TWIN PINT ICE CREAM MAKER

Make 2 Flavors at Once | Includes Two 1 Pint Mugs
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 gives you the tools and the support to make delicious healthy meals.

That's what living unprocessed is all about!

Dash

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**TWIN PINT ICE CREAM MAKER**

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IMPORTANT SAFEGUARDS

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

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before use.
- Do not use appliance for other than its intended use. For household use only.
- Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Ensure that the appliance is installed out of reach from children.
- Do not use sharp objects or utensils on the inside of the Freezer Bowls. Use a rubber spatula or wooden spoon.
- Never place the Freezer Bowls in an oven, on a stovetop or in a microwave.
- After use, wash the Freezer Bowls using a sponge or soft cloth with warm water and a mild detergent. Never use abrasive or harsh chemicals to clean your appliance. Rinse completely and wipe the appliance dry.
- Store the appliance in a dry place.
- The Freezer Bowls are NOT dishwasher safe.
- Never wash the plastic parts with harsh cleaning solvents.
- If freezing solution (which is nontoxic) appears to be leaking from the Freezer Bowls, discontinue use.
- Do not puncture or heat the Freezer Bowls.
- 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.
- The maximum amount of liquid mixture that can be poured into the Freezer Bowls is 1 cup.
- Check that the Freezer Bowls are not damaged before use. Do not mishandle the Freezer Bowls.
- Never freeze 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.
- Ensure that hands are protected when handling the Freezer Bowls to prevent freezer burn.
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- 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.
- The maximum amount of liquid mixture that can be poured into the Freezer Bowls is 1 cup.
- Check that the Freezer Bowls are not damaged before use. Do not mishandle the Freezer Bowls.
- Do not place the appliance on or near a hot gas burner, hot electric burner or in a heated oven.
- 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 let the cord touch hot surfaces, or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- 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. The extension cord should be arranged so that it will not drape over the countertop or tabletop.

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

• For best results, chill your mixture in the freezer before making ice cream or sorbet.

• Do not use metal utensils to remove your homemade ice cream or sorbet. Instead use a rubber spatula or wooden spoon.

• Do not remove Freezer Bowls from the freezer until you’re ready to make ice cream or sorbet.

• Keep your Freezer Bowls in the freezer so they’re ready for use.

• Always make sure the Freezer Bowls are fully dry before placing in the freezer.

• Adding alcohol to a recipe will inhibit the freezing process.

BEFORE USING YOUR DASH ICE CREAM MAKER

Remove all packaging materials from around the Twin Pint Ice Cream Maker.

Check that the Twin Pint Ice Cream Maker has no visible damage and that no parts are missing.

Before using for the first time, or before using after prolonged storage time, wash and dry the appliance and accompanying accessories. See “Cleaning & Maintenance” for instructions.

The Freezer Bowls must be stored in an upright position. The freezer temperature must be at least -2°F for the Freezer Bowls to freeze properly.

If you chill your ingredients in the freezer for your ice cream before using the appliance, the appliance will work faster.
1. Take out the Freezer Bowls from the freezer and place onto the Base.

2. Place the Paddles into the Freezer Bowls. Note: The center bump of the Paddles should be placed into the grooves of the Freezer Bowls, helping to position each paddle. Next place the transparent Lid onto the Freezer Bowls.

3. Place the Motor Unit over the Lid.

4. Turn the Knob clockwise to the “Locked” position.

5. Turn the Power Switch to the “On” position. Note: The machine must be switched on before adding ingredients. This prevents the ingredients from immediately freezing on the sides of the Freezer Bowls.

6. Use the chutes on the Lid to slowly pour chilled ice cream or sorbet mixtures into the Freezer Bowls.

7. Let the mixtures churn until frozen or the desired consistency is reached. This can take up to 20 to 30 minutes, but most recipes will be ready in less time.
• Switch the power to the “Off” position, unplug and dismantle the appliance before cleaning.

• DO NOT let the Motor Unit or cord get wet.

• DO NOT wash any part of this appliance in the dishwasher.

• For the Freezer Bowls: Allow them to reach room temperature. Wash the inside of the Freezer Bowls with warm water and a mild detergent. Clean the outside with a damp cloth. Never immerse in water. Dry thoroughly. Note: Never place Freezer Bowls in the freezer if they are still wet.

• For the Paddles and Lid: Wash by hand with warm water and a mild detergent. Dry thoroughly. Note: Do not store Paddles in the freezer.

• For the Motor Unit and Base: Clean using a damp cloth. Never immerse in water or liquid. Dry thoroughly.
Make every day a “sundae” with recipes and ideas that fit perfectly in your Twin Pint Ice Cream Maker, and have a “sweet” time creating your own!
VANILLA ICE CREAM

INGREDIENTS:
2 cups half 'n' half
1 cup heavy whipping cream
1 ½ tsp vanilla extract
½ cup sugar

DIRECTIONS:
Prepare the ice cream mixture: Combine all the ingredients together, stirring until the texture is completely smooth, not grainy. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Let churn until frozen.
CHOCOLATE ICE CREAM

INGREDIENTS:
- 2 cups heavy whipping cream
- 1 cup whole milk
- ½ cup sugar
- ¼ cup cocoa powder
- 1 tsp vanilla extract

DIRECTIONS:
Prepare the ice cream mixture: Over medium heat, warm up cream and milk. Add in sugar and cocoa powder, followed by the vanilla. Stir together until fully combined and the sugar is completely dissolved. Remove from heat and allow the mixture to reach room temperature. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Let churn until frozen.
STRAWBERRY ICE CREAM

INGREDIENTS:
1 ½ cups frozen strawberries, slightly thawed
1 cup sugar
2 tsp lemon juice
1 cup heavy whipping cream
1 cup whole milk

DIRECTIONS:
Prepare the ice cream mixture: Remove the strawberries from the freezer and let thaw out slightly. In a blender, purée the strawberries with lemon juice and sugar. Place the purée into a bowl and mix in the cream and milk. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Let churn until frozen.

COOKIE DOUGH ICE CREAM

INGREDIENTS:
2 cups half ‘n’ half
1 cup heavy whipping cream
1 ½ tsp vanilla extract
½ cup sugar
1 cup refrigerated chocolate chip cookie dough, cut into small pieces

DIRECTIONS:
Prepare the ice cream mixture: Combine all the ingredients together, stirring until the texture is completely smooth, not grainy. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Ten minutes into the freezing process, slowly pour in the cookie dough pieces. Let churn until frozen.
MINT CHOCOLATE CHIP
ICE CREAM

INGREDIENTS:
2 cups milk
2 cups heavy whipping cream
1 cup sugar
½ tsp vanilla extract
1 tsp peppermint extract
3 drops green food coloring (optional)
1 cup miniature semisweet chocolate chips, chilled

DIRECTIONS:
Prepare the ice cream mixture: In a large bowl, stir together milk, cream, sugar, salt, vanilla and peppermint extract until the sugar has fully dissolved. Add in food coloring if desired. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Ten minutes into the freezing process, slowly pour in the chocolate chips. Let churn until frozen.
COFFEE ICE CREAM

**INGREDIENTS:**
1 cup heavy whipping cream
¼ cup sugar
½ cup whole milk
1 tsp vanilla extract
½ cup strong-brewed coffee, chilled

**DIRECTIONS:**
Prepare the ice cream mixture: In medium bowl whisk together the cream and sugar until the mixture is frothy and the sugar is completely dissolved. Add in milk, vanilla and coffee. Chill the mixture.

Once you’re ready to make your ice cream: Switch the Power Switch to the “On” position, and slowly pour 1 cup of your mixture down the Flavor Chute. Let churn until frozen.

FROZEN YOGURT

**INGREDIENTS:**
1 cup yogurt

**DIRECTIONS:**
Chill your favorite yogurt in the refrigerator until you are ready to make your frozen yogurt. After chilling, switch the Power Switch to the “On” position. Slowly pour 1 cup of chilled yogurt down the Flavor Chute. Let churn until frozen.
RASPBERRY SORBET

INGREDIENTS:
7-8 oz fresh raspberries
3-4 tbsp sugar syrup or maple syrup
squeeze of lemon

DIRECTIONS:
In a food processor or blender, blend all the ingredients until smooth. After chilling the sorbet mixture, switch the Power Switch to the “On” position. Slowly pour 1 cup of the chilled mixture down the Flavor Chute. Let churn until frozen.
We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: 1(800)-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

Feel free to give us a call any time during the hours below: 1 (800) 898-6970

7AM to 7PM
8AM to 8PM
9AM to 9PM
10AM to 10PM

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Twin Pint 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#: DPIC200_20180307_V1