DASH

Recipe ideas INSIDE!



# ELECTRIC MANDOLINE

7 Included Blades | 1 Touch Functionality | 150 Watts

DEM001H



# ELECTRIC MANDOLINE


Important Safeguards ..... 4-7

Parts & Features ..... 8-9

Using Your Electric Mandoline ..... 10-11

Assembling Blades and Inserts ..... 12

Blade Configuration Chart ..... 13

Cleaning & Maintenance ..... 14

Troubleshooting ..... 15

Recipes ..... 17-29

Customer Support ..... 30

Warranty ..... 31

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

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

- PLEASE READ AND SAVE THIS INSTRUCTION MANUAL
- When using electrical appliances, basic safety precautions should be followed including:
- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- 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. Children should be supervised to ensure that they do not play with the appliance.
- 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet. Do not use appliance for other than intended use.
- 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.
- 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.
- 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 where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- Do not shred, grate, or slice raw/cooked meat. Do not use appliance with hard foods such as sugar, ice cubes, or coffee.
- Never use fingers, utensils, or other objects to remove food from Processing Chute while appliance is plugged in. If food must be removed from the Processing Base or chute, turn off and unplug Electric Mandoline before attempting to remove it.
- Check that the Electric Mandoline is off and unplugged before and after each use.
- When using any extension cords, make sure the electrical rating of the wire is compatible with the Electric Mandoline.
- 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 in the Processing Chute during use.
- Do not use hands or other objects to push food into Processing Chute. Only insert the Pusher into the Processing Chute.
- Only use Electric Mandoline on a stable surface.
- Handle the Blades and Inserts carefully as the blades are sharp and can cause injury.
- Always make sure the voltage used is consistent with the nominal voltage of the Electric Mandoline.
- Unplug cord from outlet before changing or removing Blades and Inserts.
- Do not use the Electric Mandoline for more than 90 seconds at a time. Allow the motor to rest for at least 2 minutes between cycles. All components included with the Electric Mandoline are compatible with this product only. Do not use these parts on other similar products.
- Do not use this appliance to make crushed ice. It is recommended that the accessories are hand washed with the Brush for best results.
- WARNING: the Processing Base, Pusher, Container, Blades, and Inserts are top shelf dishwasher safe only if cleaned on the “light” setting.

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

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

**Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:**

- Lisez toutes les instructions.
- Enlevez tous les sacs et emballages de l'appareil avant utilisation.
- Assurez-vous que l'appareil est soigneusement nettoyé avant utilisation.
- Ne pas déchiqueter, râper ni trancher viande crue / cuite. Ne pas utiliser appareil avec aliments durs tels sous forme de sucre, de glaçons ou de café.
- Ne jamais utiliser les doigts, les ustensiles ou autres objets pour enlever la nourriture de traitement chute tandis que l'appareil est branché.
- Si la nourriture doit être retirée de la base de traitement ou goulotte, éteindre et débrancher électrique mandoline avant d'essayer de la retirez.
- Cet appareil n'est pas destiné à l'usage des personnes (y compris enfants) avec une réduction physique, capacités sensorielles ou mentales, ou manque d'expérience et connaissances à moins qu'ils ne soient pourvu de surveillance et instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
- Vérifiez que l'électricité de la mandoline est éteinte et débranchée avant et après chaque utilisation.
- Lors de l'utilisation de rallonges, assurez-vous que le courant électrique de le fil est compatible avec le mandoline électrique.
- Évitez le contact avec le déplacement les pièces. Réduire le risque de blessure aux personnes et / ou des dommages à l'appareil, ne mettez pas votre les mains, les cheveux, les vêtements ou autres objets dans la goulotte de traitement pendant l'utilisation.
- Ne pas utiliser les mains ou autres objets pour pousser la nourriture dans traitement de la chute. Seulement insérer le pousseur dans le traitement chute.
- Utilisez uniquement la mandoline électrique sur un surface stable.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, chaud brûleur électrique, ou dans un chauffé four.
- Manipuler les lames et les inserts soigneusement que les lames sont tranchantes et peut causer des blessures.
- Assurez-vous toujours que la tension utilisé est compatible avec le tension nominale de l'électrique mandoline.
- Assurez-vous toujours de débrancher le appareil de sortie avant montage, démontage, nettoyage, et stockage.
- Débranchez le cordon de la prise avant de changer ou enlever les lames et inserts.
- En cas de dysfonctionnement de l'appareil, cessez d'utiliser jusqu'à ce que le problème soit résolu.
- N'utilisez aucun accessoire les pièces jointes qui ne sont pas recommandé par l'appareil fabricant, car cela pourrait entraîner en cas de feu, de choc électrique ou personnel blessure.



MESURES DE SÉCURITÉ IMPORTANTES

- Pour prévenir les risques d'incendie, les appareils électriques choc, ou blessure corporelle, ne pas placez le cordon, la fiche ou l'unité près de l'eau ou d'autres liquides lorsque l'appareil est branché.
- Cet appareil est destiné à usage domestique seulement.
- Ne pas utiliser l'électrique mandoline pour plus de 90 secondes à la fois. Autoriser le moteur à reposer pendant au moins 2 minutes entre les cycles.
- Tous les composants inclus avec la mandoline électrique sont compatible avec ce produit seulement. Ne pas utiliser ces pièces sur autres produits similaires.
- N'utilisez pas l'appareil si des pièces sont endommagées.
- N'utilisez aucun appareil avec un cordon ou une fiche endommagé.
- Ne pas utiliser à l'extérieur.
- Ne laissez pas l'appareil sans surveillance lorsqu'il est branché.
- N'utilisez pas cet appareil pour faire de la glace pilée.
- Il est recommandé que le les accessoires sont lavés à la main avec le pinceau pour de meilleurs résultats.
- ATTENTION: la base de traitement, poussoir, conteneur, lames et les inserts sont des lave-vaisselles sûr que si nettoyé à la «lumière» réglage.
- Cet appareil ne doit pas être utilisé par ou près des enfants. Garder le appareil et son cordon sur portée des enfants.
- Cet appareil est conforme à normes applicables et les règlements.
- L'appareil doit être utilisé sur un plan de travail écurie, loin de l'eau éclaboussures.
- Ne retournez pas l'appareil.
- Ne pas utiliser à l'extérieur.
- Ne poussez jamais de nourriture avec votre les mains, venez toujours le poussoir.
- Ne laissez pas le cordon pendre du bord de table ou de comptoir.
- L'appareil doit être débranché:
- Si vous remarquez des anomalies pendant le fonctionnement.
- Avant garder ou nettoyage.
- Après chaque utilisation.
- Cet appareil a une polarisation prix (une lame est plus grand que l'autre). Pour réduire le risque de choc électrique, cette fiche ira dans un prix polarisée dans un sens. Si la fiche n'est pas complètement insérer dans la prise, inversez la fiche. Si cela ne vous convient toujours pas, contactez un électricien qualifié. Ne pas essayer de modifier la fiche dans tout façon.

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION




PARTS & FEATURES

E1 Julienne / Slicer Disk



E1-A Julienne Insert



E1-C Thin Slice Insert



E2 Shredder Disk



E3 Cube Insert



E3-A Cube Disk



E3-B Large Cube Disk



E3-C Wavy Disk



Cube Insert Cleaner



Large Cube Insert Cleaner



Brush

# USING YOUR ELECTRIC MANDOLINE

Clean the Electric Mandoline and all of its components prior to assembly and use. Remove any stickers and packaging before first-time use.

DO NOT use the appliance to shred tough or hard foods such as meat or ice cubes. You may need to cut larger foods into pieces so that they can fit inside the Processing Chute.




Set Motor Base on stable surface and place Processing Base on top. Processing Base is a necessary part when using the mandoline. Make sure to place the Processing Base on motor unit before placing the Blade on base.




Assemble Blade of choice (see Assembling Blades and Inserts on page 12 for instructions).



Set Blade on Processing Base, ensuring that the tab under the Blade is inserted into notch in the Motor Base.

NOTE: This notch will be in a different place each time you stop the Mandoline. Pay careful attention to make sure that the tab is inserted INTO the notch and not in front of or behind the notch.




Set Blade on Processing Base, ensuring that the tab under the Blade is inserted into notch in the Motor Base.

NOTE: This notch will be in a different place each time you stop the Mandoline. Pay careful attention to make sure that the tab is inserted INTO the notch and not in front of or behind the notch.



# USING YOUR ELECTRIC MANDOLINE




Place Lid over Processing Base, matching up notches on Lid with the slots on the Motor Base.



Once notches are aligned, place hand on the back of the Lid (near the Power Button) and push Lid forwards while stabilizing the Mandoline with your other hand to lock the Lid into place.




Slide Container under the Motor Base, making sure to align the sides of the Container with slots under the Motor Base until the red arrow on the Container lines up with the red arrow on the underside of the Motor Base.

NOTE: There is a micro-switch under the Mandoline that will not be activated if the Container is not inserted properly.




Plug in Electric Mandoline. Place food in Processing Chute and use Pusher to press food into Chute. Hold down Power Button to begin slicing food. Release Power Button to stop.

# ASSEMBLING BLADES AND INSERTS

When handling Blades and Inserts, be very careful as their blades are sharp and can cause injury.

## JULIENNE/SLICER DISK



To assemble the Julienne / Slicer Disk, select appropriate Insert (see Blade Configuration Chart on page 13) and slide into Julienne / Slicer Disk until the Insert locks into place. Now you are ready to place the Disk onto the Processing Base.



To remove the Insert, carefully lift Blade Insert up and slide it off of the Disk. For extra thick slices, do not use an Insert.

## CUBE/LARGE CUBE/WAVY DISK



Slide Cube Insert into Disk by lining up the sides of the Cube Insert with the slots under the Disk. The arrows on the Cube Insert should be pointing outward (away from the Blade Disk). TIP: If you are having difficult assembling the Cube Insert, turn the Disk and Insert over so that the Blade is facing away from you as it may be easier to see the slots on the underside of the Disk.



To disassemble, slide Cube Insert outwards.

## SHREDDER DISK

No assembly required. Simply place on Processing Base and put the Lid on top.



# BLADE CONFIGURATION CHART



**Julienne –** Slice potatoes, sweet potatoes, carrots, celery, onion, and radish.



**Thin Slice –** Make potato chips and salads. Slices potatoes, radishes, mushrooms, carrots, cucumbers, fennel, nuts, and celery.



**Extra Thick Slice -** Slice carrots, eggplant, melon, and beets. Make fruit salad.



**Shred –** Shred chocolate, hard cheeses, radishes, carrots, turnips, and more.



**Cube –** Use for potatoes, carrots, onions, sweet potatoes, and beets. Make breakfast hash and cubing vegetables for soup.



**Large Cube –** Cube potatoes, carrots, onions, sweet potatoes, and beets. Perfect for soups, stews, broth, and stir fry.



**Wavy –** Prep potatoes and other softer veggies for soups, crinkle fries, and fun salads.

# CLEANING & MAINTENANCE

Thoroughly clean the Electric Mandoline and its components prior to first-time use. Always unplug the appliance before cleaning. Your Electric Mandoline and its Blades and Inserts must be properly cleaned after each use. It is recommended that the accessories are hand washed with the Brush for best results.

WARNING: DO NOT SUBMERGE MOTOR BASE IN WATER OR OTHER LIQUIDS. THE MOTOR BASE IS NOT DISHWASHER SAFE.

1. Always unplug the appliance before cleaning.
2. Do not submerge the Motor Base in water or other liquids. Instead, wipe down the Motor Base with a damp cloth and then wipe dry.
3. To avoid staining the Blades and Inserts, rub them with a cloth dipped in cooking oil prior to cleaning.
4. Clean the Lid and Container with warm water and mild soap.
5. The Processing Base, Pusher, Container, Blades, and Inserts should be washed with warm water and mild soap or they can be placed in the top rack of your dishwasher on the “LIGHT”, “ECO”, or “LESS DIRTY” functions. Be sure to handle the Blades and Inserts with care as their blades are sharp and can cause injury. If there is food left in the Cube Insert, use the Cube Insert Cleaner to push out food residue before cleaning.
6. Do not use corrosive or abrasive cleaning agents to clean the device or its accessories as this could damage the appliance.
7. Dry all parts thoroughly before storing. Store the Electric Mandoline in a dry place that is not accessible to children or animals. Store Disks and Inserts with covers to prevent injury when removing Inserts from storage.



# TROUBLESHOOTING

If your Electric Mandoline fails to function properly, first check whether you are able to correct the problem yourself using the checklist below. If your problem is not resolved in the instructions listed, please contact StoreBound Customer Support at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday, or by email at support@storebound.com.

Do not attempt to repair the appliance yourself under any circumstances.

### 1. The Electric Mandoline will not turn on.

- Ensure that the power cord is plugged into the power outlet.
- Check to make sure the power outlet is operating correctly.
- Firmly press and hold down the Power Button located on the top of the Lid.
- Check to make sure Blades and Inserts have been inserted correctly.
- Make sure the Container is under the Motor Base. There is a small switch on the underside of the Motor Base that will be activated once the Container is in the correct position. If the switch is not activated, the Electric Mandoline will not turn on.
- Unplug the appliance, remove the Blades and Inserts and clean thoroughly. Reassemble your Electric Mandoline and try again.
- Determine if a power failure has occurred in your home, apartment, or building.

### 2. I can’t close the lid securely over the Motor Base.

- Check to make sure that the Blade (and Insert) is placed correctly on the Processing Base.

### 3. I can’t unlock the Lid from the Motor Base.

- Turn the appliance on for one second in order to move the Blade, then try to unlock the Lid again.

### 4. Food is stuck in the Blades and the Electric Mandoline will not start.

- Unplug the Electric Mandoline, disassemble the appliance, and clean all parts and accessories. Reassemble and plug back into outlet.



# ELECTRIC **MANDOLINE**

# RECIPE BOOK

Check out our Instagram
**@unprocessyourfood**
for more recipes and videos.

# THAI STYLE **SLAW**

**INGREDIENTS:**

2 large carrots
1 small white cabbage, cored and cut
handful of microgreens
2 tbsp pomegranate seeds
1 tsp fresh ginger, minced
1 tbsp peanut oil
¼ cup rice vinegar
1 tbsp lime juice
2 tsp fresh mint, chopped
½ tsp black sesame seeds
salt, to taste

**DIRECTIONS:**

Using the Julienne/Slicer Disk and Julienne Insert, shred the carrots.

Switch to the Julienne Insert and process the cabbage. In a large bowl, mix all ingredients except microgreens, pomegranate seeds, and sesame seeds.

Toss until shredded vegetables are completely coated in dressing. Garnish with microgreens, pomegranate seeds, and black sesame seeds.





# TZATZIKI **DIP**

**INGREDIENTS:**

2 cups (16 oz) Greek yogurt
1 cucumber
2 tbsp olive oil
½ lemon, juiced
2 tbsp dill, finely chopped
1 tsp garlic powder
salt and pepper, to taste

**DIRECTIONS:**

Halve the cucumber lengthwise. With a spoon, scoop out the seeds. Shred the seeded cucumber with either the Shredder Disk or the Julienne / Slicer Disk with the Julienne Insert, depending on how chunky you want your dip. In a medium bowl, combine all ingredients except the cucumber. Mix until well-combined.

Stir in the shredded cucumber. The dip should be chunky and thick. Chill in the fridge until ready to serve.

Garnish with a sprig of dill or a few mint leaves and enjoy!





# ZUCCHINI
# BANANA NUT BREAD

**INGREDIENTS:**

2 cups unbleached,
all-purpose flour
½ cup brown sugar
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1 tsp vanilla extract
½ cup vegetable or canola oil
2 medium zucchinis
2 very ripe bananas, mashed
1 egg
½ tbsp cinnamon
½ cup walnuts, chopped

**DIRECTIONS:**

Preheat the oven to 350°F. Prepare two 8" x 4" loaf pans by rubbing them with melted butter. Sprinkle a thin layer of flour over the pans, turn upside down and lightly tap to remove the excess flour.

Shred the zucchini into fine pieces with the Shredder Disk. In a mixing bowl, stir together all of the dry ingredients until well-combined. In another bowl, add the egg and liquid ingredients. Whisk until blended, then stir in the shredded zucchini. Make a well in the dry ingredients with your finger and pour in the liquid mixture. Mix well. Stir in the walnuts and mashed banana.

Divide the batter evenly between the two loaf pans. Bake in the oven for approximately 50-60 minutes or until a toothpick inserted into the bread's center comes out clean. Let bread cool for 15 minutes. Carefully turn out the loaves onto a wire rack to finish cooling.





# POTATOES **AU GRATIN**

**INGREDIENTS:**

1 lb yukon gold potatoes
2 cloves garlic, minced
2 cups milk
½ cup Greek yogurt
½ medium onion, finely chopped
2 tbsp unbleached, all-purpose flour
½ cup Parmigiano-Reggiano cheese, grated
1 tsp salt
ground black pepper, to taste

**DIRECTIONS:**

Thoroughly clean potatoes and then peel. Slice potatoes with the Julienne/Slicer Disk and the Thin Slice Insert. In a bowl, combine all ingredients except the potatoes, Greek yogurt and cheese and whisk until well-combined. Pour mixture into a medium saucepan and add the potatoes. Cook over low heat, stirring occasionally.

Once the potatoes are tender, remove from heat. Rub an 8" square baking dish with a little olive oil, butter, or non-stick cooking spray. Use a slotted spoon to transfer potatoes and onion bits to the dish, layering them evenly. In a bowl, mix together the Greek yogurt with 1/2 cup of the milk mixture, then pour over the potatoes.

Sprinkle the Parmigiano-Reggiano evenly over the potatoes. Bake under the broiler for a few minutes or until the top is browned. Serve hot with your favorite meat and vegetables.





# CARROT CAKE WITH **GREEK YOGURT FROSTING**

**INGREDIENTS:**

*Carrot Cake*

1 cup whole wheat flour
1½ cups flour
½ tsp baking powder
1 tsp baking soda
2 tsp cinnamon
1 cup sugar
½ cup brown sugar
1 tbsp vinegar
grated rind of 1 orange
1 cup vegetable oil
4 eggs
6 medium, raw carrots
1 cup raisins

*Greek Yogurt Frosting*

1 cup (6 oz.) Greek yogurt
½ cup powdered sugar
1 tsp vanilla extract

**DIRECTIONS:**

Preheat oven to 350°F and thoroughly grease a 9" x 13" pan. Shred the carrots with the Shredder Disk. In a large bowl, mix together the oil, sugars, eggs, spices, vinegar, orange rind, and baking soda & powder. Add both types of flour and whisk until well-combined.

Finally, mix in the carrots and raisins. The batter will be thick. Pour into the prepared pan and bake for 50-60 minutes or until a toothpick inserted into the cake's center comes out clean.

Allow the cake to cool for about 30 minutes. While the cake sits, combine the Greek yogurt, powdered sugar, and vanilla extract in a mixing bowl and whisk well. If the frosting is too thin, you can add more powdered sugar to thicken it. Place cake on a cake plate and frost. If you do not want to use frosting, you can dust the cake with a little powdered sugar.





# SWEET POTATO **CHIPS**

**INGREDIENTS:**

2 sweet potatoes

1 cup coconut oil

salt and pepper, to taste

**DIRECTIONS:**

Peel and slice sweet potatoes with the Julienne/Slicer Disk and the Thin Slicer Insert. Add coconut oil to a shallow pan and heat over medium high heat.

When the oil is hot (it should sizzle when you add a sweet potato slice), add sweet potatoes in small batches, trying not to overlap the chips. Let fry for 3-5 minutes, turning about halfway through. Use a slotted spoon to remove chips from oil and lay out on a paper towel to soak up any extra coconut oil. Sprinkle with salt and pepper and enjoy!



# SLOW COOKER **BEEF STEW**

**INGREDIENTS:**

2 lbs stew beef, cut into 1" cubes

¼ cup flour

salt and pepper, to taste

4 cloves garlic, minced

1 tbsp tomato paste

1 bay leaf

1 tsp smoked paprika

1 tsp Worcestershire sauce

1 onion

1½ cups beef broth

3 potatoes

4 carrots

2 stalks celery

**DIRECTIONS:**

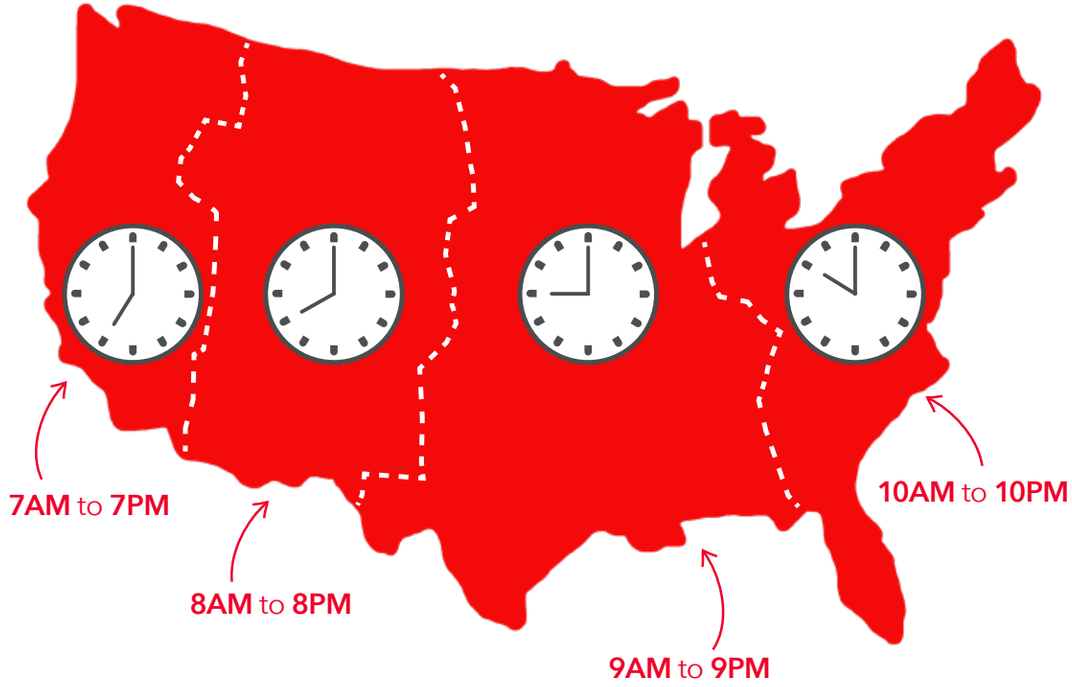
Using your Electric Mandoline with the Cube Disk, cube onion, potatoes, carrots, and celery. Add meat to slow cooker. In a small bowl, mix together flour, salt, and pepper and then pour over meat, tossing to coat meat in flour mixture. Add remaining ingredients to slow cooker.

Cover and cook on low for 8-12 hours, stirring occasionally until beef is tender and easily pierced with a fork.

# CUSTOMER SUPPORT

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 at **1 (800) 898-6970** during the hours below




Hey **Hawaii!** You can reach our customer service team from **5AM** to **5PM** HAST.
And also, **Alaska**, feel free to reach out from **6AM** to **6PM** UTC.



# WARRANTY

## 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 Electric Mandoline is an electrical appliance.
Do not attempt to repair the appliance yourself under any circumstances.
Contact Customer Support regarding repairs to the appliance.

FDA SAFE

## TECHNICAL SPECIFICATIONS

Model: DEM001H
Voltage: 120V ~ 60Hz
Power Rating: 150W MAX
Stock#: DEM001H_20190228_V5




Designed in NYC | 1-800-898-6970 | @unprocessyourfood | bydash.com