



DASH D PREPDECK GEN 2 All In One Recipe Prep Station Instruction Manual

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DASH D PREPDECK GEN 2 All In One Recipe Prep Station



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IMPORTANT SAFEGUARDS

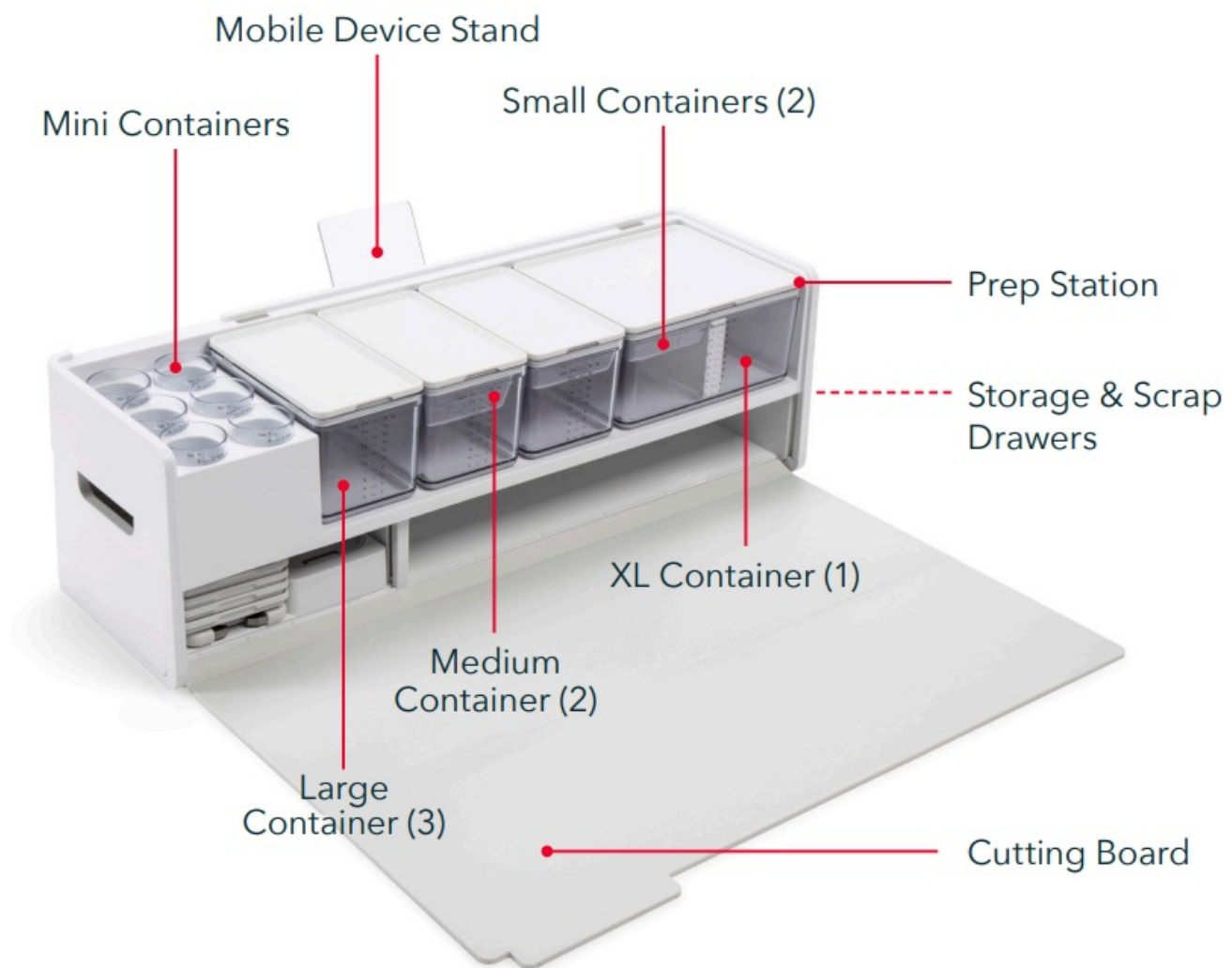
IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Please read and save this instruction manual.
- Remove all bags and packaging from appliance before use.
- **WARNING:** USE CAUTION WHEN UNPACKING. Some components contain metal blades which are extremely sharp. During unpacking, use, and cleaning: Never place fingers or hands directly on blades themselves. Please handle with care.
- Make sure all components of the PrepDeck System are cleaned thoroughly before using.

- Do not use the PrepDeck for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- The PrepDeck 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 PrepDeck by a person responsible for their safety.
- For maintenance other than cleaning, please contact Store Bound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.com.
- Do not place the PrepDeck on or near a hot gas burner, hot electric burner, or in a heated oven.
- Improper use of the PrepDeck can result in property damage or personal injury.
- Store Bound shall not accept liability for damages caused by improper use of the product.
- Never use abrasive metal or harsh cleaning agents to clean your PrepDeck as this may damage the surface.
- Allow all components of the PrepDeck to dry completely before storing.
- No component of the PrepDeck is microwave safe.

Parts & Features





Finger Guard/
Garlic Crusher



1. 5-in-1
Peeler Tool



2. Mandoline
Tool



4. Zester
Tool



3. Grater
Tool



5. Juicer
Tool

Juicer Tool

Cooking Tool
Holder and Storage

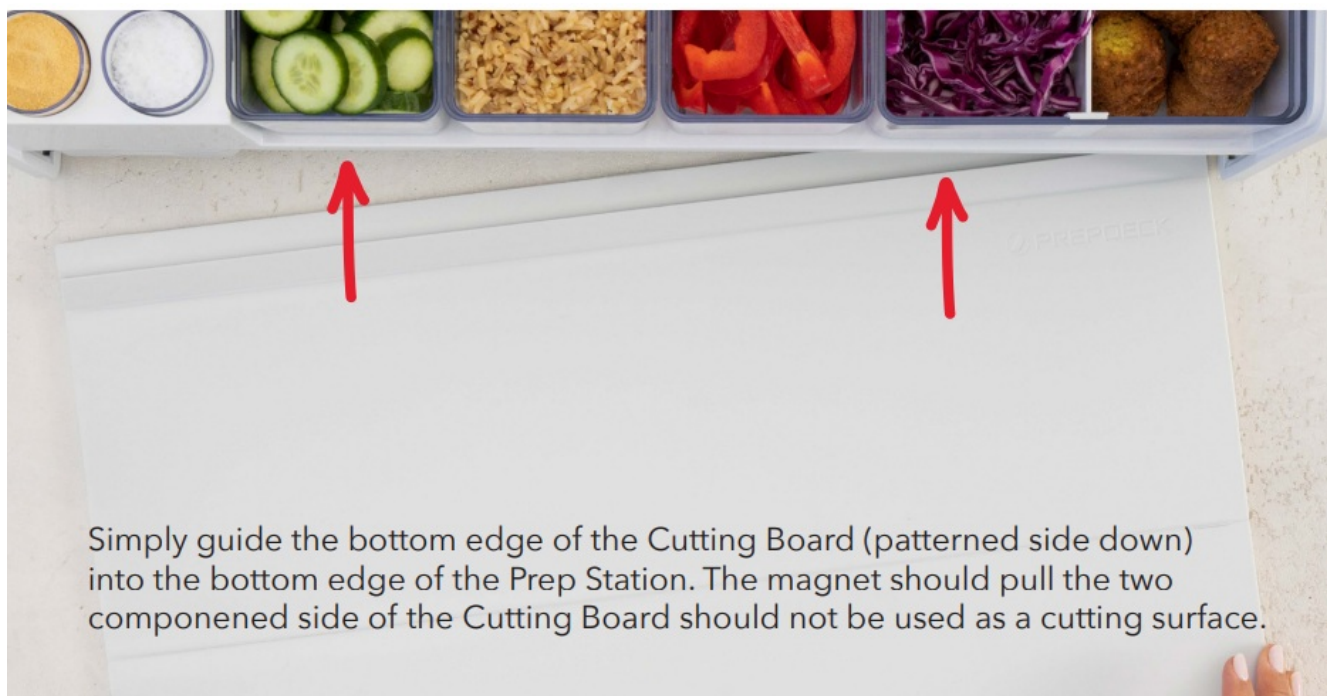


NOTE: For proper compact storage, place the tools in the order shown above so that they fit correctly in the Cooking Tool Holder. Additionally, the 5-in-1 Peeler should be stored with the blade facing down to prevent injury

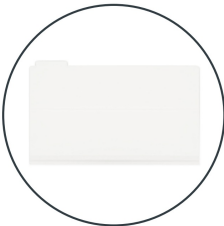
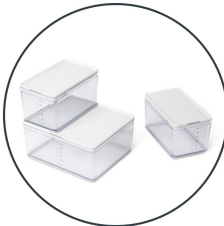

Before Using Your Prepdeck












- Remove all packaging materials.
- Check that the PrepDeck has no visible signs of damage and that no parts are missing.
- Before using PrepDeck for the first time or before using it after prolonged storage, wash and dry the Deck and any accompanying accessories. See “Cleaning & Maintenance” for instructions.
- The Cutting Board is packaged separately but attaches directly to the Prep Station via a strong magnetic strip. Prior to use, you will need to attach the two components.



Using Your Prepdeck

	<p>THE CUTTING BOARD</p> <ul style="list-style-type: none"> • Spacious and seamless design that doubles as Prep Deck's enclosure • Magnetically secures to Prep Station; easy to remove from Station for no-mess cleaning
	<p>CONTAINERS, LIDS, & STORAGE</p> <ul style="list-style-type: none"> • The Large and XL Containers come equipped with Lids for easy storage. • Medium Containers are sized to nest inside Large and XL Containers while Small Containers will nest only inside Large Containers. This can be useful as a part of meal prepping or simply for storage. • Cooking Tools attach directly to top of Large Containers for simple and tidy food prep.
	<p>5-IN-1 PEELER</p> <ul style="list-style-type: none"> • Multi-use tool that functions as a potato/veggie peeler, potato eyer, bottle opener, green stripper + slices veggies Julienne style • Prior to use, choose and set desired function by pushing button and rotating to alternate between veggie peeling function to Julienne slicing function. • For green stripping function, pull leafy greens and herbs through the provided guides to remove leaves. When storing, the 5-in-1 Peeler Tool should be placed with the blade facing down to prevent injury

	<p>FINGER GUARD/ GARLIC CRUSHER</p> <ul style="list-style-type: none"> • Attaches to Cooking Tools to protect fingers, doubles as a handy Garlic Crusher • Finger Guard can be used with the Zester, Grater, or Mandoline. • To use with the Mandoline, place the items for slicing inside, and then slide the Finger Guard up and down with downward pressure, taking care to keep the base secure while moving back and forth.
	<p>MOBILE DEVICE STAND</p> <ul style="list-style-type: none"> • To use, place the Stand in the slot located on the back of the Prep Station, ensuring that the colored strip is facing up. Then, press down to lock the Stand into place. • Clips onto back of Prep Station • Holds up to 12" mobile device
	<p>PREP STATION</p> <ul style="list-style-type: none"> • Central hub • Frame for holding all Containers and Tools
	<p>6 MINI CONTAINERS</p> <ul style="list-style-type: none"> • 7-teaspoon capacity cylinder-shaped containers (no lids) • Prep and measure spices, seasoning, oils, and condiments • Measurement markings in teaspoons and tablespoons
	<p>2 SMALL + 2 MEDIUM CONTAINERS</p> <ul style="list-style-type: none"> • 2 and 4 ounce rectangle containers (no lids) • Measure and prep ingredients • Measurement markings in cups, ounces, and milliliters • Stand-alone or can nest inside Large & XL Containers
	<p>3 LARGE CONTAINERS + 1 XL CONTAINER</p> <ul style="list-style-type: none"> • 20 and 44 ounce rectangle containers (lids included for storage) • Measure, prep, and store ingredients • Measurement markings in cups, ounces, and milliliters
	<p>COOKING TOOLS</p> <ul style="list-style-type: none"> • Juicer, Grater, Zester, Mandoline • Store conveniently in Cooking Tool Holder • Tools attach directly to Large Containers for easy ingredient prep

	<p>2 STORAGE & SCRAPS DRAWERS</p> <ul style="list-style-type: none"> • Spaces for stowing cutoffs and scraps to keep your station tidy • Removable for easy cleanup • Also serve as storage for utensils or tools
	<p>COOKING TOOL HOLDER</p> <ul style="list-style-type: none"> • Keeps all Cooking Tools handy and organized • Removable for easy access and cleanup • Tools should be arranged in the following order from bottom to top: 5-in-1 Peeler Tool, Grater Tool, Zester Tool, Mandoline Tool, followed by the Juicer Tool on top. The Finger Guard/Garlic Crusher stores compactly on the right of the Cooking Tool Holder.

Cleaning & Maintenance



All smaller components of the PrepDeck including all Containers and Cooking

Tools are dishwasher safe, top rack only. However, the Cutting Board and the

Prep Station should only be cleaned by hand using a sponge with warm water and soap.



Taco Bar Tailgate

- **Prep Time:** 10-15 minutes
- **Cook Time:** 15 minutes
- **Serves:** 8-10

Ingredients:

For Pico de Gallo

½ cup finely chopped onion
½ cup finely chopped tomato
¼ cup finely chopped cilantro
1 finely chopped jalapeño, deseeded
1 teaspoon lime zest
1 teaspoon lime juice
Salt and fresh ground black pepper

For Taco Meat + Where to Prep Them:

4-5 boneless skinless chicken thighs or breasts
2 cloves garlic, minced (prep using Garlic Crusher)
1 tablespoon lime juice (prep in Mini Container)
2 tablespoons olive oil (prep in Mini Container)
1 tablespoon chili powder (prep in Mini Container)
½ teaspoon paprika (prep in Mini Container)
½ teaspoon onion powder (prep in Mini Container)
Salt and fresh ground black pepper

Pico de Gallo Directions:

1. Use attached Cutting Board to chop onion, tomato, cilantro, jalapeno, lime zest and juice. Prep pico before cutting chicken or meat, taking note that it will be necessary to detach Cutting Board and clean it thoroughly with soap and warm water if prepping veggies after chicken.
2. Combine cut ingredients in a Large Container and mix to combine. Season with salt and fresh ground pepper to taste. Serve straight from Container!

Taco Meat Directions:

1. Using the attached Cutting Board, cut chicken into thin strips suitable for fajitas/tacos.
Then add chicken, garlic, lime juice, olive oil and spices to a large mixing bowl, ensuring chicken is sufficiently coated.
2. Warm a large pan to medium-high heat. Once hot, add olive oil or cooking spray to your pan and add your chicken mixture. Cook for seven to ten minutes until golden brown, stirring occasionally with tongs to ensure even cooking. Season with salt and fresh ground black pepper to taste. Remove from heat and set aside when cooked.
3. Grab some soft or crunchy tortillas and belly up to the Taco Bar!

Taco Toppings + Where to Prep Them:

XL: Shredded lettuce—in one side

XL: Shredded cheddar or Mexican blend Cheese—on the other side.

L: Guacamole

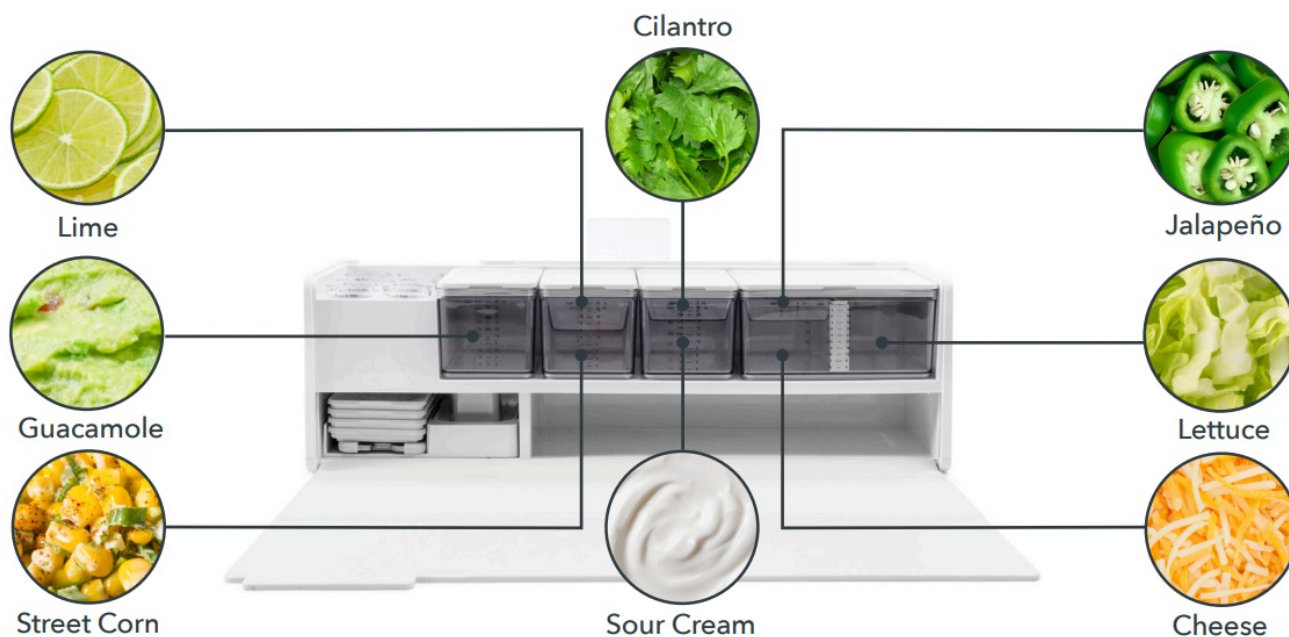
L: Sour Cream

S: Cilantro

S: Fresh jalapeño slices

M: Fresh lime wedges

M: Street corn



Warranty

STORE BOUND, LLC – 90-DAY LIMITED WARRANTY

Your Store Bound product is warranted to be free from defects in material and workmanship for a period of 90 days 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 ninety days, Store Bound, 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. Store Bound will not ship to a PO Box. Store Bound 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.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STORE BOUND 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.

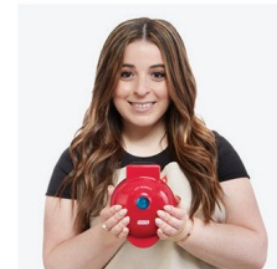
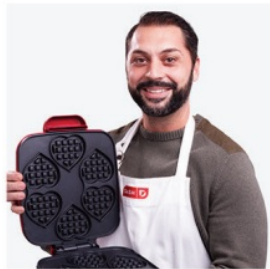
TECHNICAL SPECIFICATIONS

Stock#: P21004 _Prep DeckGen2_20230810_V2



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

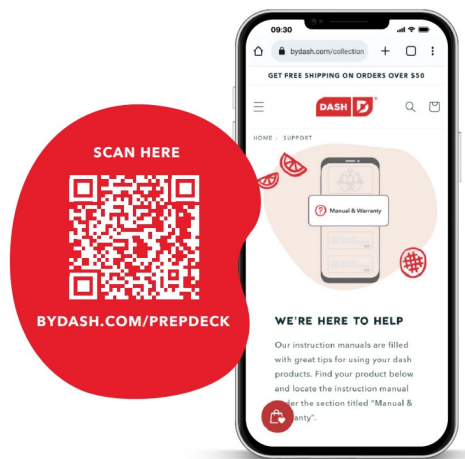




Customer Support




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.



1-800-898-6970 | @bydash | bydash.com



Documents / Resources

	<p>DASH D PREPDECK GEN 2 All In One Recipe Prep Station [pdf] Instruction Manual PREPDECK GEN 2, PREPDECK GEN 2 All In One Recipe Prep Station, All In One Recipe Prep Station, Recipe Prep Station, Prep Station, Station</p>
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References

- [Dash](#)
- [CONTACT US – Dash](#)
- [User Manual](#)

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