



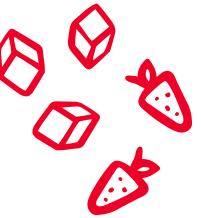
DSLM100

SLUSHY & FROZEN DRINK MAKER

Instruction Manual | Recipe Guide



SLUSHY & FROZEN DRINK MAKER



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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.
- 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.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience of 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.
- 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.

- DO NOT use the Slushy & Frozen Drink Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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 Slushy & Frozen Drink Maker is NOT dishwasher safe.
- If the unit accidentally falls or gets immersed in water, unplug the appliance immediately. Do not reach into the water.
- Do not pour liquid into the body of the device.
- 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.
- Do not attempt to sharpen the blades.
- Do not operate the machine without ice. Do not use the appliance to shave or crush substances other than ice.
- Do not place your fingers in the appliance, as the blades are sharp and may cause injury.
- Unplug the appliance prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

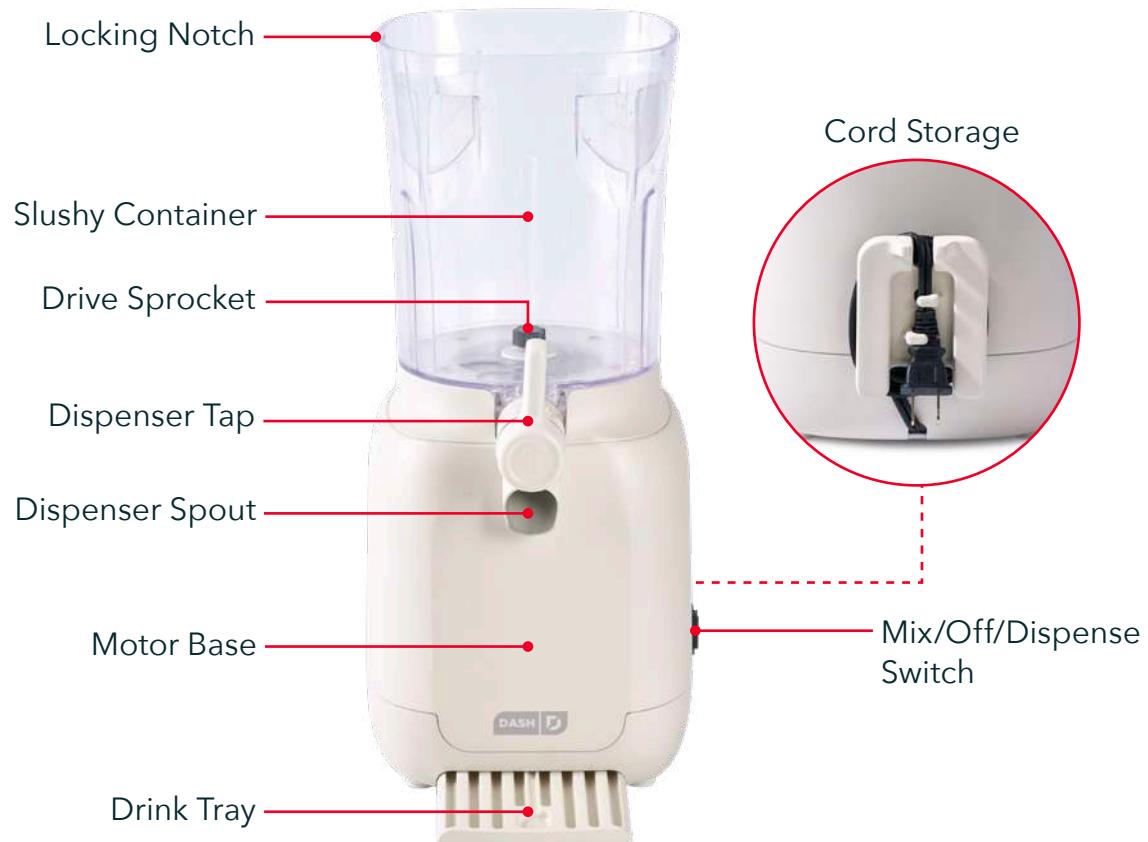
- Do not operate this appliance with a damaged cord or damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound 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.
- Never spray or apply cleaning products directly onto the Slushy & Frozen Drink Maker. If necessary, apply cleaner to a soft cloth instead.
- After each use please clean the Ice Canister thoroughly. The Ice Canister is sturdy but the metal is purposely designed to be thin. Salt must not be left in or on the Ice Canister after use as it can cause corrosion.
- Do not freeze the ice storage cup for more than 1 hour, as it will become too cold.
- DO NOT exceed the maximum capacity of 1 liter of liquid in the Slushy Container as indicated by the 'Max Fill' level on the front of the container. This will result in the liquid overflowing into the Ice Canister, mixing with the salt and ice.
- DO NOT plug the power cord into the mains electrical supply until the Slushy & Frozen Drink Maker is fully assembled.
- When removing the Canister Lid, press the Clip and the rear inwards to release the Canister Lid. Please take care when handling any sharp edges or parts during cleaning.
- DO NOT use a dishwasher to clean your Slushy & Frozen Drink Maker.
- Do not operate the Slushy & Frozen Drink Maker for longer than required and do not use for longer than 40 minutes of continuous use.

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

PARTS & FEATURES



PARTS & FEATURES



BEFORE FIRST USE

PRIOR TO ASSEMBLING:

- Remove all packaging from the inside and outside of the Slushy 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."
- Prior to assembling the Slushy Maker for use, ensure that the unit is NOT plugged into an electrical outlet. Do NOT assemble the Slushy Maker when it is plugged into an electrical outlet. Only plug the Slushy Maker in after it has been fully assembled.
- For best results, chill the Ice Canister in the freezer for at least 24 hours prior to use to achieve the perfect slushy consistency.

ASSEMBLING THE SLUSHY MAKER

- 1 Insert the Slushy Container onto the Motor Base. Ensure the coupler on the Slushy Container is correctly aligned with the Drive Sprocket and fits firmly into position. The tap should sit directly above the drinks tray.
- 2 Insert the Ice Canister Cage into the chilled Ice Canister. Align the hexagonal socket on the Ice Canister Cage with the hexagonal mount in the Ice Canister.
- 3 Insert the Ice Canister (with Cage) into the Ice Paddle Assembly. Line up the clips with the 3 indents. Ensure the Ice Canister is seated properly. Carefully push each clip into place—each will make a loud “click” when securely locked.
- 4 Insert the assembled Ice Canister into the Slushy Container. Make sure the hexagonal socket on the Ice Canister aligns with the top of the coupler inside the Slushy Container. Press it firmly into place.
- 5 Fit the Canister Lid by pushing down on the front, then the rear of the Lid. The central spindle of the Ice Paddle Assembly should fit snugly into the mount underneath the Canister Lid. Secure the locking catch onto the rear locking notch of the Slushy Container.
- 6 Insert the Inlet Cap into the Ice/Salt Inlet.
- 7 Pull out the Drinks Tray from the Motor Base until fully extended.

PREPARING SLUSHY INGREDIENTS

To make slushies and frozen drinks in the Slushy Maker, you will need a slushy syrup mixture, cold water, ice, and salt. Before getting started, ensure you have enough ice cubes to fill the Ice Canister completely (leaving 1 inch from the Rim) for each batch you want to make. Also make sure you have enough salt on hand, about 6 ounces of salt (7 Ice/Salt Inlet Caps) per batch you want to make. You will also need about 3 ounces of cold water per batch.

To achieve the perfect slushy consistency, there are two options for the slushy syrup mixture:

- Purchase a ready-made beverage with high sugar content (at least 10% sugar content) like fruit juice or cola.
- Make your own mixture with at least 10% sugar content using syrup and water.
- Whatever slushy syrup used MUST HAVE a sugar content of over 10% or a true "slushy" consistency will not form.

To prepare your own syrup mixture, mix 28 ounces of cold water with 6 ounces of flavored syrup in a container that's large enough to hold 34 ounces comfortably.

For best results, refrigerate the slushy syrup mixture for at least two hours, ideally overnight, prior to making slushies. If the slushy mixture is warm when poured into the Slushy Maker, it will not freeze or deliver the desired texture.

For faster results and ideal slushy consistency, freeze the Ice Canister for one hour before use, but take care not to freeze it any longer than that as it may become too cold.

Warning: Do not consume the salt or add it to the slushy mixture. It is used only as an ingredient that prevents the ice mixture from freezing too rapidly, allowing for proper slush formation.



USING THE SLUSHY MAKER

USING THE SLUSHY MAKER



A



B

- 1 For best results, chill the Ice Canister in the freezer for at least 24 hours prior to use to achieve the perfect slushy consistency. Once fully assembled with chilled Ice Canister, plug the Slushy Maker into an electrical outlet and power it on. Ensure the Dispenser Tap is closed **(photo A)**.
- 2 Turn the Setting Switch to the Mix Position **(photo B)**.
IMPORTANT: The Slushy Maker must be in "Mix" mode before adding ice and salt to prevent the motor or blade from freezing.
- 3 Remove the Inlet Cap and fill the Ice Canister with ice halfway via the Ice/Salt Inlet.



C

- 4 Use the "Ice" and "Salt" markers on the Canister Lid as a guide.
- 5 Add 2 Inlet Caps of salt into the Ice Canister, taking care to keep it out of the Slush Canister **(photo C)**. Remember, do not consume the salt or add it to the slushy mixture. It is used only as an ingredient that prevents the ice mixture from freezing too rapidly, allowing for proper slush formation.
- 6 Add 1½ ounces of water to the Ice Canister **(photo D)**.
- 7 Fill the rest of the Ice Canister with ice cubes, leaving at least 1 inch of space below the rim.
- 8 Add 3 more Inlet Caps of salt to the Ice Canister, taking care to keep it out of the Slush Canister.
- 9 Add another 1½ ounces of water to the Ice Canister and top the Lid with the Inlet Cap.



D

USING THE SLUSHY MAKER



- 10 If the Ice Canister jams while adding ice, power the Slushy Maker off by turning the Mix/Off/Dispense Switch to the Off Position (**photo E**). With the Maker off, wait for the ice to melt slightly. Once the blades can rotate again, resume adding ice slowly and consistently.
- 11 Pour the prepared slushy syrup mixture into the Syrup Inlet on the rear-right of the Canister Lid (**photo F**). Do not exceed the Max Fill Line, which is 34 ounces of syrup mixture.
- 12 Let swirl the mixture for 15-25 minutes but not exceeding 40 minutes, taking care to not leave the Slushy Maker unattended while swirling. Take note that the exact swirling time to reach a slushy consistency will vary depending on ambient temperature and the temperature of the ingredients in the slush mixture.



- 13 If the Ice Canister jams while churning, simply reverse the direction of the rotation for a few seconds by switching the Slushy Maker from "Mix" mode to "Dispense" mode then return the Slushy Maker to "Mix" mode. Repeat as necessary.
- 14 The volume and level of the slush will reduce slightly during the swirling/freezing process as the liquid thickens and crystallizes (**photo G**). When the mixture level drops, it's ok to add more ice to the Ice Canister as needed, but the mixture level can never go higher than 1 inch below the Rim.
- 15 For best results, keep the Ice Canister topped up with ice and proportional amount of salt to ensure a perfect slushy consistency. When adding ice cubes, add a few time, allowing 1-2 minutes between additions. When adding ice cubes, also add 2-3 Inlet Caps of salt to the Ice Canister and an equal amount of water.

USING THE SLUSHY MAKER

USING THE SLUSHY MAKER

Note: If used in a room with a warm ambient temperature, more ice may be required to achieve the perfect slushy consistency in the quickest amount of time.

- 16** If the slush is not freezing properly, add more water to the Slush Canister. If the slush becomes too hard or icy, then add more syrup to the Slush Canister.
- 17** When "peaks" begin to form in the mixture, this indicates that the slushy mixture has achieved an ideal slushy texture.

DISPENSING SLUSHY

- 1** Once the ideal slushy texture has been achieved, it's time to begin dispensing the slushy. First, turn the Mix/Off/Dispense Switch to the Dispense Position.
- 2** Place a serving glass onto the Drinks Tray. Turn the Dispenser Tap clockwise to open and dispense into the serving glass.
- 3** To stop dispensing, turn the Dispenser Tap counter-clockwise.
- 4** When finished dispensing the slushy, power off the Slushy Maker by turning the Mix/Off/Dispense Switch to the Off Position.

Note: After one full slushy cycle, allow the motor to cool for at least 15 minutes before making another batch of slushies.

Important: The Slushy Maker can process a maximum of 34 ounces of beverage mixture per batch. DO NOT exceed the Max Fill Line (34 ounces) indicated on the Slush Container. Overfilling can cause the mixture to overflow into the Ice Canister where it may mix with the salt and ice, making the slushy mixture undrinkable and potentially damaging the Maker.

IMPORTANT:

- For best results, chill the Ice Canister in the freezer for at least 24 hours prior to use to achieve the perfect slushy consistency.
- ALWAYS ensure the Slushy Maker is powered on and in "Mix" mode prior to adding ice and salt to prevent the motor or blade from freezing.
- Don't add thick liquids or solids.
- Don't run the Slushy Maker for longer than 40 minutes.
- Don't use frozen mixtures, only chilled liquid mixtures.
- For best results, keep the Ice Canister topped up with ice and proportional amount of salt to ensure a perfect slushy consistency.
- Use high-sugar mixtures with at least 10% sugar content like fruit juices and cola, keeping in mind that low-sugar mixtures may not achieve the ideal slushy consistency.
- When using pre-made syrup mixtures, follow the instructions on packaging.
- If the mixture is too solid or firm, the mixture may have been low-sugar and adding more syrup will help achieve the ideal consistency. If the mixture is not freezing, there's too much sugar and adding water to dilute will help achieve the ideal consistency.
- If the Ice Canister jams while churning, simply reverse the direction of the rotation for a few seconds by switching the Slushy Maker from "Mix" mode

- to "Dispense" mode then return the Slushy Maker to "Mix" mode. Repeat as necessary.
- While churning, a sheet of ice will form on the outside of the Ice Canister, but this is normal and will not affect the rotation of the Ice Canister.
- Occasionally the motor will slow down during operation as the ice starts to build up. This is a normal protection measure to prevent motor from overheating.
- If used in a room with a warm ambient temperature, more ice may be required to achieve the perfect slushy consistency in the quickest amount of time.
- Serve slushy drink immediately after dispensing to avoid melting and losing the ideal slushy consistency.

CLEANING & MAINTENANCE

PRIOR TO CLEANING:

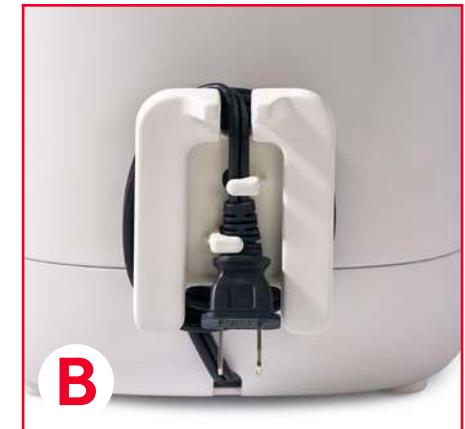
- Prior to moving or cleaning the Slushy Maker, make sure the Mix/Off/Dispense switch is set to the Off Position and that the Maker is unplugged from the electrical outlet.
- Once unplugged, allow the Slushy Maker to cool completely before moving or cleaning.
- Once cooled, begin disassembling by removing all detachable parts, working backwards from the assembly instructions. To remove the Canister Lid, press the rear clip inward.
- Use caution when disassembling, taking care around the sharp edges of the Slushy Maker.

TO CLEAN:

- Do not immerse the Motor Base in water or any other liquid.
- No part of the Slushy Maker is dishwasher safe. Do not use a dishwasher to clean any parts of the Slushy Maker.
- Always clean the Ice Canister thoroughly after use to prolong the longevity of the Slushy Maker and ensure its effectiveness. The metal is thin to enable effective cooling, and salt is a corrosive element that must be cleaned off in order to prevent corrosion of the thin metal.

CLEANING & MAINTENANCE

- Hand wash the detachable components with a sponge, warm water, and mild detergent (**photo A**).
- Avoid using abrasive cleaning agents to clean the appliance as they may damage it.
- To clean the Motor Base, wipe the outer surface down with a soft, damp cloth.
- Never spray cleaner directly on the Slushy Machine. Apply to a cloth first if needed.
- Dry all parts thoroughly before storing.
- Store the power cord by winding it counterclockwise around the rack (**photo B**). Store in a cool, dry place.



TROUBLESHOOTING



While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at **1-800-898-6970** or support@bydash.com.

ISSUE	SOLUTION
Why isn't the Motor spinning?	The swirling blade may be frozen. Power off the Slushy Maker for a few minutes to allow the ice to melt slightly then restart.
Why isn't the slush mixture freezing?	The Ice Canister may not be cold enough or the ingredients may have been too warm when added to the Slushy Maker. Ensure ingredients were chilled for up to 2 hours, and add more ice and salt to the Ice Canister.
Why is the Slushy Maker getting too cold too quickly?	There may be too much ice in the Ice Canister. Always keep a 1-inch gap between the ice level and the Rim of the Ice Canister.
Why is the Canister Lid coming off?	There may be too much ice in the Ice Canister. Always keep a 1-inch gap between the ice level and the Rim of the Ice Canister.
Why can't I achieve a slushy texture?	You may have put the salt into the wrong Canister. Salt only goes into the Ice Canister through the Ice and Salt inlet. If salt got added to the slush mixture in the Slush Canister, it could prevent you from achieving a slushy texture.

RECIPE GUIDE



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LEMONADE SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

4 cups lemonade (with at least 10% sugar content)
2-3 cups ice (more if needed)
Salt for Ice Canister

Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
IMPORTANT: The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. Pour lemonade into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately.



COLA SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

1 liter cola
2-3 cups ice, more if needed
Salt for Ice Canister
Lemon wedges, optional

Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
IMPORTANT: The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. Pour cola into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve with lemon wedges and enjoy immediately.



BERRY PUNCH SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

1 cup frozen strawberries, thawed
3 cups fruit punch or juice of choice
2-3 cups ice, more if needed
Salt for Ice Canister

Directions:

1. In a blender, add strawberries and fruit juice and blend until smooth.
2. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
3. Ensure the Dispenser Tap is in the Closed Position.
- IMPORTANT:** The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
4. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
5. Pour berry/juice mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
6. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
7. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately.



MARGARITA SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

3 cups margarita mix (with at least 10% sugar content)
2-3 cups ice, more if needed
Salt for Ice Canister
Tequila, optional, if using (about 6 ounces)
Lime wedges and salt to garnish

Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
- IMPORTANT:** The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. Pour margarita mix and tequila, into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture.
7. Salt the rims of serving glasses if desired. Dispense into serving glasses and swirl with a straw to combine.
8. Garnish with lime wedges and salt, enjoy immediately.



PINEAPPLE ORANGE SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

2 cups pineapple juice
2 cups orange juice
2-3 cups ice, more if needed
Salt for Ice Canister
Fresh fruit, to garnish

Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
- IMPORTANT:** The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. Pour fruit juices into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve, garnish with fresh fruit, and enjoy immediately.



COCONUT CREAM SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

1 cup coconut milk (well shaken if from a can)
2 cups milk
½ cup lime juice (juice from about 3 limes)
3 tablespoons sugar
2-3 cups ice, more if needed
Salt for Ice Canister
Lime wedges to garnish

Directions:

1. In a blender, add all ingredients (besides lime slices) and blend until smooth.
2. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
3. Ensure the Dispenser Tap is in the Closed Position.
- IMPORTANT:** The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
4. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
5. Pour mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
6. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
7. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately. Garnish with lime slices as desired.



ICED COFFEE SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

3 cups cold brew coffee or coffee drink
1 cup milk or coffee creamer
2-3 cups ice, more if needed
 $\frac{1}{3}$ cup sugar
Salt for Ice Canister
Whipped cream topping, optional
Caramel or chocolate sauce, optional

Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
IMPORTANT: The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. In a pourable container, mix coffee, sugar, & milk. Pour the mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately. Top with whipped cream or caramel or chocolate sauce as desired.



FRUITY FROSÉ SLUSHY

Prep Time: 5-10 minutes • **Chill Time:** 25-30 minutes • **Servings:** 4-6

Ingredients:

3 cups rosé wine, chilled
 $\frac{1}{3}$ cup sugar
2-3 cups ice, more if needed
Salt
Fresh strawberries, mint, and lime wedges, to garnish

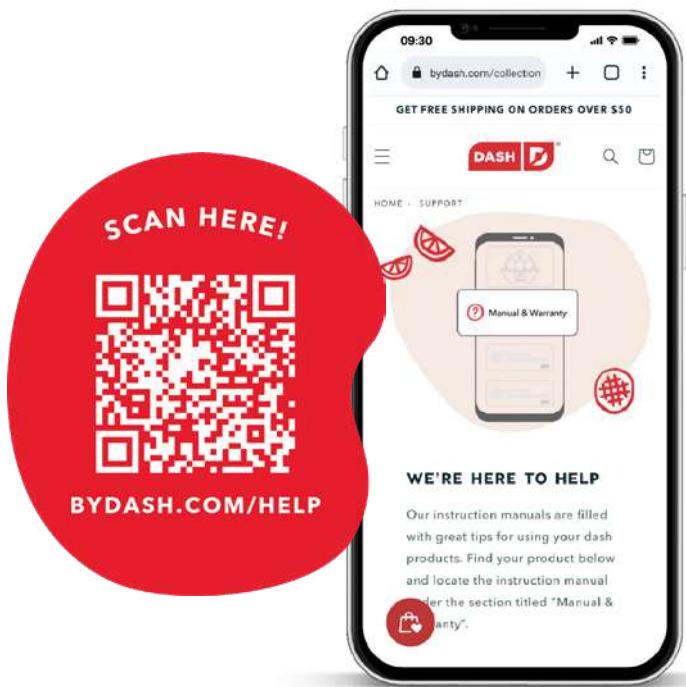
Directions:

1. Plug the Slushy Maker in. Adjust the Mix/Off/Dispense switch so that it is in the Mix Position.
2. Ensure the Dispenser Tap is in the Closed Position.
IMPORTANT: The Slushy Maker must be in Mix mode before adding ice to prevent the motor or blade from freezing.
3. To properly add ice & salt to the Ice Canister, follow Steps 3-10 from the "Using the Slushy Maker" section of this Manual.
4. In a pourable container, mix wine and sugar until sugar is incorporated. Pour mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
5. Let swirl for 25-30 minutes. More ice & salt may be needed—refer to the "Using the Slushy Maker" section of this Manual for guidance.
6. When "peaks" begin to form, the mixture has achieved an ideal slushy texture.
7. Dispense into serving glasses. Garnish with fresh mint, lime wedges and sliced strawberries and enjoy immediately. Cheers!



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

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



STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

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

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

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

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

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

REPAIRS

DANGER! Risk of electric shock! The Dash Slushy and Frozen Drink 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 20W

Stock#: DSLM100_20250721_v2



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