



#SHM01DS

# SMARTSTORE **HAND MIXER**

Instruction Manual Recipe Guide



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*the dash team!*

# IMPORTANT SAFEGUARDS: 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 packaging and labels from appliance prior to use.

To protect against risk of electrical shock, do not put cord, plugs, or appliance in or near water or other liquid.

This appliance is intended for household use only; please use only as instructed.

Do not use appliance for purposes other than its intended use.

Keep appliance away from children when in use.

The Hand Mixer should not be used for commercial purposes.

Unplug from outlet when not in use, during assembly, during disassembly, and before cleaning.

To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

Do not leave unattended while appliance is running.

Do not use the appliance if any parts are damaged.

When cleaning the Body, do not submerge in liquid. Instead, wipe down with a soft, damp cloth.

To guard against risk of electric shock, always unplug the appliance by the plug rather than by pulling on the cord.

Do not use appliance in or near water or other liquids.

When using extension cords, make sure the marked electrical rating is greater than or equal to the electrical rating of the appliance.

Only mix with the Hand Mixer on a stable surface.

Do not let the cord hang over edge of table, hang over the sink, or touch hot surfaces.

Before washing Beaters, eject Beaters from the Hand Mixer.

Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.

Only use Hand Mixer attachments recommended or sold by StoreBound. Others may result in fire, electric shock, or injury.

Do not use outdoors.

Be certain the Beaters are securely in place before using the appliance.

Do not put the appliance in the refrigerator.

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 closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

Do not remove any parts while appliance is in use or plugged in.

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 while the Hand Mixer is in use.

Do not use the Hand Mixer to mix heavy ingredients as the motor may overheat.

Do not operate the Hand Mixer continuously for more than 1 minute. Allow the Motor to rest in between each use.

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.

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.

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# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

Lisez toutes les instructions.

Retirez tous les emballages et les étiquettes de l'appareil avant utilisation.

Pour vous protéger contre le risque de choc électrique, ne mettez pas le cordon, les fiches ou les appareils dans ou à proximité d'eau ou de tout autre liquide.

Cet appareil est destiné à un usage domestique uniquement; s'il vous plaît utiliser uniquement comme indiqué.

N'utilisez pas cet appareil à des fins autres que celles auxquelles il est destiné.

Gardez l'appareil à l'écart des enfants lors de son utilisation.

Le batteur à main ne doit pas être utilisé à des fins commerciales.

Débranchez-le de la prise lorsqu'il n'est pas utilisé, pendant le montage, pendant le démontage et avant le nettoyage.

Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

Ne laissez pas sans surveillance pendant que l'appareil est en marche.

N'utilisez pas l'appareil si des pièces sont endommagées.

Lors du nettoyage du corps, ne pas plonger dans un liquide. Essayez-le plutôt avec un chiffon doux et humide.

Pour éviter tout risque de choc électrique, débranchez toujours l'appareil par la fiche plutôt que par le cordon.

N'utilisez pas cet appareil dans ou près de l'eau ou d'autres liquides.

Lorsque vous utilisez des rallonges, assurez-vous que les caractéristiques électriques indiquées sont supérieures ou égales à celles de l'appareil.

Ne mélanger qu'avec le mixeur à main sur une surface stable.

Ne laissez pas le cordon pendre du bord de la table, au-dessus de l'évier ou toucher des surfaces chaudes.

Avant de laver les Beaters, éjectez-les du Batteur.

Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.

Utilisez uniquement les accessoires du mélangeur à main recommandés ou vendus par StoreBound. D'autres peuvent provoquer un incendie, un choc électrique ou des blessures.

Ne pas utiliser à l'extérieur.

Assurez-vous que les batteurs sont bien en place avant d'utiliser l'appareil.

Ne mettez pas l'appareil au réfrigérateur.

Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités sensorielles ou mentales physiques réduites, ou manquant d'expérience et de connaissances, à moins qu'elles ne soient étroitement surveillées et instruites concernant l'utilisation de l'appareil par une personne responsable de leur sécurité. Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

Ne retirez aucune pièce pendant que l'appareil est en marche ou branché.

Évitez le contact avec les pièces en mouvement. Pour réduire les risques de blessures corporelles et / ou de détérioration de l'appareil, ne placez pas vos mains, cheveux, vêtements ou autres objets à proximité des batteurs pendant l'utilisation du batteur à main.

N'utilisez pas le mélangeur à main pour mélanger des ingrédients lourds, car le moteur pourrait surchauffer.

Ne faites pas fonctionner le batteur à main de façon continue pendant plus d'une minute. Laissez le moteur reposer entre chaque utilisation.

Ne faites pas fonctionner cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil au centre de service autorisé le plus proche pour un examen, une réparation ou un réglage électrique ou mécanique.

Cet appareil est doté d'une fiche polarisée (une des lames est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche ne s'insère pas complètement dans le foutlet, inversez-la. Si le problème persiste, contactez un électricien qualifié. Ne modifiez pas la fiche de quelque manière que ce soit.





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



Remove Beaters from Beater Storage. Ensure that the Speed Control is set to OFF.



Insert Beaters into the Beater Shafts. Make sure to push in the Beaters until they click into place.



Plug appliance into an outlet. Your Hand Mixer is now ready to use!

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

Make sure the Hand Mixer is clean and that you have a firm grip on the appliance before proceeding.

Ensure the Speed Control is set to OFF and then plug in the Hand Mixer.

Shift the Speed Control, one level at a time, until you have reached your desired speed. Refer to the Speed Settings Guide on page 11 to decide which speed is appropriate for your recipe.

This Hand Mixer features 3 speed settings: Low, Medium, and High. Always begin mixing your ingredients on the Low setting and work your way up, one setting at a time, until you reach your desired speed.

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 (Medium)	Use for mixtures such as brownies, frosting, cakes, and dips.
3 (High)	Use for airy mixtures such as whipped cream, meringues, and marshmallows.

Make sure to turn your Hand Mixer to the OFF setting before unplugging and cleaning. The Beaters are dishwasher safe. After each use, the Hand Mixer should be cleaned and stored properly.

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

## **DISASSEMBLY AND CLEANING**

Turn the Speed Control to the OFF setting and unplug the appliance.

Press the Beater Eject Button to remove Beaters.

Wash Beaters in warm, soapy water or in the dishwasher.

Do not submerge the Beaters in water overnight.

Wipe down the Body with a damp cloth.

Snap Beaters into the Beater Storage, wrap the cord around the Body and store the Hand Mixer in a dry place.







# CLASSIC WAFFLES

- 2 eggs
- 2 cups all-purpose flour
- 1  $\frac{3}{4}$  cups milk
- $\frac{1}{2}$  cup grapeseed oil
- 1 tbsp sugar
- 4 tsp baking powder
- $\frac{1}{2}$  tsp vanilla extract
- $\frac{1}{4}$  tsp salt

Preheat waffle iron. Use the Hand Mixer to beat the eggs. Add remaining ingredients and mix until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour mixture into waffle iron. Cook until golden brown. Serve hot with syrup and berries.





# CLEAN BANANA NUT BREAD

3 mashed bananas

2  $\frac{1}{4}$  cups of whole wheat flour or  
gluten free flour

1 tsp baking soda

$\frac{1}{4}$  tsp salt

$\frac{1}{2}$  cup unsweetened apple sauce

3 eggs

$\frac{1}{2}$  cup maple syrup

$\frac{1}{4}$  cup coconut oil

1 cup chopped walnuts, divided

1 cup coconut flour

1  $\frac{1}{4}$  cup almond flour

Preheat the oven to 325°F. Prepare a 8" x 4" loaf pan by coating it with coconut oil. Sprinkle a thin layer of flour over the pan, turn upside down, and lightly tap to remove any excess flour. Put flour, baking soda, and salt in a large bowl and sift together with the Mixer.

In a separate bowl, mash the bananas with the Mixer and set aside. In another large bowl, combine apple sauce with eggs, maple syrup, and coconut oil. Begin mixing on low speed and slowly increase to high speed until well combined. Make a well in the dry ingredients with your finger and pour in the liquid mixture. Mix with the Hand Mixer until the dough becomes uniform. With a spatula, stir in  $\frac{3}{4}$  cup walnuts and mashed banana until just incorporated.

Sprinkle remaining  $\frac{1}{4}$  cup of walnuts on top. Bake in the oven for approximately 1 hour and 10 minutes or until a toothpick inserted into the bread's center comes out clean. For gluten-free recipe, cook an additional 10-20 minutes. Let bread cool for 15 minutes. Carefully turn out the loaf onto a wire rack.





# CHOCOLATE CHIP COOKIE

1 cup unsalted butter (2 sticks)

$\frac{3}{4}$  cup granulated sugar

$\frac{3}{4}$  cup brown sugar, tightly packed

1 tsp sea salt

1 tsp baking powder

$\frac{1}{2}$  tsp baking soda

2 large eggs, cold

2 tsp vanilla

3 cups unbleached all-purpose flour

2 cups mixed milk chocolate and  
semi-sweet chocolate chunks

In a large bowl, use the Hand Mixer to cream the butter with the sugars, salt, baking soda, and baking powder. Add the eggs and vanilla and beat on Low speed until just combined. Add the flour  $\frac{1}{2}$  cup at a time and beat on increasing speed until all of the flour is incorporated. Fold in the chocolate chips.

Using a cookie scoop and your hands, shape the dough into (approximately) 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.

Heat 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 oven and let cool on the baking sheet for 5 minutes. Then, move cookies onto racks to finish cooling.



# CINNAMON SUGAR COFFEE CAKE

- 1 cup sugar
- 1  $\frac{3}{4}$  cups flour
- 2 tsp baking powder
- 4 tbsp butter, cut into chunks
- 1 egg
- $\frac{1}{2}$  cup milk
- 1 tbsp sugar mixed with 1  $\frac{1}{2}$  tsp cinnamon

Preheat oven to 375°F. Butter a 8" square pan or loaf pan and sprinkle with flour. Set the Hand Mixer on Low speed and combine sugar, flour, and baking powder. Cut the butter into  $\frac{1}{2}$  inch chunks and add to the dry ingredients. Mix on Medium speed until the batter resembles cornmeal. Add the egg and milk and blend.

Spoon batter into the pan. Sprinkle the cinnamon-sugar mixture over the top and bake for about 20 minutes or until a toothpick inserted into the bread comes out clean.



# CHOCOLATE FUDGE CAKE

2 ½ cups sugar

3 cups flour

3 tbsps corn starch

1 cup cocoa

2 tsp baking powder

1 tsp baking soda

1 ½ tsp salt

4 eggs

1 cup grapeseed oil

1 tsp vanilla

1 ¾ cups water

Preheat oven to 350°F. Combine all the dry ingredients and blend well with the Hand Mixer. Add the eggs, grapeseed oil, vanilla, and water.

Mix batter on Low speed until there are no lumps.

If you are a chocolate lover, you may want to add a small handful of chocolate chips to the batter. Prepare one 9" x 13" pan by coating them with melted butter or cooking spray. Sprinkle a thin layer of flour over the pan, turn upside down, and lightly tap to remove any excess flour. Pour cake batter into the prepared pan and bake for 25 minutes or until a toothpick comes out clean.





# CHOCOLATE SOUFFLÉ

1/3 cup sugar

3 eggs, separated

2 oz good quality bittersweet  
chocolate (melted)

pinch of salt

1/4 tsp cream of tartar

Preheat oven to 375°F. Prepare a soufflé dish by coating it with melted butter or cooking spray. Sprinkle a thin layer of sugar over the pan, turn it upside down, and lightly tap to remove any excess sugar. Using the Hand Mixer, beat egg yolks with all but 1 tablespoon sugar until very light and very thick (note: the mixture will fall in a ribbon from Beaters when ready). Mix in the melted chocolate until well incorporated. Wash the Beaters well.

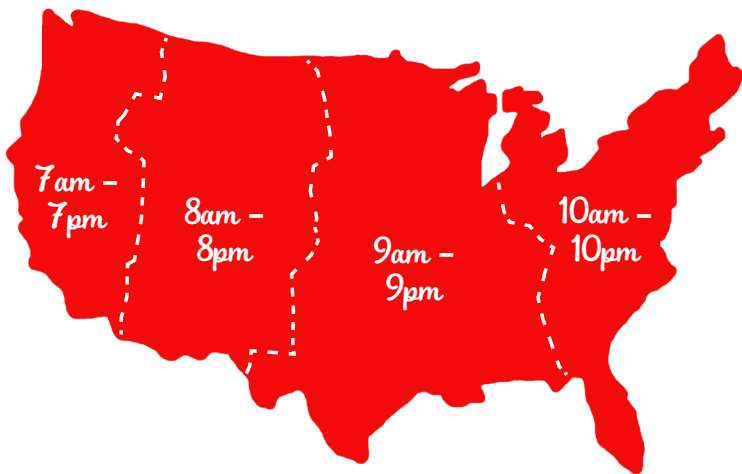
In a separate bowl, beat egg whites with salt and cream of tartar until egg whites form soft peaks. Continue to beat, gradually adding the remaining tablespoon of sugar, until the peaks are very stiff and glossy. Thoroughly stir in a heaping spoonful of whites into the chocolate egg yolk mixture to lighten it. Using a rubber spatula, fold in remaining whites. Transfer mixture to prepared soufflé dish. Cover and refrigerate until you are ready to bake.

Bake until center is nearly set (25 to 35 minutes for a single large soufflé). Serve immediately.

NOTE: Do not open the oven during baking or the soufflé will fall.



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](http://bydash.com/feelgood).



## **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](mailto: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.

### **REPAIRS**

**DANGER!** Risk of electric shock! The Dash Smartstore 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 ~ 60Hz

Power Rating 150W

Stock#: SHM01DS\_2021323\_V12

Made in China

