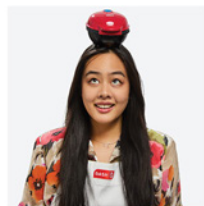
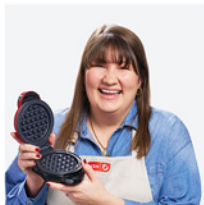
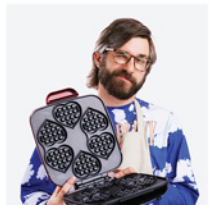




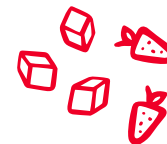
#DSL100

SLUSHY & FROZEN DRINK MAKER

Instruction Manual | Recipe Guide



SLUSHY & FROZEN DRINK MAKER



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IMPORTANT SAFEGUARDS

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 this 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 this 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 or 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 contact with moving parts.
- Do not use sharp objects or utensils inside the cooling containers. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
- DO NOT use the Slushy & Frozen Drink Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- 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. The Slushy & Frozen Drink Maker is NOT dishwasher safe.
- If the unit accidentally falls or gets immersed in water, unplug the

IMPORTANT SAFEGUARDS

appliance immediately. Do not reach into the water.

- Do not pour liquid or syrup mixture into the Ice Canister of this appliance.
- 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.
- Do not remove any parts while the appliance is in use or plugged in.
- Do not operate the appliance without ice in the Ice Canister
- Do not place your fingers in the appliance, as it may cause injury.
- Unplug 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.
- Do not operate this appliance with a damaged cord or 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 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.
- 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 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.

- Never spray or apply cleaning products directly onto the Slushy & Frozen Drink Maker. If necessary, apply cleaner to a soft cloth instead.
- After each use, clean the Ice Canister thoroughly. The Ice Canister is sturdy but the metal is purposely designed to be thin. Salt must not be left in or on the Ice Canister after use as it can cause corrosion.
- DO NOT exceed the maximum capacity of 32 ounces of liquid in the Slushy Container as indicated by the 'Max Fill' level on the front of the container. This will result in the liquid overflowing into the Ice Canister,

mixing with the salt and Ice.

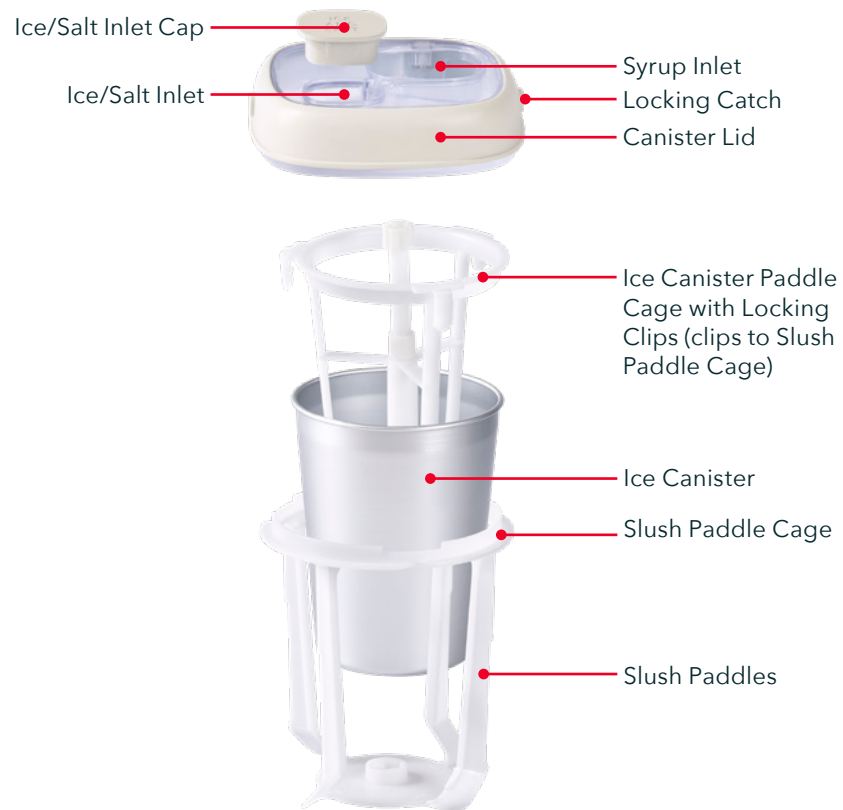
- DO NOT plug the power cord into a wall outlet until the Slushy & Frozen Drink Maker is fully assembled.
- When removing the Canister Lid, press the Clip and the rear inwards to release the Canister Lid. Please take care when handling any sharp edges or parts during cleaning.
- DO NOT use a dishwasher to clean the Slushy & Frozen Drink Maker.
- Do not operate the Slushy & Frozen Drink Maker for longer than required and do not use for longer than 40 minutes of continuous use.

PRIOR TO ASSEMBLING:

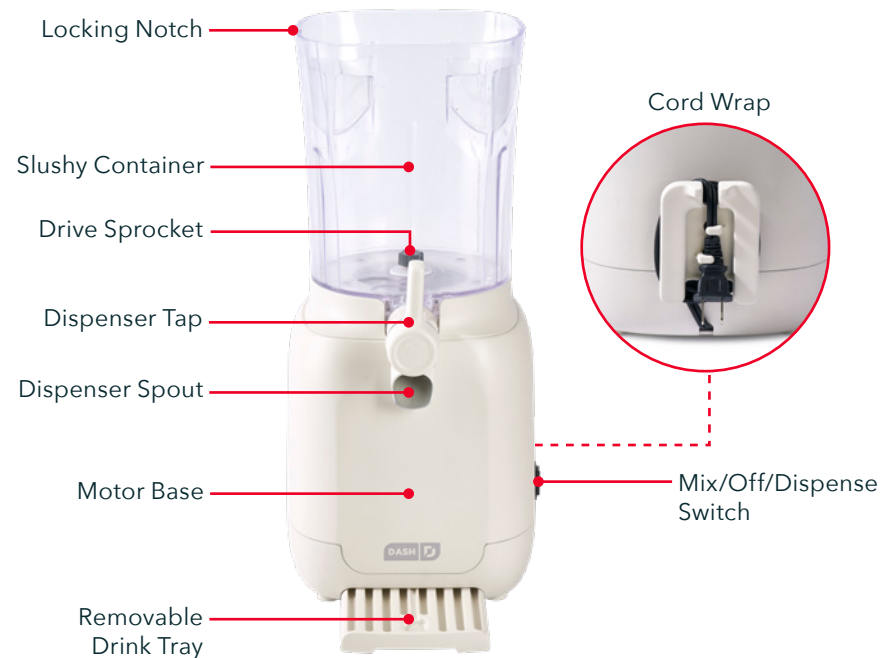
- Remove all packaging from the inside and outside of the Slushy Maker.
- Check that the Maker has no visible damage and that no parts are missing.
- Ensure all parts and pieces are out of the packaging before discarding it.
- Before using for the first time (or after prolonged storage without use), wash any parts that will come into contact with food. See "Cleaning & Maintenance."
- Prior to assembling the Slushy Maker for use, ensure that the unit is NOT plugged into an electrical outlet. Do NOT assemble the Slushy Maker when it is plugged into an electrical outlet. Only plug the Slushy Maker in after it has been fully assembled.

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

PARTS & FEATURES



PARTS & FEATURES



BEFORE YOU START

MAKE SURE YOU HAVE EVERYTHING YOU WILL NEED:

- Slushy syrup mixture, chilled for at least 2 hours
- Have plenty of ice, salt, & cold water on hand for each batch. The exact amount needed may vary depending on the temperature of the ingredients, the temperature of the room, and how quickly the slushy mixture freezes.

FOR IDEAL SLUSHY CONSISTENCY:

- Use a mixture with at least 10% sugar content
- Chill the mixture for at least 2 hours
- **Important: Low-sugar or warm mixtures will not freeze properly.** For best results, always start with a well-chilled mixture with a high sugar content, like fruit juice or colas.

THINGS TO WATCH OUT FOR:

- Prior to adding any ingredients, make sure the Dispenser Tap is closed.
- Set the Mix/Off/Dispense Switch to Mix before adding ice and salt to the Ice Canister.
- When adding ice to the Ice Canister, leave 1 inch of space between the ice and the Rim of the Ice Canister.
- Never add ice or salt to the Slushy Container, only add ice and salt into the Ice Canister.
- Never fill the Slushy Container above the Max Fill Line (32 ounces).
- **Do not add liquor to the Slushy Container.** While this appliance can make alcoholic drinks, the appliance can only freeze wine-based drinks to a proper slushy consistency. For liquor-based drinks like frozen margaritas, it will be necessary to add the liquor to each serving glass AFTER the mixture has been slushed.

ASSEMBLING THE SLUSHY MAKER

- 1** Insert the Slushy Container onto the Motor Base. Ensure the connector piece on the bottom of the container aligns with the Drive Sprocket and fits securely into place. The Dispenser Tap should sit directly above the Removable Drink Tray.
- 2** Insert the Ice Canister Paddle Cage into the Ice Canister. Align the hexagonal socket on the Ice Canister Paddle Cage with the hexagonal mount in the Ice Canister.
- 3** Insert the Ice Canister (with the Ice Canister Paddle Cage) into the Slush Paddle Cage. Line up the 3 Locking Clips with the 3 indents. Ensure the Ice Canister is seated properly. Carefully push each Clip into place—each will make a “click” sound when securely locked.
- 4** Insert the assembled Ice Canister (with Ice Canister Paddle Cage + Slushy Paddle Cage) into the Slushy Container. Make sure the hexagonal socket on the Ice Canister aligns with the top of the connector piece inside the Slushy Container. Press it firmly into place.
- 5** Cover the Slushy Container with the Canister Lid. Press down on the front then the rear of the Lid to secure. The central spindle of the Slush Paddle Cage should fit snugly into the mount underneath the Canister Lid. Secure the locking catch onto the rear locking notch of the Slushy Container.
- 6** Insert the Ice/Salt Inlet Cap into the Ice/Salt Inlet.
- 7** Pull out the Removable Drink Tray from the Motor Base until fully extended.

PREPARING SLUSHY INGREDIENTS

To make slushies and frozen drinks in the Slushy Maker, you will need a slushy syrup mixture, cold water, ice, and salt. Before getting started, ensure you have enough ice cubes to fill the Ice Canister completely (leaving 1 inch from the Rim) for each batch you want to make. Also make sure you have enough salt on hand, about 6 ounces of salt (7 Ice/Salt Inlet Caps) per batch. You will also need about 3 ounces of cold water per batch.

To achieve the perfect slushy consistency, there are two options for the slushy syrup mixture:

- Purchase a ready-made beverage with high sugar content (at least 10% sugar content) like fruit juice or cola.
- Make your own mixture with at least 10% sugar content using syrup and water.
- **Whatever slushy syrup used MUST HAVE a sugar content of over 10% or a true "slushy" consistency will not form.**

To prepare your own syrup mixture, mix 26 ounces of cold water with 6 ounces of flavored syrup in a container that's large enough to hold 32 ounces comfortably.

For best results, refrigerate the slushy syrup mixture for at least two hours or ideally overnight, prior to making slushies. **If the slushy mixture is warm when poured into the Slushy Container, it will not freeze or deliver the desired texture.**

Do not add liquor to the Slushy Container or to your mixture. For liquor-based drinks like frozen margaritas, it will be necessary to add the liquor to each serving glass AFTER the mixture has been slushed.

Warning: Do not consume the salt or add it to the slushy mixture. It is used only as an ingredient that prevents the ice mixture from freezing too rapidly, allowing for proper slush formation.

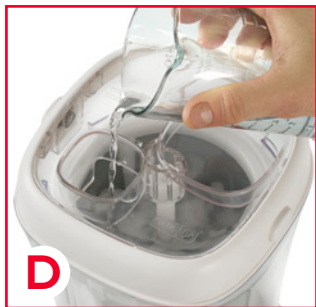
USING THE SLUSHY MAKER



- 1 Ensure the Dispenser Tap is in the closed position, pointed upward (**photo A**).
- 2 Turn the Mix/Off/Dispense Switch to the **Mix Position (photo B)**. The Ice Canister will begin rotating.
IMPORTANT: The Slushy Maker must be in Mix mode before adding ice and salt to the Ice Canister to prevent the motor or Ice Canister from freezing or jamming.
- 3 With the Ice Canister rotating, remove the Ice/Salt Inlet Cap. It is time to begin adding ice and salt to the Ice Canister.



USING THE SLUSHY MAKER



- 4 Use the Ice/Salt Inlet Cap as a measuring cup for salt. Add 2 Ice/Salt Inlet Caps of salt into the Ice Canister through the Ice/Salt Inlet, taking care to keep it out of the Slushy Container (photo C). Remember, do not consume the salt or add it to the slushy mixture. It is used only as an ingredient that prevents the ice mixture from freezing too rapidly, allowing for proper slush formation.
- 5 Add 1½ ounces of water to the Ice Canister through the Ice/Salt Inlet (photo D).
- 6 Fill the rest of the Ice Canister with ice cubes, leaving at least 1 inch of space between the ice and the Rim of the Ice Canister (photo E). (Note: Photo E is for visual reference only and indicates the proper space below the Ice Canister Rim. The Maker will not churn with the Lid off, and it must be churning when adding ice to prevent freezing and jamming.)

USING THE SLUSHY MAKER



- 7 Add 3 more Inlet Caps of salt to the Ice Canister through the Ice/Salt Inlet, taking care to keep it out of the Slushy Container.
- 8 Add another 1½ ounces of water to the Ice Canister through the Ice/Salt Inlet. Then cover the Ice/Salt Inlet with the Ice/Salt Inlet Cap.
- 9 If the Ice Canister stops rotating while adding ice, power the Slushy Maker off by turning the Mix/Off/Dispense Switch to the Off Position. With the Maker off, wait for the ice to melt slightly, then return to the Mix Position. Once the Ice Canister begins rotating again, resume adding ice slowly and consistently.
- 10 Once ice, salt, & water are added to the Ice Canister, it's time to add the chilled syrup mixture to the Slushy Container. Pour the prepared slushy syrup mixture into the Slushy Container using the Syrup Inlet on the rear-right of the Canister Lid (photo F). Do not exceed the Max Fill Line, which is about 32 ounces of syrup mixture.

USING THE SLUSHY MAKER



- 11** Let the mixture swirl for 10-25 minutes but not exceeding 40 minutes, taking care to not leave the Slushy Maker unattended while swirling. Take note that the exact swirling time to reach a slushy consistency will vary depending on ingredients/sugar content, ambient temperature, and the temperature of the ingredients in the slush mixture.
- 12** Sometimes the Ice Canister may stop rotating. This can be fixed by reversing the rotation of the Ice Canister. To reverse rotation, first ensure once more that the Dispenser Tap is pointed upward in the CLOSED position. Now, adjust the Mix/Off/Dispense Switch to the Dispense Position. As long as the Dispenser Tap is closed, it will not dispense; instead, the Ice Canister will reverse direction, clearing any jams. Repeat as necessary, always with the Dispenser Tap in the closed position.

USING THE SLUSHY MAKER

- 13** As the mixture swirls and freezes, the volume and level of the slush will reduce slightly during the swirling/freezing process as the liquid thickens and crystallizes (**photo G**).
- 14** If after a few minutes the mixture is not freezing properly, not forming into a slushy consistency, or if the mixture becomes too thick or frozen at any point, consult the Troubleshooting Section of this Manual on pages 22-23. **Photo H** is a handy visual reference for judging the ideal consistency your slushy should have.
Note: If used in a room with a warm ambient temperature or if ingredients were not chilled, more ice may be required to achieve the perfect slushy consistency in the quickest amount of time.

- 1 Once the ideal slushy texture has been achieved, it's time to begin dispensing the slushy. First, with the Dispenser Tap in the closed position, adjust the Mix/Off/Dispense Switch to the Dispense Position.
- 2 Place a serving glass onto the Removable Drink Tray. Turn the Dispenser Tap clockwise to open the Tap and slushy will begin dispensing into the serving glass.
- 3 To stop dispensing, turn the Dispenser Tap counter-clockwise so that it is pointed upwards.
- 4 The Slushy Maker must remain powered on to dispense. When finished dispensing the slushy, power off the Slushy Maker by adjusting the Mix/Off/Dispense Switch to the Off Position.

Note: After one full slushy cycle, allow the motor to cool for at least 15 minutes before making another batch of slushies.

Important: The Slushy Maker can process a maximum of 32 ounces of beverage mixture per batch. DO NOT exceed the Max Fill Line (32 ounces) indicated on the Slush Container. Overfilling can cause the mixture to overflow into the Ice Canister where it may mix with the salt and ice, making the slushy mixture undrinkable and potentially damaging the Maker.

IMPORTANT NOTES:

- ALWAYS ensure that the Mix/Off/Dispense Switch is in the Mix Position prior to adding ice and salt to prevent the motor or Ice Canister from freezing or jamming
- Don't add solids or overly viscous mixtures to the Slushy Container. Don't use frozen mixtures, only mixtures that have chilled in the refrigerator. Do not add liquor to the syrup mixture or to the Slushy Container.
- Don't run the Slushy Maker for longer than 40 minutes.
- If the rotation of the Ice Canister jams, power the Slushy Maker off by turning the Mix/Off/Dispense Switch to the Off Position. With the Maker off, wait for the ice to melt slightly. Once the Ice Canister begins rotating again, resume adding ice slowly and consistently. Repeat as necessary.
- While churning, a sheet of ice will form on the outside of the Ice Canister, but this is normal and will not affect the rotation of the Ice Canister.
- Occasionally the motor will slow down during operation as the ice starts to build up. This is a normal protection measure to prevent the motor from overheating.
- Depending on the temperature and sugar content of the mixture, it might be necessary to add more ice, salt, & water while swirling to achieve the proper slushy consistency. When adding ice, salt, & water during swirling, be certain to add in the proper proportions: Only add a few ice cubes at a time, allowing 1-2 minutes between additions. For every batch of added ice cubes, also add 2-3 Inlet Caps of salt to the Ice Canister along with the same amount of water. It's a best practice to have extra salt & ice on hand.

- **Note:** If used in a room with a warm ambient temperature or if ingredients were not chilled, more ice may be required to achieve the perfect slushy consistency in the quickest amount of time.
- Serve slushy drink immediately after dispensing to avoid melting and losing the ideal slushy consistency.

TIPS:

- For best results, keep the Ice Canister topped up (no higher than 1 inch below the Rim) with ice and a proportional amount of salt & cold water to ensure a perfect slushy consistency, following previous guidelines in this Manual.
- Use only high-sugar mixtures with at least 10% sugar content like fruit juices and cola, keeping in mind that low-sugar mixtures may not achieve the ideal slushy consistency.
- When using pre-made syrup mixtures, follow the instructions on packaging.
- While this appliance can make alcoholic drinks, the appliance can only freeze wine-based drinks to a proper slushy consistency. For liquor-based drinks like frozen margaritas, it will be necessary to add the liquor to each serving glass AFTER the mixture has been slushed. For best results, use liquor that has been chilled in the freezer for at least 24 hours.

AFTER EACH USE:

1. Empty the remaining ice/salt water.
2. Separate the nested parts.
3. Rinse the Ice Canister immediately.
4. Hand wash all removable parts with a sponge, warm water, and mild detergent (**photo A**). These parts are NOT dishwasher safe.
5. Dry all parts thoroughly before storing.



GENERAL CLEANING

- Avoid using abrasive cleaning agents to clean the appliance as they may damage it.
- To clean the Motor Base, wipe the outer surface down with a soft, damp cloth.
- Never spray cleaner directly on the Slushy Maker. Apply to a cloth first if needed.
- Store the power cord by winding it counterclockwise around the Cord Wrap (**photo B**). Store in a cool, dry place.



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	SOLUTION
Slush mixture is not freezing.	The Ice Canister may not be cold enough or the ingredients may have been too warm when added to the Slushy Maker. Ensure ingredients were chilled for at least 2 hours, and add more ice and salt to the Ice Canister.
	Confirm that your mixture was high sugar with at least 10% sugar content. If your mixture was low in sugar, add a small amount of sugar or agave syrup into the Slushy Container to continue slushing without starting over.
	Add small amounts at a time and monitor to see if the mixture begins to freeze. Alternatively, start fresh with a new mixture that is high sugar with at least 10% sugar content. This is the preferred option to ensure the taste quality of your slushy.
	If you've confirmed that the mixture was high sugar with at least 10% sugar content, add more ice to the Ice Canister (via the Salt/Ice Inlet) to help the mixture freeze and form the proper slushy consistency.
	When adding ice, also add a proportionate amount of water and salt: add only a few ice cubes at a time, allow 1-2 minutes between additions, and for every batch of added ice cubes, add 2-3 Salt/Ice Inlet Caps of salt to the Ice Canister along with the same amount of water.

ISSUE	SOLUTION
I can't achieve a proper slushy texture.	You may have put the salt into the wrong inlet. Salt only goes into the Ice Canister through the Ice and Salt inlet. If salt got added to the slush mixture in the Slushy Container, it could prevent you from achieving a slushy texture. If at any point the mixture becomes too thick or too frozen, try reversing the rotation of the Ice Canister. - First, ensure that the Dispenser Tap is pointed upward in the CLOSED position. - Then adjust the Mix/Off/Dispense Switch to the Dispense Position. - As long as the Dispenser Tap is closed, it will not dispense. Instead, the Ice Canister will reverse direction and break up the frozen mixture. - If this is successful and the mixture is now at the proper slushy consistency, you can begin dispensing. - If the mixture is still thick or frozen, add a bit more of the original mixture (fruit juice, cola, or whatever you used initially). Do not add water as this will dilute the mixture and affect the taste of the slushy.
Motor is not spinning.	The Ice Canister may be frozen over. Power off the Slushy Maker for a few minutes to allow the ice to melt slightly then restart.
Why is the Canister Lid coming off?	There may be too much ice in the Ice Canister. Always keep a 1-inch gap between the ice level and the Rim of the Ice Canister.

Berry Punch Slushy
on Page 28!



Removable
Drink Tray

RECIPE GUIDE



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LEMONADE SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

4 cups chilled lemonade (with at least 10% sugar content)
2-3 cups ice, more depending on ingredient & ambient temperatures
Salt & cold water for Ice Canister

Directions:

1. Prepare mixture and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour chilled lemonade into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately.



COLA SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

1 liter chilled cola
2-3 cups ice, more depending on ingredient & ambient temperatures
Salt & cold water for Ice Canister
Lemon wedges, optional

Directions:

1. Prepare cola and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour chilled cola into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve. Garnish with lemon wedges and enjoy immediately.



BERRY PUNCH SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

1 cup frozen strawberries, thawed	2-3 cups ice, more depending on ingredient & ambient temperatures
3 cups fruit punch or juice of choice	
Salt & cold water for Ice Canister	

Directions:

1. In a blender, add strawberries and fruit juice and blend until smooth. Let mixture chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour chilled berry/juice mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately.



PINEAPPLE ORANGE SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

2 cups chilled pineapple juice	Salt & cold water for Ice Canister
2 cups chilled orange juice	Fresh fruit, to garnish
2-3 cups ice, more depending on ingredient & ambient temperatures	

Directions:

1. Prepare mixture by combining juices and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve, garnish with fresh fruit, and enjoy immediately.



COCONUT CREAM SLUSHY

Prep Time: 5-10 minutes • Swirl Time: 10-25 minutes • Servings: 4-6

Ingredients:

1 cup chilled coconut milk (well shaken if from a can)	2-3 cups ice, more depending on ingredient & ambient temperatures
2 cups chilled milk	Salt & cold water for Ice Canister
1/3 cup lime juice (juice from about 3 limes)	Lime wedges to garnish
3 tablespoons sugar	

Directions:

1. In a blender, add coconut milk, milk, & lime juice and blend until smooth. Let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour chilled mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately. Garnish with lime slices as desired.



MARGARITA SLUSHY

*Prep Time: 5-10 minutes
• Swirl Time: 10-25 minutes • Servings: 4-6*

Ingredients:

3 cups chilled margarita mix (with at least 10% sugar content)	Salt & cold water for Ice Canister
2-3 cups ice, more depending on ingredient & ambient temperatures	Chilled tequila, optional, added after slushing
	Lime wedges and salt to garnish

Directions:

1. Prepare mixture and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Do NOT add tequila to the Slush Container. Pour margarita mix into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture.
6. Salt the rims of serving glasses and dispense into serving glasses. If desired, add chilled tequila to individual serving glasses after swirling, stir to combine.
7. Garnish with lime wedges and salt, enjoy immediately.



CHEF TIP!

Do not add liquor to the Slushy Container. For liquor-based drinks like frozen margaritas, it will be necessary to add the liquor to each serving glass AFTER the mixture has been slushed.



ICED COFFEE SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

3 cups chilled cold brew coffee or coffee drink
1 cup chilled milk or coffee creamer
1/3 cup sugar
Salt & cold water for Ice Canister

2-3 cups ice, more depending on ingredient & ambient temperatures
Whipped cream topping for garnish, optional
Caramel or chocolate sauce, optional

Directions:

1. Prepare mixture by combining cold brew, milk, & sugar and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour the chilled mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture. Dispense to serve and enjoy immediately. Top with whipped cream or caramel or chocolate sauce as desired.



FRUITY FROSÉ SLUSHY

Prep Time: 5-10 minutes • *Swirl Time:* 10-25 minutes • *Servings:* 4-6

Ingredients:

3 cups chilled rosé wine
1/3 cup sugar
Salt & cold water for Ice Canister

2-3 cups ice, more depending on ingredient & ambient temperatures
Fresh strawberries, mint, and lime wedges, to garnish

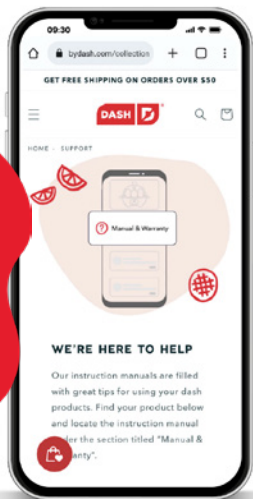
Directions:

1. Prepare mixture by combining rosé wine & sugar and let chill for at least 2 hours before slushing.
2. Assemble the Slushy Maker and follow all steps of this Manual beginning on Page 11 VERY CLOSELY.
IMPORTANT: The Mix/Off/Dispense Switch must be in the Mix Position before adding ice to prevent the motor or Ice Canister from freezing or jamming.
3. Pour chilled mixture into the Syrup Inlet of the Canister Lid. Do not exceed the Max Fill Line.
4. Let swirl for 10-25 minutes, keeping in mind that more ice & salt may need to be added to the Ice Canister as the swirling process progresses.
5. When “peaks” begin to form, the mixture has achieved an ideal slushy texture.
6. Dispense into serving glasses. Garnish with fresh mint, lime wedges and sliced strawberries and enjoy immediately. Cheers!
NOTE: Because this recipe is wine-based, expect a thinner, more liquid consistency than other recipes. Totally normal, and totally delicious!



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Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash Slushy and Frozen Drink 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 120V ~ 60Hz
Power Rating 20W
Stock#: DSLM100_20260401_v3



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



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