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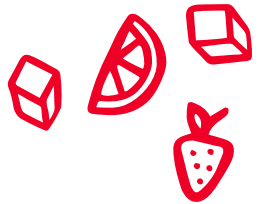
SOFT SERVE ICE CREAM MAKER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 



SOFT SERVE ICE CREAM 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 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 attempt to circumvent any safety mechanisms of the Ice Cream Maker.
- 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.
- 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 Ice Cream 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.
- 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.
- Do not heat the Ice Cream Maker on the stove or in the microwave or oven.
- 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.
- Ensure that hands are protected when handling the Cooling Bowl to prevent freezer burn.
- 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.
- Unplug the appliance and allow to cool prior

to 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.

- Never wipe the plastic parts of the Ice Cream Maker with cleaning solvents.
- 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.
- Store in a dry place.
- 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.
- Check the Cooling Bowl for cracks every time before use. If cracks or damage are found, please do not use the Ice Cream Maker.
- If freezing solution (which is nontoxic) appears to be leaking from the bowl, discontinue use.
- Do not puncture or heat the Cooling Bowls.
- 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.

- Extension cords are not recommended for use with this appliance.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

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

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- 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.
- 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.
- N'essayez pas de contourner les mécanismes de sécurité de la machine à crème glacée.
- 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.
- 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. La sorbetière Ice Cream Maker n'est PAS lavable en machine.
- Si l'appareil tombe accidentellement ou est immergé dans l'eau, débranchez-le immédiatement. Ne plongez pas les mains dans l'eau.
- 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.
- Ne faites pas chauffer la Sorbetière sur une cuisinière, au micro-ondes ou au four.
- 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 Bol réfrigérant avec les mains mouillées.
- Assurez-vous que vos mains sont protégées lorsque vous manipulez le bol de refroidissement pour éviter les brûlures de congélation.
- 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.
- Débrancher l'appareil et le laisser refroidir avant le démontage, le déplacement, le nettoyage, l'entreposage ou lorsqu'il n'est pas utilisé. Pour débrancher, saisir la fiche et la retirer de la prise. Ne jamais tirer sur le cordon d'alimentation.
- N'essuyez jamais les pièces en plastique de la Sorbetière avec des solvants de nettoyage.
- 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.
- Entreposer dans un endroit sec.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, 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.
- Vérifiez que le bol réfrigérant n'ait aucune fissure avant chaque utilisation. Si vous détectez des fissures ou des dommages, veuillez ne pas utiliser la Sorbetière.
- 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 toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- L'utilisation de rallonges n'est pas recommandée avec cet appareil.
- 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



BEFORE FIRST USE

- Unpack all components and remove packaging.
- Wash all removable parts (see Cleaning section).
- Prior to using, place the Inner Bowl in the freezer for at least 24-48 hours. For best results, freeze upright inside a plastic bag to prevent frost buildup.
- Prepare the soft serve mixture using one of the included recipes or your own recipe. Before churning, chill soft serve mixture in the refrigerator for at least 3 hours. For best results, use only chilled ingredients.

ASSEMBLING THE SOFT SERVE MAKER



- 1 Place the Inner Bowl in the freezer for at least 24-48 hours before use (photo A).
- 2 Before removing for use, ensure the Inner Bowl is completely frozen solid. Once frozen, remove it from the freezer and slide the Ice Bowl Holder around the Inner Bowl (photo B). Use the Bowl Holder to guide the Inner Bowl into the Outer. **Important:** Make sure the gear on the bottom of the Inner Bowl is properly aligned with the gear inside the housing. If the gears are not correctly aligned, the transparent Lid will not be able to lock onto the housing. This may require turning the Inner Bowl slightly to align the two gears.

ASSEMBLING THE SOFT SERVE MAKER



- 3 Insert the Paddle into the center of the Inner Bowl (photo C).
- 4 Lower the Lid onto the Outer Bowl, aligning the lock tabs (photo D).

ASSEMBLING THE SOFT SERVE MAKER



- 5 Place the Power Unit into the Lid and press down to secure it into place **(photo E)**.
- 6 Snap the Dispensing Pedestal into place under the Outer Bowl until it clicks **(photo F)**.



ASSEMBLING THE SOFT SERVE MAKER



- 7 Make sure the Dispensing Lever is in the closed position by twisting it **(photo G)** then pulling it up to lock it into place **(photo H)**.

NOTE!



If the motor shuts off unexpectedly, unplug the machine and let it cool before restarting.

USING THE SOFT SERVE MAKER



- 8** Plug in the machine and turn the Power Switch to power it on (**photo I**) and begin churning, taking note that the machine must be churning prior to adding ingredients to prevent the mixture from freezing onto the Inner Bowl.
- 9** With the machine running, pour the chilled mixture into the Inner Bowl through the Ingredient Chute (**photo J**).
- 10** Fill the Bowl no higher than 2 inches from the top as the mixture will expand during freezing.

NOTE!



Always power on the machine before adding ingredients. This prevents the ingredients from freezing instantly onto the Inner Bowl and blocking the Paddle.

USING THE SOFT SERVE MAKER



- 11** Let the machine churn until the mixture thickens and reaches desired consistency, about 25-35 minutes.
- 12** When the soft serve is at desired consistency, you can dispense right from the machine, keeping in mind that the machine must still be running in order to dispense. Place a cone or serving bowl directly under the Dispensing Tap and pull the lever down to dispense (**photo K**).
- 13** For a classic soft serve experience, hold the cone or bowl close to the Dispenser and slowly swirl it in a circular motion as the soft serve flows out (**photo L**).
- 14** If the soft serve becomes too thick to dispense, turn off the machine and scoop it out with a rubber spatula or wooden spoon.
- 15** Transfer any remaining soft serve to a freezer-safe container to store or firm up before serving.

CLEANING & MAINTENANCE

Always unplug the machine before attempting to disassemble or clean. Allow the components to come to room temperature before disassembling or cleaning. Always clean all components of the Soft Serve Maker after each use.

WARNING: Never immerse the Power Unit in water or place any parts in the dishwasher.

DISASSEMBLY

- 1 Allow the Inner Bowl to reach room temperature before attempting to disassemble or clean.
- 2 Disassemble the Soft Serve Maker by working backwards from the "Assembling the Soft Serve Maker" section of the Manual. Work backwards from Step 7/Photo H to Step 2/Photo B, taking note that you will have to remove the Dispensing Lever prior to removing the Lid and Power Unit because there's a sealed ring at the thread of Inner Bowl. Dry thoroughly by hand.

CLEANING & MAINTENANCE

CLEANING & STORAGE

- 1 Once at room temperature, wash all parts except for the Power Unit and the Main Body by hand with warm, soapy water.
- 2 To clean the Main Body and Power Unit, wipe down with a damp cloth. Never immerse the Main Body or the Power Unit in water or place any parts of the Soft Serve Maker in the dishwasher.
- 3 Before storing, ensure all parts are dried thoroughly. Store all parts in a clean, dry, and well-ventilated space.
- 4 To keep the Soft Serve Maker ready for the next use, store the Inner Bowl upright in the freezer inside a plastic bag to prevent frost buildup, ensuring it is completely dry before freezing as moisture can lead to frost buildup and poor freezing performance. Prior to use, always freeze the Inner Bowl for at least 24-48 hours.

- Never puncture or heat the Inner Bowl as this can damage the built-in freezing solution.
- For best results, chill the soft serve mixture in the refrigerator for at least 3 hours prior to churning.
- Prior to churning, make sure to secure the Base of the machine. Press down on the unit during setup to ensure the suction cups are firmly attached to the countertop. To lift or move the machine, release the Suction Cup tabs first by gently pulling on them.

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	POSSIBLE CAUSE	SOLUTION
The soft serve is not getting firm.	1. The Inner Bowl wasn't frozen long enough. 2. The mixture was not chilled properly.	1. Freeze Inner Bowl for at least 24-48hours. 2. Chill mixture for at least 3 hours prior to churning.
The machine won't turn on.	1. Power Unit is not secured. 2. Plug not fully connected to power outlet.	1. Reinsert the Power Unit and lock into Lid. 2. Check the outlet and cord.
The motor stopped mid-cycle.	1. The motor overheated and shut off automatically. 2. The mixture is froze over too quickly and hardened onto the Inner Bowl.	1. Unplug the unit and let the motor cool before restarting. 2. Disassemble the unit and scoop soft serve out with a rubber spatula.
Soft serve won't dispense.	1. The machine is not running. 2. The mixture is too thick to flow.	1. The motor must be running to dispense. Ensure the motor is on when attempting to dispense 2. Scoop out manually if necessary.



RECIPE GUIDE



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CLASSIC VANILLA SOFT SERVE

Prep Time: 3-5 minutes • *Chill Time:* 24 hours • *Serves:* 4-6

Ingredients:

⅓ cup sugar
1 tablespoon vanilla pudding mix
1 cup whole milk
¾ cup plus 1 tablespoon heavy cream
1 teaspoon vanilla extract

Directions:

1. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-35 minutes or until desired consistency.
3. Add your favorite toppings and enjoy this easy-make classic!



CLASSIC CHOCOLATE SOFT SERVE

Prep Time: 3-5 minutes • *Chill Time:* 24 hours • *Serves:* 4-6

Ingredients:

⅓ cup sugar
1 tablespoon chocolate pudding mix
1 cup chocolate milk
¾ cup plus 1 tablespoon heavy cream
1 teaspoon vanilla extract

Directions:

1. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-35 minutes or until desired consistency.
3. Add your favorite toppings and go loco for cocoa!



CLASSIC STRAWBERRY SOFT SERVE

Prep Time: 3-5 minutes • Chill Time: 24 hours • Serves: 4-6

Ingredients:

1/3 cup sugar	1 cup frozen strawberries, thawed and pureed
1 tablespoon strawberry pudding mix	1 teaspoon vanilla extract
1 cup whole milk	Fresh sliced strawberries, to garnish
3/4 cup plus 1 tablespoon heavy cream	

Directions:

1. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-35 minutes or until desired consistency.
3. Add your favorite toppings and enjoy this berry delicious frozen treat!



COFFEE SOFT SERVE

Prep Time: 3-5 minutes • Chill Time: 24 hours • Serves: 4-6

Ingredients:

1/3 cup sugar	1 cup whole milk
1 tablespoon vanilla pudding mix	3/4 cup plus 1 tablespoon heavy cream
2-3 tablespoons instant coffee	1 teaspoon vanilla extract

Directions:

1. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-35 minutes or until desired consistency.
3. Add your favorite toppings and enjoy this frozen coffee confection!



CHEESECAKE FROZEN YOGURT

Prep Time: 3-5 minutes • *Chill Time:* 24 hours • *Serves:* 4-6

Ingredients:

⅓ cup sugar	¾ cup heavy cream
1 tablespoon vanilla or cheesecake flavored pudding mix	1 teaspoon vanilla extract
1 cup Greek yogurt	1 tablespoon cornstarch
1 cup milk	Garnish with graham cracker crumbs, optional
1 cup cream cheese, softened	

Directions:

1. In a mixing bowl, whisk all the ingredients (besides graham crackers) until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 35-40 minutes or until desired consistency.
3. Garnish with graham cracker crumbs and enjoy this decadent treat!



DAIRY-FREE PINEAPPLE WHIP

Prep Time: 3-5 minutes • *Chill Time:* 24 hours • *Serves:* 4-6

Ingredients:

2½ cups pineapple chunks (fresh or frozen)	½ cup pineapple juice
15 ounces canned coconut milk, full fat	3-4 tablespoons honey or maple syrup
	Pineapple wedges to garnish

Directions:

1. In a blender add pineapple chunks, coconut milk, pineapple juice, honey and vanilla. Blend until smooth. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 40-45 minutes or until desired consistency.
3. Garnish with fresh pineapple wedges and enjoy this dairy-free tropical treat.



DAIRY-FREE PEANUT BUTTER BANANA SOFT SERVE

Prep Time: 7-10 minutes • Chill Time: 24 hours • Serves: 4-6

Ingredients:

3-4 frozen bananas	1 teaspoon vanilla
1-2 cups non-dairy milk of choice	Chocolate sauce, optional
¼ cup peanut butter	Chopped peanuts, to garnish, optional

Directions:

1. In a blender add frozen bananas, non-dairy milk, peanut butter and vanilla. Blend until smooth. Cover and move to fridge to chill for at least 2 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 40-45 minutes or until desired consistency
3. Add your favorite toppings and go nuts!



ORANGE CREAMSICLE SOFT SERVE

Prep Time: 7-10 minutes • Chill Time: 24 hours • Serves: 3-4

Ingredients:

Zest of 1 orange	1 cup whole milk
3 oranges, peeled and frozen	¾ cup plus 1 tablespoon heavy cream
⅓ cup sugar	Orange slices to garnish, optional
1 tablespoon vanilla pudding mix	

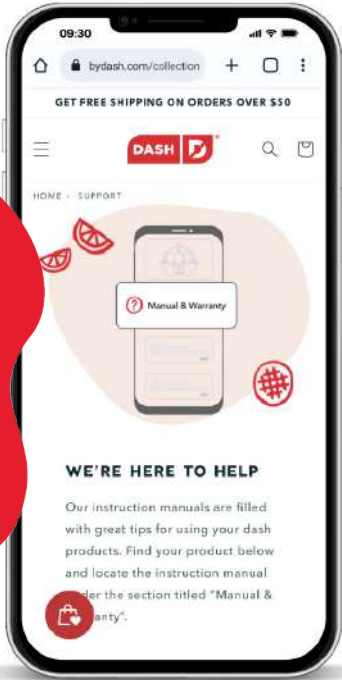
Directions:

1. In a blender, add all the ingredients and blend until well combined. Cover and move to fridge to chill for at least 2 hours.
2. Pour mixture into prepared soft serve machine with paddle running. Churn for 30-40 minutes or until desired consistency.
3. Garnish with fresh orange slices and enjoy this creamy dreamy nostalgic treat.



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 Soft Serve 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
Wattage: 24W
Stock#: DSSIM100_20250616_V4



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





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