



Dash Chef Series Deluxe Digital Blender DPB600 User Manual

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

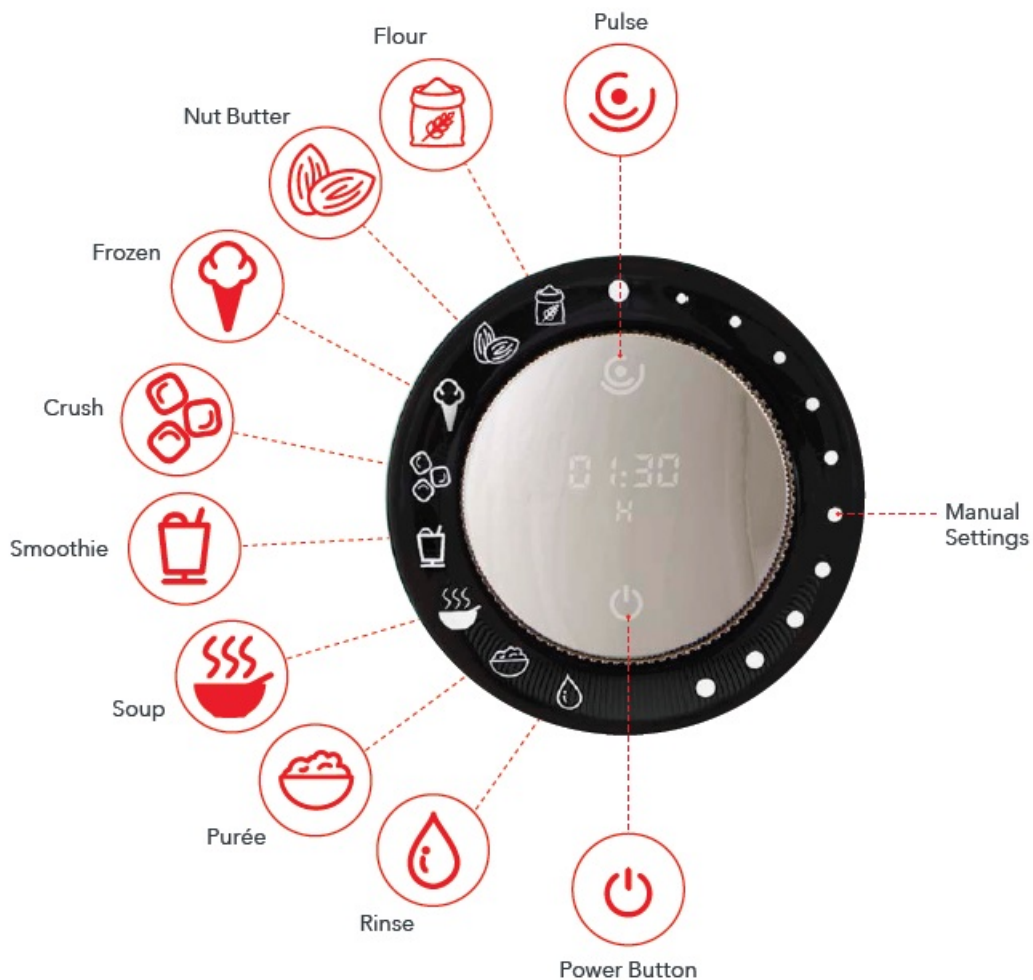
- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- To protect against risk of electrical shock, do not put cord, plugs, or appliance in or near water or other liquids.
- For any maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM – 7PM PST Monday – Friday, or by email at support@bydash.com.
- Keep appliance away from children when in use.
- Unplug the appliance from the outlet when not in use, during assembly, during disassembly, and before cleaning.
- Avoid contact with moving parts.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- Only use attachments that are recommended or sold by the appliance manufacturer.
- Do not use the appliance outdoors.
- Do not leave your Deluxe Chef Series Digital Blender unattended while it is operating.
- Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.
- Always make sure that the Pitcher is locked securely in place before engaging the motor. Do not remove the Pitcher before the blender is finished operating.

- Make sure the Digital Dial is in the 12 o'clock position after each use. Make sure that the motor stops completely before disassembling.
- Do not place your fingers or other foreign objects into the appliance while it is operating. If food becomes lodged in the blades, turn off and unplug the appliance before trying to remove the ingredients.
- Do not use the appliance if any of the parts are damaged.
- Do not use without the Lid in place.
- Keep hands and utensils away from moving blades while appliance is engaged to reduce the risk of severe injury or damage to the Blender.
- The blades in the Blender are sharp. Handle carefully. Do not touch the blades in the base of the Pitcher with bare hands.
- Do not place the appliance on or near a hot gas plate, hot electric burner, or in a heated oven.
- When cleaning, do not submerge the Motor Base (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down. The Deluxe Chef Series Digital Blender Motor Base is NOT dishwasher safe.
- Do not operate the Blender when the Pitcher is empty.

PARTS & FEATURES



Digital Dial Detail



USING YOUR DELUXE CHEF SERIES DIGITAL BLENDER

Before Using Your Chef Series Digital Blender:

- Clean your Blender and all of its parts prior to first use. DO NOT SUBMERGE THE MOTOR BASE IN WATER OR ANY LIQUID. MAKE SURE THE BLENDER IS UNPLUGGED.
- Read the entire instruction manual and save for further use.
- Remove any stickers and packaging before use.
- Use a wet cloth to wipe down the Motor Base.
- Wash the Tamper, Measuring Cup, Lid, and Pitcher with soapy water and a sponge. Use a dish brush to clean the blades. Do not use your hands.

Note: always make sure that the Lid is secure before blending. Keep hands and utensils out of the Pitcher when in use.



Place the Motor Base on a stable surface and plug in the appliance (photo A).
The Chef Series Digital Blender comes with a detachable Power Cord. Be sure both ends are securely attached to your Blender and power source.



Place the Pitcher on the Motor Base. When the Pitcher is secure, you should hear a beeping sound (photo B).



Place your ingredients into the Pitcher, making sure to add your liquid ingredients first, then powdered ingredients, then solid ingredients (photo C).



Make sure the Lid is securely in place before engaging the appliance (photo D).



You have the option to choose one of the preset Digital Dial modes (photo E), or to manually set the speed. Rotating the Dial to the Manual settings will automatically start the Blender.

If you are choosing a preset, a time will show on the Digital Dial's display. The timer will not display for Manual Settings.

Once your preset is chosen, press the Power Button to start the Blender.



Use the Tamper to make sure all the ingredients are combined properly (photo F).

WARNING: DO NOT insert other utensils into the Chef Series Digital Blender.



After you are finished blending, unplug the Blender and lift to remove the Pitcher from the Motor Base (photo G).



Pour into a glass and serve (photo H).

Clean the Pitcher immediately after each use. You can use the “Rinse” setting to make the cleaning process easier.



BLENDER SETTINGS GUIDE



POWER BUTTON

When the Blender is first plugged in, it is in energy saving mode and the Power Button will immediately flash. To begin using the Blender, choose a setting from the presets and then push the flashing Power Button.



MANUAL SETTINGS

To begin using manual settings, simply turn the Digital Dial clockwise. The speed of the Blender will increase as you turn the Dial. To turn the Blender off, turn the Dial back to the large dot above Pulse Button.



PULSE BUTTON

The Pulse Button allows you to run the Blender at its highest speed for short time intervals. Press and hold the Pulse Button to achieve desired blending results. The Blender will immediately stop upon releasing the Pulse Button.

BLENDER SETTINGS GUIDE

PRESET DIGITAL DIAL

The preset Digital Dial includes eight convenient preset menu options: Flour, Nut Butter, Frozen, Crush, Smoothie, Soup, Purée, and Rinse. To begin, rotate the preset Digital Dial counter-clockwise to select preset. After choosing a preset menu option, press the Power Button to begin blending. To terminate blending at any point during operation, push the Power Button.

FLOUR



This setting is perfect for grinding dry grains into flour for delicious homemade baked goods. The blending time is approximately 55 seconds.

NUT BUTTER



This setting allows you to rapidly turn peanuts, walnuts, almonds, and more into delicious nut butter. The blending time is approximately 1 minute and 15 seconds.

FROZEN



This setting is for making frozen treats such as ice cream, snow cones, Italian ice, and much more. The blending time is approximately 1 minute.

CRUSH



This setting is for crushing ice. The ice that comes out of the Blender is snow-like. The blending time is approximately 1 minute.

SMOOTHIE



This setting is perfect for making smoothies, shakes, mixed drinks, juices, and frozen drinks. The blending time is approximately 50 seconds.

SOUP



This setting is convenient for preparing a wide variety of soups. The blending time is approximately 8 minutes, resulting in piping-hot, ready-to-serve soups!

PURÉE



This setting is for making sauces, baby foods, purées, and other delicious meals. The purée blending time is approximately 1 minute and 40 seconds.

RINSE



This setting allows you to thoroughly clean/rinse the blender. Prior to using the rinse setting, wash the Pitcher in hot, soapy water. Afterwards, pour water into the Pitcher and run the blender on the "Rinse" setting. The rinse time is approximately 28 seconds.

CLEANING & MAINTANANCE

Before cleaning or moving the appliance make sure to unplug the Blender.

√ – **WARNING:** Sharp blades pose risk of injury. ALWAYS remove attachments from the Motor Base before attempting to clean either the Motor Base or the attachments.

X – **IMPORTANT NOTE:** DO NOT IMMERSE THE MOTOR BASE OR THE PITCHER IN WATER OR OTHER LIQUIDS.

X – The Deluxe Chef Series Digital Blender and attachments are NOT Dishwasher safe.

To Clean Your Blender:

- Remove the Pitcher from the Motor Base.
- Empty any extra contents of the Pitcher into the trash.
- Fill the Pitcher halfway with warm water and a few drops of dish soap.
- Run the Blender on the Rinse setting. Rinse with hot or warm water.
- Wipe down the Motor Base with a damp cloth.
- Wash the Tamper and Lid in the sink with hot soapy water.
- Make sure to rinse the Pitcher well in order to eliminate any soap residue, and dry the Motor Base with a dishcloth to reduce moisture.
- When storing the Pitcher for an extended period of time, store it upside down without the Lid to allow any residual moisture to evaporate.

Using The Device Stand



To use the Blender as a Stand for your device, simply remove the Pitcher and rest the device on top of the Blender (photo A).



To charge, plug the USB charging cord that is compatible with your device into the back of the Blender (photo B).

NOTE: Be sure to plug in the Blender to a power source, as it does not hold a charge on its own.



RECIPE GUIDE

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CHILLAX SMOOTHIE

INGREDIENTS:

- ½ cup spinach
- 1 banana
- ¼ cup frozen blueberries
- ¼ cup frozen mango
- ¼ cup frozen peaches
- 1 tbsp flax seed
- ½ cup Greek yogurt
- ½ cup almond milk

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend on High for 45 seconds.

Pour into a glass and enjoy.



Chocolate Peanut Butter SMOOTHIE

INGREDIENTS:

- 1½ bananas, frozen
- 3 tbsp creamy peanut butter
- 2 tbsp cocoa powder
- 1 cup almond milk
- 1 tbsp maple syrup
- 1 tsp vanilla extract

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend on High for 45 seconds.

Pour into a glass and enjoy.



Key Lime Protein SMOOTHIE

INGREDIENTS:

- 1 frozen banana
- ¼ cup Greek yogurt
- 1 cup almond milk
- 1 tbsp almonds
- 2 tbsp lime juice
- 1 tsp lime zest
- 1 tsp honey
- 2 scoops plant based
- protein powder
- ½ cup ice cubes

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend until smooth. Pour into a glass and enjoy.

PURE MELON JUICE

INGREDIENTS:

- 1/3 cucumber
- 1 cup honeydew diced
- 1 celery stalk
- 6 mint leaves
- ½ cup cold water

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Smoothie” setting or blend until well combined.

Pour through a strainer to remove pulp, garnish with extra mint, and serve immediately.

KALE YEAH! SMOOTHIE**INGREDIENTS:**

- 6 cups kale
- 2 cups almond milk
- 1 cup frozen mango chunks
- 1 frozen banana

DIRECTIONS:

Pour the almond milk into the Chef Series Digital Blender.

Then, add the additional ingredients into the Blender and run on the “Smoothie” setting or blend on High for 45 seconds.

Use the Tamper to push the ingredients into the bottom of the Blender.

Pour into a glass and enjoy.



BERRY SORBET

INGREDIENTS:

- 2 cups frozen blueberries
- 2 frozen bananas
- ½ cup unsweetened almond milk

DIRECTIONS:

Place all ingredients in the Chef Series Digital Blender. Blend on the “Frozen” setting until the mixture reaches a sorbet consistency.



SUNSET SOUP

INGREDIENTS:

- 1 pound golden beets
- 1 apple, cored
- 1 small onion
- 2 garlic cloves
- 1 cup water
- ½ tsp sea salt
- ground pepper
- garnish with coconut cream and fresh herbs

DIRECTIONS:

Roast beets, onion, and garlic in an oven preheated to 375° F until beets are tender (60–90 minutes depending on the size of beets).

Purée all the vegetables and the apple in the Chef Series Digital Blender with the water, salt, and pepper. Blend on the “Soup” setting until hot.

Serve with a dollop of coconut cream and herbs of your choice.



ZESTY GAZPACHO

INGREDIENTS:

- 4 lbs. fresh tomatoes diced
- ¼ cup rice wine vinegar
- ¼ extra virgin olive oil
- 1 cup cucumbers diced
- 2 cloves garlic, peeled
- 1 red pepper, seeded and cut into chunks
- 1 tbsp sea salt
- freshly ground pepper

DIRECTIONS:

Place all ingredients except the ground pepper into the Chef Series Digital Blender and blend on the “Purée” setting until smooth.

Serve this soup chilled topped with fresh rosemary and freshly ground pepper.



CHILLED AVOCADO SOUP

INGREDIENTS:

- 2 large cucumbers, peeled, seeded, and roughly chopped
- ½ medium avocado, peeled and roughly chopped
- 1 small sweet onion, roughly chopped
- 1½ cups greek yogurt
- ½ cup fresh dill
- 2 tbsp lemon juice salt and pepper to taste

DIRECTIONS:

Place all the ingredients for the soup in the Chef Series Digital Blender and blend on the “Purée” setting until very smooth.

Refrigerate for at least 2 hours and serve cold.



GREEN DOODNESS JUICE

INGREDIENTS:

- 2 celery stalks
- 1 green apple, cored and sliced
- 1 kiwi, peeled
- 1 pear, cored and sliced
- 1 bunch of baby spinach
- 2 leaves of kale, veins removed
- ½ lime
- ½ cup cold water

DIRECTIONS:

Place the celery, apple, kiwi, pear, spinach, and kale into the Chef Series Digital Blender and blend on the “Smoothie” setting until well combined.

Pour through a strainer to remove pulp. Top off with a squeeze of lime juice and serve immediately.



COCONUT MOCHA FRAPPE

INGREDIENTS:

- 1 cup cold brew coffee cup coconut milk
- 1 tbsp cocoa powder
- 3 tbsp maple syrup
- 2 cups ice

DIRECTIONS:

Blend all ingredients together in the Chef Series Digital Blender on the “Smoothie” setting.

Add more ice if you want a thicker consistency.

PEACHES 'N CREAM SHAKE

INGREDIENTS:

- 1 cup cold brew coffee cup coconut milk
- 1 tbsp cocoa powder
- 3 tbsp maple syrup

- 2 cups ice

DIRECTIONS:

Blend all ingredients together in the Chef Series Digital Blender on the “Smoothie” setting. Add more ice if you want a thicker consistency.

ALMOND MILK**INGREDIENTS:**

- 1 cup raw almonds
- 3 cups water
- ½ tsp cinnamon (optional)

DIRECTIONS:

Soak almonds in water for 8 hours.

Pour almonds and water into the Chef Series Digital Blender. Blend until completely smooth and emulsified. Pour through a fine strainer, sprinkle with cinnamon and serve immediately.



MEDITERRANEAN HUMMUS**INGREDIENTS:**

- 2 cups drained canned chickpeas, liquid reserved
- ½ cup tahini (sesame paste), with some of its oil
- ¼ cup extra-virgin olive oil
- 2 cloves garlic, peeled
- 1 tbsp ground cumin or paprika,
- 1 lemon, juiced chopped fresh parsley leaves for garnish salt and freshly ground black pepper, to taste.

DIRECTIONS:

Place all the ingredients except the parsley in your

Chef Series Digital Blender and begin to purée the mixture; add the chickpea liquid or water as needed to allow the Blender to produce a smooth purée.

Taste and adjust the seasoning. Serve, drizzled with more olive oil and sprinkled with a bit more cumin or paprika and some parsley.



ALMOND BUTTER**INGREDIENTS:**

- 3 cups roasted almonds
- 1 tbsp almond oil, optional

DIRECTIONS:

Mix the almonds with the almond oil into your Chef Series Digital Blender. Blend on the “Nut Butter” setting. Store your almond butter in a sealed container in the fridge.



PEANUT BUTTER

INGREDIENTS:

- 16 oz bag of dry roasted peanuts
- 1 tbsp peanut oil
- 1 tbsp honey, optional

DIRECTIONS:

Mix the roasted peanuts with the peanut oil into the Chef Series Digital Blender. Blend on the “Nut Butter” setting. Store your peanut butter in a sealed container in the fridge.



BLOODY MARY

INGREDIENTS:

- 6 cups tomato juice
- 1 lemon, juiced
- 4 tbsp of horseradish
- 2 tbsp of Worcestershire Sauce
- ¼ tsp celery seed
- 2 ½ tsp hot sauce
- 2 tsp salt
- ½ tsp fresh cracked pepper

SEASONED SALT:

- 2 tbsp salt
- 2 tbsp coarse flake salt
- 1 tbsp paprika
- 2 tbsp garlic powder
- 2 tsp black pepper
- 1 tbsp celery powder
- 1 tsp cayenne pepper

- 1 tsp chili powder
- 1 tbsp parsley, chopped
- 1 tbsp natural lime juice

DIRECTIONS:

Blend all your Bloody Mary ingredients using the “Smoothie” or “Purée” setting.

Use the Tamper to push the ingredients into the bottom of the Blender. If desired, serve over ice with one ounce of vodka per glass.

To rim jars with Bloody Mary salt, moisten each glass rim with a sliced lemon and dip the rim into salt on a plate. Garnish with lemon wedges, a stalk of celery, and sprig of fresh thyme.



PEAR & SWEET POTATO BABY FOOD

INGREDIENTS:

- 8 oz roasted turkey breast, cubed
- ¾ cup cooked sweet potato
- 2 pears, cored and sliced
- 3 tbsp extra virgin olive oil
- 1–3 tbsp water

DIRECTIONS:

Preheat your oven to 350° F.

Prick a small sweet potato with a fork and place it on a cookie sheet in the oven. Bake for about 45 minutes. If you

are short on time, prick the sweet potato with a fork and place it in the microwave on high for 5 minutes.

Allow the sweet potato to cool slightly, then cut it in half and scoop the interior into the Chef Series Digital Blender.

Add the turkey, cored pears, and olive oil to the blender with 1 tbsp of water. Press the preset function “Purée” and use the Tamper to move the food toward the blades. Once the ingredients are blended, add more water to adjust the consistency and pulse. If you want a thinner consistency, add more water.



Garlic Cauliflower Purée

INGREDIENTS:

- 1 head cauliflower, washed, cut into florets, and steamed
- 3 tbsp fresh goat cheese
- 3 tbsp fresh parmesan cheese
- ½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp onion powder

DIRECTIONS:

Place the steamed cauliflower, goat cheese, Parmesan, salt, garlic powder, and onion powder in your Chef Series Digital Blender.

Purée the ingredients until smooth. Serve warm!



GREEN GODDESS DRESSING

INGREDIENTS:

- 2 tsp anchovy paste or 2–4 canned anchovies
- 1 small garlic clove, minced
- $\frac{3}{4}$ cup mayonnaise
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ cup chopped parsley
- $\frac{1}{4}$ cup chopped tarragon
- 3 tbsp chopped chives
- 2 tbsp lemon juice
- salt and black pepper to taste



CHERRY ALMOND HEALTH BARS

INGREDIENTS:

- 1 cup dates, pitted
- ¼ cup almond butter
- ¼ cup coconut oil
- ¼ cup almonds
- ¼ cup dried cherries
- ½ tsp almond extract
- ¾ cup cooked quinoa

DIRECTIONS:

Blend the dates, peanut butter, coconut oil, almonds, cherries, and almond extract in the Chef Series Digital Blender.

Add the quinoa and pulse just until combined. Scoop mixture into a parchment lined baking dish and press down evenly.

Refrigerate until set and cut into rectangles or squares.

MANGO MARGARITA

INGREDIENTS:

- 1 ½ cups frozen mango chunks, thawed
- ½ cup tequila
- ¼ cup lime juice
- 2 ½ tbsp agave
- 1½ cup ice

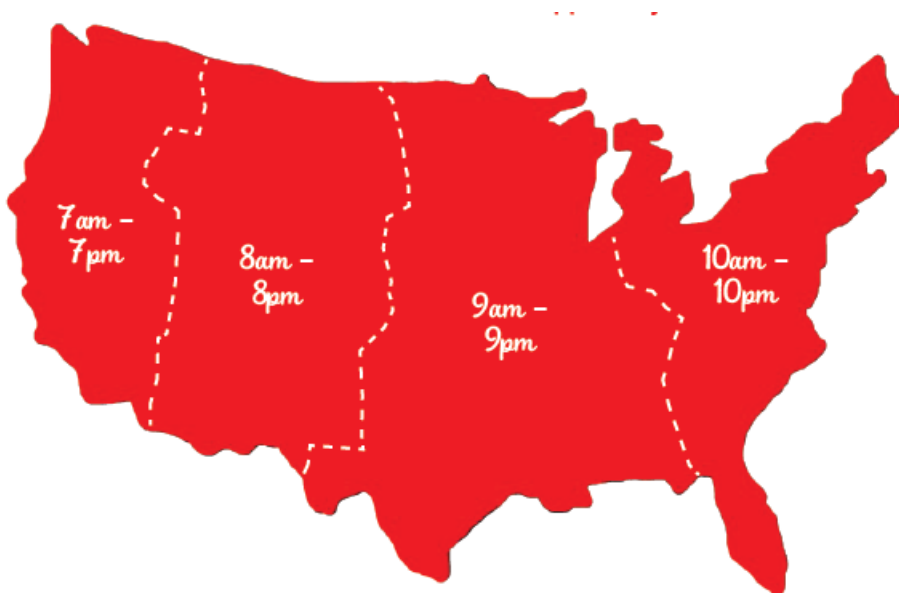
DIRECTIONS:

Blend all ingredients on the “Smoothie” setting until desired consistency is reached. Serve in margarita glasses.

CUSTOMER SUPPORT

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 5AM to 5PM. And also, Alaska, feel free to reach out from 6AM – 6PM.

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 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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Deluxe Chef Series Digital Blender 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 1400 W
Stock#: DPB600_20210415_v3
Made in China

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