



EVERYDAY ICE CREAM MAKER



Makes Delicious Homemade Ice Cream | 1 Quart Capacity

DIC700



We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we gives you the tools and the support to make delicious healthy meals.

That's what living unprocessed is all about!



Dash

EVERYDAY ICE CREAM MAKER

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|---|-------|
| Important Safeguards..... | 4-7 |
| Parts & Features..... | 8-9 |
| Using Your Everyday Ice Cream Maker | 10-15 |
| Cleaning & Maintenance | 16 |
| Troubleshooting..... | 17 |
| Recipes..... | 18-35 |
| Customer Support | 38 |
| Warranty..... | 39 |

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 the appliance before use.
- Make sure the appliance is cleaned thoroughly before using.
- Never leave the appliance unattended when in use.
- Do not use the appliance for other than its intended use.
- For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Ensure that the appliance is installed out of reach from children.
- Do not use sharp objects or utensils on the inside of the Cooling Bowl. Use a rubber spatula or wooden spoon.
- Never place the Cooling Bowl in an oven, on top of a stove or in a microwave.
- Check that the Cooling Bowl is not damaged before use. Do not mishandle the Cooling Bowl.
- When the Cooling Bowl is cold, do not touch it while your hands are wet.
- DO NOT run the motor in a freezer or refrigerator.
- Before handling the appliance , ensure that the appliance is switched in the “Off” position.
- The maximum amount of liquid mixture that can be poured into the appliance is 3 cups.
- Never refreeze any ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week.
- Ice cream or sorbet containing raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or unwell people.
- Ensure that hands are protected when handling the Cooling Bowl to prevent freezer burn.
- If freezing solution (which is nontoxic) appears to be leaking from the bowl, discontinue use.
- Do not puncture or heat the Cooling Bowls.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord

or plug or after the appliance malfunctions, or is dropped or damaged in any manner.

- 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@storebound.com.
- Do not place the appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as doing so can result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces or hang over the edges of tables or counters.
- 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.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, or storing and when not in use.
- To unplug, grasp the plug and pull from the outlet.

Never pull from the power cord.

- 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.
- 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.

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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 de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues.
- Pour un usage domestique uniquement. Ne pas l'utiliser à l'extérieur.
- Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez pas d'objets tranchants ou d'ustensiles au l'intérieur du Bol de Refroidissement. Utilisez une spatule en caoutchouc ou une cuillère de bois.
- Ne placez pas le Bol de Refroidissement dans une horne, sur un cuisinière ou dans un four micro-ondes.
- Assurez-vous que le Bol de Refroidissement n'est pas endommagé avant de l'utiliser. Ne maltraitez le Bol de Refroidissement.
- Lorsque le Bol de Refroidissement est froid, ne le touchez pas lorsque vos mains sont mouillées.
- Ne faites pas tourner le moteur dans le congélateur ou le réfrigérateur.
- Avant de manipuler l'appareil, assurez-vous que l'appareil est dans la position "OFF".
- Le maximum de mélange liquide pouvant être versée dans l'appareil est de 3 tasses.
- Ne recongelez jamais de crème glacée totalement ou partiellement décongelée.
- Toute crème glacée ou sorbet contenant des ingrédients crus doit être consommé dans la semaine.
- La crème glacée ou le sorbet contenant des œufs crus ou partiellement cuits ne doit pas être administré aux jeunes enfants, aux femmes enceintes, aux personnes âgées ou aux personnes malades.
- Assurez-vous que vos mains sont protégées lorsque vous manipulez le bol de refroidissement pour éviter les brûlures de congélation.
- Si la solution de congélation (non toxique) semble fuir du bol, cessez l'utilisation.
- Ne percez pas et ne chauffez pas les bols de refroidissement.
- Pour tous travaux d'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 l'adresse support@storebound.com.
- Évitez de placer l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque

- d'incendie, de choc électrique ou de blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
- Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
- Une utilisation inappropriée de l'appareil peut endommager l'appareil ou même causer une blessure.
- Ne plongez pas l'appareil dans l'eau ni dans d'autres liquides.
- Éviter le contact avec les pièces mobiles. Ne mettez pas vos mains ou d'autres objets dans la machine à crème glacée Dash Everyday pendant son utilisation.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, renversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. Ne tentez pas de modifier la fiche de quelque façon que ce soit.
- Le cordon d'alimentation est court afin de réduire les risques de blessures ou de dommages pouvant être causés par le fait de trébucher ou de s'emmêler dans le cordon. Une rallonge peut être utilisée si des précautions sont prises lors de son utilisation. Si une rallonge est utilisée, sa capacité électrique doit être équivalente ou supérieure à la puissance de l'appareil. La rallonge doit être arrangée de façon à ne pas pendre d'un comptoir ou d'une table, ou de toute autre surface où des enfants pourraient s'y suspendre ou trébucher inintentionnellement.

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

PARTS & FEATURES



PARTS & FEATURES



USING YOUR EVERYDAY ICE CREAM MAKER

BEFORE USING YOUR ICE CREAM MAKER

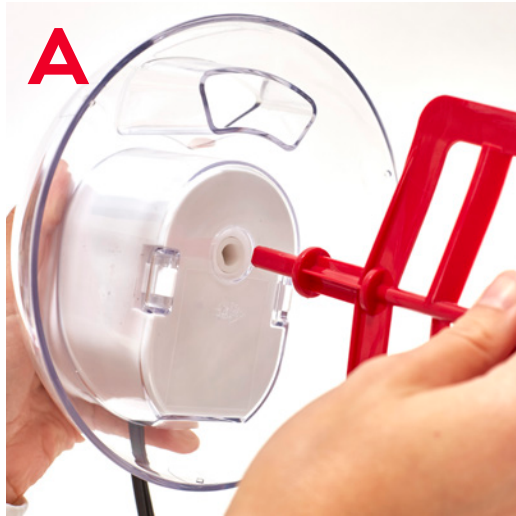
- Remove all packaging materials.
- Check that your Ice Cream Maker has no visible damage and that no parts are missing.
- Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.
- If you chill your ingredients for your ice cream before using the appliance, the appliance will work faster.

QUICK START

- 1 Freeze the bowl.** Before starting, make sure the Cooling Bowl has been inside your freezer for at least 8-12 hours. Shake the Bowl - if you hear liquid moving inside, return the Bowl to the freezer until it has frozen solid.
- 2 Start.** Flip the Power Switch to the ON position to start the Paddle turning. **Do not pour anything into the Everyday Ice Cream Maker before switching it ON.**
- 3 Pour it in.** While the Everyday Ice Cream Maker is ON, slowly pour the ice cream mixture through the Funnel and into the Cooling Bowl.
- 4 Let it churn.** Allow the Everyday Ice Cream Maker to churn the mixture until frozen or when desired consistency is reached. Depending on your recipe, this process can take 30 minutes or more. Make sure to let the appliance churn nonstop throughout the entire process or the ice cream will instantly freeze to the inside of the Cooling Bowl and the motor will not be able to churn it.
- 5 It's finished.** Switch the Everyday Ice Cream Maker OFF and wait until the Paddle has finished turning before removing the Splash Guard. Your ice cream is now ready to eat! Caution: To prevent damage to the unit, do not use any metal utensils to scrape ice cream from the Cooling Bowl.



USING YOUR DASH EVERYDAY ICE CREAM MAKER



MAKING ICE CREAM

- 1** Freeze the Cooling Bowl overnight. The Cooling Bowl must be in an upright position. The freezer temperature must be 0°F or lower for the Cooling Bowl to freeze properly.
- 2** Prepare your ice cream mixture and chill in the refrigerator. We recommend chilling your mixture for an hour or two. The Dash Everyday Ice Cream Maker can hold up to 3 cups of liquid mixture. Do not exceed 3 cups when preparing your mixture.
- 3** When sufficiently cold, place your Cooling Bowl on a stable surface.
- 4** Attach the Motor Unit to the Splash Guard by aligning the tabs on the Motor Unit with the holes on the Splash Guard. Attach the Paddle to the Motor Unit. The Paddle will click into place. It does not need to be screwed in. **(Photo A)**
- 5** Lower the Motor Unit with Paddle and Splash Guard into the Cooling Bowl **(Photo B)**
- 6** Press the Power Switch to turn the Motor Unit on. The Paddle will begin to turn. **(Photo C)**
- 7** SLOWLY pour your chilled ice cream mixture into the Cooling Bowl through the Ingredient Chute. **(Photo D)**
- 8** When the mixture is fully frozen and rises to fill the Cooling Bowl, the ice cream is ready to serve. It is recommended to use a rubber or wooden spatula or spoon to serve your ice cream in order to prevent damage to the inside of the Cooling Bowl. The Dash Everyday Ice Cream Maker prepares up to 4 cups of fresh, homemade ice cream.

USING YOUR DASH EVERYDAY ICE CREAM MAKER

MAKING POPSICLES

- 1** Pour your popsicle mixture into the Popsicle Mold, leaving room in the popsicle slots so that your popsicles do not overflow when the sticks are inserted. **(Photo A)**
- 2** Place Popsicle Sticks into popsicle slots. Then, freeze your popsicles until solid. The minimum recommended freezing time is 5 hours, but this time may vary based on your recipe. **(Photo B)**
- 3** Remove the Popsicle Mold from the Popsicle Container and run the Popsicle Mold under warm water to loosen the popsicles. Remove your popsicles and enjoy! **(Photo C)**



After each use, the Everyday Ice Cream Maker should be cleaned properly. Before moving or cleaning the unit, make sure the appliance is unplugged.

NOTE: This appliance is NOT dishwasher safe. Do not submerge Cooling Bowl or Power Unit in any liquid. Do not put the Cooling Bowl in the freezer if wet.

TO DISASSEMBLE YOUR ICE CREAM MAKER

1. Switch your Everyday Ice Cream Maker OFF and unplug the appliance before removing any parts.
2. Make sure the Paddle has come to a complete stop. Separate the Paddle by gently pulling it off the Motor Base.
3. Squeeze the two clips at the bottom of the Motor Base until the Splash Guard is released.

TO DISASSEMBLE YOUR POPSICLE MAKER

1. Remove Popsicle Sticks
2. Separate Popsicle Container from Popsicle Mold.

TO CLEAN

- **IMPORTANT:** Allow the Cooling Bowl to reach room temperature before cleaning.
- Use warm, soapy water to wash the Paddle, Splash Guard, Popsicle Container, Popsicle Mold, Popsicle Sticks and Cooling Bowl. Dry thoroughly.
- Do not submerge the Cooling Bowl in water or other liquids.
- Wipe the Motor Base with a damp cloth and dry thoroughly.
- Never use any abrasive cleaning agents on the appliance as they may damage the Everyday Ice Cream Maker.

TIPS & TRICKS

- The finished dessert will be a soft texture but if you wish for a firmer result, store the ingredients in a separate container inside the freezer for an hour.
- For faster results, refrigerate or freeze your ingredients prior to making your mixture.

| ISSUE | SOLUTION |
|--|--|
| The ice cream is not freezing. | <p>The Cooling Bowl was not cold enough. Make sure the Cooling Bowl has been in the freezer for at least 8 - 10 hours. Do not remove the bowl from the freezer until ready to use.</p> <p>The Cooling Bowl may have a leak. Check to make sure the Cooling Bowl is not damaged or punctured.</p> |
| The paddle is jammed or will not spin. | <p>The Everyday Ice Cream Maker must be in operation with the Paddle spinning BEFORE adding any ice cream mixture to the Cooling Bowl. The motor must be set in motion while the Bowl is empty. Then, the ice cream mixture should be poured through the Ingredient Chute.</p> <p>Ice cream may have frozen to the sides of the Cooling Bowl causing the Paddle to get stuck or stop moving. If this occurs, turn off the appliance, remove the Splash Guard and use a plastic or wooden utensil to scrape the frozen mixture off the sides. Manually mix the frozen areas into the rest of the mix then continue churning once again.</p> <p>The Everyday Ice Cream Maker is equipped with a safety feature that automatically shuts off the machine if the motor overheats. This may occur if the mixture becomes too thick causing the motor to run for a long period of time. In the event of an automatic shut-off, simply switch the appliance off, unplug and allow it to cool. You may continue using the Everyday Ice Cream Maker once the ice cream mixture has thinned.</p> |



EVERYDAY ICE CREAM MAKER

RECIPE BOOK

Make every day a sundae with recipes and ideas that fit perfectly in your Everyday Ice Cream Maker, and have a sweet time creating your own!



CLASSIC VANILLA ICE CREAM

INGREDIENTS:

1 cup heavy cream

½ cup milk

¾ cup sugar

1 tbsp vanilla extract

DIRECTIONS:

Prepare the ice cream mixture: In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Test for graininess by tasting a small amount of the liquid; it should feel smooth on the tongue and there should be no sugar visible on the bottom of the bowl when it is stirred or spooned out. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth. Stir in the vanilla.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.





CHOCOLATE ICE CREAM

INGREDIENTS:

1 cup heavy cream

½ cup milk

¾ cup sugar

1 tbsp vanilla extract

⅓ cup unsweetened
cocoa powder

DIRECTIONS:

In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth. Stir in the vanilla and cocoa powder.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.





MINT CHOCOLATE CHIP ICE CREAM

INGREDIENTS:

| | |
|------------------------|------------------------------------|
| 1 cup heavy cream | 6 tbsp water |
| ½ cup milk | 1 tbsp sugar |
| ¾ cup sugar | ¾ cup fresh mint leaves, packed |
| 1 tbsp vanilla extract | |

DIRECTIONS:

In a bowl, stir together the cream and milk. Add the sugar and whisk until the sugar is dissolved, 3 to 4 minutes. Continue whisking, if necessary, to ensure that the texture of the finished ice cream will be smooth.

In a food processor, combine the mint leaves, water, and sugar, then pulse until mixture is as puréed as possible. Next, strain through a fine mesh sieve, then skim the foam off the top of the strained liquid so that you are left with the mint juices. Lastly, whisk the liquid mint into the ice cream mixture, combining well.

Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your ice cream mixture through the funnel at the top.





S'MORES ICE CREAM

INGREDIENTS:

Graham Cracker Ice Cream Base

1 package graham crackers
(9 crackers total)

1 ¼ cup whole milk

1 ¼ cup heavy cream

4 egg yolks

¼ cup white sugar

½ tsp kosher salt

DIRECTIONS:

Crumble graham crackers into a fine powder with hands or food processor. Combine graham cracker with milk and heavy cream. Let sit in refrigerator 8 hours or overnight.

Strain graham crackers from milk mixture through cheesecloth, coffee filter or fine mesh strainer. Whisk together egg yolks and sugar until well combined. Heat graham cracker milk in a suitably sized pot over low heat until the mixture begins to bubble lightly. Ladle warm milk into yolk mixture slowly, whisking continuously, to combine.

Transfer mixture back into pot and continue heating on low heat, whisking continuously, until the mixture thickens to the consistency of pancake batter. Remove from heat and whisk in salt. Transfer to airtight container. Chill the mixture in the refrigerator until you are ready to make your ice cream. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in the graham cracker ice cream base through the funnel at the top. While ice cream maker is spinning, pour in melted chocolate and mini marshmallows into the base. Transfer ice cream from ice cream maker to an airtight container and freeze another 2 hours to firm up completely.





PEACH SORBET

INGREDIENTS:

8-10 yellow peaches, skin on, pitted
1 cup simple syrup*

¼ tsp kosher salt
½ lemon, juiced

DIRECTIONS:

Combine peaches, simple syrup, salt and lemon juice in a blender. Puree until smooth. Chill the mixture in the refrigerator until you are ready to make your sorbet. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your sorbet mixture through the funnel at the top.

*Simple syrup is equal parts white sugar (by weight) and water (by volume), dissolved over low heat to make a syrup.

PRO TIP: Infuse simple syrup with rosemary for an easy herbaceous twist on this sorbet!



HONEYDEW MINT SORBET

INGREDIENTS:

2 cups honeydew melon,
seeded, chopped
¼ cup mint, leaves only
½ cup simple syrup*

½ lemon, juiced
¼ tsp kosher salt

DIRECTIONS:

Combine honeydew, mint, simple syrup, lemon juice and salt in a blender. Puree until smooth. Chill the mixture in the refrigerator until you are ready to make your sorbet. Turn on your Everyday Ice Cream Maker, then while the machine is churning, pour in your sorbet mixture through the funnel at the top.

*Simple syrup is equal parts white sugar (by weight) and water (by volume), dissolved over low heat to make a syrup.

PRO TIP: Fresh basil is also a great substitute for mint in this recipe!



WATERMELON MINT POPSICLES

INGREDIENTS:

3 cups seedless watermelon, cubed

¼ cup simple syrup*

1 tbsp mint, minced

DIRECTIONS:

Puree watermelon with simple syrup until smooth. Stir in mint. Pour into popsicle molds and freeze 8 hours or overnight.

Let popsicles thaw 1-2 minutes or run under hot water for easy removal from molds.

*Simple syrup is equal parts white sugar (by weight) and water (by volume), dissolved over low heat to make a syrup.



GREEK YOGURT & BLUEBERRY POPSICLES

INGREDIENTS:

1 cup blueberries

2 tbsp simple syrup or honey (optional)

1 cup nonfat Greek yogurt

DIRECTIONS:

Puree blueberries and simple syrup in blender. Add yogurt and either mix by hand (to produce swirls) or puree together until combined. Pour into popsicle molds and freeze 8 hours or overnight.

Let popsicles thaw 1-2 minutes or run under hot water for easy removal from molds.



MIXED BERRY POPSICLES

INGREDIENTS:

½ cup strawberries, hulled

½ cup blueberries

½ cup raspberries or blackberries

¼ cup simple syrup

½ cup coconut water

DIRECTIONS:

Combine strawberries, blueberries, raspberries, simple syrup and coconut water in blender. Puree together until smooth.

Pour into popsicle molds and freeze 8 hours or overnight. Let popsicles thaw 1-2 minutes or run under hot water for easy removal from molds.





STRAWBERRY ORANGE CREAMSICLE

INGREDIENTS:

1 cup strawberries, hulled
½ cup plain yogurt
¼ cup simple syrup
½ cup fresh orange juice

DIRECTIONS:

Combine strawberries, yogurt, simple syrup and orange juice in blender. Puree together until smooth. Pour into popsicle molds and freeze 8 hours or overnight.

Let popsicles thaw 1-2 minutes or run under hot water for easy removal from molds.



CHOCOLATE PUDDING POPSICLES

INGREDIENTS:

Ice Cream Base

1 cup whole milk
1 packet gelatin (1 ¼ tsp)
¼ cup white sugar
¼ tsp kosher salt
2/3 cup semisweet chocolate chips

Magic Shell

1 cup semisweet chocolate chips
3 tbsp refined (not virgin) coconut oil, measured when solid

DIRECTIONS:

Whisk together milk and gelatin to dissolve any lumps. Let bloom 5 minutes. Transfer to suitably sized pot and bring to a simmer.

Add sugar and salt. Add chocolate chips and continue to stir until melted and smooth*. Let boil 1 minute and remove from heat.

Pour into popsicle molds and freeze 8 hours or overnight. Let popsicles thaw 1-2 minutes or run under hot water for easy removal from molds.

*Chocolate will first seize when melting, but will eventually melt down and incorporate into milk.

For magic shell, microwave chocolate chips until melted, approximately 1 minute, in 15-second bursts. Melt coconut oil in microwave until melted, approximately 30 seconds. Mix together until smooth.

When still warm, dip popsicles into magic shell and quickly dip again in desired toppings before chocolate in magic shell hardens.

PRO TIP: For a vegan chocolate pudding, substitute milk for coconut milk.

PRO TIP: Magic shell can be saved in the refrigerator and melted again for reuse.

NOTES

CUSTOMER SUPPORT

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1(800)-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at **support@storebound.com**.



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM HAST**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM UTC**.

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@storebound.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 Everyday 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#: DIC700_20181128_V1



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