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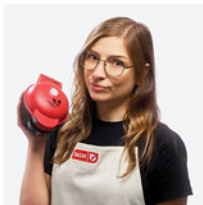
SOFT SERVE ICE CREAM MAKER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

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



SOFT SERVE ICE CREAM 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 appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- This appliance 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.
- Do not attempt to circumvent any safety mechanisms of the Soft Serve Maker.
- Avoid contact with moving parts.
- Do not use sharp objects or utensils inside the Inner Bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.
- 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 Soft Serve 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.

- Never wash the Inner Bowl in the dishwasher.
- 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 heat the Soft Serve Maker on the stove or in the microwave or oven.
- Remove the Inner Bowl from the Main Unit before storing in the freezer. Do not put other parts in the freezer or refrigerator.
- Never handle the freezer container with wet hands.
- Ensure that hands are protected when handling the Inner Bowl to prevent freezer burn.
- Never refreeze any ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should

be consumed within one week.

- Ice cream or sorbet containing raw or partially cooked eggs should not be given to young children, pregnant women, the elderly, or unwell people.
- Unplug the appliance and allow to cool prior to 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.
- Never wipe the plastic parts of the Soft Serve Maker with cleaning solvents.
- After using, wash the Inner Bowl with a sponge or soft cloth with warm water and mild detergent. Rinse completely. Allow it to dry completely before storing.
- Store in a dry place.
- 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.
- Check the Inner Bowl for cracks

IMPORTANT SAFEGUARDS

every time before use. If cracks or damage are found, please do not use the Soft Serve Maker.

- If freezing solution (which is nontoxic) appears to be leaking from the Inner Bowl, discontinue use.
- Do not puncture or heat the Inner Bowl.
- 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.
- Extension cords are not recommended for use with this 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 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.

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

PARTS & FEATURES



BEFORE FIRST USE

BEFORE FIRST USE

- Unpack all components and remove packaging.
- Wash all removable parts (see Cleaning section).
- During assembly, be certain to attach the Inner Bowl Lifter to the Inner Bowl prior to inserting the Inner Bowl into the Main Unit. The Inner Bowl Lifter helps guide the Inner Bowl into the Main Unit during assembly. During disassembly, the only way to remove the Inner Bowl from the Main Unit is with the Inner Bowl Lifter.
- Only fill the Inner Bowl halfway full with ice cream mixture as it will expand during the freezing process.

QUICKSTART

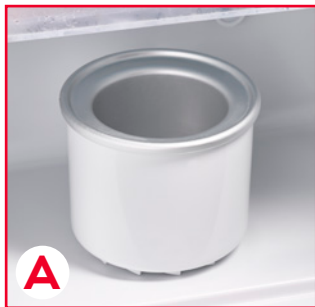
STEPS	TIME
1. Freeze the Inner Bowl	24-48 hours until solid.
2. Chill ingredients	At least 3 hours before churning.
3. Churn	Most mixtures will fully form in 15-30 minutes, others may take up to 40.

NOTE!



During assembly, be certain to insert the Dispensing Lever onto the bottom of the Main Unit to ensure proper dispensing. Ensure it is in the Locked Position before using to prevent leaking.

ASSEMBLING THE SOFT SERVE MAKER



- 1 Place the Inner Bowl in the freezer for **24-48 hours** until solid before use (**photo A**). Before removing for use, ensure the Inner Bowl is completely frozen solid.
- 2 Once frozen, remove from freezer and assemble. Slide the Inner Bowl Lifter around the Inner Bowl. Use the Inner Bowl Lifter to guide the Inner Bowl into the Main Unit. (**photo B**).

WATCH THE
HOW-TO VIDEO



Important: Make sure the gear on the bottom of the Inner Bowl is properly aligned with the gear inside the Main Unit. If the gears are not correctly aligned, the Lid will not be able to lock onto the Main Unit. This may require turning the Inner Bowl slightly to align the two gears.

ASSEMBLING THE SOFT SERVE MAKER



- 3** Insert the Paddle Unit into the center of the Inner Bowl (**photo C**).
- 4** Lower the Lid onto the Main Unit, ensuring the Locking Catches on each side are aligned; the Locking Catches will softly "click" when properly aligned and inserted (**photo D**).

ASSEMBLING THE SOFT SERVE MAKER



- 5 Place the Power Unit into the Lid and press down to secure it into place **(photo E)**.
- 6 Insert the Dispensing Lever into place on the bottom of the Main Unit and turn until it clicks **(photo F)**. If it doesn't "click" into place, it has not been installed properly.

NOTE!



If the motor shuts off unexpectedly, unplug the machine and let it cool before restarting.

ASSEMBLING THE SOFT SERVE MAKER



- 7** Before going any further, make sure the Dispensing Lever is in the closed, locked position: Twist it clockwise until it faces the front of the machine (**photo G**), then pull it up so it is centered and pointing straight up (**photo H**). Do NOT begin churning until the Dispensing Lever is installed and locked in this position. Do NOT add ingredients yet.

USING THE SOFT SERVE MAKER



- 1** Place the assembled unit on a dry, level surface. Press down on the unit to ensure the bottom Suction Feet are firmly attached to the countertop.
- 2** Plug in the machine and press the Power Switch to power it on (**photo A**). The machine will begin churning. The machine must be churning before adding ingredients to prevent the mixture from freezing onto the Inner Bowl.
- 3** With the machine churning, pour the chilled mixture into the Inner Bowl through the Ingredient Chute (**photo B**), but do NOT fill the Inner Bowl higher than halfway to accommodate expansion during churning and freezing.

NOTE!



Always begin churning before adding ingredients. This prevents the ingredients from freezing instantly onto the Inner Bowl and blocking the Paddle.

USING THE SOFT SERVE MAKER



- 4 Let churn; most mixtures reach ideal soft serve consistency in 15-30 minutes, though some mixtures may take as long as 40 minutes to become ideal soft serve consistency.
- 5 Do not leave the Maker unattended while churning. Check regularly during churning to determine if it's reached your ideal soft serve consistency. Ideal soft serve consistency should be firm enough to hold ridges, not flowing like liquid. When it has reached soft serve consistency, you can begin dispensing.
- 6 Begin dispensing, keeping in mind that the machine must still be churning in order to dispense. Place a cone or Serving Bowl under the Dispenser (**photo C**) and pull the Dispensing Lever down to dispense (**photo D**).

USING THE SOFT SERVE MAKER

- 7 For a classic soft serve experience, hold the cone or Bowl close to the Dispenser and slowly swirl it in a circular motion as the soft serve flows out **(photo D)**.
- 8 If the soft serve becomes too thick to dispense, turn off the machine, remove the Inner Bowl, and use a wooden spoon or rubber spatula to scoop it out
- 9 Transfer any remaining soft serve to a freezer-safe container to store or firm up before serving.

NOTE!



Beware of over-churning; this can cause the mixture to harden and freeze onto the Inner Bowl. If it clings firmly to the paddle and stops flowing, it is over-churned. See Troubleshooting guidance on Pages 17-19.



TIPS & TRICKS

- Never puncture or heat the Inner Bowl as this can damage the built-in freezing solution.
- Prior to using, place the Inner Bowl in the freezer for **24-48 hours until solid**. For best results, freeze upright inside a plastic bag to prevent frost buildup.
- For best results, chill the soft serve mixture in the refrigerator for **at least 3 hours** prior to churning. Take note that recipes that use ingredients that are already frozen (like the Dairy-Free Peanut Butter Banana Soft Serve) do not require this 3 hour chilling period; churn as is.
- Prior to churning, make sure to secure the Base of the Main Unit. Press down on the unit during setup to ensure the suction cups are firmly attached to the countertop. To lift or move the machine, release the Suction Cup tabs first by gently pulling on them.
- Never leave the Maker unattended while it is churning. Continually monitor the mixture to determine if it has reached desired consistency. Do not allow the soft serve to churn after the mixture has reached the desired consistency. Churning for too long unattended risks allowing the mixture to freeze and harden.
- All recipes have been tested by the Dash Test Kitchen. Substituting with vegan or low-fat ingredients will affect results.

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**.

WHAT YOU'LL NOTICE	MOST LIKELY CAUSE	WHAT TO DO NOW	HOW TO AVOID NEXT TIME
The soft serve is not getting firm	Inner Bowl not frozen long enough	Stop the Machine. Place the Inner Bowl back in the freezer for at least 24-48 hours, then try again with same mixture	Always freeze the Inner Bowl for a full 24-48 hours before use
Soft serve is still liquid after 15-30 minutes	The Mixture was not chilled before churning	Stop the Machine, return the Inner Bowl to the freezer, and refrigerate the mixture for at least 3 hours, then restart	Chill mixture in the refrigerator before adding to the machine
Soft serve becomes too thick and won't dispense	Over-churning or mixture too cold/thick	Turn off the Machine. Remove the Inner Bowl and scoop out contents with a spatula	Monitor consistency while churning and stop when soft serve texture is reached
Soft serve won't dispense	Dispensing Lever not in correct position or mixture too thick	Ensure the Lever is unlocked and pulled down fully. If still blocked, follow "too thick" steps above	Always start with Lever in locked/closed position, then pull down to dispense

TROUBLESHOOTING

WHAT YOU'LL NOTICE	MOST LIKELY CAUSE	WHAT TO DO NOW	HOW TO AVOID NEXT TIME
Mixture leaks from Dispenser before use	Dispensing Lever not locked in closed position	Adjust the Dispensing Lever to be locked in the closed position	Confirm lever is locked before turning machine ON
Machine will not turn on	Not plugged in or outlet not working	Check power connection and try a different outlet	Ensure unit is fully plugged in before setup
Motor stops during use	Overheating protection triggered or mixture too thick	Turn off and unplug. Allow the Machine to cool for 30 minutes before restarting, also returning ingredients to the fridge until ready to churn again	Always supervise the machine while churning to avoid overchurning; avoid overly thick mixtures
Lid will not lock into place	Inner Bowl gears not aligned correctly	Remove Lid and rotate Inner Bowl slightly until gears align, then try again	Ensure gears are aligned during assembly before lowering the Lid
Machine shakes or moves during use	Suction Feet not secured to surface	Press the unit firmly onto a clean, flat surface to engage Suction Feet	Always secure Suction Feet during setup before adding components

TROUBLESHOOTING

WHAT YOU'LL NOTICE	MOST LIKELY CAUSE	WHAT TO DO NOW	HOW TO AVOID NEXT TIME
Ingredients freeze instantly to bowl wall	Mixture added before churning started	Stop the Machine, remove the frozen mixture, and let it return to a liquid consistency. Then restart the machine and add the softened mixture	Always power the machine on before adding mixture
Inner Bowl is difficult to remove after use	Inner Bowl still frozen or stuck due to temperature	Let the unit warm to room temperature and sit for a few minutes before removing the Inner Bowl	Allow Inner Bowl to warm slightly before disassembly after use
Cannot disassemble parts easily	Components too cold or there's pressure from frozen contents	Wait until parts warm to room temperature, then gently disassemble	Always allow components to warm before cleaning
Soft serve overflows or expands too much	Inner Bowl overfilled	Stop Machine and remove excess mixture	Do not fill Inner Bowl more than halfway

CLEANING & MAINTENANCE

Always unplug the machine before attempting to disassemble or clean. Allow the components to warm to room temperature before disassembling or cleaning. Always clean all components of the Soft Serve Maker after each use.

WARNING: Never immerse the Main Unit or Power Unit in water or place any parts in the dishwasher.

DISASSEMBLY

- 1** Allow the Inner Bowl to warm to room temperature before attempting to disassemble or clean; do not force frozen parts apart.
- 2** Disassemble the Soft Serve Maker by working backwards from the "Assembling the Soft Serve Maker" section of this Manual:
 - A.** Remove the Dispensing Lever before removing the Lid and Power Unit, since the Inner Bowl is sealed in place and cannot be loosened until the lever is detached.
 - B.** Remove Power Unit.
 - C.** Lift off Lid.
 - D.** Remove Paddle Unit.
 - E.** Use Inner Bowl Lifter to remove Inner Bowl.
 - F.** Allow all components to warm to room temperature before cleaning.

CLEANING & MAINTENANCE

CLEANING & STORAGE

- 1** Once warmed to room temperature, hand wash the Inner Bowl and other parts (except for the Power Unit and Main Unit) with warm, soapy water (**photo A**).
- 2** To clean the Main Unit and Power Unit, wipe down with a damp cloth. Never immerse the Main Unit or the Power Unit in water or place any parts of the Soft Serve Maker in the dishwasher.
- 3** Dry all parts thoroughly before storing. Store all parts (except for the Inner Bowl) in a clean, dry, and well-ventilated space.
- 4** To keep the Soft Serve Maker ready for the next use, store the Inner Bowl upright in the freezer inside a plastic bag to prevent frost buildup, ensuring it is completely dry before freezing as moisture can lead to frost buildup and poor freezing performance. Prior to use, always freeze the Inner Bowl for 24-48 hours until solid.



RECIPE GUIDE



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**All recipes have been tested
by the Dash Test Kitchen.
Substituting with vegan or low-
fat ingredients will affect results.*

CLASSIC STRAWBERRY SOFT SERVE

Prep Time: 3-5 minutes • **Churn Time:** 15-20 minutes • **Serves:** 2-3

Ingredients:

½ cup sugar

1 tablespoon instant strawberry
pudding mix

1 cup whole milk*

¾ cup + 1 tablespoon heavy cream*

1 cup frozen strawberries, thawed
and pureed

1 teaspoon vanilla extract

Fresh sliced strawberries, to garnish

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 3 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 15-20 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn.
3. Add your favorite toppings and enjoy this berry delicious frozen treat!



**All recipes have been tested by the Dash Test Kitchen. Substituting with vegan or low-fat ingredients will affect results.*

DAIRY-FREE PINEAPPLE WHIP

Prep Time: 3-5 minutes • **Churn Time:** 25-30 minutes • **Serves:** 2-3

Ingredients:

2½ cups pineapple chunks (fresh or frozen)
15 ounces canned coconut milk, full fat*
½ cup pineapple juice
3-4 tablespoons honey or maple syrup
Pineapple wedges to garnish



Chef Tip!

For a sweeter Pineapple Whip, mix ¼ to ½ cup sugar with pineapple mixture.

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a blender add pineapple chunks, coconut milk, pineapple juice, & honey. Blend until smooth. Cover and move to fridge to chill for at least 3 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-30 minutes or until desired consistency, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn
3. Garnish with fresh pineapple wedges and enjoy this dairy-free tropical treat.



CLASSIC CHOCOLATE SOFT SERVE

Prep Time: 3-5 minutes • **Churn Time:** 15-20 minutes • **Serves:** 2-3

Ingredients:

- ½ cup sugar
- 1 tablespoon instant chocolate pudding mix
- 1 cup whole chocolate milk*
- ¾ cup + 1 tablespoon heavy cream*
- 1 teaspoon vanilla extract

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 3 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 15-20 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn.
3. Add your favorite toppings and go loco for cocoa!



**All recipes have been tested
by the Dash Test Kitchen.
Substituting with vegan or low-
fat ingredients will affect results.*

CLASSIC VANILLA SOFT SERVE

Prep Time: 3-5 minutes • **Churn Time:** 15-20 minutes • **Serves:** 2-3

Ingredients:

- 1/3 cup sugar
- 1 tablespoon instant vanilla pudding mix
- 1 cup whole milk*
- 3/4 cup + 1 tablespoon heavy cream*
- 1 teaspoon vanilla extract

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 3 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 15-20 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn.
3. Add your favorite toppings and enjoy this easy-make classic!



DAIRY-FREE PEANUT BUTTER BANANA SOFT SERVE

Prep Time: 7-10 minutes • **Churn Time:** 25-30 minutes • **Serves:** 2-3

Ingredients:

3-4 frozen bananas

1-2 cups non-dairy milk
of choice

¼ cup peanut butter

1 teaspoon vanilla

Chocolate sauce, optional

Chopped peanuts, to
garnish, optional



Chef Tip!

Blend your frozen bananas straight from the freezer, churn into soft serve right away, and serve immediately for the best texture and flavor.

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a blender add frozen bananas, non-dairy milk, peanut butter and vanilla. Blend until smooth. Because these ingredients are already frozen, there is no need to pre-chill; you can begin churning right after preparation.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 25-35 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn.
3. Add your favorite toppings and go nuts!



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Substituting with vegan or low-
fat ingredients will affect results.*

COFFEE SOFT SERVE

Prep Time: 3-5 minutes • **Churn Time:** 15-20 minutes • **Serves:** 2-3

Ingredients:

- ½ cup sugar
- 1 tablespoon instant vanilla pudding mix
- 2-3 tablespoons instant coffee
- 1 cup whole milk*
- ¾ cup + 1 tablespoon heavy cream*
- 1 teaspoon vanilla extract

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a mixing bowl, whisk all the ingredients until well combined. Cover and move to fridge to chill for at least 3 hours.
2. Ready the Soft Serve Maker as per instructions, ensuring the Maker is churning prior to adding ingredients. Pour mixture in and let churn for 15-20 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need extra time to form.
3. Add your favorite toppings and enjoy this frozen coffee confection!



ORANGE CREAMSICLE SOFT SERVE

Prep Time: 7-10 minutes • Churn Time: 15-20 minutes • Serves: 2-3

Ingredients:

Zest of 1 orange

3 oranges, peeled and frozen

½ cup sugar

1 tablespoon instant vanilla pudding mix

1 cup whole milk*

¾ cup + 1 tablespoon heavy cream*

Orange slices to garnish, optional

Directions:

1. Ensure the Inner Bowl has chilled in the freezer for 24-48 hours. In a blender, add all the ingredients and blend until well combined. Cover and move to fridge to chill for at least 3 hours.
2. Pour mixture into prepared soft serve machine with paddle running. Pour mixture in and let churn for 15-20 minutes, checking continuously to ensure desired consistency, taking into account that some mixtures may need up to 40 minutes to form and churn.
3. Garnish with fresh orange slices and enjoy this creamy dreamy nostalgic treat.

CUSTOMER SUPPORT



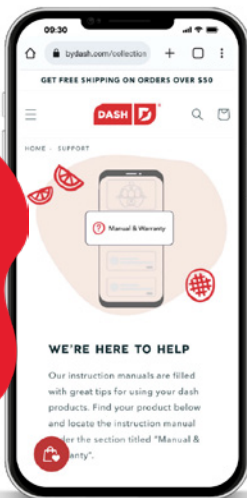
We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

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.

SCAN HERE!



[BYDASH.COM/HELP](https://bydash.com/help)



WE'RE HERE TO HELP

Our instruction manuals are filled with great tips for using your dash products. Find your product below and locate the instruction manual for the section titled "Manual & 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 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 Soft Serve Ice Cream 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

Wattage: 24W

Stock#: DSSIM100_SoftServe_20250616_V6



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



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