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DFMC100-B

FOOD CHOPPER

Instruction Manual | Recipe Guide







WELCOME TO THE FOODIE FAMILY

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











FOOD CHOPPER

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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 packaging and labels from appliance prior to 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 contacting moving parts. Do not attempt to defeat any safe-ty interlock mechanisms.
- Do not let the cord/charging cable touch hot surfaces or hang over the edge of tables or counters.
- Always make sure that the Ingredient Bowl is locked securely in place before engaging the motor. Do not remove the Ingredient Bowl before the Food Chopper is finished operating.

IMPORTANT SAFEGUARDS

- Make sure that the motor stops completely before disassembling.
- To reduce the risk of severe injury or damage to the Food Chopper, 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 before trying to remove the ingredients.
- The use of attachments not recommended or sold by the manu-facturer may cause fire, electric shock or injury.
- The blades in the Food Chopper are sharp. Handle carefully. Do not touch the blades in the base of the Ingredient Bowl with bare hands.
- Do not put your Food Chopper in a microwave oven or freezer.
- Do not put anything carbonated in your Food Chopper, as this may cause pressure to build up that could result in a mess, damage to the product or possible injury.
- Do not let food sit in your Food Chopper for long periods of time, as this may lead to fermentation which can build pressure in the Ingredient Bowl to the point of damage or possible injury.
- Make sure the Lid is closed tightly during use to prevent liquid from splashing out.
- To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- Keep hands and utensils away from the cutting blade while chop-ping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- Always place soft or liquid ingredients in the Food Chopper before adding hard ingredients or ice cubes.
- Wait until the blades come to a complete stop before removing the Ingredient Bowl. If not done accordingly, the drive gear may become damaged.
- Turn the appliance OFF, then unplug from the outlet when

not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord

- This appliance has a polarized plug, with one blade wider than the other. To reduce the risk of electric shock, this plug fits into a polarized outlet only one way. If the plug does not fit fully, reverse it. If it still does not fit, contact a qualified electrician. Do not modify the plug.
- When cleaning, do not submerge the Motor Unit (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down. The Motor Unit is NOT dishwasher safe.
- Do not use an extension cord. Plug charger directly into an electric outlet.
- Do not operate this appliance with a damaged charging cable, 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.
- CAUTION: Improper use of the battery may cause leakage, overheating, rupture, fire, or explosion, resulting in personal injury or property damage. Do not crush, puncture, disassemble, or expose the battery or appliance to fire, and do not incinerate the appliance, even if severely damaged. Dispose of the battery in accordance with local regulations. Follow the manufacturer's instructions for proper use and charging.
- 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.

- To protect against electrical shock, do not put Motor Unit or battery in water or other liquids.
- Handle blades carefully; they are extremely sharp.
- Do not operate the Cordless Food Chopper continuously for more than 30 seconds. Allow Motor Unit to rest to prevent overheating.
- Do not use the appliance if the Ingredient Bowl or Motor Unit is cracked or damaged.
- Never attempt to remove food or reach into the bowl while the Blade is moving.
- Store the Blade separately or inside the bowl with caution to prevent accidental contact.
- Use only the charging stand and battery provided with the product. Substituting accessories may cause fire, electric shock, or injury.
- Do not charge the battery near water or in high-humidity environments.
- Do not expose the battery to high heat, direct sunlight, or fire.
- If the battery leaks, discontinue use and contact customer support.
- Dispose of battery according to local regulations. Do not incinerate or puncture.

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

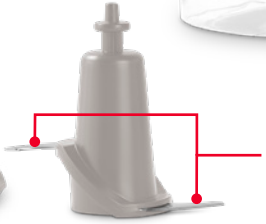
PARTS & FEATURES



Lid/Bowl Lid



Whisking Plate



Blade Insert



Motor Unit



Ingredient Bowl

BEFORE FIRST USE

- Fully charge the Battery before first use (see Charging Instructions).Wash the Ingredient Bowl and Blade Insert in warm, soapy water or place them on the top rack of the dishwasher, taking care when handling sharp Blades. Dry thoroughly.
- Wipe the Motor Unit with a damp cloth.
- **NOTE:** Never immerse the Motor Unit or Rechargeable Battery in water.

CHARGING THE LITHIUM-ION BATTERY







1. Plug the Charging Stand into a power outlet.
2. Place the Rechargeable Lithium-Ion Battery onto the Charging Stand securely **(photo A)**.
3. The Indicator Light will turn red while charging **(photo B)**. When fully charged, it will turn white **(photo C)**.

CHARGING INSTRUCTIONS

4 A full charge takes about 2½ hours.

5 When the Indicator Light begins to blink red during use, that indicates the Battery is low. Recharge the Battery immediately.

IMPORTANT: Always power off the Food Chopper before inserting or removing the Battery. Never force the Battery into place.

INSERTING THE LITHIUM-ION BATTERY



1 Slide the Top Cover off the Motor Unit to access the Battery Compartment **(photo A)**.

2 Insert the Rechargeable Battery, aligning the terminals with the connectors. Push gently until it clicks into place **(photo B)**.

3 Slide the Top Cover back into place.

USING THE FOOD CHOPPER





1. Place the Motor Unit on a flat, sturdy surface. Place the Ingredient Bowl onto the Motor Unit.

2. Insert the Blade Insert into the Ingredient Bowl over the Bowl Shaft **(photo A)**.
CAUTION: The Blade is extremely sharp. Handle with care.

3. If using the Whisking Plate, it inserts in the same way as the Blade Insert: Simply slide onto the Bowl Shaft.

4. Add the food to the Ingredient Bowl (see Food Processing Guide for tips) **(photo B)**.

USING THE FOOD CHOPPER





5 Place the Lid over the Ingredient Bowl and align with the hooks on the Ingredient Bowl and twist to lock it into place **(photo C)**.

6 Secure the Bowl onto the Motor Unit by aligning the base of the Ingredient Bowl with the center shaft and locking tabs on the Motor Unit. Twist gently until the Ingredient Bowl locks into place **(photo D)**.
NOTE: The Food Chopper will not operate unless both the Bowl and Lid are properly locked into place.



7 Press and HOLD the Power Button to begin chopping **(photo E)**.
CHEF TIP: Use short pulses for coarse chopping, use longer pulses to achieve a finer texture.

8 To prevent overheating, do not operate continuously for more than 30 seconds without allowing the Motor Unit to rest.

9 When finished chopping, release the Power Button to stop. Wait until the Blade has fully stopped before removing the Lid.

10 Remove the Lid, then lift out the Blade carefully. Empty the contents of the Ingredient Bowl as needed.
NOTE: The Ingredient Bowl is not designed for food storage. Transfer contents to a separate container for storage.

FOOD PROCESSING GUIDE

FOOD TYPE	PREPARATION	PROCESSING TIPS
Meat (Beef, Pork)	Cut into 2" x ¾" x ¾" strips or cubes.	Process up to 7 ounces at a time. Pulse 10–15 seconds per cycle. Allow 1 minute rest between cycles. For finer results, repeat as needed and stir with spoon in between pulses.
Garlic/ Herbs	Peel cloves, strip leaves.	Use short pulses. Combine with a small amount of oil if needed to help distribute evenly.
Onions/ Shallots	Cut large onions into quarters.	Use 3–4 short pulses for a rough chop. Avoid over-processing as that may release too much liquid.
Nuts	Use shelled (no shell), unsalted nuts.	Pulse in 1–2 second intervals to control texture. Process in small batches to prevent clumping and stir with spoon if needed.
Vegetables	Peel and chop into uniform pieces.	Best for soft or cooked vegetables. Use short pulses. Blanch firm vegetables (e.g., carrots) if needed.

FOOD PROCESSING GUIDE

FOOD TYPE	PREPARATION	PROCESSING TIPS
Bread/ Crackers	Break into small pieces.	Use for making crumbs. Ensure items are dry and crisp. Pulse until desired consistency is achieved.
Cheese (Semi-Firm)	Cut into ½-inch cubes.	Chill slightly before chopping to avoid sticking. Do not use soft or very hard cheeses (e.g., fresh mozzarella or Parmesan).
Fruits (Berries, Apples)	Core or pit as needed.	Best for soft fruits. Use for jams, sauces, or baby food. Limit batch size to avoid excess liquid.
Cooked Ingredients	Allow to cool slightly before processing.	Ideal for dips, spreads, and purees. Process in short bursts and scrape down bowl as needed.

CLEANING & MAINTENANCE

- Always remove the Rechargeable Battery of the Food Chopper before cleaning.
- Wash the Ingredient Bowl and Blade in warm, soapy water or place in the dishwasher.
- Wipe the Motor Unit with a damp cloth.
- Never use abrasive cleaners, steel wool, or harsh chemicals to clean any part of the Food Chopper.

STORAGE TIPS

- For your safety, store the Blade Insert inside the Ingredient Bowl. Handle with care when disassembling, cleaning, & storing as Blades are sharp. Keep out of the reach of children.
- Store the Food Chopper in a dry place away from direct heat.
- Remove the Battery if storing long-term.
- Do not store the Food Chopper with food residue remaining on any part of the appliance as this may cause staining or odors over time.

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	POSSIBLE CAUSE	SOLUTION
The Food Chopper won't start.	It is not fully assembled or Battery is not properly installed.	Check that the Motor Unit is locked in place and Rechargeable Battery is inserted correctly.
Indicator Light is blinking red.	It has low Battery.	Recharge the Battery.
The Blade is not rotating when in use.	Food pieces are too large and is jamming the blade.	Cut ingredients smaller; remove blockage and retry.
Uneven chopping results.	The Ingredient Bowl is overfilled or the food placed in the Bowl has uneven cut sizes.	Reduce quantity and ensure uniform cutting of ingredients before placing them inside the Ingredient Bowl.
Motor shuts off mid-use.	Overheated from long continuous use.	Wait 1 minute before restarting. Operate in shorter bursts.
Excess liquid in bowl.	Over-processed soft food or overfilled.	Reduce batch size. Use fewer pulses.

RECIPE GUIDE

Scan here for more recipes!

bydash.com/recipes





HOMESTYLE GUACAMOLE

Prep Time: *5-7 minutes* • ***Cook Time:*** *0 minutes* • ***Servings:*** *3-4*

Ingredients:

2 avocados, peeled
2 garlic cloves
½ tomato
¼ cup of red onion
1 lime squeezed
1 tablespoon cilantro
¼ jalapeño pepper
1 teaspoon salt

Directions:

1. Add all ingredients to the Food Chopper.
2. Pulse until the guacamole reaches desired consistency, longer for smooth or shorter for chunky.
3. Use a silicone spatula to transfer to a serving dish.
4. Start dipping with tortilla chips or veggies and enjoy on game-day or any day!



MEDITERRANEAN HUMMUS

Prep Time: *10-15 minutes* • ***Cook Time:*** *0 minutes* • ***Servings:*** *3-4*

Ingredients:

2 cups drained canned chickpeas, liquid reserved
½ cup tahini, with some of its oil
¼ cup extra-virgin olive oil
2 cloves garlic, peeled
1 tablespoon ground cumin or paprika, or to taste
1 lemon, juiced
Fresh parsley leaves, chopped
Salt and fresh ground black pepper, to taste

Directions:

1. Place all the ingredients except reserved chickpea liquid and parsley in the Food Chopper. Pulse until smooth.
2. Add chickpea liquid or water as needed to produce a smooth purée.
3. Taste and adjust seasoning as desired. Use a spatula to transfer from the Chopper to a serving dish. Drizzle with more olive oil, top with more cumin or paprika, and garnish with fresh chopped parsley.
4. Serve with fresh pita chips and veggies and start dipping!



ZESTY SALAD DRESSING

Prep Time: 5-7 minutes • ***Servings:*** 4-6

Ingredients:

¼ cup vinegar of preference
1-2 cloves fresh garlic, peeled
1 small shallot, peeled
2 teaspoons Dijon mustard
2 tablespoons honey or maple syrup
½ cup olive oil
Salt and fresh ground black pepper, to taste

Directions:

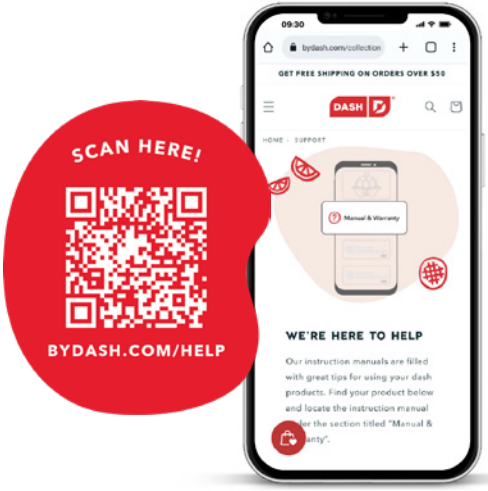
1. Add vinegar, garlic, shallot, Dijon mustard, honey/maple syrup, olive oil, salt, and pepper into the Food Chopper. Pulse to combine until creamy & smooth.
2. Adjust seasoning to taste.
3. Transfer to a serving dish and top your favorite mixed greens with this zesty dressing!

CUSTOMER SUPPORT

FEEL GOOD
DOUBLE YOUR WARRANTY
REWARDS

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 Cordless Food Chopper 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

Wattage: 150 W
Voltage: DC 12 V
Stock#: DFMC100-B_20250922_v3

FOOD SAFE

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

DASH®



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