



Dash Everyday Stand Mixer DCSM250 User Manual

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DCSM250

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- 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.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure they do not play with the appliance.
- 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.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- 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. If the Mixer begins to

- malfunction during use, immediately unplug the cord. Do not use or attempt to repair the appliance yourself.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or 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.
 - Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 - Make sure the appliance is turned to the “0” (off) position before plugging or unplugging the cord from the wall.
 - Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
 - **WARNING:** Do not use the Mixer on any setting for more than 10 minutes at a time as the motor may overheat. Allow motor to cool between consecutive uses.
 - This appliance should only be used to mix soft ingredients such as flour, cream, eggs, or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.

PARTS & FEATURES



*NOTE: There is a Left and Right Beater and Dough Hook. They must be inserted into the Left and Right Beater Shafts respectively.



Using Your Mixer

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

ATTENTION: To prevent damage to the appliance, the Beaters and Dough Hooks should NOT be used together.



SETTING UP YOUR MIXER

1. Place the Main Base on a clean and stable surface.
2. Position the Mixing Bowl onto the Rotating Plate. Hold the Rotating Plate in place and turn the Mixing Bowl clockwise until it locks into place (photo A).
3. Hold down the Tilt Release Button and push the Motor Head upwards. Release button to lock in place (photo B).
4. Insert the right and left Beater accordingly into the Beater Shaft. Push the Beater until it clicks into place (photo C).

NOTE: Beater pairs must be used together and should not be mixed with Dough Hooks.

5. Press the Tilt Release Button to push the Motor Head down. Your Everyday Mixer is ready for use!

USING YOUR MIXER

WARNING: Do not put hands or utensils inside the Mixing Bowl while the appliance is on and the Beaters are moving. Make sure the machine is OFF and unplugged before proceeding.

1. Make sure the Mixer is cleaned and placed on a dry and stable surface prior to using.
2. Pour ingredients into the Mixing Bowl. Do not fill the Mixing Bowl beyond capacity. If recipe requires flour, pour water and flour into the Mixing Bowl prior to turning on the Mixer.
3. Make sure the Speed Control is set to the Off or "0" setting first before plugging the Mixer in.

4. Shift the Speed Control to the required speed: 1 – 6. Refer to the Speed Settings Guide when deciding which speed is appropriate for your recipe.

Tips & Tricks

- Your Stand Mixer works best with small batches. Too much mix will negatively affect the performance of the Mixer.
- Certain doughs and batters may get stuck against the sides or wrapped around the Beaters. Use the Bowl Shift Lever to help solve this problem.
- The Mixing Bowl is designed specifically for this product. Do not attempt to use another mixing bowl.
- There is a Left and Right Beater and Dough Hook. They must be inserted into the Left and Right Beater Shafts respectively.
- Do not use the Mixer on any setting for more than 10 minutes at a time as the motor may overheat. Allow motor to cool between consecutive uses.
- Your Mixer should only be used to mix soft ingredients such as flour, cream, eggs, or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.

SETTINGS

RECIPE	SPEED	TIME	NOTES
Dough	1	1.5/2 min	Wet/dry ingredients
Banana bread	2	2 min	Wet ingredients
Sweetened whipped cream	4	4/4.25 min	Medium/stiff peaks
Meringue	6	4/5/6 min	Soft/medium/stiff peaks
Buttercream	4	2.5/2.5 min	Butter/powdered sugar

Settings

BEATERS



USAGE: Only use for liquids. Great for sauces, creams, and meringues, or any other liquid mixtures. Some recipes may require you to start mixing with Beaters then switch to Dough Hooks once dry ingredients are added.

DOUGH HOOKS



USAGE: Use for non-liquid mixes. Great for butters, batters, doughs, frostings, mashed potatoes and mousse or any other non-liquid mixture. Some recipes may require you to start mixing with Beaters then switch to Dough Hooks once dry ingredients are added.

Cleaning & Maintenance

Clean your Mixer thoroughly before using. Make sure to turn your Mixer to the “0” or (OFF) setting before unplugging and cleaning. Both the Mixing Bowl and Beaters are dishwasher safe. After each use, the Mixer should be cleaned properly.

WARNING: Do not submerge the motor in water or any liquid. The Main Base is not dishwasher safe.

DISASSEMBLY AND CLEANING

1. Turn the Mixer to the “0” (Off) setting before unplugging and cleaning.
2. Tilt the Motor Head upwards and press the Eject Button to remove Beaters.
3. Turn the Mixing Bowl counterclockwise until it detaches from the Main Base.
4. Wash both Mixing Bowl and Beaters in warm, soapy water.
5. Wipe down the Main Base with a damp dish cloth.

Troubleshooting

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@bydash.com.

Problem	SOLUTION
The Beaters are not turning.	Make sure there is nothing stuck inside the Beater Shaft. Make sure the Beater labeled with an "L" is in the left socket and the Beater labeled with an "R" is in the right socket.
There is a burning odor coming from the Mixer.	Turn off and unplug the Mixer. Allow the motor to cool down before resuming use of the appliance. This may occur when the mixture is extremely thick or the appliance has been running continuously for 10 minutes or more, causing the motor to overheat.
My mixture keeps getting stuck on the side of the bowl or wrapped around the gears.	Use the Bowl Shift Lever to help solve this problem.
My mixture keeps getting stuck on the side of the bowl or wrapped around the gears.	Use the Bowl Shift Lever to help solve this problem.

RECIPE GUIDE

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Yogurt Protein Pancakes

Ingredients:

2 eggs
1 cup all-purpose flour
¼ cup of sugar
1 cup whole wheat flour
1 ½ tsp baking soda
1 tsp salt
½ cup of grapeseed oil
1 cup of water
1 cup of plain yogurt

Directions:

1. Mix dry ingredients (flour, sugar, whole wheat flour, baking soda, and salt) in the Mixer on low speed.
2. Then, while the Mixer is on, add the wet ingredients (eggs, oil, water and yogurt). Mix on medium speed until well blended.
3. Cook on a hot, lightly greased griddle. When bubbles start to appear on the surface of the pancakes, flip and cook on the other side.
4. Serve with butter and maple syrup.



Chocolate Fudge Cake

Ingredients:

2 ½ cups sugar
3 cups flour
3 tbsp 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 chocolate chips (optional)

Directions:

1. Preheat oven to 350°F. Combine all the dry ingredients and blend well with the Mixer. Add the eggs, grapeseed oil, vanilla, and water.
2. Mix batter on low speed until there are no lumps.
3. 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 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.

4. Pour cake batter into the prepared pan and bake for 25 minutes or until a toothpick comes out clean.



Fluffy Waffles

Ingredients:

2 eggs
1 cups milk
½ cup of grapeseed oil or melted butter
½ tsp vanilla extract
2 cups all-purpose flour
1 tbsp sugar
4 tsp baking powder
¼ tsp salt

Directions:

1. Preheat waffle iron.
2. Beat eggs in Mixer on medium speed. Add the milk and grapeseed oil, or butter and vanilla extract.
3. In a separate bowl, mix together the flour, sugar, baking powder and salt. Add the dry ingredients to the wet ingredients a little at a time and mix until smooth on a medium speed.
4. Spray preheated waffle iron with non-stick cooking spray. Pour mixture into waffle iron. Cook until golden brown. Serve hot with syrup and berries.



Twice Baked Potatoes

Ingredients:

2 large Russet potatoes
1 tbsp olive oil
2 slices bacon, chopped
2 tbsp chives, chopped
¼ cup sour cream or Greek yogurt
1 cup of shredded cheddar cheese salt and coarse black pepper

Directions:

1. Preheat the oven to 400°F. Using a vegetable brush, scrub the potatoes clean under running water. Poke each potato several times with a fork to vent. Rub them with a little olive oil. Place directly on the middle or top rack of the oven.
2. Bake for 1 hour and 15 minutes, or until the potatoes are cooked through so that they give a little when pressed. If you are short on time, you may bake the potatoes in the microwave (10 minutes on high heat for 2 potatoes).
3. Place a small non-stick fry pan over medium-high heat. Cook chopped bacon until crispy and slightly brown. Transfer bacon bits to a paper plate to drain off excess fat.
4. Turn on broiler to high. Cut baked and slightly cooled potatoes in half and scoop out the cooked potato into the Mixing Bowl. Set potato skins aside. Add the sour cream (or Greek Yogurt), cheddar cheese, bacon, chives, salt, and pepper. Mix until smooth. For a smoother texture you may add more sour cream.
5. Stuff the hollowed-out potato skins with the mixture and place on a cookie sheet. Sprinkle a little cheese on top. Brown the potatoes under the broiler for 3 to 5 minutes.
6. Garnish with sour cream, chives and top with bacon if desired.



Chocolate Soufflé

Ingredients:

¼ cup sugar
3 eggs, separated
2 oz good quality bittersweet chocolate (melted) pinch of salt
¼ tsp cream of tartar

Directions:

1. 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 dish, turn it upside down, and lightly tap to remove any excess sugar.
2. Using the Stand 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.
3. 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 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.
4. Bake until center is nearly set (25 to 35 minutes for a single large soufflé). Serve immediately.
5. NOTE: Do not open the oven during baking or the soufflé will fall.



Cinnamon Sugar Coffee Cake

Ingredients:

- 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

Directions:

1. Preheat oven to 375°F. Butter an 8" square pan or loaf pan and sprinkle with flour. Set the Mixer on low speed and combine sugar, flour, and baking powder. Cut the butter into ½ inch chunks and add to the dry ingredients. Mix on medium speed until the batter resembles cornmeal. Add the egg and milk and blend.
 2. 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.
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Pizza Dough

Ingredients:

3 cups flour, divided
¾ tsp yeast
2 tsp salt
3 tbsp olive oil
1 ½ cups cold water

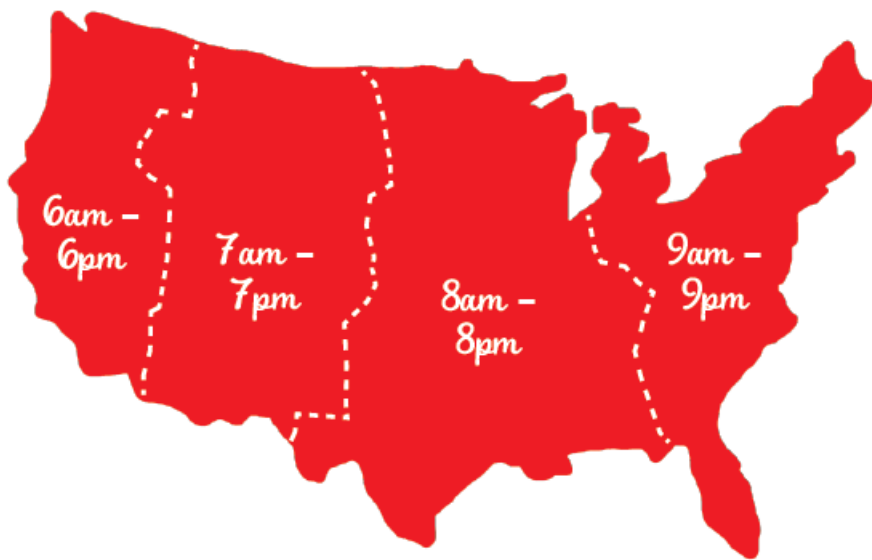
Directions:

1. Mix half the flour and the rest of the dry ingredients in the Mixer, using the Beaters. Pour in the cold water while the Mixer is on low and blend for 1 minute. Add the rest of the flour and mix together.
 2. Replace the beaters with the Dough Hooks and mix on medium-high for 2 1-minute sessions. Remove bowl from Mixer. Leaving the dough in the bowl, cover the Mixing Bowl with a damp paper towel and leave on counter for at least an hour.
 3. Punch down dough and roll out to fit a pizza or jelly roll pan. Cover pan with parchment paper or thin layer of cooking spray or olive oil. Place dough on pan and use a fork to pierce evenly across the surface of the dough.
 4. Bake at 400-450°F for about 10-12 minutes or until dough is set. Remove from oven and add toppings and cheese. Return to oven and bake until cheese melts.
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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 3AM to 3PM. And also, Alaska, feel free to reach out from 5AM to 5PM.

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Everyday Stand Mixer 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

Voltage 120V ~ 60Hz
Power Rating 250W
Stock# DCSM250_20170530_V15
Made in China

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