DASH

CORDLESS
collection

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REWARDS



DFIB100-B

IMMERSION BLENDER

Instruction Manual | Recipe Guide





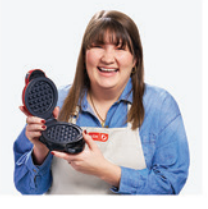


WELCOME TO THE FOODIE FAMILY

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









CORDLESS IMMERSION BLENDER

Important Safeguards 4-6

Parts & Features 7

Charging Instructions 8-9

Using the Cordless Immersion Blender 10-12

Tips & Tricks 13

Cleaning & Maintenance 14-15

Troubleshooting 16-17

Recipes 18-21

Customer Support 22

Warranty 23

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 let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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. Close supervision is necessary when any kitchen appliance is used by or near children.
- Avoid contact with moving parts. 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 Blade while the Hand Immersion Blender is in use.
- Do not remove any parts while the appliance is in use. Make sure that

the motor stops completely before disassembling.

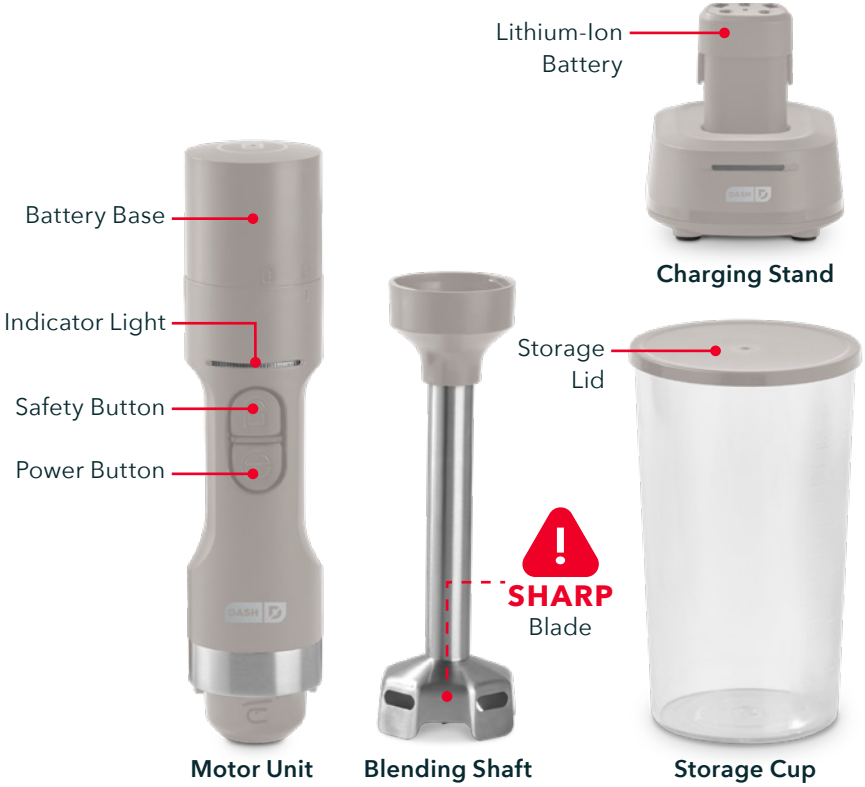
- Keep hands, utensils, and foreign objects out of the container while blending to prevent injury or damage. Turn the appliance OFF before removing lodged ingredients. Use a scraper only when the unit is not running. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Use only the charger provided. Do not use the charger with any other product. Plug the charger directly into an electrical outlet; do not use an extension cord.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not put your Blender in a microwave oven, refrigerator or freezer.
- Do not blend carbonated liquids, as pressure may build up and cause spillage, damage to the appliance, or injury. When mixing liquids, especially hot liquids, use a tall container or blend small quantities at a time to reduce spillage.
- Do not operate the Immersion Blender continuously for more than 1 minute or mix heavy ingredients, as motor may overheat. Allow the Motor to rest in between each use.
- When cleaning the Body, do not submerge in liquid. Instead, wipe down with a soft, damp cloth.
- 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.
- 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

- 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.
- Do not charge the battery near water or in high-humidity environments.
- Do not expose the battery to high heat, direct sunlight, or fire.
- 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. If the battery leaks, discontinue use and contact customer support.
- To protect against risk of electrical shock, do not immerse the Motor Unit or battery in water or any other liquid.
- Always remove the battery before cleaning or when not in use.
- The blades are sharp. Handle carefully when attaching, detaching, cleaning, or storing.
- Never run the blender empty or without food/liquid for more than 15 seconds.
- Do not run the blender continuously for more than 1 minute. Allow it to cool for 3 minutes after two consecutive cycles.

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

PARTS & FEATURES



CHARGING INSTRUCTIONS

BEFORE FIRST USE

- Fully charge the Battery before first use.
- Wash the Blending Shaft, Storage Cup, & Storage Lid in warm, soapy water or 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.







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 Immersion Blender before inserting or removing the Rechargeable Battery. Never force the Battery into place.

INSERTING THE LITHIUM-ION BATTERY



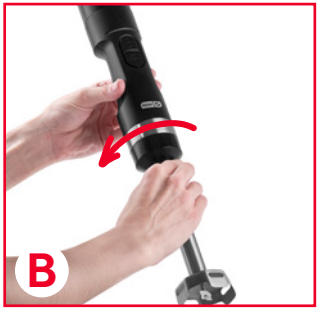
1 Slide the Top Cover off the Battery Base to access the Battery Compartment **(photo A)**.

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

3 Slide the top cover back into place **(photo C)**.

USING THE IMMERSION BLENDER





1 To attach the Blending Shaft to the Motor Unit, turn the Shaft counterclockwise until it locks securely in place **(photo B)**.

2 Cut ingredients into smaller pieces and place them into a suitable container or bowl.

CAUTION: The blades in the Blending Shaft are sharp. Handle carefully. Do not touch the blades with bare hands.



USING THE IMMERSION BLENDER





3 Lower the Blade end fully into the food before powering on to prevent splashing **(photo C)**.

4 To begin blending, press and HOLD the Safety Button **(photo D)**.



USING THE IMMERSION BLENDER





5 While pressing the Safety Button, press the Power Button to begin blending **(photo E)**. Once blending has started, you can release the Safety Button, but you must keep pressing the PowerButton to continue blending. **NOTE:** Do not run for more than 3 consecutive cycles without resting the Motor Unit. Allow at least 10 minutes of cooling time between sessions.

6 Blend for up to 1 minute at a time. After two consecutive blending cycles, allow the Blender to cool for 3 minutes before using again.

7 When done blending, release the Power Button again to stop blending. Detach the Blending Shaft after use by turning clockwise **(photo F)**.

CAUTION: Never run the Immersion Blender without food or liquid for more than 15 seconds. Running dry can overheat the Motor Unit.



PREP INGREDIENTS PROPERLY

- Cut food into smaller pieces (about ½ to 1 inch) for easier blending and better texture. For harder vegetables like carrots or sweet potatoes, cook first or cut into small pieces and blend with water. **Example:** Use no more than 2 cups of chopped carrot with 1¾ cups of water per blend cycle.



AVOID HARD OR DRY INGREDIENTS

- Do not use the Blender to crush ice. Do not blend dry foods like coffee beans or frozen fruit without added liquid as this may damage the Blades or Motor.



FOLLOW BLENDING TIME LIMITS

- Blend for up to 1 minute at a time.
- Allow the Motor Unit to cool for 3 minutes after two consecutive cycles.



NEVER OVERFILL

- To prevent overflow and ensure safe operation, only fill the container or bowl halfway.

For smooth, even blending, add ingredients in this order, starting at the bottom of the container:

LAYER	WHAT TO ADD	WHY
1. Liquids	Water, milk, broth, juice	Provides moisture to facilitate easy breakdown of other ingredients.
2. Soft Foods	Bananas, yogurt, cooked vegetables	Easy to break down and mix into liquids.

CLEANING & MAINTENANCE

IMPORTANT: Always remove the Battery before cleaning. Handle Blades carefully when removing and cleaning.

1. Detach the Blending Shaft from the Motor Body by turning it clockwise.

2. Rinse the Blending Shaft under running water or place it in the dishwasher, taking care when handling to avoid sharp blades **(photo A)**.



3. The Storage Cup & Lid are dishwasher safe or can be hand washed in warm, soapy water.
   Do NOT soak the Blending Shaft in water as this could damage the internal lubrication.
   Do NOT use abrasive cleaners or harsh detergents when hand washing.

4. Stand the Blending Shaft upright to drain any water after washing.

5. Clean the Motor Unit by wiping it with a damp cloth.
   Never immerse the Motor Unit in water.

6. Allow all parts to dry thoroughly before storing.

QUICK CLEANING BETWEEN USES

For a fast clean between blending tasks:

1. Fill a cup halfway with clean water.
2. Insert the Blending Shaft into the water.
3. Turn the Blender on for a few seconds to rinse the blade.
4. Rinse under running water if needed.

STORAGE TIPS

- Store the Immersion Blender in a dry place.
- Do not store the Immersion Blender with the Rechargeable Battery inserted if not using for a long time.
- Keep out of reach of children.

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 Immersion Blender will not turn on.	1. Battery is not inserted or is incorrectly inserted. 2. Battery is drained. 3. Safety Button not held.	1. Remove and reinsert the Battery, ensuring it clicks into place. 2. Recharge Battery fully before use. 3. Press and hold the Safety Button while pressing the Power Button
The power keeps cutting out during blending.	1. The Immersion Blender is overheated from continuous use. 2. Battery charge is low	1. Allow the Immersion Blender to cool for at least 3 minutes before resuming. 2. Recharge the Battery; Indicator Light will blink red if low

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	SOLUTION
The Rechargeable Battery does not charge.	1. Battery is not positioned correctly on Charging Stand. 2. Charging Stand is not plugged in.	1. Remove and reposition the Battery to ensure proper contact 2. Confirm the stand is plugged into a working outlet.
The Blades are not rotating smoothly.	Food is jammed around Blades.	Turn off the Immersion Blender and remove the Blending Shaft. Rinse the Blades thoroughly under water.
There is excessive vibration or noise while blending.	Blending Shaft is not fully secured to Motor Unit.	Remove and reattach the Shaft, turning it counterclockwise until it locks.
The ingredients are not blending evenly.	Pieces are too large or hard.	Cut ingredients into smaller pieces before blending.

RECIPE GUIDE

Scan here for more recipes!

bydash.com/recipes





FOUR-INGREDIENT TOMATO SOUP

Prep Time: *5-7 minutes* • ***Cook Time:*** *40-45 minutes* • ***Serves:*** *2-3*

Ingredients:

4 tablespoons butter
½ large onion, cut into large wedges
1 28-ounce can tomatoes, whole peeled or crushed
1½ cups water, vegetable stock, or chicken stock
1 teaspoon salt, more to taste
Toasted croutons, optional

Chef Tip!

Add fresh basil before blending or add sour cream for a creamier soup!

Directions:

1. On the stovetop, melt butter over medium heat in a Dutch oven or large saucepan.
2. Add onion wedges, water, tomatoes with their juices, and salt.
3. Bring to a simmer. Cook, uncovered, for about 40-45 minutes. Stir occasionally and add more salt if needed.
4. Use the Immersion Blender to blend until smooth.
5. Distribute amongst serving bowls and garnish with toasted croutons.
6. Serve with a simple grilled cheese sandwich for an easy anytime meal.



GARLIC PESTO SAUCE

Prep Time: *5-10 minutes* • ***Cook Time:*** *0 minutes* • ***Serves:*** *3-4*

Ingredients:

½ cup fresh basil leaves, packed tight
¼ cup walnuts, coarsely chopped
2 or 3 garlic cloves
¼ cup grated Parmigiano-Reggiano cheese
½ teaspoon lemon juice
⅓ cup extra virgin olive oil

Directions:

1. Add all ingredients to a mixing bowl. Use the Immersion Blender and blend until combined.
2. Serve with pasta or as a savory spread for Italian-style sandwiches!



BUTTERNUT SQUASH SOUP

Prep Time: *30-35 minutes* • ***Cook Time:*** *20-25 minutes* • ***Serves:*** *6-8*

Ingredients:

1 small butternut squash, peeled, seeded, and cut into ¾" cubes
1 cup chicken stock
1 cup water
½ small onion, diced
1 tablespoon butter
½ teaspoon cinnamon pinch of nutmeg
Crumbled Gorgonzola cheese, to garnish
Chopped walnuts, to garnish
Creme fraiche or Greek yogurt, to taste

Directions:

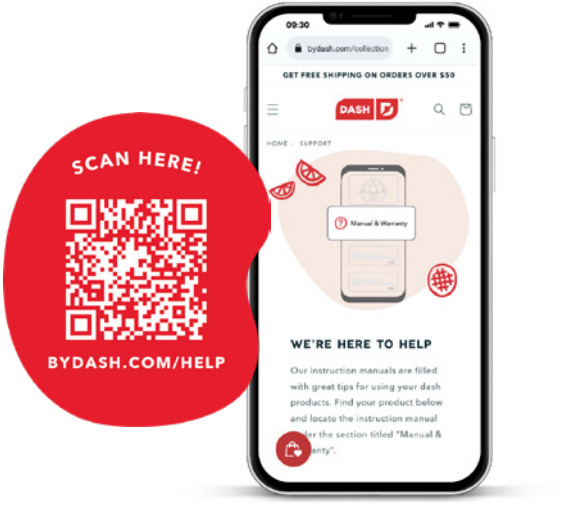
1. On the stovetop, melt butter in a large saucepan over medium heat. Add butternut squash and stir to coat. Cook for 3 minutes, then add chicken stock, water, onion, and spices.
2. Bring to a boil and then reduce heat to low. Cover and simmer for about 20 minutes or until squash is tender.
3. Remove from heat and let cool. Once the mixture is near room temperature, transfer to a large mixing bowl. Use the Immersion Blender to blend until smooth.
4. Reheat prior to serving by transferring back to the saucepan on the stovetop and bringing to a light simmer over medium heat.
5. Distribute amongst serving bowls and garnish with creme fraiche, gorgonzola, and walnuts.
6. Serve and savor this comforting fall favorite!

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 Immersion 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: DC 12 V
Power: 100 W
Stock#: DFIB100-B_20250926_v3



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

DASH®



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