



*recipes
inside!*



DMIC100

MY MUG ICE CREAM MAKER

Instruction Manual | Recipe Guide





MY MUG ICE CREAM MAKER



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 *the dash team!*

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 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 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
- 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.

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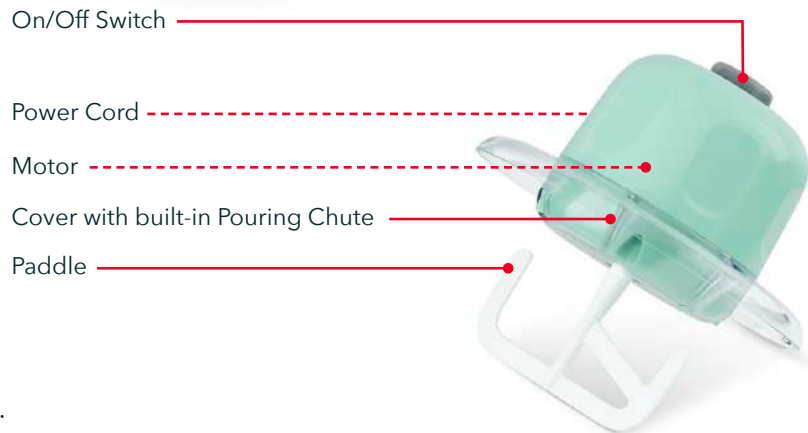
GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

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.
- 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.
- 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



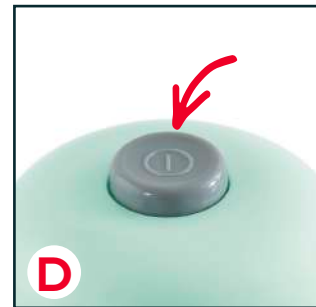
- 1** Remove all packaging from the inside and outside of the My Mug Ice Cream Maker.
- 2** Check that the Ice Cream Maker has no visible damage and that no parts are missing. Be sure you have all parts and pieces before discarding packaging.
- 3** Before using for the first time (or after prolonged storage without use), wash any parts that will come into contact with food. See "Cleaning & Maintenance."
- 4** Place the Mug with built-in Cooling Bowl in the freezer, and leave it there for at least 24 hours, until you are ready to make ice cream. The Mug must be in an upright position—do not place it horizontally. The temperature in your freezer must be at least 0°F to allow the ice cream to freeze properly.

USING YOUR 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 your ice cream.



- 1** Remove the Mug from the freezer 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 A**).
- 2** Fit the Paddle into the slot located on the base of the Motor until it clicks (**photo B**).



- 3** Lower the Cover with Motor and Paddle attached into the Mug. Make sure the pins along the edge of the Cover align with the notches on the edges of the Locking Base on the Mug. Then, turn clockwise until the Cover and Base lock together (**photo C**).
- 4** Plug the Ice Cream Maker in and press the Power Switch. The Paddle will begin to rotate(**photo D**).



- 5** For best results, pour your ice cream mixture through the food chute while the motor is running. **(photo E).**

Allow the Ice Cream Maker to run until the ice cream reaches your desired consistency.

While the ice cream is paddled, insert your favorite add-ins to be mixed into the ice cream.

- 6** Turn off the motor when ice cream is at your desired consistency, unlock the base by rotating it counter clockwise **(photo F).**

As you remove the cover, the paddle will remain in your ice cream to minimize mess.



- 7** Remove the paddle, and enjoy your ice cream straight from the Mug! **(photo G).**

TIP: The Mug with built-in Cooling Bowl is most effective the first 20 minutes after removing from the freezer and needs to be placed in the freezer for 24 hours before being used again.

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



All accessories detach and store neatly inside the mug.

The Mug, Paddle, and Lid can be cleaned with warm water and mild detergent.

DO NOT put any parts in the dishwasher. The Motor can be wiped cleaned with a damp cloth.

Never immerse the Motor in water.

Make sure all parts are dried thoroughly.

Never place the Mug in the freezer if it is still wet.

Never store the Paddle and/or Motor in the freezer.

It is recommended to freeze the Mug for 24 hours before preparing your ice cream. Make sure your ingredients are chilled, too.

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

For simple storage, flip the motor upside-down into the Mug.





RECIPE GUIDE



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MATCHA GREEN TEA ICE CREAM

Yield: 2 servings

Ingredients:

1 tbsp matcha green tea powder
(or more to taste)
1 cup whole milk

2 eggs
 $\frac{3}{4}$ cup white sugar
2 cups heavy whipping cream

Directions:

1. In a medium-sized bowl, add the matcha powder and a splash of milk and whisk until the powder is dissolved, making sure all clumps are whisked away. Gradually add the remaining milk and continue to whisk.
2. Add the matcha mixture and cream to a saucepan over medium-low heat and cook until heated through, stirring occasionally (around 5 minutes).
3. In a separate bowl, whisk the sugar and eggs together. Pour $\frac{1}{2}$ cup of the hot matcha mixture into the egg mixture and mix thoroughly. Repeat with the remaining matcha mixture, then pour this newly incorporated mixture back into the saucepan.
4. Cook and stir the mixture over medium-low heat until heated through, around 3 minutes. Remove the mixture from your heat source and allow it to cool to room temperature. After it has cooled, refrigerate until chilled (1-4 hours).
5. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in your freezer if you'd like a firmer consistency.



VANILLA ICE CREAM

Yield: 2 servings

Ingredients:

1 egg yolk
1/4 cup sugar
1/3 cup skimmed milk
1/3 cup heavy cream
Few drops of vanilla extract

Directions:

1. Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan, slowly bring the milk to a boil, then pour onto the egg mixture and beat together.
2. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of a spoon. Do not let it boil or the mixture will separate.
3. Remove from heat and leave until cold. Stir in the cream and vanilla extract.
4. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in the freezer if you'd like a firmer consistency.



MANGO SORBET

Yield: 2 servings

Ingredients:

1 mango, peeled seedless and cubed (for best results, use 1 cup frozen mango)
¼ cup simple syrup
1.5 tbs fresh lime juice

Directions:

1. In a food processor, puree the fresh (or frozen) mango. Add the simple syrup and lime juice, then continue to puree until fully incorporated.
2. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in your freezer if you'd like a firmer consistency.



ROCKY ROAD ICE CREAM

Yield: 2 servings

Ingredients:

3.5 oz sweetened condensed milk
2 tbsp unsweetened cocoa powder
½ cup heavy cream
¼ cup light cream

A splash of vanilla extract
2 tbsp chopped pecans
¼ cup miniature marshmallows

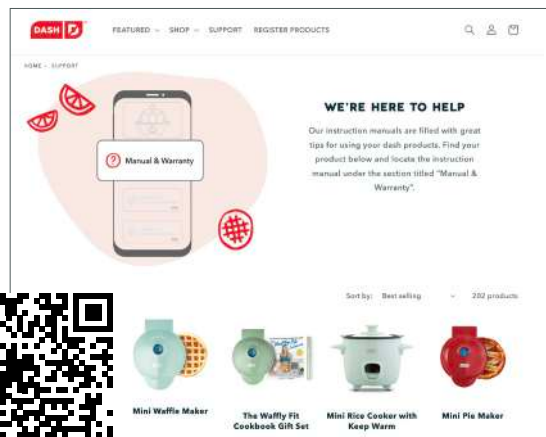
Directions:

1. In a medium saucepan, cook the condensed milk and cocoa powder over low heat, stirring until smooth and slightly thickened, around 5 minutes. Remove the mixture from heat and let it cool slightly.
2. Stir into the mixture the heavy cream, light cream and vanilla extract. Refrigerate until cold, around 1-4 hours.
3. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes, then add in the pecans and marshmallows. Enjoy after mixing, or put your ice cream in the freezer if you'd like a firmer consistency.

**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.

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.



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.

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 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_20220920_V4



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



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