POWER BLENDER

DPB300
We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we give you the tools and the support to make delicious healthy meals.

That’s what living unprocessed is all about!

Dash
IMPORTANT SAFEGUARDS

Read all instructions carefully.

Remove all packaging and labels from appliance prior to use.

To protect against risk of electrical shock do not put cord, plugs, or appliance in or near water or other liquid.

Any maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday, or by email at support@storebound.com.

Keep appliance away from children when in use.

Unplug the appliance from the outlet when not in use, during assembly, during disassembly, and before cleaning.

Avoid contact with moving parts.

Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.

Only use attachments that are recommended or sold by the appliance manufacturer.

Do not use the appliance outdoors.

Do not leave your Chef Series Power Blender unattended while it is operating.

Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.

Always make sure that the Pitcher is locked securely in place before engaging the motor. Do not remove the Pitcher before the blender is finished operating.

Make sure that the Control Dial is in the standby position with the Position Indicator pointing toward the Power Indicator Light after each use. Make sure that the motor stops completely before disassembling.

Do not place your fingers or other foreign objects into the appliance while it is operating. If food becomes lodged in the blades, turn off and unplug the appliance before trying to remove the ingredients.

Do not use the appliance if any of the parts are damaged.

Do not use without Lid in place.

Keep hands and utensils away from the moving blades while the appliance is engaged to reduce the risk of severe injury or damage to the blander or person.

Do not place the appliance on or near a hot gas burner, hot electric burner, or in a heated oven.

When cleaning, do not submerge the Motor Base (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down. The Chef Series Power Blender Motor Base is NOT dishwasher safe.

Caution: Blades are sharp and can cause injury! Handle and clean with care. Wash using a brush or gloves. Do not touch the blades in the base of the Pitcher.

Do not operate the blender when the Pitcher is empty.

Do not operate this appliance with an external timer.

When blending thick or tough ingredients for a prolonged period of time, the temperature monitoring system may shut down the motor to prevent overheating. This may also occur when the blender is overloaded. Unplug the blender and place the Motor Base in a well-ventilated area, allowing it to cool down for 45 minutes. Try removing some of the ingredients before continuing to blend.

Make sure the Lid is closed tightly during blending to prevent liquid from splashing out.

Keep hands and utensils out of the Pitcher while the motor is running to prevent injuries or damages.

When making hot food, it is highly recommended to start at a low setting and gradually increase the speed setting, or simply use the “Pulse” mode.

When using your Power Blender, only add 2-3 cups of ingredients at a time. When blending manually using only dry ingredients, please keep the blending time below 2 minutes to prevent the motor from overheating or overheating. If the motor stops abruptly, allow the motor temperature to decrease before continuing to blend.

Always place soft or liquid ingredients in the blender before adding hard ingredients or ice cubes.

Wait until the blades come to a complete stop before removing the Pitcher. If not done accordingly, the drive gear may become damaged.

If the Motor Base gives off a burnt smell, immediately turn off and unplug the Power Blender. This can be caused by abrasion of the rubber bottom of the Motor Base. Make sure that the Motor Base is stable and that the appliance is properly assembled. Allow appliance to cool for at least 10 minutes before resuming use. If the smell persists, discontinue use and call customer service.

When blending tough ingredients at a high speed, begin blending at a low speed. If the blender does not mix the ingredients to your preference, disconnect the appliance and use the Tamper to incorporate the ingredients and release any captured air in the Pitcher. Close the Lid and continue blending.

Extension cords are not recommended for use with this appliance. However, if an extension cord must be used, make sure the electrical rating of the wire is compatible with the Power Blender.

Improper use of the Power Blender can result in property damage or even personal injury.

StoreBound shall not accept liability for damages caused by improper use of the 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.

Do not operate the appliance for more than 10 minutes at a time.

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL
PARTS & FEATURES

- Measuring Cup
- Lid
- Pitcher
- Stainless Steel Blades
- Tamper
- Motor Base
- Control Dial
- Power Indicator Light
- Position Indicator
- Speed Dial
- Control Detail
- (Low)
- (High)
- Smoothie
- Frozen
- Soup
SETTING UP YOUR BLENDER

Before Using Your Blender:

- Clean your blender and all of its components prior to use.
- **WARNING:** DO NOT SUBMERGE THE MOTOR BASE IN WATER OR OTHER LIQUIDS.
- Use a wet cloth to wipe down the Motor Base.
- Wash the Tamper, Measuring Cup, Lid, and Pitcher with soapy water and a sponge. Use a dish brush to clean the blades. Do not use your hands.

When Using Your Blender:

- Place the Motor Base on a stable surface. Plug in the power cord.
- Ensure that the Control Dial is in the standby position with the Position Indicator pointing towards the Power Indicator Light.
- Place the Pitcher on the Motor Base. The Power Indicator Light will blink, which signals that the Pitcher is in place.
- Place ingredients in the Pitcher. Always add liquid ingredients first, followed by powder ingredients, and then solid ingredients.
- Attach the Measuring Cup to the Lid by aligning the notches in the Measuring Cup with the slots in the Lid. Insert and turn clockwise. If using the Tamper, you can insert the Tamper into the Lid instead of the Measuring Cup.
- Place the Lid firmly onto the Pitcher.
- Turn the Control Dial to the preset function of your choice and press the “On/Off” button to start blending.
- You can also turn the Control Dial to your desired speed and the blender will automatically begin blending.
- To stop, press the “On/Off” button. To pulse, simply press and hold the “On/Off” button with the Control Dial in the standby position.
- If needed, use the Tamper to make sure all the ingredients are incorporated properly.
- When you are finished blending, unplug the Motor Base and remove the Pitcher.
- Clean the Pitcher after each use.
ON/OFF & PULSE BUTTON
Ensure that the Control Dial is in the standby position (the Position Indicator should be pointed towards the Power Indicator Light).
When the blender is first plugged in and Pitcher is placed on the Motor Base, the Power Indicator Light will begin blinking.
To pulse, you can press and hold the “Pulse” button.

MANUAL SETTINGS
Once the Pitcher is in place and the Power Indicator Light is blinking, turn the Control Dial to your desired blending level.
The appliance will automatically begin blending.
To turn off, either turn the Control Dial back to the standby position, or press the “On/Off” button.
Make sure to turn the Control Dial back to the standby position with the Position Indicator pointed towards the Power Indicator Light when you are done blending.
The blender will stop automatically after 10 minutes to prevent overheating.

PRESET FUNCTIONS
To use a preset function, turn the Control Dial counter clockwise to any of the preset functions on the left of the Power Indicator Light.
Press “On/Off” to begin blending.
The blender will automatically turn off once the cycle is finished.
To end the cycle early, simply press the “On/Off” button again.
Make sure to turn the Control Dial to the standby position with the Position Indicator pointed towards the Power Indicator Light when you are done blending.

BLENDING TIP
When blending thick or sticky foods, start blending at a low setting. If the blades are jammed, use the Tamper to incorporate the food in the Pitcher, allowing for captured air to escape. Close the Lid tightly and begin to blend again.
If the blades are still jammed, disconnect the appliance and stir the ingredients in the Pitcher using a spoon or spatula, pressing the ingredients toward the blades. Then close the Lid and press “On/Off” to continue blending.

SOUP
This setting is for preparing a wide variety of soups. The blending time is approximately 8 minutes. This setting heats your ingredients while blending, resulting in piping-hot, ready-to-serve soups!

SMOOTHIE
This setting is for making smoothies, shakes, mixed drinks, juices, and frozen drinks. The blending time is approximately 50 seconds.

FROZEN
This setting is for making frozen treats such as ice cream, snow cones, or Italian ices. The blending time is approximately 1 minute. Use the Tamper to combine ingredients when blending using this setting.
Before cleaning or moving the appliance, make sure to unplug the blender.

- IMPORTANT NOTE: DO NOT SUBMERGE THE MOTOR BASE IN WATER.
- Thoroughly dry the Pitcher and Motor Base prior to storing. The Motor Base and Pitcher are NOT dishwasher safe.
- Unplug your blender.
- Remove the Pitcher from the Motor Base.
- Empty any extra contents of the Pitcher.
- Fill the Pitcher halfway with warm water and a few drops of dish soap. Place the Pitcher on the Motor Base and plug the blender back into the outlet.
- Run the blender on the “Smoothie” setting, or pulse a few times, and then turn the blender on a low setting for 20 seconds.
- Blend for as long as necessary to clean the Pitcher.
- Once the cycle is finished, rinse the inside of the Pitcher again with hot or warm water.
- Make sure to rinse the Pitcher well to eliminate any soap residue. Dry the base of the Pitcher thoroughly and wipe with a cloth.
- Wipe down the Motor Base with a damp cloth.
- Wash the Tamper and Lid in the sink with hot, soapy water.
- When storing the Pitcher for an extended period of time, store it upside down, without the Lid, to allow any residual moisture to evaporate.
14 delicious and unprocessed recipes from smoothies, to soups, to sorbet.
DIRECTIONS:
Place all your ingredients in the blender and blend on the "Smoothie" setting. Use the Tamper to push the ingredients into the bottom of the blender if necessary.

INGREDIENTS:
- ½ cup spinach
- 1 banana
- ¼ cup frozen blueberries
- ¼ cup frozen mango
- ¼ cup frozen peaches
- 1 tbsp flax seed
- ½ cup Greek yogurt
- ½ cup almond milk
DIRECTIONS:
Place all your ingredients in the blender and blend on the “Smoothie” setting until smooth. Use the Tamper to push the ingredients into the bottom of the blender if necessary.

INGREDIENTS:
- 1½ bananas, frozen
- 3 tbsp creamy peanut butter
- 2 tbsp cocoa powder
- 1 cup almond milk
- 1 tbsp maple syrup
- 1 tsp vanilla extract

CHOCOLATE PEANUT BUTTER SMOOTHIE
KEY LIME PROTEIN SMOOTHIE

INGREDIENTS:
- 1 frozen banana
- ¼ cup Greek yogurt
- 1 cup almond milk
- 1 tbsp almonds
- 2 tbsp lime juice
- 1 tsp lime zest
- 1 tsp honey
- 2 scoops plant-based protein powder
- ½ cup ice cubes

DIRECTIONS:
Place all your ingredients in the blender and blend on the “Smoothie” setting. Use the Tamper to push the ingredients into the bottom of the blender if necessary.

PURE MELON JUICE

INGREDIENTS:
- ½ cucumber
- 1 cup honeydew diced
- 1 celery stalk, sliced in half
- 6 mint leaves
- ½ cup cold water

DIRECTIONS:
Place all the ingredients in the blender and pulse until well combined. Use the Tamper to push the ingredients into the bottom of the blender if necessary. Pour through a strainer to remove any pulp, and garnish with extra mint. Serve immediately.
**KALE YEAH! SMOOTHIE**

**INGREDIENTS:**
- 6 cups kale
- 2 cups almond milk
- 1 cup frozen mango chunks
- 1 frozen banana
- 1 green apple, seeded & quartered
- ½ lemon, juiced

**DIRECTIONS:**
Pour the almond milk into the blender.

Then, add the additional ingredients into the blender and run the “Smoothie” setting or blend on high for 45 seconds.

Use the Tamper to push the ingredients into the bottom of the blender if necessary.
**BERRY SORBET**

**INGREDIENTS:**
- 2 cups frozen blueberries
- 2 frozen bananas
- ½ cup unsweetened almond milk

**DIRECTIONS:**
Place all the ingredients for the sorbet in the blender and use the Tamper to push the ingredients into the bottom of the blender. Blend on "Frozen" until the ingredients reach a sorbet-like consistency.
DIRECTIONS:
Roast beets, onion, and garlic in an oven preheated to 375°F until beets are tender (60-90 minutes depending on the size of beets).

Place all the ingredients for the soup in the blender and use the Tamper to push the ingredients into the bottom of the blender. Blend on the “Soup” setting until smooth.

Serve with a dollop of coconut cream and herbs of your choice.
**Zesty Tomato Soup**

**Ingredients:**
- 4 lbs. fresh tomatoes, diced
- ¼ cup rice wine vinegar
- ¼ cup extra virgin olive oil
- 1 cup cucumbers, diced
- 2 cloves garlic, peeled
- 1 red pepper, seeded & cut into chunks
- 1 tbsp sea salt
- freshly ground pepper

**Directions:**
Place all the ingredients for the soup in the blender and use the Tamper to push the ingredients into the bottom of the blender. Blend on “Soup”.

Serve this soup chilled and topped with fresh rosemary and freshly ground pepper.
CHILLED AVOCADO SOUP

INGREDIENTS:
2 large cucumbers, peeled, seeded, & chopped
½ medium avocado, peeled & sliced
1 small sweet onion, chopped
1 ½ cups Greek yogurt
½ cup fresh dill
2 tbsp lemon juice
salt and pepper to taste

DIRECTIONS:
Place all the ingredients for the soup in the blender and use the Tamper to push the ingredients into the bottom of the blender. Blend on “Soup” until very smooth.

Refrigerate for at least 2 hours and serve cold.
DIRECTIONS:
Place the celery, apple, kiwi, pear, spinach, and kale into the blender and blend on “Smoothie” until well combined. Use the Tamper to push the ingredients into the bottom of the blender if necessary.

Pour through a strainer to remove the pulp. Top off with a squeeze of lime juice and serve.

INGREDIENTS:
2 celery stalks, chopped 1 bunch of baby spinach
1 green apple, cored & sliced 2 leaves of kale, veins removed
1 kiwi, peeled ½ lime
1 pear, cored & sliced ½ cup cold water

GREEN GOODNESS JUICE
COCONUT MOCHA FRAPPÉ

INGREDIENTS:
1 cup cold brew coffee
1/2 cup coconut milk
1 tbsp cocoa powder
3 tbsp maple syrup
2 cups ice

DIRECTIONS:
Blend all ingredients together in the blender on the “Frozen” setting. Add more ice if you want a thicker consistency. Use the Tamper to push the ingredients into the bottom of the blender if necessary.

PEACHES ‘N CREAM SHAKE

INGREDIENTS:
1 cup canned or fresh peach slices
1/2 cup vanilla ice cream
1 1/2 cups milk
honey, to taste

DIRECTIONS:
Blend all ingredients on “Smoothie” until desired consistency is reached. Use the Tamper to push the ingredients into the bottom of the blender if necessary.
**ALMOND MILK**

**INGREDIENTS:**
- 1 cup raw almonds
- 3 cups water
- ½ tsp cinnamon (optional)

**DIRECTIONS:**
Soak almonds in water for 8 hours.
Pour almonds and water into the blender. Blend on high until completely smooth and emulsified.
Pour through a fine strainer, sprinkle with cinnamon and serve immediately.

**MANGO MARGARITA**

**INGREDIENTS:**
- 1 ½ cups frozen mango chunks, thawed
- 2 ½ tbsp agave
- ½ cup tequila
- ¼ cup lime juice
- 1 ½ cup ice

**DIRECTIONS:**
Blend all ingredients on the “Smoothie” setting until desired consistency is reached. Use the Tamper to push the ingredients into the bottom of the blender.
Serve in margarita glasses.
WARRANTY

REPAIRS
DANGER! Risk of electric shock! The Chef Series Power Blender 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 1400 W
Stock#: DPB300_20170912_V1

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY
Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use.
Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued.
Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser’s failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.
Send all inquiries to support@storebound.com.
There are no express warranties except as listed above.
REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.
Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.