



*recipes
inside!*

#DMB100

MIGHTY MINI BLENDER

Instruction Manual | Recipe Guide







MIGHTY MINI BLENDER

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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.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- For 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.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the Mighty Mini Blender for the first time. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This appliance has the potential for injury due to misuse. Only use the appliance as instructed.
- Do not allow children to play with the appliance.
- This blender is intended only for domestic use. It is not for use in commercial settings.
- **CAUTION:** Ensure that the blender is switched off before removing it from the stand.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The blender is only to be connected to an AC supply. The motor must always be off before the blender is connected with the mains supply.
- Care is needed when handling the Blade of the Mighty Mini Blender,

IMPORTANT SAFEGUARDS

- especially when removing the blade from the Motor Base, emptying the Motor Base and during cleaning.
- Always unplug the Mighty Mini Blender before cleaning or disassembling.
- This blender only operates if the Blade has been inserted into the Motor Base.
- Before powering on the blender, make sure that the Blade has been assembled correctly and has been inserted into the Motor Base with the Bottle attached.
- The blender is not to be operated with an empty Bottle (i.e. without solid or liquid food).
- Allow any hot liquids to cool to a lukewarm temperature before you pour them into the blending unit.
- This electrical device complies with the relevant safety regulations. Repairs are only to be carried out by an authorized electrician. Improperly carried out repairs can lead to accidents and injury to the user.
- Do not operate the appliance in dry motion.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Unplug the appliance before changing accessories or approaching parts which move in use.

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

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance lors de son utilisation.
- Assurez-vous que l'appareil est soigneusement nettoyé avant de l'utiliser.
- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7 h à 19 h HNP du lundi au vendredi ou par courriel à support@bydash.com.
- Veuillez lire attentivement et attentivement les informations et les conseils de sécurité contenus dans ce mode d'emploi avant d'utiliser le Mighty Mini Blender pour la première fois. Débranchez toujours l'appareil de l'alimentation s'il est laissé sans surveillance et avant le montage, le démontage ou le nettoyage.
- Cet appareil ne doit pas être utilisé par des enfants. Gardez l'appareil et son cordon hors de portée des enfants.
- Cet appareil peut entraîner des blessures en raison d'une mauvaise utilisation. N'utilisez l'appareil que conformément aux instructions.
- Ne laissez pas les enfants jouer avec l'appareil.
- Ce mélangeur est destiné uniquement à un usage domestique. Il ne doit pas être utilisé dans des environnements commerciaux.
- **ATTENTION:** assurez-vous que le mixeur est éteint avant de le retirer du support.
- Assurez-vous que la tension indiquée sur la plaque signalétique correspond à celle de l'alimentation secteur. La plaque signalétique se trouve au bas du bloc moteur. Le mélangeur doit uniquement être connecté à une alimentation CA. Le moteur doit toujours être éteint avant de brancher le mélangeur sur le secteur.

GARANTIES IMPORTANTES

- Il faut être prudent lors de la manipulation de la lame du mini-mélangeur Mighty, en particulier lors du retrait de la lame de la base du moteur, de la vidange de la base du moteur et pendant le nettoyage.
- Débranchez toujours le mini mixeur Mighty avant de le nettoyer ou de le démonter.
- Ce mélangeur ne fonctionne que si la lame a été insérée dans la base du moteur.
- Avant de mettre le mélangeur sous tension, assurez-vous que la lame a été correctement assemblée et insérée dans la base du moteur avec la bouteille attachée.
- Le mélangeur ne doit pas être utilisé avec une bouteille vide (c'est-à-dire sans aliments solides ou liquides).
- Laissez les liquides chauds refroidir à une température tiède avant de les verser dans l'unité de mélange.
- Cet appareil électrique est conforme aux réglementations de sécurité en vigueur. Les réparations ne doivent être effectuées que par un électricien agréé. Des réparations mal effectuées peuvent entraîner des accidents et des blessures pour l'utilisateur.
- N'utilisez pas l'appareil en mouvement sec.
- Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant ou son agent de service ou une personne de qualification similaire afin d'éviter tout danger.
- Débranchez l'appareil avant de changer les accessoires ou d'approcher les pièces qui se déplacent pendant l'utilisation.

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

PARTS & FEATURES



PARTS & FEATURES



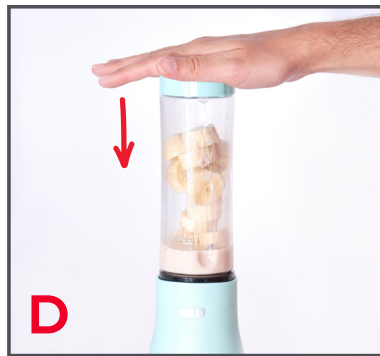
Clutch

USING YOUR MIGHTY MINI BLENDER



- 1** Cut your fruits or veggies into cubes and add them to the Bottle of the Mighty Mini Blender (**photo A**).
- 2** BEFORE turning over, add the Blade Gear on top of the Bottle (**photo B**). This will ensure liquid doesn't spill out when you try to turn the Bottle over for blending.

USING YOUR MIGHTY MINI BLENDER



- 3** Place the Bottle so it is resting on the Motor Base (**photo C**). Plug in the Mighty Mini Blender.
- 4** Press down on the Bottle to start the blending process (**photo D**). Pulse repeatedly until all foods are thoroughly combined.



NOTE: Do not run the Blender for more than 1 minute at a time.

USING YOUR MIGHTY MINI BLENDER



- 5 Once finished, unplug and turn the Mighty Mini Blender over again. Detach the Blade Gear for cleaning (photo E).
- 6 Add the Lid to the Bottle for storing or travel (photo F), or simply enjoy right away!

CLEANING & MAINTENANCE

- Unplug the power plug before cleaning and maintenance.
- Gently wipe the surface of the Bottle with a soft cloth or sponge while cleaning. The Bottle can be washed with water after use.
- The Sealing Ring and Blade of the Mighty Mini Blender are detachable parts for easy cleaning. Food may become stuck in between the Blade and the Sealing Ring, so it is important to occasionally take them apart and clean them separately.
- Remove the Blade from the Sealing Ring.
- **DO NOT** immerse the Blade in water. Instead, wipe down with a damp cloth or sponge and let dry thoroughly.
- **DO NOT** immerse the Motor Base or the power cord in water or other liquids. Wipe the base clean with a soft cloth.
- The Lid, Bottle, Blade and Blade Gear are dishwasher safe.
- **TIP:** To more effectively remove dirt from the Bottle or Blade, and ensure durability of the Blade and the Bottle, add lemon and water to the Bottle and press down intermittently. Then, pour out contents, rinse and clean thoroughly.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To your use device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling!



RECIPE GUIDE



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STRAWBERRY BANANA SMOOTHIE

Yields: 1 serving

Ingredients:

5 frozen strawberries

4 1-inch pieces frozen banana

¼ cup vanilla Greek yogurt or
non-dairy Greek yogurt

2 tbsp orange juice

Add-ins

1 tbsp chia seeds or flax meal

¼ cup baby spinach

½-inch piece fresh ginger, chopped

Directions:

1. Combine the strawberries and banana in the Mighty Mini Blender Bottle. Add the yogurt and orange juice. Whirl for 5 seconds.
2. Remove and shake the Bottle vigorously 2-3 times. Whirl until the smoothie is fully blended. Serve Strawberry Banana Smoothie immediately.



This classic fruit smoothie tastes best made with home-frozen organic strawberries.



BERRY SMOOTHIE

Yields: 1 serving

Ingredients:

- ½ cup frozen mixed berries
- 1 small frozen curly kale leaf, crumbled
- 2 1-inch pieces frozen banana
- ½ cup non-dairy vanilla Greek coconut yogurt or ¼ cup vanilla Greek yogurt + ½ cup unsweetened coconut milk

Add-ins

- 1-inch pieces lemon zest, chopped
- 1 tbsp chia seed or flax meal

Directions:

1. Combine the berries, kale, and banana in the Mighty Mini Blender Bottle. Add the yogurt, and coconut milk, if using. Whirl for 5 seconds.

NOTE: Dairy Greek yogurt needs thinning with milk not needed if using vegan, non-dairy Greek yogurt.

2. Remove and shake the Bottle vigorously 2-3 times. Whirl until the smoothie is fully blended. Serve Berry Smoothie immediately.



For a creamy pudding, in a small bowl, mix Mixed Berry Smoothie with 2 tbsp. chia seeds, cover, and refrigerate for at least 2 hours.



TROPICAL SMOOTHIE

Yields: 1 serving

Vegan

Ingredients:

¼ cup frozen pineapple chunks,
4 1-inch cubes

½ cup frozen ripe mango

3 1-inch pieces frozen banana

½-inch piece fresh ginger, chopped

½ cup unsweetened vanilla coconut milk or

½ cup plain coconut milk + ⅛ tsp. vanilla extract

1 tsp fresh lime juice

Pinch of sea salt

Add-ins

¼ cup baby spinach leaves

1 tbsp chia seeds or flax meal

Directions:

1. Combine the pineapple, mango, banana, and ginger in the Mighty Mini Blender Bottle. Add the yogurt, and vanilla if using. Whirl for 5 seconds.
2. Remove and shake the Bottle vigorously 2-3 times. Whirl until the smoothie is fully blended. Serve Tropical Smoothie immediately.



 *Chef Tip!*

Home-frozen mango has much more flavor than commercially frozen. A Champagne or Ataulfo mango ripened until it feels soft makes the best smoothie.



CHOCOLATE, PEANUT BUTTER & BANANA **SMOOTHIE**

Yields: 1 serving

Ingredients:

- 4 1-inch pieces frozen banana
- 1 tbsp unsweetened Dutch process cocoa powder
- 2 tbsp natural peanut butter
- ½ cup oat or cashew milk
- ¼ cup small ice cubes

Directions:

1. Combine banana, cocoa powder, and peanut butter in the Bottle. Add the milk and ice. Whirl for 5 seconds.
2. Remove and shake the Bottle vigorously 2-3 times. Whirl until the smoothie is fully blended. Serve mix Chocolate Peanut Butter & Banana Smoothie immediately.



COFFEE PROTEIN SHAKE

Yields: 1 serving

Ingredients:

- 1 shot (¼ cup) espresso coffee or strong brewed coffee, cooled
- ¾ cup cashew, almond coconut milk blend, or almond milk, preferably unsweetened
- ¼ cup ice cubes
- ¼ cup, lightly packed, baby spinach leaves
- 3 tbsp, about 1 scoop, vanilla protein powder

Directions:

1. Combine the coffee, nut milk, and ice in the Mighty Mini Blender Bottle. Add the spinach and protein powder. Close the Bottle with the Lid and shake vigorously 3-4 times. Whirl for 5 seconds.
2. Remove and shake the Bottle vigorously 2-3 times. Whirl until the shake is fully blended. Serve Coffee Protein Shake immediately.

NOTE: Pea protein powder will make this vegan. Using commercially made brewed coffee is fine when you don't have time to make fresh-brewed.



ORANGE CREAMSICLE SMOOTHIE

Yields: 1 serving

Ingredients:

½ cup navel orange sections (see Note)

½ cup vanilla Greek yogurt or vanilla coconut yogurt

½ cup vanilla frozen yogurt or coconut frozen dessert

1 tbsp store-bought orange juice

1 tsp orange zest, chopped

¼ cup ice cubes

Add-ins

¼ cup baby spinach leaves

1 tbsp chia seeds or flax meal

Directions:

1. Combine the orange sections, yogurt and frozen yogurt in the Mighty Mini Blender Bottle. Add the orange juice, zest, and ice. Close the Bottle with the Lid and shake vigorously 3-4 times.
2. Whirl for 5 seconds. Remove and shake the Bottle vigorously 2-3 times. Whirl until the smoothie is fully blended. Serve Orange Creamsicle Smoothie immediately.

NOTE: For the orange sections, cut away the peel from a navel orange. Holding the orange over a bowl, insert a sharp, thin-bladed knife between the flesh and membrane on one side of a section, using a sawing motion. Insert the knife on the other side of the section, gently rocking it to release the section from the membrane. Repeat until all the sections of the orange have been cut free from the membrane. Squeeze the membrane over the bowl. Lift out and chill the orange sections. Drink or reserve the juice for another use.



GREEN MACHINE SMOOTHIE

Yields: 1 serving

Ingredients:

3-inch piece mini cucumber,
peeled and sliced

¼ cup frozen curly kale

¼ cup, loosely packed, baby spinach

2 -3 cilantro sprigs, leaves only, or
2 fresh basil leaves

Small piece jalapeño pepper, optional

¼ ripe medium avocado

⅓ cup chilled green tea

⅓ cup coconut water

1 tsp fresh lime juice

⅛ tsp sea salt

Add-ins

1 tsp lime zest, chopped

1 tbsp chia seeds

Directions:

1. Combine the cucumber, kale, spinach, cilantro, jalapeño if using, avocado, and salt in the Mighty Mini Blender Bottle. Add the tea, coconut water, and lime juice. Close the Bottle with the Lid and shake vigorously 3-4 times.
2. Whirl the smoothie for 5 seconds. Shake the Bottle 2-3 times. Whirl until the smoothie is fully blended. Serve Green Machine immediately.





VEGAN CLEAN RANCH DRESSING AND DIP

Yields: $\frac{3}{4}$ cup

Ingredients:

$\frac{1}{4}$ cup flat-leaf parsley, coarsely chopped	2 tsp fresh lemon juice
1 medium green onion and white parts, chopped	2 tbsp snipped chives
1 large garlic clove, chopped	1 tbsp snipped fresh dill
$\frac{1}{2}$ cup silken tofu	Salt and freshly ground pepper
1 tbsp grapeseed or canola oil	

Directions:

1. Combine the parsley, green onion, garlic, tofu, oil, and lemon juice in the Mighty Mini Blender Bottle. Shake the closed Bottle vigorously 3-4 times. Whirl for 5 seconds.
2. Remove and shake the Bottle 2-3 times. Whirl until the dressing is fully blended.
3. Pour the dressing into a small bowl. Mix in the chives and dill. Season to taste with salt and pepper. Cover and refrigerate the dressing for 1 hour for the flavors to meld. Non-dairy Ranch Dressing keeps, tightly covered in the refrigerator, for 2 days.



CLEAN RANCH DRESSING AND DIP

Yields: ¾ cup

Ingredients:

¼ cup flat-leaf parsley, coarsely chopped
1 medium green onion, green and white parts, chopped
1 large garlic clove, chopped
½ cup buttermilk or kefir
¼ cup mayonnaise

1 tsp fresh lime juice
2 tbsp snipped chives
1 tbsp snipped fresh dill
Salt and freshly ground pepper

Directions:

1. Combine the parsley, green onion, and garlic in the Mighty Mini Blender Bottle. Add the buttermilk or kefir, mayonnaise, and lime juice. Close Bottle and shake vigorously 3-4 times. Whirl for 5 seconds.
2. Remove and shake the Bottle 2-3 times. Whirl until the dressing is fully blended.
3. Pour the dressing into a small bowl. Mix in the chives and dill. Season to taste salt and pepper. Cover and refrigerate the dressing for 1 hour for the flavors to meld. Clean Ranch Dressing keeps, tightly covered in the refrigerator, for 2 days.



JAPANESE GINGER CARROT DRESSING

Yields: ¾ cup

Ingredients:

½ cup shredded carrot

3 tbsp chopped onion

½ cup vegetable broth

½ cup silken tofu

1 garlic clove, chopped

¾-inch piece fresh ginger, chopped

2 ½ tbsp sweet white miso

2 tbsp rice vinegar

2 tbsp grapeseed or canola oil

¼ tsp roasted sesame oil, optional

Salt and freshly ground pepper

Directions:

1. In a small saucepan, combine the carrot, onion, and broth. Bring to a boil, reduce the heat, and simmer, uncovered, until the carrot is soft, 5 minutes. Cool off the heat for 5 minutes.
2. Transfer the contents of the pot to the Mighty Mini Blender Bottle. Add all the remaining ingredients, in the order given. Shake the closed Bottle vigorously 3-4 times. Whirl for 5 seconds. Remove and shake the Bottle 2-3 times. Whirl until the dressing is fully blended.
3. Pour the dressing into a small bowl. Adjust the seasoning with salt and pepper to taste. Cover and refrigerate the dressing for 2 hours for the flavors to meld. Japanese Ginger Carrot Dressing keeps, tightly covered in the refrigerator, for 2 days.



GREEN GODDESS DRESSING

Yields: ¾ cup

Ingredients:

1 medium green onion,
green part only, chopped

¼ cup flat-leaf parsley leaves,
coarsely chopped

1-inch piece shallot, coarsely chopped

3 anchovy filets, blotted dry

1 tsp fresh tarragon leaves, optional

⅓ cup sour cream

¼ cup mayonnaise

1 tbsp tarragon, champagne or
white wine vinegar

1 tsp fresh lemon juice

¼ tsp salt

Freshly ground pepper

Directions:

1. Combine all the ingredients in the order given, to the Mighty Mini Blender Bottle. Close the Bottle with the Lid and shake vigorously 3-4 times. Whirl for 5 seconds.
2. Remove and shake the container 2-3 times. Whirl until the dressing is fully blended.
3. Pour the dressing into a small bowl. Adjust the seasoning with salt and pepper to taste. Cover and refrigerate Green Goddess Dressing for 1 hour for the flavors to meld. Vegan Green Goddess Dressing keeps, tightly covered in the refrigerator, for 2 days.



VEGAN GREEN GODDESS DRESSING

Yields: ¾ cup

Ingredients:

1 tbsp drained capers

¼ cup flat-leaf parsley, coarsely chopped

1 medium green onion,
green part only, chopped

1-inch piece shallot, chopped

1 tsp fresh tarragon leaves, optional

½ cup silken tofu

1 tbsp tarragon, champagne or
white wine vinegar

2 tsp fresh lemon juice

¼ tsp salt

Freshly ground pepper

Directions:

1. Combine all the ingredients, in the order given, to the Mighty Mini Blender Bottle. Close the Bottle with the Lid and shake vigorously 3-4 times. Whirl for 5 seconds.
2. Remove and shake the Bottle 2-3 times. Whirl until the dressing is fully blended.
3. Pour the dressing into a small bowl. Adjust the seasoning with salt and pepper to taste. Cover and refrigerate the dressing for 1 hour for the flavors to meld. Green Goddess Dressing keeps, tightly covered in the refrigerator, for 2 days.



TAMARIND DATE DIPPING SAUCE

Yields: 1 cup

Ingredients:

½ cup chopped pitted Medjool dates, about 5 dates

1 tbsp tamarind concentrate

2 tbsp honey

Pinch to ¼ tsp cayenne pepper, optional

⅔ cup warm water

Directions:

1. In a small saucepan, combine the dates, tamarind concentrate, honey, cayenne if using, and water. Bring to a boil, reduce the heat and simmer, uncovered, for 5 minutes. Cool off the heat for 5 minutes.
2. Add the pot contents to the Mighty Mini Blender Bottle. Whirl until blended.
3. Serve immediately or store Tamarind Date Dipping Sauce, covered in a jar in the refrigerator, for up to 2 weeks.

NOTE: Indian and specialty food stores carry tamarind concentrate. It is inexpensive and keeps for months.



PERFECT FRENCH VINAIGRETTE

Yields: ½ cup

Ingredients:

1 tbsp red wine vinegar
1 tsp fresh lemon juice
2 tbsp chicken broth
1 tbsp chopped shallot
¼ tsp sea salt

¼ tsp Dijon mustard
Freshly ground pepper
2 tbsp canola oil
2 tbsp fruity extra virgin olive oil

Directions:

1. Combine the vinegar, lemon juice, broth, shallots, salt, mustard, and 4 or 5 grinds pepper in the Mighty Mini Blender Bottle. Add the canola oil and olive oil. Whirl until the vinaigrette is blended and looks creamy. Adjust the taste with salt and pepper to taste.
2. Serve immediately or transfer to a small jar and refrigerate for up to 2 days. If it separates, shake vigorously before serving.





BLENDER PESTO

Yields: ½ cup

Ingredients:

½ packed cup fresh basil leaves

¼ cup walnuts, coarsely chopped

2 or 3 garlic cloves

¼ cup grated Parmagiano-Reggiano cheese

½ tsp lemon juice

⅓ cup extra virgin olive oil

Directions:

1. Combine all the ingredients in the order given, to the Mighty Mini Blender Bottle. Whirl until the pesto is blended but has texture.
2. Use immediately or store in a small jar in the refrigerator, for up to 3 days.

TIPS & TRICKS

INGREDIENTS

- Make ice cubes using green tea, coffee, coconut water, or fruit juice.
- Use mini ice cubes or crack up full-size cubes in a resealable plastic bag using a meat pounder or cast iron skillet.
- Freeze stemmed kale leaves in a resealable plastic bag.
- The better quality the ingredients, the better results can be. Home-freezing ripe fruit provides better flavor than commercially frozen, especially for mango and strawberries. Frozen mixed berries are fine. Use organic ingredients when possible.



NUTRITION

- Supercharge smoothies by adding a tablespoon of chia seed, flax meal, or a quarter cup of baby spinach.
- A quarter-cup of baby spinach disappears in most smoothies, with little effect on taste or appearance.
- Vegan dairy products are often full of thickeners and gums. Many contain far less protein than their conventional forms. Some are heavily sweetened. Read labels to find products right for you. There are nut milks without additives. Harmless Harvest makes coconut yogurt contains no gums and has pleasant taste.





- Vegan dairy yogurts also vary greatly in taste and are more liquid than the conventional kind. Sample different brands, then use the ones you like.
- Using silken tofu in vegan recipes in place of dairy substitutes like vegan sour cream and yogurt eliminates thickeners (gums), sweeteners and preservatives you may not want.

TECHNIQUE

- Adding ingredients to the Mighty Mini Blender container in the order given in recipes helps smoothies and other recipes blend more easily.
- Before blending, for some recipes giving the container a few “cocktail shaker” shakes can help recipes blend faster.
- If ingredients at the top of the container are not whirling in, lift the container from the base and give it a few vigorous shakes.
- Chilled ingredients are great for smoothies but use frozen ingredients and ice cubes sparingly to avoid making sorbet. If this happens, lift the container from the base and shake it like a cocktail shaker until the smoothie is not ice crystals and will flow.



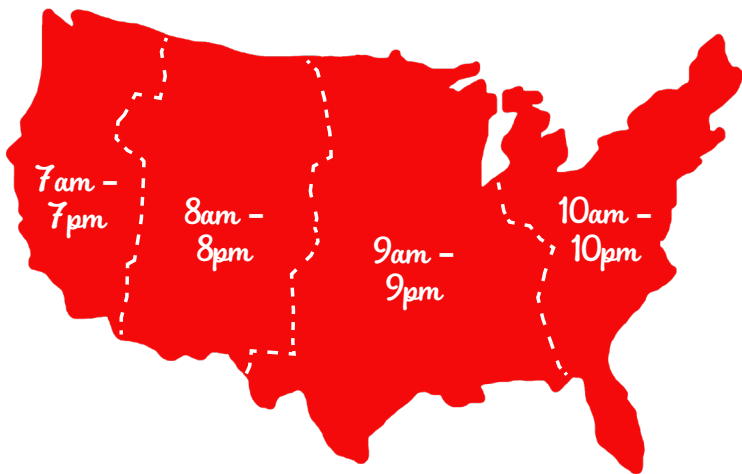
NOTES

CUSTOMER SUPPORT

**FEEL GOOD
GUARANTEE™**

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

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



Hey **Hawaii!** You can reach our customer service team from **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 Dash Mighty Mini 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 150W

Stock#: DMB100_20200706_V4



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