



*recipes
inside!*

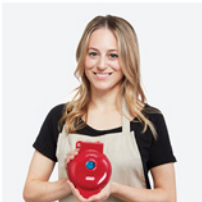


K73439

TURBO DIGITAL HAND MIXER

Instruction Manual | Recipe Guide





TURBO DIGITAL HAND MIXER



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the dash team!

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.
 - Do not use appliance for other than intended use. For household use only. Do not use outdoors.
 - 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.
- To protect against electric shock, do not immerse any part of this appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
 - Avoid contact with moving parts. To reduce the risk of injury to persons and/or damage to the appliance, do not put your hands, hair, clothing, or other objects near the Beaters, Frother, or Whisk while the Hand Mixer is in use.
 - To protect against electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid. If the unit accidentally falls or gets immersed in water, unplug the appliance immediately. Do not reach into the water.

IMPORTANT SAFEGUARDS

- 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.
- Be certain the Attachments are securely in place before using the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not use the appliance if any of the parts are damaged.
- When cleaning the Body, do not submerge in liquid. Instead, wipe down with a soft, damp cloth.
- Before washing the Beaters, Frother, or Whisk, eject these Attachments from the Hand Mixer.
- Do not put the appliance in the refrigerator.
- Do not remove any parts while the appliance is in use or plugged in.
- Do not use the Hand Mixer to mix heavy ingredients as the motor may overheat.
- When mixing heavy loads, mix for a maximum of 3 minutes before letting your Hand Mixer cool to room temperature, then mix again if desired. Note that using the hand mixer without any ingredients is considered a heavy load.
- 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 electrical or mechanical adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM - 9PM EST Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.

IMPORTANT SAFEGUARDS

- 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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not 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:
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INSTRUCTION AND CARE MANUAL.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, des précautions de sécurité de base doivent toujours être suivies, notamment :

- Lisez toutes les instructions avant utilisation.
 - Retirez tout sac ou emballage de l'appareil avant utilisation.
 - Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
 - N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
 - Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
 - Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil
- en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
 - Afin de prévenir les chocs électriques, ne plongez pas toute pièce de cet appareil, le cordon d'alimentation ou la fiche électrique dans de l'eau ou tout autre liquide. Débranchez la prise lorsqu'elle n'est pas utilisée et avant de la nettoyer.
 - Évitez tout contact avec les pièces en mouvement. Pour réduire les risques de blessures et/ou dommages à l'appareil, ne mettez pas vos mains, vos cheveux, vos vêtements ou d'autres objets à proximité des batteurs, du mousser à lait ou du fouet pendant que le mélangeur à main

MESURES DE SÉCURITÉ IMPORTANTES

- est en marche.
- Pour éviter les chocs électriques, ne pas plonger le cordon, les fiches, le bloc moteur ou des pièces électriques dans de l'eau ou dans d'autres liquides. Ne plongez pas les mains dans l'eau.
 - Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
 - Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
 - Assurez-vous que les accessoires soient bien en place avant d'utiliser l'appareil.
 - Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de démonter des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
 - N'utilisez pas l'appareil si l'une de ses pièces est endommagée.
 - Lors du nettoyage du corps, ne pas plonger dans un liquide. Essuyez-le plutôt avec un chiffon doux et humide.
 - Avant de laver les batteurs, le mousser à lait ou le fouet, éjectez les accessoires du mélangeur à main.
 - Ne pas mettre l'appareil au réfrigérateur.
 - Ne retirez aucune pièce lorsque l'appareil est en cours d'utilisation ou branché.
 - N'utilisez pas le mélangeur à main pour mélanger des ingrédients lourds, car le moteur pourrait surchauffer.
 - Lorsque vous mélangez des charges lourdes, mélangez pendant 3 minutes maximum avant de laisser votre mélangeur à main refroidir à température ambiante, puis mélangez à nouveau si vous le souhaitez. Notez que l'utilisation du mélangeur à main sans aucun ingrédient est considérée comme une charge lourde.
 - N'utilisez pas cet appareil avec un cordon ou une prise endommagé(e), ou si l'appareil

est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.

- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique

que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.

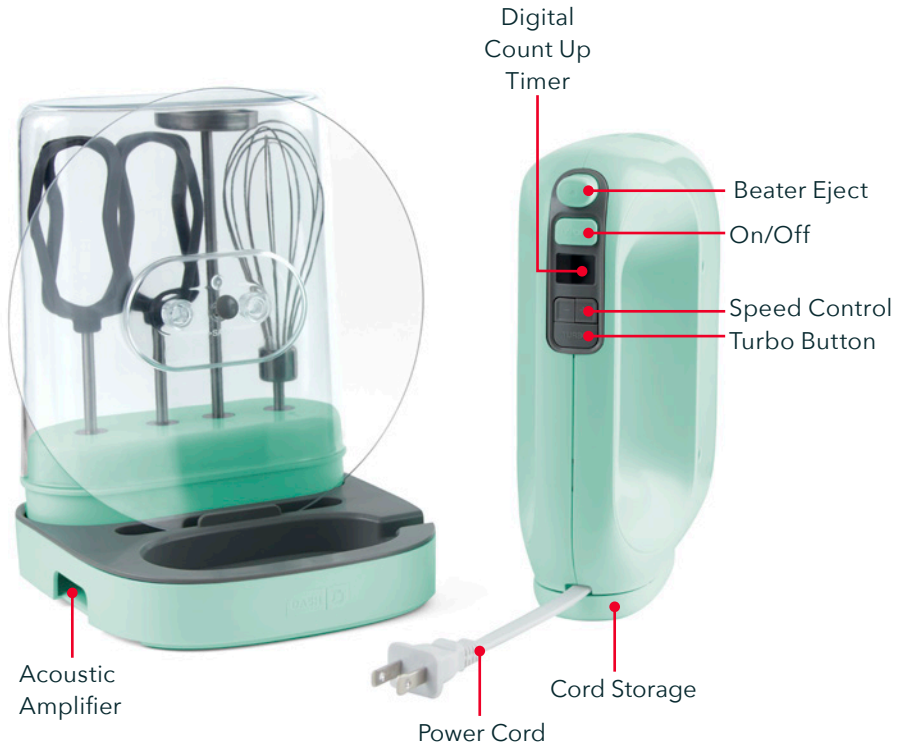
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ET CONSERVER CE
MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES

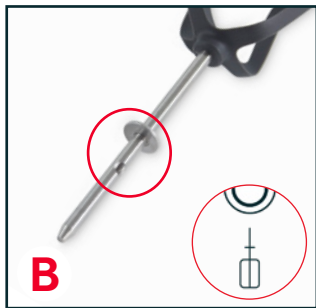
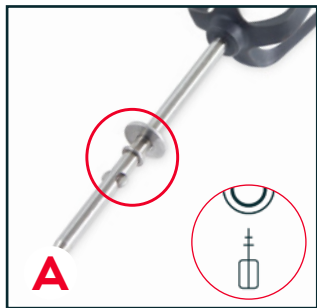


PARTS & FEATURES



SETTING UP YOUR HAND MIXER

Make sure the Hand Mixer and all of its components are clean prior to assembly and use.



- 1** Remove the Beaters, Whisk, or Frother from the Accessories Case. Ensure that the unit is not plugged in.
- 2** Examine the Attachments and their notches: each Attachment has a certain number of notches to guide you through assembling your mixer. When looking at the underside of your mixer, the Attachment with two notches (**photo A**) is inserted into the left side of the mixer, and the Attachment with one notch (**photo B**) is inserted into the right side (use the illustrations on your Mixer to guide you).

SETTING UP YOUR HAND MIXER



- 3** Add the Splash Guard (optional) by unplugging the rubber stopper at the bottom of the Mixer (**photo C**) and attaching the guard into the three holes (**photo D**).

SETTING UP YOUR HAND MIXER



- 4** Insert Beaters, Whisk, or Frother into the Beater Shafts. Make sure to push in your desired Attachment until it clicks into place **(photo E)**.
- 5** Pull out the Cord Storage to access the Power Cord **(photo F)**, unwrap the cord, plug appliance into an outlet and close the Cord Storage. Your Hand Mixer is now ready to use!

USING YOUR HAND MIXER



- 1** Make sure the Hand Mixer is clean and that you have a firm grip on the appliance before proceeding (**photo A**).
- 2** Ensure the On/Off Button is set to OFF (the button is pushed out), then plug in the Hand Mixer (**photo B**).



Do not put hands or utensils inside your mixing bowl while the appliance is on and the Attachments are moving.

USING YOUR HAND MIXER



- 3** Shift the Speed Control, one level at a time, until you have reached your desired speed. Refer to the Speed Settings Guide on page 17 to decide which speed is appropriate for your recipe (**photo C**). The Digital Count Up Timer will show how long you've been mixing.

NOTE: To prevent splashing and messes, the Dash Turbo Digital Hand Mixer features Steady Start™ technology that gradually builds speed to reduce splashes and mess. Feel free to start mixing with your beaters, whisk or frother already in your ingredients or food.

- 4** To use Turbo, press and hold the Turbo button to enhance current speed level. Release button to go back to the selected speed level (**photo D**).

SPEED SETTINGS GUIDE

SPEED	DESCRIPTION
1 (Low)	Use when first combining flour and other dry ingredients with liquid mixtures. Can also be used for thicker mixtures such as cookie dough, herb butter and muffins.
2-3 (Low-Medium)	Use for mixtures such as brownies, frostings, cakes and dips.
4 (Medium)	Use for airy mixtures such as whipped cream and marshmallows.
5 (Medium-High)	Use for fast beating or whipping. Ideal for semi-thick mixtures such as mashed potatoes and meringues.
6-7 (High)	Use for handling thick mixtures such as cake.
Turbo	Add as a burst of power to any speed setting.

DISASSEMBLY AND CLEANING

Make sure to turn your Hand Mixer to the OFF setting before unplugging and cleaning. The Attachments and Splash Guard are dishwasher safe (top rack only). After each use, the Hand Mixer should be cleaned and stored properly.

WARNING: Do not submerge body in water or any liquid. The body is not dishwasher safe.

Press the Beater Eject Button to remove Beaters, Whisk, or Frother.

Wash Attachments and Splash Guard in warm, soapy water or in the dishwasher (top rack only).

Do not submerge the Attachments in water overnight.

Wipe down the Body with a damp cloth.

Place the Beaters, Whisk, and Frother in the Beater Storage, as well as the Splash Guard.

Pull out the Cord Storage and wrap the cord around the spool, placing the plug head in the front opening. Push the Cord Storage back into place once cord is wrapped.

Store the Hand Mixer in a dry place.



Your Turbo Digital Hand Mixer comes with three attachments: the Frother is best for frothing milk or making milkshakes, the Whisk is best for eggs or meringue, and the Airvolution™ Nylon Beaters are great for cakes, cookies, thick batters and more.



The Storage Base can also act as an acoustic amplifier, fitting most phones and tablets: slide your device into the amplifier and listen to your favorite music or watch a step-by-step recipe!



The LED Timer counts up while you mix so you know how long it's been in use (Max time: 9:59).



RECIPE GUIDE



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CHOCOLATE CHIP COOKIES

Ingredients:

1 cup unsalted butter (2 sticks)	2 large eggs, cold
$\frac{3}{4}$ cup granulated sugar	2 tsp vanilla
$\frac{3}{4}$ cup brown sugar, tightly packed	3 cups unbleached all-purpose flour
1 tsp sea salt	2 cups mixed milk chocolate and semi-sweet chocolate chunks
1 tsp baking powder	
$\frac{1}{2}$ tsp baking soda	

Directions:

1. In a large bowl, use the Turbo Hand Mixer to cream the butter with the sugars, salt, baking soda, and baking powder. Add the eggs and vanilla and beat on a low speed until just combined. Add the flour $\frac{1}{2}$ cup at a time and continue to beat, increasing speed until all of the flour is incorporated. Fold in the chocolate chips.
2. Using a cookie scoop and your hands, shape the dough into 1-ounce balls, about 2 tablespoons each. You can bake them right away or let them chill in the refrigerator for 1 hour or up to 3 days.
3. Heat your oven to 350°F. Place the dough balls on a parchment-lined baking sheet. Bake cookies for 10 to 15 minutes or until set and golden. Remove cookies from the oven and let them cool on the baking sheet for 5 minutes. Then, move cookies onto a wire rack to finish cooling.





PAVLOVA CAKE

Ingredients:

For the cake:

- 1¼ cups fine sugar
- 2 tbsp cornstarch
- 6 large egg whites at room temperature
- ½ tsp cream of tartar
- ¼ tsp salt
- ½ tsp pure vanilla extract
- 1 tsp white distilled vinegar

For the whipped cream & toppings:

- 1 cup heavy cream
- 2 tbsp sugar
- ½ tsp pure vanilla extract
- Your choice of sweet & tart fruits

Directions:

1. Preheat your oven to 250°F. Draw an 8-inch circle on a parchment paper and place it ink-side down on a baking sheet.
2. In a bowl, make the batter by whisking together the sugar and cornstarch. Set aside.
3. In a large mixing bowl, use your Turbo Hand Mixer with the whisk attachment to beat the egg whites until foamy. Stir in cream of tartar and salt and continue to beat on a medium speed. Slowly add sugar and cornstarch mixture one tablespoon at a time while the mixer is still running. Continue to beat the egg whites until hard peaks form. The mixture will look smooth and shiny. Add vanilla extract and vinegar, then gently fold the mixture with a spatula.

4. Form the cake by transferring the batter onto the prepared parchment paper, keeping it inside the circle. Using a spatula, smooth the shell and make a shallow well on top. Bake the cake for 90 minutes, then turn the oven off and let it cool for at least 2 hours (you can leave it overnight as well).
5. Make the whipped cream by using your Turbo Hand Mixer on a medium speed to beat the heavy cream, sugar and vanilla extract until it thickens, being careful not to overdo it.
6. To assemble the cake, use a spatula to separate the cake from the parchment paper. Using a large cake lifter, carefully transfer the cake to a serving platter. Spread the whipped cream filling over the top of the cake and top your fresh fruit of choice.



SHREDDED CHICKEN SHAWARMA & HUMMUS BOWL

Ingredients:

For the hummus bowls:

1½ pounds boneless
chicken thighs, skin
removed
1 cup hummus
1½ cups cooked quinoa
(½ cup dry cooked)
¼ cup feta, crumbled

For the shawarma marinade:

2 tbsp olive oil
1 tbsp honey
½ lemon, juiced
3 cloves garlic, finely
chopped or grated
1½ tsp ground cumin
1½ tsp smoked paprika

¾ tsp ground cinnamon
¾ tsp ground ginger
¾ tsp dried oregano
¾ tsp ground turmeric
1 tsp kosher salt
1 tsp ground black pepper
¼-½ tsp cayenne pepper
(optional)

Directions:

1. Place the chicken thighs in a large resealable plastic bag or baking dish. Add the olive oil, honey, lemon juice, cumin, smoked paprika, cinnamon, ginger, oregano, turmeric, cayenne (if desired), kosher salt, and ground black pepper, then toss to combine. Be sure to evenly coat the chicken in the shawarma marinade, then let it marinate in your refrigerator for at least 2 hours or up to 3 days.
2. Preheat your oven to 425°F, arranging the oven racks so that one is in the center of the oven and one is 4-6 inches under the broiler. Line a baking sheet with foil for easy clean up and set aside.

3. Transfer the chicken to the prepared baking sheet, shaking off any excess marinade. Bake on the center rack for 15-18 minutes, depending on the thickness of your chicken thighs. The chicken will be almost cooked through. Remove the chicken from the oven, then preheat the broiler. As the broiler preheats, use your Turbo Hand Mixer on a low setting to shred your cooked chicken and transfer it back onto the baking sheet. Place the sheet under the broiler for 4-5 minutes, turning the pan halfway through, until the chicken shawarma is browned & caramelized.
4. Add a large spoonful of hummus to the bottom of a large shallow bowl, spreading it across the bottom of the bowl. Add in the quinoa and chicken shawarma, then finish with your favorite toppings. Serve immediately.

Chef's Tip: For toppings, try freshly sliced cucumbers, shredded cabbage, olive oil, lemon wedges, sliced basil, pickled red onions or pita bread.



BUTTERCREAM CONFETTI CAKE

Ingredients:

For the cake:

- 3 cups all-purpose flour
- ½ tsp salt
- 2 tsp baking powder
- ½ tsp baking soda
- 5 large eggs
- 1½ cups (3 sticks) unsalted butter, softened
- 1¾ cups granulated sugar
- 1 tbsp pure vanilla extract
- 1½ cups buttermilk
- ¾ cup sprinkles

For the icing:

- 1½ cups (3 sticks) unsalted butter, softened
- ⅛ tsp salt
- 5 cups powdered sugar, sifted
- 5 tbsp heavy cream
- 1 tbsp pure vanilla extract

Directions:

1. Preheat your oven to 350°F. Butter three 9-inch cake pans that are at least 2 inches high and line the bottom of each with parchment paper.
2. In a medium bowl, sift together the all-purpose flour, baking powder, baking soda, and salt. Set aside. In the separate bowl, beat butter and sugar using your Turbo Hand Mixer on medium speed until light and fluffy, around 3-4 minutes.

Scrape down the sides and bottom of the bowl as needed. Add the eggs one at a time, beating well after each addition, then beat in vanilla extract. Set your mixer on a low speed and add the flour mixture in three waves, alternating with the buttermilk in two waves, beginning and ending with the flour mixture. Do not overmix this batter, as the cake will be lighter the less you beat. Fold in the sprinkles.

3. Divide the batter evenly between the cake pans. Bake for 25-30 minutes, until a toothpick inserted into the center of the cakes comes out clean. Allow cakes to cool for 15 minutes, then remove from pans and allow them to cool completely on a wire rack.
4. To make the frosting, beat butter and salt in a bowl on medium speed until smooth and creamy, about 2 minutes. Add your powdered sugar, heavy cream, and vanilla extract. Beat on a low speed for 30 seconds, then increase the speed to high and beat for 2 minutes. If your frosting is too thin, beat in more powdered sugar until it thickens.
5. To assemble the cake, set one cake layer on a plate or cake stand. Evenly spread a thick layer of the frosting over the cake to the edge. Top with the second cake layer, then spread with more of the frosting. Finish with the third cake layer. Spread frosting over the top and sides of the cake. Cake should be kept in the fridge, but bring it to room temperature before serving.

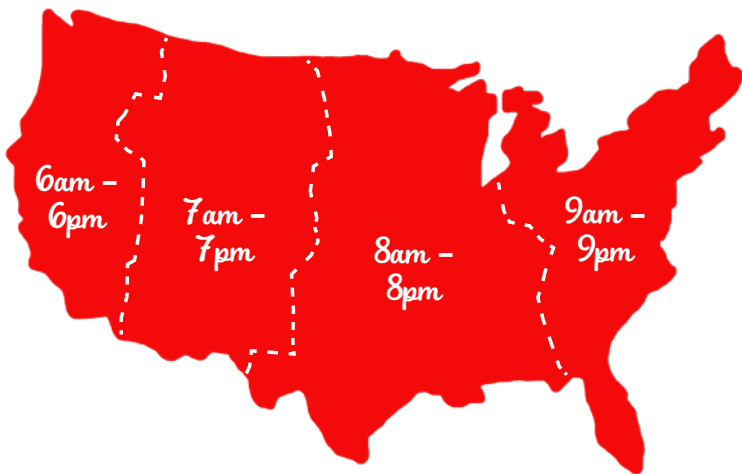
Note: if your cakes rose too much while baking, cut their rounded tops with a knife to make them flat.

CUSTOMER SUPPORT

**FEEL GOOD
GUARANTEE™**

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM to 5PM**.

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@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Extra or replacement accessories can be purchased directly from Dash. Tip: Having extra dough hooks can be useful in a busy kitchen (not included with mixer).

REPAIRS

DANGER! Risk of electric shock! The Dash Turbo Digital Hand Mixer 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

Power Rating 235W

Stock#: K73439_20230307_V1



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