



PERSONAL BLENDER

Instruction Manual and Recipe Guide



K46462



PERSONAL **BLENDER**

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PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage the blender.
- Do not put fingers, hair, clothing, or other objects into the Blender while appliance is in use. If food becomes lodged in the Blades, turn off and unplug the Personal Blender before trying to remove it.
- Always make sure the Blending Bottle is locked securely in place before engaging the motor. Do not remove the Bottle before Blades have stopped moving.
- Do not operate the appliance while the Blending Bottle is empty.
- Caution: Blades are sharp and can cause injury! Handle and clean with care.
- Do not touch the Blades. Hold the Blade attachment by the black base.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- When cleaning the Personal Blender, remove the Blending Bottle from the Motor Base and wash. Never immerse the Motor Base in water or any other liquid; instead, wipe with a damp cloth.

IMPORTANT SAFEGUARDS

- Never leave appliance unattended when in use.
- Turn off and unplug appliance when not in use.
- Make sure to securely attach the Blade to the Blending Bottle before inserting into Motor Base.
- Avoid contact with moving parts.
- Do not microwave Blending Bottle or Travel Lid.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Always be sure to unplug the appliance from outlet prior to assembly, disassembly, cleaning, and storage.
- Wait until the Blade comes to a complete stop before removing Blending Bottle from Motor Base.
- If the Motor Base gives off a burnt smell, immediately turn off and unplug the Personal Blender. Allow appliance to cool before resuming use. If smell persists, discontinue use until problem is solved.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not use the appliance if any of the parts are damaged.
- Do not use Blending Bottle if it is cracked or chipped.
- 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 use appliance outdoors

IMPORTANT SAFEGUARDS

or for commercial purposes.

- Extension cords are not recommended for use with this appliance. However, if an extension cord must be used, make sure the electrical rating of the wire is compatible with the Personal Blender.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not place utensils, fingers, or other foreign objects inside the Personal Blender.
- Do not attempt to blend frozen ingredients that have formed a solid mass. Break up into smaller pieces before placing in Blending Bottle.
- Warning: the Personal Blender is not suitable for making crushed ice.
- Always place soft or liquid food in Blending Bottle before adding hard,

frozen food or ice cubes.

- Improper use of the Personal Blender can result in property damage or even in personal injury.
- Never overfill the Blending Bottle. Do not exceed the 600 ml line.
- Do not blend tough foods such as meat, potatoes, or dough.
- Close supervision is necessary when any appliance is used by or near children.
- If the motor stalls, turn off and unplug the Personal Blender. Let sit for 6 minutes before resuming use.
- Do not place hot liquids in Personal Blender. Allow ingredients to cool to room temperature prior to pouring into Blending Bottle.
- Do not use the Personal Blender for more than 1 minute at a time.
- Allow the motor to rest for 6 minutes between blending cycles.

IMPORTANT SAFEGUARDS

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- To reduce the risk of injury, never place blades on base without jar properly attached.
- The use of attachments, (including canning jars) not recommended by the manufacturer may cause a risk of injury to persons.
- 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 modify the plug in any way.

SAVE THESE INSTRUCTIONS

PARTS & FEATURES



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

WARNING: This appliance is NOT designed for blending foods without liquids or for making crushed ice. Do not overfill the Blending Bottle - ingredients should never exceed the 600 ml mark.

NOTE: The Personal Blender is designed to function only when the Blending Bottle is correctly inserted into the Motor Base. If the Bottle is not securely in place, the Power Button will not function

1. Place the Motor Base on a stable surface. Plug the cord into a power outlet.
2. Place your ingredients in the Blending Bottle. Make sure to put all liquid ingredients in first, then powdered ingredients, and finally any solid ingredients. Do not exceed the 600 ml level marked on the Bottle. Securely attach Blade to Bottle by carefully inserting the Blade end into the Bottle and turning it clockwise.
3. Insert the Blending Bottle into the Motor Base with the Blade end down, making sure to line up the ▼ on the Blade with the ▲ on the Motor Base.

USING YOUR BLENDER

4. Push down on the top of the Blending Bottle and turn Bottle clockwise to lock into place.
5. Press the Power Button to start blending. To stop blending, simply release the Power Button.
6. Once you are done blending, release the Power Button and unplug the Motor Base. Turn the Blending Bottle counterclockwise and lift it off of the Motor Base. Carefully detach the Blade assembly from the Bottle by turning the black base counterclockwise. Attach the Travel Lid.

IMPORTANT NOTE: Motor Base is not dishwasher safe. Do not submerge Motor Base in water or any other liquids.

1. Empty any remaining contents in Blending Bottle into the trash.
2. Fill $\frac{1}{4}$ of the Blending Bottle with warm water and a few drops of dish soap. Reattach Blade and return Blending Bottle to Motor Base. Pulse for a few seconds by pressing the Power Button. Remove from Base, disassemble, and rinse thoroughly with warm water. Dry with dishtowel.
3. Wash Blade and accessories in warm, soapy water. Rinse and dry thoroughly. Use care when washing the Blade as it is very sharp. If necessary, gently scrub with a dish brush.
4. Wipe down the Motor Base with a damp cloth. Never submerge the Motor Base in water or other liquids.

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RECIPES





APPLE PIE SHAKE

BLENDING TIME: 1 minute

BLEND: 1 cup soy milk, 1 tbsp apple cider vinegar, 1 tsp almond butter, 1 frozen banana, pinch of cinnamon, maple syrup to taste



PINEAPPLE MINT SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: ½ cup frozen pineapple chunks, 1 cup orange juice, ¼ cup plain yogurt, 3-4 mint leaves



BREAKFAST SHAKE

BLENDING TIME: 30 seconds

BLEND: ¼ cup frozen blueberries, 1 banana, 1 cup orange juice, ¼ cup vanilla yogurt



TROPICAL AVOCADO SMOOTHIE

BLENDING TIME: 1 minute

BLEND: ¼ avocado, ¾ cup pineapple juice, 1 banana, ¼ cup frozen mango chunks





PEANUT BUTTER AND JELLY SHAKE

BLENDING TIME: 1 minute

BLEND: 1 banana, 4-5 frozen strawberries,
1 cup milk, 1 tbsp peanut butter



COCONUT MOCHA SHAKE

BLENDING TIME: 45 seconds

BLEND: ½ cup cold brew coffee concentrate,
½ cup coconut milk, 1 frozen banana, 2 tbsp
unsweetened cocoa powder



PEACHES 'N CREAM SHAKE

BLENDING TIME: 30 seconds

BLEND: ½ cup canned or fresh peaches, ¼ cup
vanilla ice cream, ¾ cup milk, honey to taste



CHOCOLATE PEANUT BUTTER BANANA SHAKE

BLENDING TIME: 1 minute

BLEND: 1 frozen banana, 1 tbsp peanut butter,
2 tbsp cocoa powder, 1 cup milk



PROTEIN SHAKE

BLENDING TIME: 1 minute

BLEND: 1 frozen banana, 1/2 scoop vanilla protein powder, 1/4 cup rolled oats, 1 cup milk, dash of cinnamon



MORNING BOOST SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: 3/4 cup orange juice, 1/4 cup plain yogurt, 1/2 cup frozen peach slices, 1/4 cup frozen raspberries



VERY BERRY HEALTH SMOOTHIE

BLENDING TIME: 1 minute

BLEND: 3/4 cup of milk, 3-4 frozen strawberries, 1/4 cup of frozen blueberries, 2 tbsp Greek yogurt, 1/2 banana, 2 tsp ground flax seeds, agave to taste



GREEN GOODNESS SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: 1/4 cup baby spinach, 1/4 cup baby kale, 1/2 cup fresh pineapple chunks, 3/4 cup apple juice



NUTELLA SHAKE

BLENDING TIME: 45 seconds

BLEND: ¼ cup nutella, 1 cup milk, ¼ cup vanilla frozen yogurt



CLEAN FROSTY

BLENDING TIME: 1 minute

BLEND: 1½ frozen bananas, 1 cup milk, 2 tbsp cocoa powder



PALEO MINT CHOCOLATE SHAKE

BLENDING TIME: 1 minute

BLEND: 1 frozen banana, 1 tbsp almond butter, 2 tbsp cocoa powder, ¼ tsp mint extract, ½ tsp vanilla extract, 1 cup almond milk



WATERMELON SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: 1 cup watermelon chunks, ½ frozen banana, ½ cup chilled water, honey to taste





SPRING CLEAN CILANTRO SMOOTHIE

BLENDING TIME: 1 minute

BLEND: $\frac{3}{4}$ cup coconut milk, $\frac{1}{2}$ frozen banana, $\frac{1}{2}$ cup mango chunks, $\frac{1}{4}$ cup cilantro, $\frac{1}{2}$ lime juiced



MATCHA SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: 1 cup milk, 1 frozen banana, 2 tbsp matcha powder



BANANA, KALE, AND KIWI SMOOTHIE

BLENDING TIME: 1 minute

BLEND: $\frac{1}{2}$ frozen banana, 1 sliced kiwi, $\frac{1}{4}$ cup baby kale, $\frac{1}{4}$ cup Greek yogurt, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ lime juiced



HONEYDEW ALMOND SMOOTHIE

BLENDING TIME: 30 seconds

BLEND: $\frac{3}{4}$ cup chopped honeydew, 1 cup almond milk, honey to taste



BANANA GINGER SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: 1 frozen banana, 1 cup milk,
½ tsp freshly grated ginger, ¼ cup vanilla yogurt,
brown sugar to taste



CHAI SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: ½ cup cold brew coffee concentrate,
½ cup coconut milk, 1 frozen banana, 2 tbsp
unsweetened cocoa powder



STRAWBERRY KIWI SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: ¾ cup apple juice, 1 frozen banana,
3-4 strawberries, 1 sliced kiwi, honey to taste



CHERRY SMOOTHIE

BLENDING TIME: 45 seconds

BLEND: ½ cup frozen cherries, ¾ cup coconut milk,
¼ cup vanilla yogurt, honey to taste

CUSTOMER SUPPORT

For product support, warranty, and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Dash Personal Blender is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

MODEL K46462

Voltage 120V ~ 60Hz

Power Rating 240 W

Stock#: K46462_20170718_V1

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.

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YES!
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