



*recipes  
inside!*

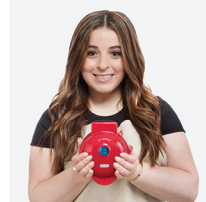
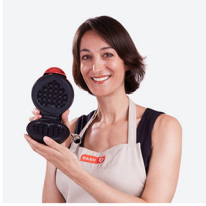


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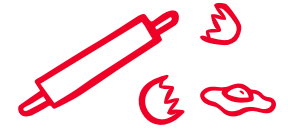
# SMARTSTORE™ HAND MIXER

Instruction Manual | Recipe Guide





# SMARTSTORE™ HAND MIXER



- Important Safeguards..... 4-9
- Parts & Features..... 10
- Setting Up Your Hand Mixer ..... 11
- Using Your Hand Mixer..... 13
- Speed Settings Guide ..... 14
- Maintenance..... 15
- Recipes..... 17-25
- Customer Support..... 26
- Warranty..... 27

*the dash team!*

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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Only mix with the Hand Mixer on a stable surface.
- 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.
- Avoid contact with moving parts. To reduce the risk of injury to persons and/or damage to the appliance, do not put your hands, hair, clothing, or other objects near the Beaters while the Hand Mixer is in use.
- 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 Hand Mixer is NOT dishwasher safe.

- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Be certain the Beaters are securely in place before using the appliance.
- Do not remove any parts while the appliance is in use or plugged in.
- Do not put the appliance in the refrigerator.
- Do not operate the Hand Mixer continuously for more than 1 minute. Allow the Motor to rest in between each use.
- Do not use the Hand Mixer to mix heavy ingredients as the motor may overheat.
- Unplug the appliance prior to moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Never use abrasive cleaning agents to clean your Hand Mixer.
- When cleaning the Body, do not submerge in liquid. Instead, wipe down with a soft, damp cloth.
- Before washing Beaters, eject Beaters from the Hand Mixer.
- 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: VEUILLER LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN**

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Ne mélanger qu'avec le mixeur à main sur une surface stable.
- Cet appareil peut être utilisé

par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.

- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Évitez le contact avec les pièces en mouvement. Pour réduire les risques de blessures corporelles et / ou de détérioration de l'appareil, ne placez pas vos mains, cheveux, vêtements ou autres objets à

## GARANTIES IMPORTANTES

- proximité des batteurs pendant l'utilisation du batteur à main.
- 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 batteur à main n'est PAS lavable en machine.
  - Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
  - Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
  - Assurez-vous que les batteurs sont bien en place avant d'utiliser l'appareil.
  - Ne retirez aucune pièce lorsque l'appareil est en cours d'utilisation ou branché.
  - Ne mettez pas l'appareil au réfrigérateur.
  - Ne faites pas fonctionner le batteur à main de façon continue pendant plus d'une minute. Laissez le moteur reposer entre chaque utilisation.
  - N'utilisez pas le mélangeur à main pour mélanger des ingrédients lourds, car le moteur pourrait surchauffer.
  - Débrancher l'appareil avant déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
  - N'utilisez jamais d'agents nettoyants corrosifs pour nettoyer votre batteur à main.
  - Lors du nettoyage du corps, ne pas plonger dans un liquide. Essuyez-le plutôt avec un chiffon doux et humide.
  - Avant de laver les Beaters, éjectez-les du Batteur.
  - 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.

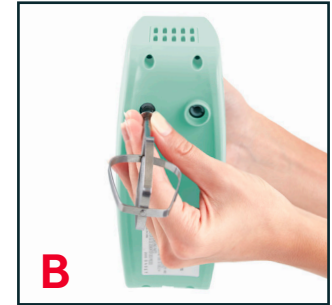
## GARANTIES IMPORTANTES

- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique 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




Make sure the Hand Mixer and all of its components are clean prior to assembly and use.



- 1** Remove Beaters from Beater Storage. Ensure that the Speed Control is set to OFF (**photo A**).
- 2** Insert Beaters into the Beater Shafts. Make sure to push in the Beaters until they click into place (**photo B**).
- 3** Plug appliance into an outlet. Your Hand Mixer is now ready to use!



## USING YOUR HAND MIXER

 **WARNING:** Do not put hands or utensils inside the mixing bowl while the appliance is on and the Beaters are moving.

- 1** Make sure the Hand Mixer is clean and that you have a firm grip on the appliance before proceeding.
- 2** Ensure the Speed Control is set to OFF and then plug in the Hand Mixer.
- 3** Shift the Speed Control, one level at a time, until you have reached your desired speed. Refer to the Speed Settings Guide on page 11 to decide which speed is appropriate for your recipe.

This Hand Mixer features 3 speed settings: Low, Medium, and High. Always begin mixing your ingredients on the Low setting and work your way up, one setting at a time, until you reach your desired speed.

SPEED	DESCRIPTION
1 (Low)	Use when first combining flour and other dry ingredients with liquid mixtures. Can also be used for thicker mixtures such as cookie dough, herb butter, and muffins.
2 (Medium)	Use for mixtures such as brownies, frosting, cakes, and dips.
3 (High)	Use for airy mixtures such as whipped cream, meringues, and marshmallows.

Make sure to turn your Hand Mixer to the OFF setting before unplugging and cleaning. The Beaters are dishwasher safe. After each use, the Hand Mixer should be cleaned and stored properly.



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

#### DISASSEMBLY AND CLEANING

- Turn the Speed Control to the OFF setting and unplug the appliance.
- Press the Beater Eject Button to remove Beaters.
- Wash Beaters in warm, soapy water or in the dishwasher.
- Do not submerge the Beaters in water overnight.
- Wipe down the Body with a damp cloth.
- Snap Beaters into the Beater Storage, wrap the cord around the Body and store the Hand Mixer in a dry place.





# RECIPE GUIDE



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# CLASSIC WAFFLES

## *Ingredients:*

2 eggs  
2 cups all-purpose flour  
1  $\frac{3}{4}$  cups milk  
 $\frac{1}{2}$  cup grapeseed oil  
1 tbsp sugar  
4 tsp baking powder  
 $\frac{1}{2}$  tsp vanilla extract  
 $\frac{1}{4}$  tsp salt

## *Directions:*

1. Preheat waffle iron. Use the Hand Mixer to beat the eggs. Add remaining ingredients and mix until smooth.
2. Spray preheated waffle iron with non-stick cooking spray. Pour mixture into waffle iron. Cook until golden brown. Serve hot with syrup and berries.





## CLEAN BANANA NUT BREAD

### Ingredients:

3 mashed bananas	apple sauce
2 ¼ cups of whole wheat flour or gluten free flour	3 eggs
1 tsp baking soda	½ cup maple syrup
¼ tsp salt	¼ cup coconut oil
½ cup unsweetened	1 cup chopped walnuts, divided

*Gluten Free Flour Blend*  
1 cup coconut flour  
1 ¼ cup almond flour

### Directions:

1. Preheat the oven to 325°F. Prepare a 8" x 4" loaf pan by coating it with coconut oil. Sprinkle a thin layer of flour over the pan, turn upside down, and lightly tap to remove any excess flour. Put flour, baking soda, and salt in a large bowl and sift together with the Mixer.
2. In a separate bowl, mash the bananas with the Mixer and set aside. In another large bowl, combine apple sauce with eggs, maple syrup, and coconut oil. Begin mixing on low speed and slowly increase to high speed until well combined. Make a well in the dry ingredients with your finger and pour in the liquid mixture. Mix with the Hand Mixer until the dough becomes uniform. With a spatula, stir in ¾ cup walnuts and mashed banana until just incorporated.
3. Sprinkle remaining ¼ cup of walnuts on top. Bake in the oven for approximately 1 hour and 10 minutes or until a toothpick inserted into the bread's center comes out clean. For gluten-free recipe, cook an additional 10-20 minutes. Let bread cool for 15 minutes. Carefully turn out the loaf onto a wire rack.



## CHOCOLATE CHIP COOKIE

### Ingredients:

1 cup unsalted butter (2 sticks)	2 large eggs, cold
¾ cup granulated sugar	2 tsp vanilla
¾ cup brown sugar, tightly packed	3 cups unbleached all-purpose flour
1 tsp sea salt	2 cups mixed milk chocolate and semi-sweet chocolate chunks
1 tsp baking powder	
½ tsp baking soda	

### Directions:

1. In a large bowl, use the Hand Mixer to cream the butter with the sugars, salt, baking soda, and baking powder. Add the eggs and vanilla and beat on Low speed until just combined. Add the flour ½ cup at a time and beat on increasing speed until all of the flour is incorporated. Fold in the chocolate chips.
2. Using a cookie scoop and your hands, shape the dough into (approximately) 1-ounce balls (about 2 tablespoons each). You can bake them right away or let them chill in the refrigerator for 1 hour or up to 3 days.
3. Heat oven to 350° F. Place the dough balls on a parchment-lined baking sheet. Bake cookies for 10 to 15 minutes or until set and golden. Remove cookies from oven and let cool on the baking sheet for 5 minutes. Then, move cookies onto racks to finish cooling.



# CHOCOLATE SOUFFLÉ

## Ingredients:

⅓ cup sugar

3 eggs, separated

2 oz good quality bittersweet  
chocolate (melted)

pinch of salt

¼ tsp cream of tartar

## Directions:

1. Preheat oven to 375°F. Prepare a soufflé dish by coating it with melted butter or cooking spray. Sprinkle a thin layer of sugar over the pan, turn it upside down, and lightly tap to remove any excess sugar. Using the Hand Mixer, beat egg yolks with all but 1 tablespoon sugar until very light and very thick (note: the mixture will fall in a ribbon from Beaters when ready). Mix in the melted chocolate until well incorporated. Wash the Beaters well.
2. In a separate bowl, beat egg whites with salt and cream of tartar until egg whites form soft peaks. Continue to beat, gradually adding the remaining tablespoon of sugar, until the peaks are very stiff and glossy. Thoroughly stir in a heaping spoonful of whites into the chocolate egg yolk mixture to lighten it. Using a rubber spatula, fold in remaining whites. Transfer mixture to prepared soufflé dish. Cover and refrigerate until you are ready to bake.
3. Bake until center is nearly set (25 to 35 minutes for a single large soufflé). Serve immediately.

**NOTE:** Do not open the oven during baking or the soufflé will fall.





## CHOCOLATE FUDGE CAKE

### *Ingredients:*

2 ½ cups sugar	1 ½ tsp salt
3 cups flour	4 eggs
3 tbsp corn starch	1 cup grapeseed oil
1 cup cocoa	1 tsp vanilla
2 tsp baking powder	1 ¾ cups water
1 tsp baking soda	

### *Directions:*

1. Preheat oven to 350°F. Combine all the dry ingredients and blend well with the Hand Mixer. Add the eggs, grapeseed oil, vanilla, and water.
2. Mix batter on Low speed until there are no lumps.
3. If you are a chocolate lover, you may want to add a small handful of chocolate chips to the batter. Prepare one 9" x 13" pan by coating them with melted butter or cooking spray. Sprinkle a thin layer of flour over the pan, turn upside down, and lightly tap to remove any excess flour. Pour cake batter into the prepared pan and bake for 25 minutes or until a toothpick comes out clean.



## CINNAMON SUGAR COFFEE CAKE

### *Ingredients:*

1 cup sugar
1 ¾ cups flour
2 tsp baking powder
4 tbsp butter, cut into chunks
1 egg
½ cup milk
1 tbsp sugar mixed with 1½ tsp cinnamon

### *Directions:*

1. Preheat oven to 375°F. Butter a 8" square pan or loaf pan and sprinkle with flour. Set the Hand Mixer on Low speed and combine sugar, flour, and baking powder. Cut the butter into ½ inch chunks and add to the dry ingredients. Mix on Medium speed until the batter resembles cornmeal. Add the egg and milk and blend.
2. Spoon batter into the pan. Sprinkle the cinnamon-sugar mixture over the top and bake for about 20 minutes or until a toothpick inserted into the bread comes out clean.

**FEEL GOOD  
GUARANTEE™**

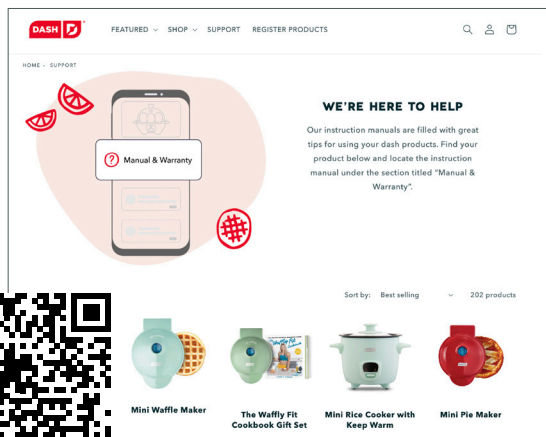
Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit [bydash.com/feelgood](http://bydash.com/feelgood).

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).

scan here



[bydash.com/help](http://bydash.com/help)



**STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY**

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to [support@bydash.com](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™ Hand Mixer 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#: SHM01DS\_20221110\_V18



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