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DLM100

LEMONADE MAKER & CITRUS JUICER

Instruction Manual | Recipe Guide





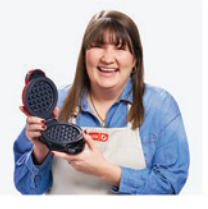


WELCOME TO THE FOODIE FAMILY

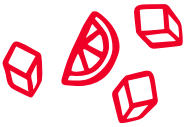
We hope you *love* our products as much as our team does.











LEMONADE MAKER & CITRUS JUICER

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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.
- 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. Do not place the appliance inside a cabinet while it is being used.
- Do not operate the appliance if the cord or plug is damaged, if it malfunctions, or if it has been dropped or otherwise damaged. Return the appliance to an authorized service facility for examination, repair, or adjustment. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified entity to avoid a hazard.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com.
- Never use abrasive cleaning agents to clean any part of the appliance.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.
- To disconnect, switch to "off", then remove plug from wall outlet.
- Do not place 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 edge of tables or counters.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and 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 allow children to use it. Cleaning and user maintenance shall not be made by children without supervision. Close supervision is necessary when any appliance is used by or near children.
- Always unplug the appliance from the outlet when not in use. Always unplug the appliance and allow it to cool before putting on or taking off parts, moving the appliance, cleaning, or storing.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- 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 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.

- Do not immerse the Unit Base, cord, or plug in water or other liquids. Wipe with a damp cloth only.
- Do not touch the plug, cord, or appliance with wet hands.
- Always unplug by pulling the plug, not the cord. Keep the outlet accessible for quick disconnection.
- Use only clean drinking water to brew. Never operate the machine without water in the Water Tank.
- Use caution when removing the Lid during the brewing process as the it will release steam or hot water, which could scald you.
- The appliance and brewed liquid will be hot after use. Avoid hot surfaces, steam, and liquid. Use only the handles and buttons when adjusting or moving the appliance.
- Do not attempt self-repair. For servicing, unplug the machine and contact StoreBound Customer Support at 1-800-898-6970 or support@bydash.com.

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

PARTS & FEATURES



Water Tank



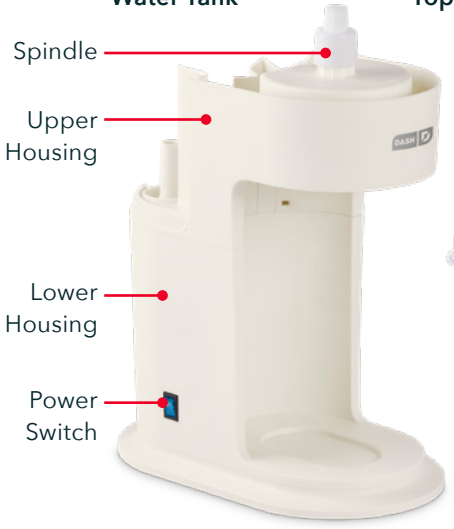
Top Base



Juicer Cover



Juicer



Base



Pitcher

Infusion Cylinder

USING THE LEMONADE MAKER

BEFORE FIRST USE

- Remove all packaging materials.
- Wash all removable accessories in warm, soapy water. Rinse well and dry thoroughly.
- Wipe the Upper Housing, Lower Housing, and Base with a damp cloth. Never submerge the appliance, power cable, or plug in water. This machine is not dishwasher safe.
- To remove any manufacturing residue, run the Lemonade Maker for one cycle without adding any ingredients, just water. To do so, assemble the Maker, fill the Water Tank with clean water, and run one full cycle juice, ice, or sugar. Discard the water in the Pitcher and repeat if desired. This helps remove any manufacturing residues or odors.
- For best results, use only room temperature citrus fruits for juicing. Cold citrus will yield less juice. And add only room temperature water to the Water Tank.
- Use only lemons, oranges, & grapefruits with the Juicer. Limes are not recommended as they are too small to be appropriately juiced by a Juicer this size.
- For best results, add sugar in increments to prevent clumping. Alternatively, use simple syrup or honey for easiest and smoothest melting

USING THE LEMONADE MAKER





1 Place the Base of the Maker on a dry, stable surface. Place the Water Tank into its housing on the Base of the appliance. Fill the Water Tank with 17 ounces of room temperature water **(photo A)**. One full Water Tank makes one full Pitcher.

2 Insert the Top Base into the housing of the Maker **(photo B)**. Before juicing, be sure to remove the Juicer Cover from the Juicer. Cover the Water Tank with the Water Tank Lid.

USING THE LEMONADE MAKER





3 If using the Infusing Cylinder, fill it with fruit or other ingredients then insert it into the Pitcher Lid **(photo C)**.

4 Fill the Pitcher with ice to the line indicated on the Pitcher **(photo D)**. Cover with the Pitcher Lid and slide it into place on the Base of the Maker.





5 Gather room temperature citrus fruit for juicing and cut each one in half. Just prior to juicing, lift the Lid to the Sugar Inlet. To ensure sugar melts and is fully incorporated into the beverage, it will be necessary to add sugar in small batches throughout the process. For most recipes, you will add up to ½ cup of sugar into the Sugar Inlet, but you will do so in three increments, stirring gently with a spoon as you go to avoid clumping. Just prior to juicing, add the first batch of sugar to the Sugar Inlet **(photo E)**. Alternatively, use simple syrup or honey for easier melting.

6 To start juicing, plug the Maker in and press the Power Switch. The Switch will illuminate when the Maker is operating **(photo F)**.

USING THE LEMONADE MAKER





7 Place a halved citrus fruit on the Juicer and press down gently. The Maker will begin juicing automatically upon pressing **(photo G)**. Simultaneously, hot water will flow down through the Sugar Inlet, melting the sugar and incorporating it into the beverage. Take note that the Maker will automatically stop if pressed too hard. Gentle, steady pressure works best.

8 Continue juicing and adding sugar with remaining ingredients. When you stop pressing fruit onto the Juicer, it will automatically stop juicing. When finished juicing,ensure that the Pitcher Lid is secure then slide the Pitcher out from the Base of the Maker **(photo H)**.

Use caution when removing the Lid to add sugar during the making process as the process will release steam which could scald you. The appliance and liquid will be hot after use. Avoid contact with hot surfaces, steam, or hot liquid.

- To keep the Maker in pristine working order and preserve flavor for every use, run a cycle with clean water after each use to flush out any remaining sugar or juice residues.
- Unplug the Maker before moving or attempting to clean.
- All removable accessories are dishwasher safe **(photo A)**. To hand wash, use a soft cloth or sponge with warm, soapy water. Rinse and dry thoroughly.



- Do not immerse the Motor Base, Upper Housing, Lower Housing, cord, or plug in water. Wipe with a damp cloth if needed.
- Dry all parts thoroughly before storing.

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	CAUSE	SOLUTION
The Maker does not turn on.	It is not plugged in or the outlet is not supplying power.	Check that the cord is fully plugged in. Test the outlet with another appliance.
The Motor stops when pressing fruit.	Too much pressure applied to the Juicer.	Apply light, steady pressure to allow the motor to work correctly.
Juice is not flowing into the Pitcher.	Excess pulp or seeds may be blocking the filtering pipe or the Infusion Cylinder.	Stop juicing and clean the filtering pipe or the Infusion Cylinder.
Sugar is not dissolving completely.	Too much sugar was added through the Sugar Inlet or sugar was added directly the Pitcher.	Add sugar in increments gradually to the Sugar Inlet and stir to combine. Never add sugar directly to the Pitcher.

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
There's an unusual noise or vibration during operation.	The Maker is on an uneven surface or parts not assembled correctly.	Place the Base on a flat surface or eassemble parts, ensuring the Spindle/ Transmission Sleeve and Juicer are seated properly.
There's leaking around the Pitcher or Top Base.	The Pitcher or Top Base was not positioned securely.	Check alignment and ensure the Pitcher & Top Base are positioned securely.
The juice yield is low.	Fruit may be too cold, under-ripe, or it's not being fully rotated across the Juicer.	Use ripe room-temperature fruit, preferably juicy oranges (e.g., Valencia). For larger fruits, rotate the fruit slightly while pressing down.

TIPS & TRICKS

- Use fresh, room temperature citrus for maximum juice extraction. Cold fruit may yield less juice.
- If making several pitchers of beverage in a row, periodically clean the Juicer to remove pulp and seeds. This helps juice flow more efficiently into the Pitcher.
- For larger fruits such as oranges or grapefruit, move the fruit gently around the Juicer while pressing down to ensure all surfaces make contact.
- For best results, use juicy oranges such as the Valencia variety. They produce more juice and have a sweeter flavor than navel oranges.
- Cut citrus fruits evenly in half so they fit securely on the Juicer. Use only lemons, oranges, & grapefruits with the Juicer. Limes are not recommended as they are too small to be appropriately juiced by a Juicer this size.
- Apply light, steady pressure when pressing fruit. Excessive force may stop the motor or cause uneven extraction.
- Add sugar to the Sugar Inlet gradually, stirring in batches to prevent clumping. Never add sugar directly to the Pitcher. Once a beverage is cold and iced, it will not dissolve sugar easily. Only add sugar through the Sugar Inlet during the brewing process. Alternatively, use simple syrup or honey for easier melting.
- Always fill the Water Tank before operation. One full tank equals one full Pitcher of juice.
- Allow the unit to run for 5–7 minutes per cycle to achieve proper mixing and infusion.
- Verify the Infusion Cylinder is correctly positioned before juicing to prevent seeds and pulp from entering the finished juice.

RECIPE GUIDE

Scan here for more recipes!

bydash.com/recipes





CLASSIC LEMONADE

Prep Time: *3-5 minutes* • ***Servings:*** *4-6*

Ingredients:

5-6 lemons, halved

¼ to ½ cup sugar, honey, or simple syrup

Ice

Fresh lemon slices to garnish

Directions:

1. Add sugar to the Top Base. Fill the Pitcher with ice and insert into the Main Body of the Maker.
2. Power on the Maker and begin juicing lemons on the Juicer. The Maker will begin working and hot water will begin flowing down into the Sugar Inlet to melt the sugar. It may be necessary at this stage to stir the sugar occasionally to prevent the sugar from clumping and to help it dissolve and incorporate.
3. The juicing process and making the lemonade will take about 5 minutes. When finished juicing and all sugar is incorporated, power off the Maker.
4. Remove pitcher and add more sweetener or ice to preference, stirring or swirling to fully incorporate.
5. Pour into serving glasses, garnish with fresh lemon slices, and start sipping!

CREAMY LEMONADE

Prep Time: *3-5 minutes* • ***Servings:*** *4-6*

Ingredients:

5-6 lemons, halved

3½ ounces canned sweetened condensed milk

Ice

Sugar, to taste

Fresh lemon slices to garnish

Directions:

1. Pour condensed milk into the Top Base. Fill the Pitcher with ice and insert into the Main Body of the Maker.
2. Power on the Maker and begin juicing lemons on the Juicer. The Maker will begin working and hot water will begin flowing down into the Sugar Inlet to melt the condensed milk. It may be necessary at this stage to stir the condensed milk occasionally to prevent it from clumping and to help it dissolve and incorporate. If you prefer a sweeter lemonade, add more sugar during this step to ensure it melts & fully incorporates.
3. The juicing process and making the lemonade will take about 5 minutes. When finished juicing and all sugar is incorporated, power off the Maker.
4. Remove pitcher and add more sweetener or ice to preference, stirring or swirling to fully incorporate.
5. Pour into serving glasses, garnish with fresh lemon slices, and start sipping!





BLUEBERRY INFUSED LEMONADE

Prep Time: *3-5 minutes* • ***Servings:*** *4-6*

Ingredients:

5-6 lemons, halved

1 cup fresh or frozen blueberries

¼ to ½ cup sugar, honey or simple syrup

Ice

Fresh blueberries, lemon slices, and mint to garnish

Directions:

1. Add sugar to the Top Base. Mash the blueberries a bit to release their flavor and juices then add to the Infusing Cylinder and insert it into the Pitcher, following assembly & set up instructions.
2. Fill the Pitcher with ice and insert into the Main Body of the Maker.
3. Power on the Maker and begin juicing lemons on the Juicer. The Maker will begin working and hot water will begin flowing down into the Sugar Inlet to melt the sugar. It may be necessary at this stage to stir the sugar occasionally to prevent the sugar from clumping and to help it dissolve and incorporate.
4. The juicing process and making the lemonade will take about 5 minutes. When finished juicing and all sugar is incorporated, power off the Maker.
5. Remove pitcher and add more sweetener or ice to preference, stirring or swirling to fully incorporate.
6. Pour into serving glasses, garnish with fresh lemon slices, blueberries, & mint and start sipping!



ORANGE PALOMA

Prep Time: *3-5 minutes* • ***Servings:*** *4-6*

Ingredients:

- 4-5 oranges, halved
- 3 ounces fresh lime juice, about 3-4 limes
- 6-12 ounces tequila
- ¼ cup sugar, honey, or simple syrup
- Ice
- Chilled sparkling grapefruit water
- Margarita salt, for rimming glasses
- Fresh citrus slices to garnish

Directions:

1. Prepare margarita glasses for rimming by pouring a small mound of salt onto a small side plate. Slide a lime wedge around the rim of each serving glass. Then dip the rim of each glass into the salt. Set aside.
2. Add sugar to the Top Base. Fill the Pitcher with ice and insert into the Main Body of the Maker.
3. Power on the Maker and begin juicing oranges on the Juicer. The Maker will begin working and hot water begin flowing down into the Sugar Inlet to melt the sugar. It may be necessary at this stage to stir the sugar occasionally to prevent the sugar from clumping and to help it dissolve and incorporate.
4. The juicing process will take about 5 minutes. When finished juicing and all sugar is incorporated, power off the Maker.
5. Remove pitcher and add lime juice & tequila, stirring or swirling to fully incorporate.
6. Fill each glass about ¾ full then fill to the top with sparkling grapefruit water.
7. Garnish with fresh citrus slices, serve, and start sipping! Cheers!

CUSTOMER SUPPORT

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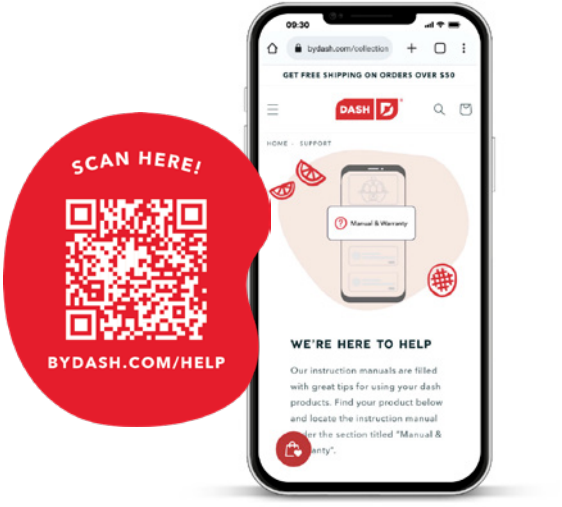
REWARDS

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 Lemonade 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: 120 to ~120V
Power Rating: 600W
Stock#: DLM100_20251020_V4



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

DASH®



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