DASH

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DFHB100-B

HAND MIXER

Instruction Manual | Recipe Guide

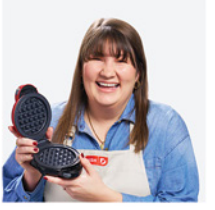






WELCOME TO THE FOODIE FAMILY

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











HAND MIXER

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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 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 closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
- This appliance is not a toy. Do not let children use this appliance without close supervision, which is necessary when any kitchen appliance is used by or near children.
- To reduce the risk of injury to persons and/or damage to the appliance, do not put your hands, hair, clothing, or other objects near the Beaters while the Hand Mixer is in use.
- 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.

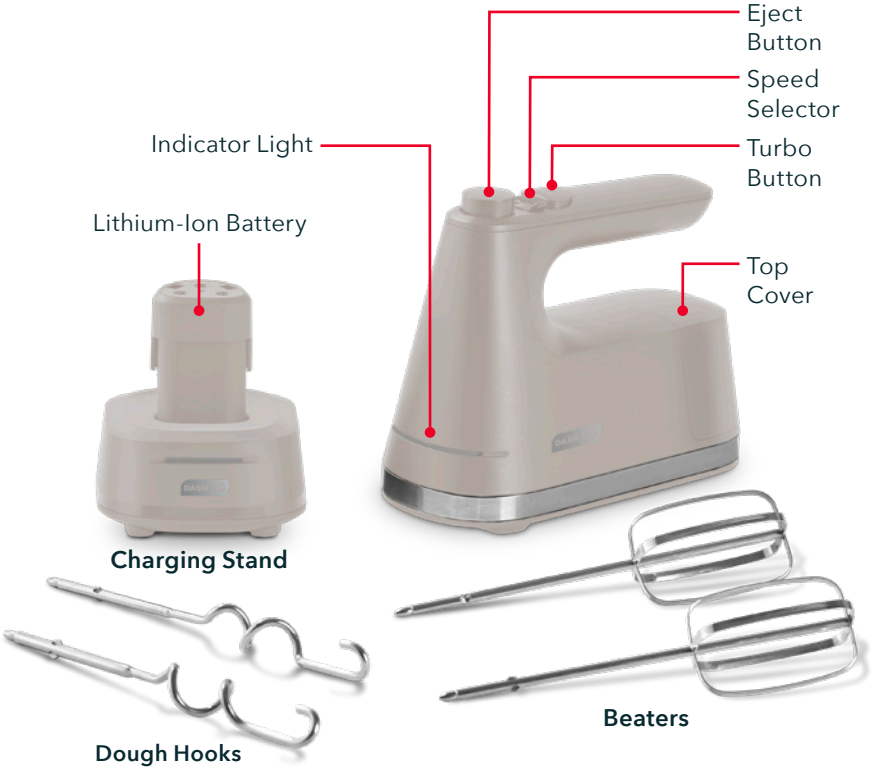
- Be certain the Beaters are securely in place before using the appliance.
- Do not remove any parts while the appliance is in use or plugged in.
- Do not operate the Hand Mixer continuously for more than 1 minute. Allow the Motor to rest in between each use.
- Do not use the Hand Mixer to mix heavy ingredients as the motor may overheat.
- When mixing heavy loads, mix for a maximum of 3 minutes before letting your Hand Mixer cool to room temperature, then mix again if desired. Note that using the hand mixer without any ingredients is considered a heavy load.
- Do not user the mixer with acidic or corrosive foods.
- Turn OFF 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.
- 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.
- Always remove the battery before cleaning or when not in use.
- 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.
- When cleaning the Body, do not submerge in liquid. Instead, wipe down with a soft, damp cloth.
- To protect against risk of electrical shock, do not immerse the Motor Unit or battery in water or any other liquid.

IMPORTANT SAFEGUARDS

- Before washing Beaters, eject Beaters from the Hand Mixer.
- Do not operate this appliance with a damaged battery, charge with a damaged cord or 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.
- WARNING: This appliance contains a lithium ion battery. Do not crush, disassemble, puncture, or expose the appliance to fire or high temperatures. Follow all charging instructions provided. Do not attempt to charge non-rechargeable batteries.
- Do not incinerate this appliance, even if it is severely damaged. Batteries may explode if exposed to fire.
- 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.

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

PARTS & FEATURES



CHARGING INSTRUCTIONS

BEFORE FIRST USE

- Remove all packaging and protective materials.
- Wash the Beaters and Dough Hooks in warm, soapy water or place them in the top rock of the dishwasher.
- Wipe the Motor Unit with a damp cloth. Do not immerse in water. Ensure the Speed Selector is set to “0” before attaching or detaching the Beaters.

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)**.

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 Hand Mixer before inserting or removing the Rechargeable Battery. Never force the Battery into place.

INSERTING THE LITHIUM-ION BATTERY



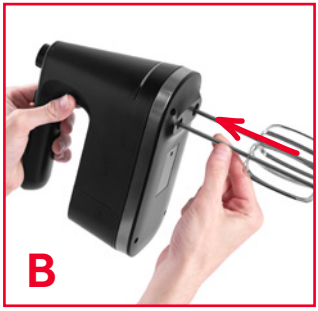
1 To insert a fully charged Battery into the Battery Base, slide the Top Cover off the Battery Base to access the Battery Compartment **(photo A)**.

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 **(photo C)**.

INSERTING BEATERS & DOUGH HOOKS





1. Prior to inserting Beaters or Dough Hooks, ensure the Speed Dial is set to “0” **(photo A)**.
2. Insert the Beaters or Hooks into the Mixer’s underside until they click into place **(photo B)**.
3. To remove the Beaters or Hooks when done using, ensure the Speed Dial is to "0” then press the Eject button.

USING THE HAND MIXER





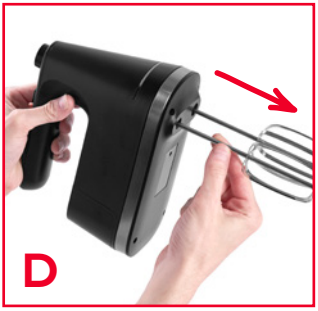
1. After the Beaters or Hooks have been inserted, place them directly into the mixing bowl with the ingredients **(photo A)**.
2. Turn the Speed Dial to the desired setting. Start with a low speed for delicate mixtures. Gradually increase speed as needed.
3. For extra bursts of power, use the Turbo Button **(photo B).**
4. Do not run the Hand Mixer for more than 5 minutes continuously. Allow 20 minutes of rest between uses.

CHEF TIP!

Rotate the mixing bowl by hand to improve mixing results.

USING THE HAND MIXER





5 When finished, return the Speed Dial to “0” and slowly remove the Hand Mixer from the mixture.

6 Use a rubber or wooden spatula to scrape any excess batter from the Beaters or Hooks.

7 Press the Eject button **(photo C)** to remove the Beaters or Hooks prior to cleaning **(photo D)**.

NOTE!

The Hand Mixer can rest upright on the counter between tasks, but always ensure it is turned off when not in use.



Let refrigerated items like butter and eggs reach room temperature before mixing.



Crack eggs into a separate bowl first to check for shells.



Don't overmix. Combine ingredients only as long as the recipe recommends.



Always start on low speed, then increase as needed to avoid splashing.



To beat eggs: Add 2–4 eggs to a bowl. Mix on high speed for 3 minutes or until fluffy.

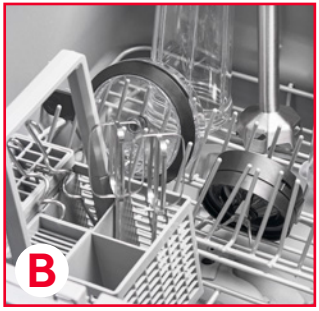


Climate, humidity, and ingredient temperature may affect mixing results. Adjust time as needed.

CLEANING & MAINTENANCE

1. Set the Speed Dial to “0” and let the Hand Mixer cool completely before cleaning.
2. Remove the Beaters or Dough Hooks by pressing the Eject Button **(photo A)** and wash in warm, soapy water or in the dishwasher **(photo B)**.
3. Wipe the Motor Unit with a damp cloth.
4. Dry all parts thoroughly before storing.
5. Store the Mixer and accessories in a dry, cool place.
WARNING: Never immerse the Hand Mixer, Lithium-Ion Battery, or Charging Stand in water.





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 Mixer isn't turning on.	The Battery is drained.	Recharge the Battery for 2.5 hours before use.
The Beaters or Hooks won't release.	Speed Dial is not set to "0".	Turn the Speed Dial to "0" before pressing Eject Button.
The ingredients are mixing unevenly.	Ingredients are too thick or not balanced in the bowl.	Rotate bowl or scrape sides with spatula while mixing.
The Mixer keeps stopping during use.	The Motor Unit is overheated or the Battery is low.	Let the Mixer cool for 20 minutes; recharge if needed.
The Rechargeable Battery does not charge.	1. Battery is not positioned correctly on Charging Stand. 2. The Charging Stand is not plugged in.	1. Remove and reposition the Battery to ensure proper contact. 2. Check the power outlet and confirm the Charging Stand is connected.

RECIPE GUIDE

Scan here for more recipes!

bydash.com/recipes





SOUTHERN STYLE CORN BREAD

Prep Time: *7-10 minutes* • ***Cook Time:*** *20-25 minutes* • ***Serves:*** *6-8*

Ingredients:

2 cups self-rising cornmeal mix (cannot be plain cornmeal)

2 eggs

2 tablespoons vegetable oil or an equivalent amount of butter, bacon grease, or lard

¼ cup vegetable oil or an equivalent amount of butter, bacon grease, or lard for cast iron users

1¾ cups buttermilk or regular milk (start with 1 cup of liquid if using regular milk and add the rest, if needed)

Directions:

1. Preheat the oven to 400°F. If using cast iron to cook the cornbread, add ¼ cup oil to the bottom of a 9-inch cast iron skillet and place over high heat on the stovetop. Let heat while preparing the batter. If not using cast iron, grease baking pan with a small amount of cooking oil, but do not preheat the pan.
2. In a large mixing bowl, combine cornmeal, oil, egg, and buttermilk. Use the Hand Mixer on low to medium speed to mix until combined.
3. For cast iron users, drop a small amount of batter into the skillet. If it sizzles immediately, the cast iron is ready to use, and it's time to pour the batter into the skillet, pouring within one inch of the top of the skillet. For baking pan users, pour batter into prepared pan.
4. Place skillet or pan in the oven and bake for 25-30 minutes or until golden and set.
5. Remove from heat, serve hot, and enjoy this down-home comfort classic with BBQ, stews, or as a brunch side!



CHOCOLATE CHIP COOKIES

Prep Time: *8-10 minutes* • ***Cook Time:*** *16-20 minutes* • ***Serves:*** *24 cookies*

Ingredients:

½ cup butter, softened
½ cup granulated sugar
¼ cup brown sugar, packed firm
2 teaspoons vanilla extract
1 large egg
1¾ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1 cup semisweet chocolate chips

Directions:

1. Preheat the oven to 350°F and grease a large baking sheet. Place butter in a small bowl and microwave for about 40 seconds. Butter should be completely melted but shouldn't be hot.
2. In a mixing bowl, add melted butter and sugars and use the Hand Mixer on low to mix until well-combined. Add in vanilla and egg and mix until incorporated.
3. Add flour, baking soda, and salt and mix on medium until just combined. Dough should be soft and a little sticky but not overly sticky. Fold in the chocolate chips and mix manually with a spatula until well combined.

4. Use a medium-sized cookie scoop to scoop out about 1½ tablespoons of cookie dough. Scoop onto prepared baking sheet, taking care to space out each cookie about 2 inches apart.
5. Bake for 7-10 minutes or until cookies are set, keeping in mind that when done, they will be puffy and still look a little underbaked in the middle.
6. Let cool and transfer to serving plate.
7. Serve and enjoy this bake sale classic!





HOMEMADE PASTA DOUGH

Prep Time: *30 minutes* • ***Cook Time:*** *2 minutes* • ***Resting Time:*** *30 minutes* • ***Serves:*** *3-4*

Ingredients:

2 cups all-purpose flour, spooned & leveled
3 large eggs
½ teaspoon sea salt
½ tablespoon extra-virgin olive oil

Directions:

1. Place the flour on a clean work surface and make a nest. Add eggs, olive oil, and salt to the center and use a fork to gently break up the eggs, keeping the flour walls intact. Use hands to gently bring the flour inward to incorporate. Continue working the dough with hands to bring it together into a shaggy ball.
2. Add the dough ball to a large mixing bowl. Attach the Dough Hooks to the Hand Mixer. Knead the dough for 8-10 minutes. At the beginning, the dough should feel dry but will eventually become cohesive and smooth. If after 10 minutes the dough still seems too dry, sprinkle with a tiny bit of water and use hands to incorporate. If dough gets too sticky, dust with more flour.
3. Use hands to shape the dough into a ball. Wrap it in plastic wrap and let rest at room temperature for 30 minutes.

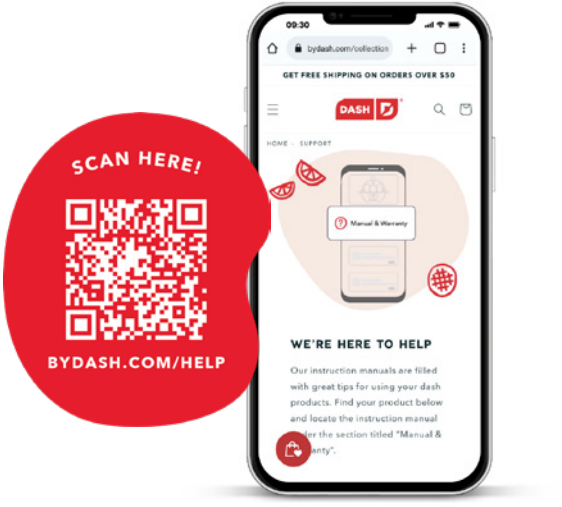
4. Dust two large baking sheets with flour and set aside.
5. Slice the dough ball into four pieces. Use a rolling pin to gently flatten each one into an oval disk.
6. If you have a pasta cutter, run the dough disks through it to achieve preferred shape. If you do not have a pasta cutter, you can still achieve the same results by hand. For long noodles (like spaghetti or fettuccini), use a sharp chef's knife or a bench scraper to slice the dough disks into thin strips. For smaller shapes or formed shapes like bow ties, use fingers, forks, or other kitchen tools to mold into preferred shapes.
7. Whatever shape you choose, lay the formed pasta out onto the floured baking sheet and sprinkle with more flour. Every side needs to be thoroughly floured so that the noodles don't stick together.
8. On the stovetop, add water to a large pot and bring to a boil. Add pasta and salt and cook for 1-2 minutes.
9. Remove pasta and top with preferred sauce. Serve and enjoy all the pastabilities!

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 Hand Mixer 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: DC 12 V
Power: 100 W
Stock#: DFHB100-B_20250926_v6

FOOD SAFE

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

DASH®



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