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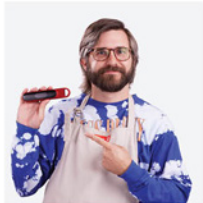
# MY MUG ICE CREAM MAKER

Instruction Manual | Recipe Guide



**WELCOME  
TO THE FOODIE  
FAMILY**

We hope you *love* our  
products as much as  
our team does. 



# MY MUG ICE CREAM MAKER



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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 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.
- 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.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Remove the Cooling Bowl from the Motor before storing in the freezer. Do not put other parts in the freezer or refrigerator.
- Never handle the freezer container with wet hands.
- Avoid contact with moving parts.
- Do not use sharp objects or utensils inside the cooling containers. A rubber spatula or wooden spoon may be used when the appliance is in the off position. The button will be fully released.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The My Mug is NOT dishwasher safe.
- Never wash the Cooling Bowl in the dishwasher.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this

# IMPORTANT SAFEGUARDS

may result in fire, electric shock, or personal injury.

- Do not remove any parts while the appliance is in use or plugged in.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- After using, wash the freezer containers with a sponge or soft cloth with warm water and mild detergent. Rinse completely. Allow the cylinder to dry completely before storing.
- 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](mailto: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

## 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:

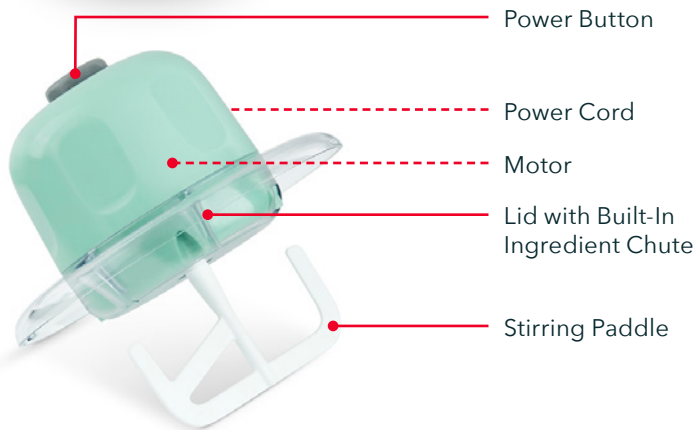
- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez l'appareil que sur une 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.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- 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.
- Retirez le Bol réfrigérant du Moteur avant de le mettre au congélateur. Ne mettez pas d'autres pièces dans le congélateur ou réfrigérateur.
- Ne manipulez jamais le récipient de congélation avec des mains mouillées.
- Évitez tout contact avec les pièces en mouvement.
- N'utilisez pas d'objets ou d'ustensiles tranchants à l'intérieur des récipients réfrigérants. Une spatule en caoutchouc ou une cuillère en bois peut être utilisée lorsque l'appareil est en position d'arrêt. Le bouton sera complètement relâché.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le My Mug n'est PAS lavable en machine.
- Ne lavez jamais le Bol réfrigérant au lave-vaisselle.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.

# GARANTIES IMPORTANTES

- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Ne retirez aucune pièce lorsque l'appareil est en cours d'utilisation ou branché.
- Assurez-vous toujours de débrancher l'appareil de la prise électrique avant tout déplacement, nettoyage ou entreposage.
- Après utilisation, lavez les récipients de réfrigération avec une éponge ou un chiffon doux avec de l'eau chaude et un détergent doux. Rincez complètement. Laissez le cylindre sécher complètement avant de le ranger.
- N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), 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 à 1-800-898-6970 du lundi au vendredi, ou par courriel à [support@bydash.com](mailto:support@bydash.com).
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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

# PARTS & FEATURES





# BEFORE USING THE ICE CREAM MAKER

- 1** Remove all packaging from the inside and outside of the My Mug Ice Cream Maker.
- 2** Check that the Ice Cream Maker has no visible damage and that no parts are missing. Ensure all parts and pieces are out of the packaging before discarding it.
- 3** Before using for the first time (or after prolonged storage without use), wash any parts that will come into contact with food. See “Cleaning & Maintenance.”
- 4** Prior to making ice cream, place the Mug with built-in Cooling Bowl in the freezer and leave it there **for at least 24-48 hours**. The Mug must be frozen in an upright position—do not place it horizontally. The temperature in the freezer must be **at least 0°F** to allow the ice cream to churn and freeze properly. Remove the Mug from freezer just prior to preparing ice cream. Do not let the Mug sit at room temperature for any amount of time prior to churning.
- 5** Only use pre-chilled ingredients in the My Mug. Do not use room temperature ingredients. For best results, prep ice cream mixture ahead of time and then refrigerate for at least two hours to overnight.

# USING THE ICE CREAM MAKER

**NOTE:** The My Mug Ice Cream Maker can hold up to 1 cup of liquid mixture. Do not exceed 1 cup when preparing ice cream.



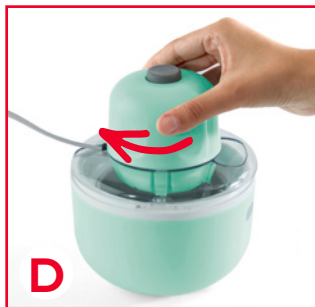
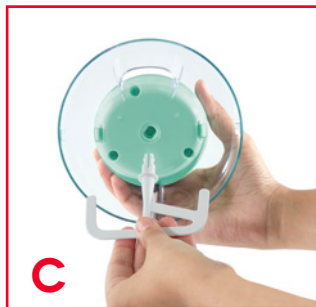
- 1** Before making ice cream, ensure the My Mug has chilled in the freezer for at least 24-48 hours. Prepare ice cream ingredients as per recipe of choice. Transfer ingredients to a heat-safe bowl and refrigerate for at least 2 hours or overnight. Only use chilled ingredients in the My Mug. Do not use room temperature or hot ingredients.
- 2** When ready to churn, remove the chilled Mug from the freezer (**photo A**) and place it on a stable surface. Fit the Motor onto the Lid until the pins on the Motor fit into the slots of the Lid (**photo B**).

**CHEF TIP!**



The Mug is most effective the first 20 minutes after removing it from the freezer and needs to be placed in the freezer for 24-48 hours before being used again.

# USING THE ICE CREAM MAKER

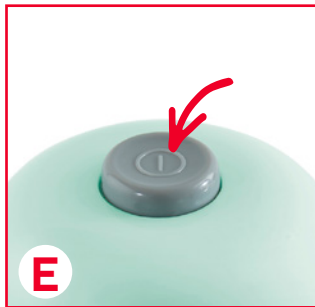


- 3** Slide the Stirring Paddle into the slot located on the base of the Motor until it clicks (**photo C**).
- 4** Lower the Lid with Motor and Stirring Paddle attached into the Mug. Make sure the pins along the edge of the Lid align with the notches on the edges of the Locking Base on the Mug. Then, turn clockwise until the Lid and Base lock together (**photo D**).

SCAN TO SEE  
IT IN ACTION



## USING YOUR ICE CREAM MAKER



- 5** Do NOT pour ingredients into the Ice Cream Maker until the Ice Cream Maker has been powered on and is churning. Plug the Ice Cream Maker in and press the Power Button (**photo E**). The Paddle will begin to rotate.
- 6** With the Paddle rotating, now is the appropriate time to pour the ice cream mixture through the Ingredient Chute (**photo F**). Churn as per recipe instructions, taking care not to over-churn; the final result will be the consistency of soft serve and no amount of churning will produce a firm consistency. To achieve a firmer consistency, it will be necessary to transfer the ice cream to a freezer-safe container with a lid and freeze for a further 2-3 hours.

# USING YOUR ICE CREAM MAKER



- 7 Add preferred mix-ins (cookie crumbles, nuts, fruit, sprinkles, etc.) through the Ingredient Chute toward the end of the churning cycle but not early on in the churning cycle.
- 8 When ice cream is done churning, press the Power Button to power off the Motor. To disassemble, unlock the Motor from the Mug by rotating the Motor counter clockwise (**photo G**). Keep in mind that when removing the Lid, the Stirring Paddle will remain in the ice cream to minimize mess.
- 9 Remove the Stirring Paddle to begin enjoying soft serve straight from the Mug! (**photo H**).

## CHEF TIP!



To add cookie crumbles, sprinkles, nuts, or other preferred mix-ins to any recipe, simply insert through the Ingredient Chute toward the end of the churning cycle.

# CLEANING & MAINTENANCE

- **DO NOT** put any parts in the dishwasher.
- Never immerse the Motor in water.
- Once disassembled, hand wash the Mug, Paddle, and Lid with a sponge, warm water, and mild detergent.
- Clean the Motor component by wiping it down with a damp cloth.
- Make sure all parts are dried thoroughly before storing or freezing.
- Never place the Mug in the freezer if it is still wet.
- Never store the Paddle and/or Motor in the freezer.
- For simple cabinet storage, flip the Motor upside down into the Mug (**photo A**).



**WARNING:** Do not submerge the Motor in water or any liquid. The motor is not dishwasher safe.

ISSUE	SOLUTION
<p><b>My ice cream is softer than I would like.</b></p>	<p>Make sure to freeze the Mug for 24-48 hours before preparing ice cream.</p> <p>Remove the Mug from freezer just prior to preparing ice cream. Do not let the Mug sit at room temperature for any amount of time prior to churning.</p> <p>Only use pre-chilled ingredients in the My Mug. Do not use room temperature ingredients.</p> <p>For best results, prep ice cream mixture ahead of time and then refrigerate for at least two hours to overnight.</p>
<p><b>I did everything right and my ice cream still isn't hard.</b></p>	<p>Even when prepared properly, the ice cream will have the consistency of soft serve. For a firmer, more traditional ice cream consistency, try transferring the ice cream to a freezer-safe container with a lid and freezing for a further 2-3 hours or until it reaches your desired consistency.</p>
<p><b>The My Mug isn't freezing properly.</b></p>	<p>The Mug must be frozen in an upright position—do not place it horizontally. The temperature in the freezer must be at least 0°F to allow the ice cream to churn and freeze properly.</p>
<p><b>The ingredients are sticking to the side of the Mug and the Paddle is not churning.</b></p>	<p>The ingredients were added to the My Mug prematurely. Ingredients can only be added to the Mug <b>AFTER</b> the unit is powered on and the Paddle has begun moving, otherwise, ingredients will freeze to the wall of the Mug and the Paddle will not be able to churn through them.</p>





# RECIPE GUIDE



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



# NO-COOK VANILLA ICE CREAM

*Prep Time: 5 minutes • Churn Time: 20-25 minutes • Serves: 1-2*

## *Ingredients:*

⅓ cup skim milk

¼ cup sugar

⅓ cup heavy cream

Few drops of vanilla extract

## *Directions:*

1. Freeze the My Mug for 24-48 hours prior to use.
2. In a liquid measuring cup, combine milk and sugar, whisking well to dissolve sugar.
3. Add heavy cream and vanilla extract and stir until fully incorporated.
4. Remove the Mug from freezer and assemble the Ice Cream Maker. Power on the Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. When fully churned, the ice cream will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
5. Serve plain or as a base for your creamy creations!



## **Great Additions!**

### ***Cookies-n-Cream***

Mix in ½ cup of crushed chocolate sandwich cookies.

### ***Cookie Dough***

Mix in ½ cup of cookie dough chunks.



# MANGO SORBET



**Prep Time:** 3-5 minutes • **Churn Time:** 20-25 minutes • **Serves:** 2

## Ingredients:

- 1 mango, peeled, seedless and cubed (for best results, use 1 cup frozen mango)
- ¼ cup simple syrup (equal parts sugar and water)
- 1½ tablespoons fresh lime juice (about ½ of a lime)

## Directions:

1. Freeze the My Mug for 24-48 hours prior to use.
2. In a food processor, puree mango. Add simple syrup and lime juice, then continue to puree until fully incorporated. Transfer to container with a lid and refrigerate for at least 2 hours or overnight.
3. When ready to churn, remove the Mug from freezer and assemble the Ice Cream Maker. Power on the Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. When fully churned, the sorbet will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
4. Serve and enjoy this tropical treat!



# CHOCOLATE ICE CREAM

*Prep Time:* 10-12 minutes • *Churn Time:* 15-20 minutes • *Serves:* 1-2

## Ingredients:

½ cup heavy cream, divided

1 tablespoon unsweetened cocoa powder

1½ ounces semisweet chocolate, chopped  
(or chocolate chips)

1 large egg yolk, beaten

⅓ cups whole milk

Few drops vanilla extract

¼ cup sugar

Pinch of salt

## Directions:

1. Freeze the My Mug for 24-48 hours prior to use.
2. In a saucepan on the stovetop, whisk together cocoa powder and half the cream. Bring to a boil. Reduce heat and simmer for 30 seconds, whisking continuously.
3. Remove from heat, add chopped chocolate, and whisk until smooth. Add remaining cream and whisk to combine. Transfer mixture to a bowl and fit the bowl with a fine mesh strainer. Set aside.
4. In a separate bowl, whisk together egg yolk. Set aside.

5. In a saucepan over medium heat, whisk together milk, sugar, and sea salt. Once slightly warm, transfer half of this mixture to the beaten egg yolk and whisk to combine. Transfer the milk/egg mixture back to the saucepan, whisking during transfer. Continue to cook over medium heat and stir continuously until it thickens.
6. Once thick, pour this mixture through the metal strainer into the chocolate mixture and stir until combined. Add vanilla extract and stir to combine.
7. Pour into a heatproof bowl, cover, and chill in refrigerator for 2 at least hours or overnight.
8. When ready to churn, remove the Mug from freezer and assemble the Ice Cream Maker. Power on the Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. When fully churned, the ice cream will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
9. Serve and go loco for cocoa!



# ROCKY ROAD ICE CREAM

*Prep Time:* 10-15 minutes • *Churn Time:* 20-25 minutes • *Serves:* 2

## Ingredients:

3½ ounces sweetened condensed milk

2 tablespoons unsweetened cocoa powder

½ cup heavy cream

¼ cup light cream

Splash of vanilla extract

2 tablespoons chopped pecans

½ cup mini marshmallows



## Chocoholic Option:

Instead of pecans and marshmallow, mix in ½ cup of brownie chunks to double down on chocolate deliciousness.

## Directions:

1. Freeze the My Mug for 24-48 hours prior to use. In a medium saucepan, cook condensed milk and cocoa powder over low heat, stirring until slightly thick, around 5 minutes. Remove from heat and let cool slightly. Stir heavy cream, light cream, and vanilla extract into the mixture. Transfer to a heat-safe container with a lid and refrigerate for at least 2 hours.
2. When ready to churn, remove the Mug from freezer and assemble the Ice Cream Maker. Power on and begin churning before pouring ingredients through Ingredient Chute. Churn for 15-20 minutes. Add pecans and marshmallows towards the end of churning and allow to incorporate into mixture before powering off the Ice Cream Maker.
3. When fully churned, the ice cream will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to a freezer-safe container and chill for 2-4 hours more.



# VEGAN BERRY BLAST



**Prep Time:** 3-5 minutes • **Churn Time:** 20-25 minutes • **Serves:** 1-2

## Ingredients:

8 ounces of silken tofu

1 ripe banana

½ cup frozen mixed berries (optional)

¼-½ cup of non-dairy milk

2 tablespoons maple syrup  
or date syrup

Fresh berries for garnish (optional)

## Directions:

1. Freeze the My Mug for 24-48 hours prior to use.
2. In a food processor, combine all ingredients except milk and blend until smooth. Slowly add in milk ¼ cup at a time until smooth, taking note that all the milk may not be necessary if it's blended well. Transfer to a container with a lid and refrigerate for at least 2 hours or overnight.
3. When ready to churn, remove the Mug from freezer and assemble the Ice Cream Maker. Power on the Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. When fully churned, the ice cream will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
4. Garnish with fresh berries and a drizzle of date syrup and enjoy the dairy-free deliciousness!



# PEANUT BUTTER BANANA NICE CREAM



**Prep Time:** 5-8 minutes • **Churn Time:** 20-25 minutes • **Serves:** 1-2

## Ingredients:

1 tablespoon ground flaxseed  
2-3 tablespoons water  
2-3 ripe bananas, mashed  
(fresh or frozen)

2 tablespoons of creamy peanut butter  
1 teaspoon vanilla  
¼ cup non-dairy milk  
Extra banana slices, caramel sauce, and  
crushed peanuts (optional) to garnish

## Directions:

1. Freeze the My Mug for 24-48 hours prior to use.
2. In a small mixing bowl, combine ground flaxseed and water. Allow mixture to set for 2-3 minutes until it's a thick egg-like mixture. Add in bananas, peanut butter, vanilla, and splash of milk. Whisk to combine. Transfer to a container with a lid and refrigerate for 2 hours or overnight.
3. When ready to churn, remove the Mug from freezer and assemble the Ice Cream Maker. Power on and begin churning before pouring in ingredients through Ingredient Chute. Churn for 15-20 minutes. When fully churned, the ice cream will have the consistency of soft serve. Enjoy soft serve right out of the Mug or, for a firmer consistency, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
4. Garnish with more fresh banana slices, crushed peanuts, and a drizzle of caramel sauce and go nuts!



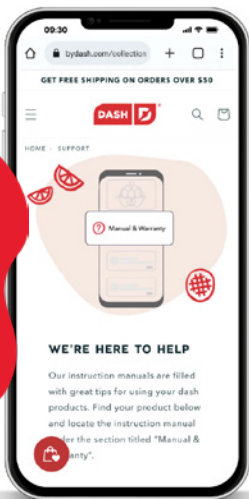


# CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com).



## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at support@bydash.com for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

### REPAIRS

**DANGER!** Risk of electric shock! The Dash My Mug Ice Cream 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 12W

Stock#: DMIC100\_20240129\_V8



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



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