



# DIC200

# DELUXE GELATO & ICE CREAM MAKER

Instruction Manual | Recipe Guide



# DELUXE GELATO & ICE CREAM MAKER



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# 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 carefully.
- Remove all bags and packaging from the appliance.
- Unplug the machine before fitting, removing, or cleaning parts.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- 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. Do not let the cord hang down where a child could grab it.
- Never use an unauthorized attachment.
- Only use the machine for its intended domestic use.
- Make sure all parts are thoroughly clean before making ice cream or gelato.
- Never freeze 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 that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly, or people who are generally unwell.
- To prevent freezer burn, always ensure that hands

- are protected when handling the bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution is non toxic.
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas, and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Do not use outdoors.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
- Never leave the machine unattended.
- Before use, check if the voltage indicated on the appliance corresponds with the voltage of your power net.
- Never use the appliance when the cord or plug is damaged, after malfunction, or when the appliance is damaged.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from Monday-Friday or by email at support@storebound.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.

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

# IMPORTANT SAFEGUARDS

## 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:

- Retirez tous les sacs et emballages de l'appareil.
- Débranchez la machine avant d'installer, de retirer ou de nettoyer des pièces.
- Pour vous protéger contre les risques d'incendie, d'électrocution ou de blessures, ne placez pas le cordon, la fiche ou l'appareil dans l'eau ou tout autre liquide.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou manquant d'expérience ou de connaissances, à condition qu'elles soient supervisées ou qu'elles aient reçu des directives relatives à l'utilisation sécuritaire de l'appareil et qu'elles comprennent les risques et les dangers en jeu.
- Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- N'utilisez jamais un accessoire non autorisé.
- N'utilisez la machine que pour l'usage domestique prévu.
- Assurez-vous que toutes les pièces sont parfaitement propres avant de préparer de la glace ou de la crème.
- Ne congelez jamais de la crème glacée qui a été entièrement ou partiellement décongelée.
- Toute crème glacée ou sorbet contenant des ingrédients crus doit être consommé dans un délai d'une semaine.
- La crème glacée ou le sorbet contenant des œufs crus ou partiellement cuits ne doivent pas être donnés aux jeunes enfants, aux femmes enceintes, aux personnes âgées ou aux personnes généralement malades.
- Pour éviter les brûlures du congélateur, assurez-vous toujours que les mains sont protégées lors de la manipulation du bol, en particulier lors de la première sortie du congélateur.
- Si la solution de congélation semble fuir du bol, cessez l'utilisation. La solution de congélation est non toxique.
- Évitez tout contact avec les pièces mobiles. Gardez les mains, les cheveux, les vêtements, les spatules et autres ustensiles à l'écart pendant le fonctionnement afin de réduire le risque de blessures aux personnes et / ou d'endommager la machine.
- Ne l'utilisez pas à l'extérieur.
- Ne placez pas la machine sur des surfaces chaudes telles que des cuisinières, des plaques de cuisson ou à proximité de flammes de gaz nues.
- Ne laissez jamais la machine sans surveillance.
- Avant utilisation, vérifiez si la tension indiquée sur l'appareil correspond à la tension de votre réseau électrique.
- N'utilisez jamais l'appareil lorsque le cordon ou la fiche sont endommagés, après un dysfonctionnement ou lorsque l'appareil est endommagé.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant

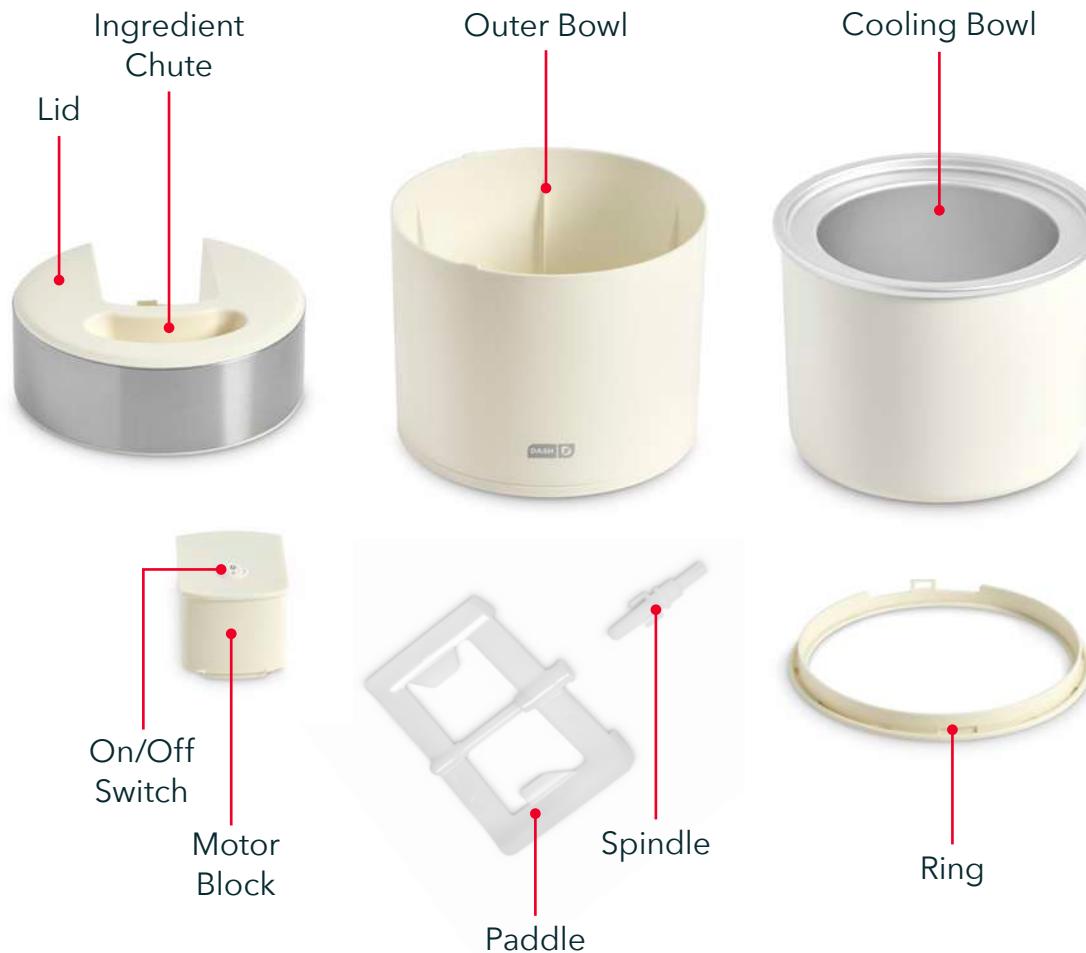
## GARANTIES IMPORTANTES

d'assembler ou de démonter des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de du lundi au vendredi ou par courriel à support@storebound.com.
- StoreBound décline toute responsabilité pour les 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.

## GARANTIES IMPORTANTES: Veuillez lire et conserver ce mode d'emploi et d'entretien





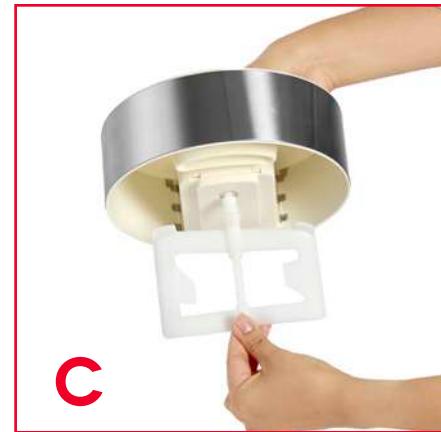
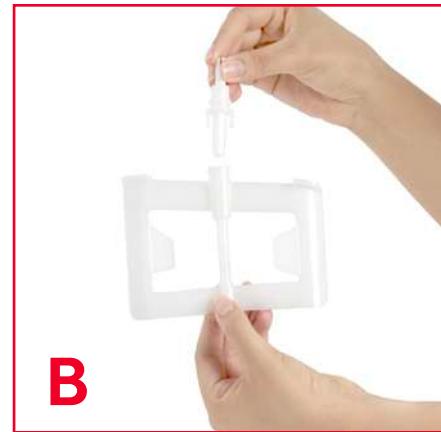
## SETTING UP THE DELUXE GELATO & ICE CREAM MAKER

- Remove all packaging from the inside and outside of the Gelato & Ice Cream Maker.
- Check that the Maker has no visible damage and that no parts are missing. Ensure all parts and pieces are out of the packaging before discarding it.
- 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" on page 16.
- **NOTE:** Prior to making ice cream, place the Cooling Bowl in the freezer and leave it there for at least 24-48 hours. The temperature in the freezer must be at least 0°F to allow the ice cream to churn and freeze properly. Remove the Cooling Bowl from the freezer just prior to preparing ice cream. Do not let the Cooling Bowl sit at room temperature for any amount of time prior to churning.
- Only use pre-chilled ingredients in the Maker. 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.



## ASSEMBLING THE GELATO & ICE CREAM MAKER

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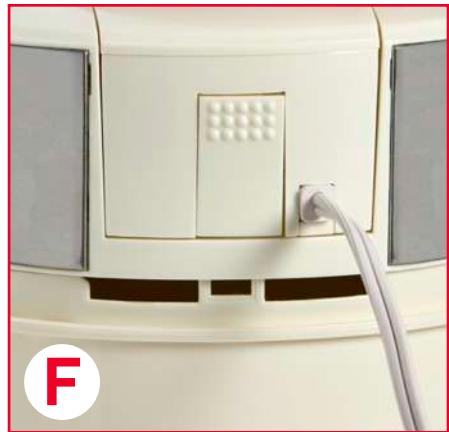
- 1 Prior to assembling, ensure the Gelato & Ice Cream Maker is unplugged and that the On/Off Switch is in the "Off" position. Then, slide the Motor Block into the Lid until there is a slight "click" indicating it is secure. **(photo A)**.
- 2 Insert the Spindle into the Paddle. **(photo B)**.

- 3 Insert the Spindle attached to the Paddle into the underside of the Motor Block. **(photo C)**.
- 4 Attach the Ring to the Outer Bowl. **(photo D)**.

## ASSEMBLING THE GELATO & ICE CREAM MAKER



**E**



**F**

- 5 After freezing for 24-48 hours, use a cloth or oven mitts to remove the chilled Cooling Bowl from the freezer and place it inside the Outer Bowl. **(photo E)**.
- 6 Place the Lid with Motor Block and attached Spindle/Paddle onto the Outer Bowl so that the arrows on the Motor Block and Bowl align **(photo F)**.

## USING THE GELATO & ICE CREAM MAKER



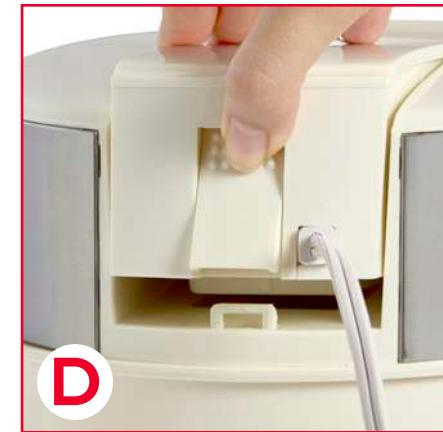
**A**



**B**

- 1 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 Maker. Do not use room temperature or hot ingredients.
- 2 Place the properly assembled Maker on a stable surface to prepare for churning, but do NOT pour mixture into the Maker yet, taking note that Maker must be turned on and the Paddle turning prior to adding ingredients to prevent the mixture from freezing to the sides of the Cooling Bowl **(photo A)**.

## USING THE GELATO & ICE CREAM MAKER



- 3 Plug the Maker in and press the Power Button. Once the Paddle begins to rotate, it's appropriate to begin pouring the ice cream mixture through the Ingredient Chute (**photo B**).
- 4 Allow the maker to churn until the ice cream reaches the desired consistency up to 40 minutes depending on the recipe (**photo C**).
- 5 Once churning is complete, turn the Maker off. Press the Lid Lock Button to release the Lid and remove it (**photo D**). Use a non-metal utensil to scoop ice cream out of the Cooling Bowl and transfer it to a freezer-safe container, taking note that the ice cream will have the texture of soft-serve. For a firmer texture, place the freezer-safe container of ice cream back in the freezer to chill until it reaches desired consistency, up to 4 hours.

## DISASSEMBLING THE GELATO & ICE CREAM MAKER

- Once churning is complete, turn the Maker off. Press the Lid Lock Button to release the Lid and remove it. Use a non-metal utensil to scoop ice cream out of the Cooling Bowl and transfer it to a freezer-safe container.
- Use gloves or paper towel to detach the Spindle and the Paddle from the Motor Block, then detach the Spindle from the Paddle.
- Use a cloth or oven mitts to remove the Cooling Bowl from the Outer Bowl.

**CAUTION:** Do not stop and restart the Gelato & Ice Cream Maker during the churning process as this may cause the mixture to freeze if it stays in constant contact with the Cooling Bowl without being moved around by the Paddle. If the ingredients freeze, this will impede the movement of the Paddle and prevent churning.

In the unlikely event of the motor overheating, the Maker will automatically shut off. If this happens, turn the On/Off Switch to Off, unplug the Maker, and allow it to cool.

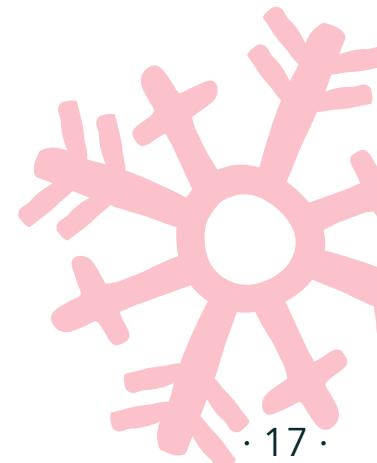
- Unplug the Maker and allow the Motor Block to cool completely before cleaning.
- Allow the Cooling Bowl to warm to room temperature before cleaning. Wash the inside of the Bowl with warm, soapy water but never submerge it in water.
- The Maker is NOT dishwasher safe. Wash the Lid, Paddle, and Outer Bowl in warm, soapy water.
- DO NOT submerge the Motor Block in water. Wipe with a damp cloth.
- DO NOT use harsh metal sponges as they could damage the Maker and its parts.
- Dry all parts thoroughly after cleaning. Once completely dry, reassemble and store in a dry place. Never place the Cooling Bowl in the freezer if it is still wet.



It is recommended to freeze the Cooling Bowl for 24-48 hours before preparing ice cream. For best results, ensure ice cream ingredients have been chilled as well.



The Cooling Bowl is most effective in the first 20 minutes of use and needs to be placed in the freezer for 24-48 hours before being used again.





# RECIPE GUIDE



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# CHOCOLATE GELATO

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 5-10 minutes

• **Inactive Prep Time:** 6 hours • **Churn Time:** 20-25 minutes • **Serves:** 6-8

## Ingredients:

4 large egg yolks  
¾ cup sugar  
2 cups whole milk  
1 cup heavy cream  
½ cup unsweetened cocoa powder  
½ cup chopped dark chocolate  
½ teaspoon kosher salt  
½ teaspoon pure vanilla extract



## Chef Tip!

Enjoy within 1-2 weeks for best flavor and texture. If the gelato is too firm to scoop directly out of the freezer, let it sit on the counter or in the refrigerator for 5 minutes before serving.

## Directions:

1. In a medium saucepan, whisk together the egg yolks and sugar until mixture is smooth, thick, and a pale yellow color. This will take around 30 seconds. Then whisk in the milk, cream, salt and vanilla until evenly combined.
2. Place the saucepan over medium heat. Whisking almost constantly, cook the mixture until an instant-read thermometer reads 170°F, approximately 10 minutes.
3. Remove from heat and whisk in cocoa powder and dark chocolate until well combined. Allow to cool slightly.
4. Strain the gelato base through a fine mesh strainer into a medium-size bowl, preferably one with a pouring spout.
5. Place plastic wrap directly against the surface of the liquid to prevent a skin from forming. Chill until the mixture is very cold, at least 6 hours or up to two days in advance.

6. When ready to churn, briefly whisk the mixture. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour mixture in through Ingredient Chute. Once the gelato has churned for about 20-25 minutes, it will likely be a soft serve consistency.
7. Transfer to a loaf pan (or similar sized pan), cover, and freeze until fully frozen but scoopable, up to 2 hours.
8. Scoop, serve, and enjoy a chocolate party!





# STRAWBERRY GELATO

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 15-20 minutes

• **Churn Time:** 30-35 mins • **Serves:** 6-8

## Ingredients:

3 cups fresh strawberries, trimmed & rinsed  
1 cup sugar  
 $\frac{3}{4}$  cup whole milk  
2 tablespoons freshly squeezed lemon juice  
 $\frac{1}{2}$  cup heavy whipping cream

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making gelato.
2. In a food processor, add trimmed strawberries, lemon juice, and sugar and blend until liquefied.
3. Add milk and blend until mixture is smooth. Set aside.
4. In a mixing bowl, use a wire whisk to whip the cream until it begins to thicken slightly and becomes the consistency of buttermilk. Add in the strawberry mixture and mix thoroughly.
5. Pour into a heatproof bowl, cover, and chill in refrigerator for 2 at least hours or overnight.
6. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 25-30 minutes. The gelato will have the consistency of soft serve after churning. For firmer gelato, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
7. Scoop, serve, and enjoy this berry delicious treat!



# COOKIES 'N CREAM

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 10-15 minutes

• **Churn Time:** 30-35 mins • **Serves:** 6-8

## Ingredients:

1 $\frac{1}{2}$  cups heavy cream  
1 $\frac{1}{2}$  cups whole milk  
 $\frac{2}{3}$  cup sugar  
2 teaspoons vanilla extract

$\frac{1}{8}$  teaspoon salt  
18-20 cream-filled chocolate sandwich cookies, divided (or any cookie you prefer)

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making ice cream.
2. In a medium saucepan, combine cream, milk, sugar, vanilla, and salt. Cook over medium-low heat for 5 minutes or until the sugar dissolves and the mixture is warmed through, whisking consistently.
3. Pour into a heatproof bowl, cover, and chill in refrigerator for 2 at least hours or overnight.
4. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 15-20 minutes.
5. While ice cream is churning, prepare cookies crumbles. Place 9-10 cookies in a plastic storage bag and seal it. Use a rolling pin or a mallet to crush cookies to a very fine almost sandy consistency. Repeat with remaining cookies.
6. While ice cream is still churning, add crushed cookies through the Ingredient Chute. Continue to churn for another 8-10 minutes until fully incorporated.
7. The ice cream will have the consistency of soft serve after churning. For firmer ice cream, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
8. Scoop and serve to all your little cookie monsters!



# PISTACHIO ICE CREAM

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 25-30 minutes

• **Churn Time:** 20-25 minutes • **Serves:** 6-8

## Ingredients:

$\frac{3}{4}$  cup shelled pistachios divided,  
roasted & salted

$\frac{1}{2}$  cup sugar divided

1 $\frac{1}{2}$  cups whole milk

1 $\frac{1}{2}$  cups heavy cream

3 eggs + 2 yolks

$\frac{1}{4} + \frac{1}{8}$  teaspoons almond extract

$\frac{1}{4}$  teaspoon vanilla extract

Green food dye, optional

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making ice cream.
2. Use a food processor to grind  $\frac{1}{2}$  cup of pistachios along with  $\frac{1}{4}$  cup of sugar until fine, taking care not to make a butter.
3. In a large saucepan, bring milk, cream, and  $\frac{1}{4}$  cup of sugar to a slow boil. Pour the ground pistachio mixture into the milk mixture and cook on medium-high heat until it reaches a slow boil again, whisking every minute or so. Then turn off heat.
4. In a mixing bowl, lightly beat eggs and egg yolks. Temper the eggs by gradually pouring in a cup or so of the hot milk/pistachio mixture, whisking vigorously to prevent the eggs from scrambling.
5. Gradually add the yolk mixture back to the saucepan in a slow, steady stream. Cook over low heat, stirring occasionally with a rubber spatula, until it thickens, about 5-7 minutes.
6. Fit a large mixing bowl with fine mesh strainer. Remove from heat and pour through the strainer. Press hard to strain any remaining liquid from the nuts. Add almond and vanilla extracts, whisking to combine.

7. Place the bowl over an ice bath. Cover with plastic wrap, pressing it directly against the mixture to prevent a skin from forming. Chill in refrigerator for 2 at least hours or overnight.
8. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. When churning completes, coarsely chop remaining  $\frac{1}{4}$  cup of pistachios and fold them in. The ice cream will have the consistency of soft serve after churning. For firmer ice cream, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
9. Scoop, serve, and go nuts!





# VANILLA ICE CREAM

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 10-12 minutes

• **Churn Time:** 30-35 minutes • **Serves:** 6-8

## Ingredients:

1½ cups heavy cream  
1½ cups whole milk  
⅔ cup sugar  
2 teaspoons vanilla extract  
⅛ teaspoon salt

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making ice cream.
2. In a medium saucepan, combine cream, milk, sugar, vanilla, and salt. Warm over medium-low heat, whisking often, for 5 minutes or until the sugar dissolves and the mixture is warmed through.
3. Pour into a heatproof bowl, cover, and chill in refrigerator for 2 at least hours or overnight.
4. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 30-35 minutes. The ice cream will have the consistency of soft serve after churning. For firmer ice cream, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
5. Scoop and serve plain or as a base for your creamy creations!





# HAZELNUT ICE CREAM

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** Overnight • **Prep Time:** 2.5 hours

• **Churn Time:** 25-30 minutes • **Serves:** 6-8

## Ingredients:

2 cups peeled hazelnuts

6 egg yolks

3 cups whole milk, divided

1 tablespoon vanilla

½ cup heavy cream

½ cup sugar

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making ice cream.
2. On the stove-top in a dry pan, toast the hazelnuts until deep golden brown, watching closely so they don't burn. Let cool slightly then add to a food processor and pulse until finely chopped into coarse crumbs.
3. In a saucepan, add 2 cups of milk and bring a simmer. Remove from heat and add the hazelnut crumbs to let steep for 1-2 hours.
4. Fit a large mixing bowl with fine mesh strainer. Pour chilled mixture through the strainer. Press hard to strain any remaining liquid from the strainer. Transfer from bowl back to saucepan, add cream and remaining milk, and bring to a simmer.
5. In a separate mixing bowl, add egg yolks, sugar, and vanilla and whisk until thick and pale in color.
6. Slowly stream some of the hot milk mixture into the egg yolk mixture while whisking constantly. Return the entire mixture back to the saucepan and cook on low for 8-10 minutes or until thickened.

7. Use the fine mesh strainer on a large bowl to strain the mixture once more. Cover the bowl with plastic wrap, making sure the plastic wrap is touching it directly to prevent a skin forming on the top. Place in fridge to chill overnight.
8. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 25-30 minutes. The ice cream will have the consistency of soft serve after churning. For firmer ice cream, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
9. Scoop, serve, and enjoy this rich and robust flavor!





# VANILLA FROZEN YOGURT WITH OPTIONAL ADD-INS

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 5-10 minutes

• **Churn Time:** 25-30 minutes • **Serves:** 6-8

## Ingredients:

32 ounces plain Greek yogurt, (full fat)  
1/3 to 1/2 cup sweetener of choice (honey or sugar)  
1 tablespoon cornstarch\*  
1 teaspoon vanilla

## Directions:

1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making frozen yogurt.
2. In a mixing bowl, whisk together all ingredients.
3. Pour into a bowl, cover, and chill in refrigerator for 2 at least hours or overnight.
4. When ready to churn, remove the chilled ingredients from the fridge and whisk well. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 25-30 minutes. The frozen yogurt will have the consistency of soft serve after churning. For firmer fro-yo, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency. If the frozen yogurt is too firm to scoop straight from the freezer, let sit at room temperature for a few minutes to soften.

## Optional Add-ins:

- **Chocolate:** When mixing ingredients, stir in half a cup of unsweetened cocoa powder into the yogurt and increase the sweetener to half a cup as well.
- **Peanut Butter:** When mixing ingredients, add half a cup of peanut or almond butter.
- **Coconut:** When mixing ingredients, use coconut yogurt instead of plain. Or add 1/4 teaspoon of coconut extract to original ingredients. Towards the end of churning, stir in a handful of shredded coconut or coconut flakes.
- **Coffee:** When mixing ingredients, stir in 1 teaspoon each of instant coffee granules and pure vanilla extract. Garnish with shaved chocolate or crushed coffee beans.





# FRUIT SORBET

**Bowl Chill Time:** 24-48 hours • **Ingredients Chill Time:** 2 hours • **Prep Time:** 20-25 minutes

• **Churn Time:** 20-25 minutes • **Serves:** 6-8

## Ingredients:

3½ cups strawberries (trimmed) or preferred fruit

¾ cups sugar

¾ cups water

1 lemon, juiced

## Directions:

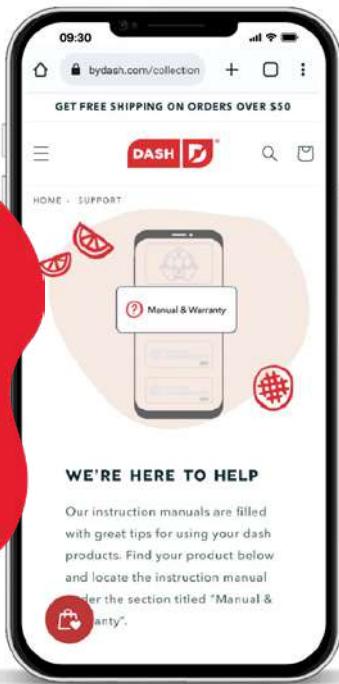
1. Place Cooling Bowl in freezer to chill for 24-48 hours prior to making sorbet.
2. In a saucepan, heat water and sugar, stirring until sugar dissolves and forms a syrup. Remove from heat and let cool.
3. In a blender or food processor, add syrup and strawberries and blend until smooth. Transfer to a bowl, cover, and refrigerate until fully chilled, about 2 hours.
4. When ready to churn, remove the chilled ingredients from the fridge. Stir in lemon juice to chilled mixture and whisk well.
5. Remove Cooling Bowl from the freezer. Power on the Dash Deluxe Gelato & Ice Cream Maker and begin churning before pouring in ingredients. Pour ingredients in through Ingredient Chute, then churn for 20-25 minutes. The sorbet will have the consistency of soft serve after churning. For firmer sorbet, transfer to an airtight freezer-safe container and chill for 2-4 hours more or until desired consistency.
6. Scoop, serve, and enjoy some fruity, dairy-free deliciousness!





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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 - 2 YEAR LIMITED WARRANTY WITH REGISTRATION ON BYDASH.COM

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of two (2) years from the date of delivery of goods with product registration on [bydash.com](http://bydash.com), when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within two (2) years, StoreBound, LLC will repair or replace the defective part. A limited one (1) year warranty is provided for products purchased on [bydash.com](http://bydash.com) and not registered. To process a warranty claim, contact Customer Support at [support@bydash.com](mailto: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](mailto: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 Deluxe Gelato & 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# DIC200\_20240918\_V2





1-800-898-6970 | @bydash | [bydash.com](http://bydash.com)