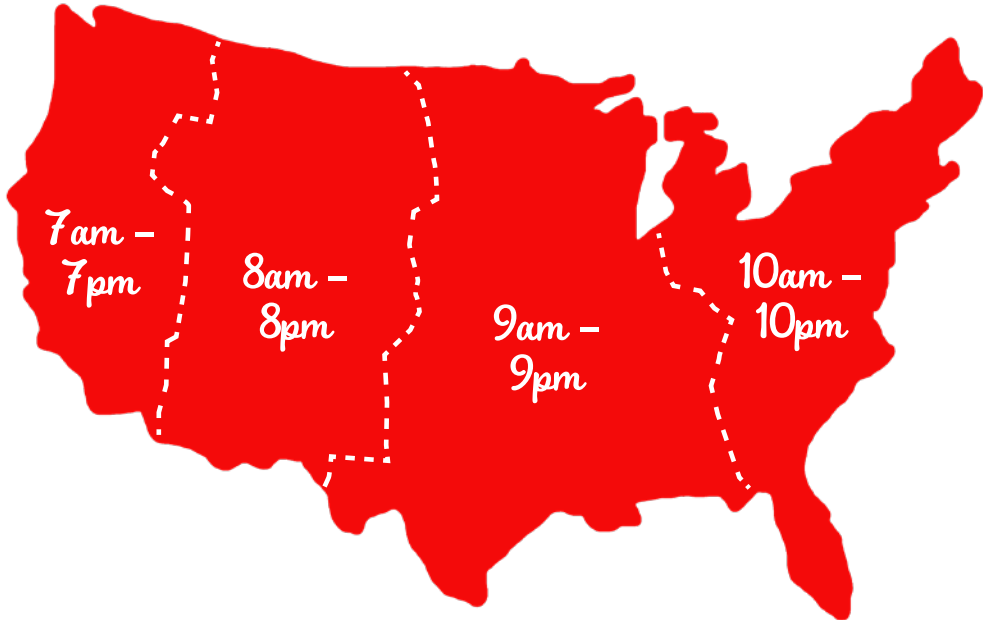


# CUSTOMER SUPPORT

## 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](http://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](mailto: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](mailto: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 SmartStore™ Dehydrator 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 240W

Stock#: DEHY100\_20181029\_V4

Made in China



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